

Total No. of Questions: 7

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AISSMS College of Hotel Management and Catering Technology, Pune

Seat No:

[0607]/CC401/2025/BHMCT_SEM4

SYBHMCT (Fourth Semester) Examination, 2025

CC401 - QUANTITY FOOD PRODUCTION

(2021 Pattern)

Time: 2 Hrs. 30 Mins.

Maximum Marks: 50

Instructions: -

- (i) Solve any five questions
- (ii) All questions carry equal marks.
- (iii) Draw diagrams wherever necessary.

Q1. Explain the terms :

- | | |
|------------------|-------|
| A) Menu planning | [2] |
| B) Dodal | [2] |
| C) Brat Pan | [2] |
| D) Pongal | [2] |
| E) Akuri | [2] |

Q2. A) Write the importance of purchasing and indenting. [5]

B) Write a note on North East cuisine explaining the history, dishes, special ingredients & equipment. [5]

Q3. A) Write the advantages and disadvantages of yield management. [5]

B) Explain various factors that influence menu planning of Industrial menus [5]

Q4. A) Write the merits & demerits of volume forecasting. [5]

B) Define Institutional catering. Write the various challenges of Institutional catering. [5]

Q5. A) Plan a festive menu for the following states with narration of each dish. [5]
i. Maharashtra ii Gujarat

B) Plan a festival menu of Rajasthan state and give its indent for 100 pax. [5]

Q6. A) Plan a breakfast, lunch and dinner menu to be served in Industrial Canteen. [5]

B) Explain various factors to be considered in menu balancing for a regional menu [5]

Q7. A) Differentiate between industrial catering and institutional catering. [5]

B) Write a standardized recipe for Dal fry with consideration of 1kg standard yield. [5]

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