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AISSMS College of Hotel Management and Catering Technology, Pune

Seat No:

[0607]/CMMM231/2025/BBACM\_SEM3

**SYBBACM (Third Semester) Examination, 2025**  
**CMMM231 –QUANTITY FOOD PRODUCTION**  
**(2024 Pattern)**

**Time: 1 Hr. 30 Mins.**

**Maximum Marks: 25**

**Instructions: -**

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

**Q1. Explain the terms :**

- A) SPS [ 1 ]
- B) Final Forecasting [ 1 ]
- C) Menu Engineering [ 1 ]
- D) Potol [ 1 ]
- E) Zarda [ 1 ]

**Q2. Elaborate the importance of Kitchen Stewarding Department in the Quantity Cooking. [ 5 ]**

**Q3. Enlist and explain any 05 factors effecting Menu Planning of the Bulk Cooking. [ 5 ]**

**Q4. Explain the importance of Indenting and Highlight any 03 principles of standard Indenting Process. [ 5 ]**

**Q5. Define On Site catering and explain various branches or types of it. [ 5 ]**

**Q6. State the importance of Standard Portion Size in designing menu & preparing Indent for Volume Catering. [ 5 ]**

**Q7. Plan a Regional Chettinad menu along with suitable accompaniments for function. Add one-line descriptions for each dish. [ 5 ]**

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