

Total No. of Questions: 7

Total No. of Printed Pages: 1

AISSMS College of Hotel Management and Catering Technology, Pune

Seat No:

[0607]/HSMM231/2025/BSCHS_SEM3

(BSCHS_SEM3) Examination, 2025
HSMM231 –Indian & Industrial Cooking
(Rev. 2023 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) Indenting | [1] |
| B) Yield management | [1] |
| C) Institutional catering | [1] |
| D) Menu balancing | [1] |
| E) S.P.S | [1] |

Q2. Describe the essential factors involved in quantity food production and analyze how proper indenting contributes to operational efficiency. [5]

Q3. Discuss Criterias of Menu planning and state types of menus used in Catering industry. [5]

Q4. Analyze the importance of budgeting in kitchen operations and discuss how it influences cost control and resource allocation. [5]

Q5. Define automation in bulk cooking and illustrate its benefits with suitable examples of automated kitchen equipment or systems. [5]

Q6. Explain any five advantages of yield calculation in food production, with suitable examples where applicable. [5]

Q7. Give reasons for the following a) Justify with reasons how budgeting assists in controlling kitchen expenses. (2.5 marks) b) Explain why yield percentage plays a crucial role in the indenting process. (2.5 marks) [5]
