

QP CODE: 25047601



Reg No :

Name :

MHM DEGREE EXAMINATION, NOVEMBER 2025

Third Semester

Master of Hotel Management

Core Course - TR010301 - FOOD PRODUCTION OPERATIONS

2019 ADMISSION ONWARDS

3FD7CBCC

Time: 3 Hours

Weightage: 30

Part A (Short Answer Questions)

*Answer any **eight** questions.*

Weight 1 each.

1. What does it mean by chef Boulangers?
2. Write about Loading and dispatching.
3. Explain the objectives of production scheduling.
4. Write the formula to calculate the yield.
5. What is the meaning of yield with regard to culinary department?
6. What are the different types of buying methods?
7. What are the fraud that happens in the store department?
8. List a few best fast food outlets in India.
9. Explain in brief about Indian cooking.
10. How science is related in Molecular gastronomy?

(8×1=8 weightage)

Part B (Short Essay/Problems)

*Answer any **six** questions.*

Weight 2 each.

11. What is duty roasters? Who is responsible to prepare them?
12. What is quantity control?
13. Explain the definition of budget and definition of forecast.
14. Write about yield management, and its importance and objectives.
15. Draw an indent sheet and explain in detail.





16. Write in detail about the store issues to various department?
17. Explain about different international cuisine, what are curry paste and condiments?
18. Write a few equipment used in Molecular Gastronomy? With it uses.

(6×2=12 weightage)

Part C (Essay Type Questions)

*Answer any **two** questions.*

Weight 5 each.

19. Explain the kitchen brigade system of a large hotel with job specification of each.
20. Write in detail about volume feeding? What are the different types of institutional catering?
21. What ethnic cuisines? Explain in detail about different ethnic cuisines.
22. What is Molecular Gastronomy? Explain in detail with two dishes.

(2×5=10 weightage)

