

Total No. of Questions: 7

Total No. of Printed Pages: 1

AISSMS College of Hotel Management and Catering Technology, Pune

Seat No:

[0607]/PCC241/2025/BHMCT_SEM4

SYBHMCT (Fourth Semester) Examination, 2025

PCC241 – FOOD PRODUCTION III

(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) SPS | [1] |
| B) Dum Pukht | [1] |
| C) Baghar | [1] |
| D) Menu Engineering | [1] |
| E) Margin of Safety | [1] |
| Q2. Enlist and explain various factors effecting Indenting in volume catering. | [5] |
| Q3. Write a note on Chettinad Cuisine mentioning its Staple Ingredients, Traditional Equipment's & Specialty Dishes. | [5] |
| Q4. Elaborate on various types of budgets used in the Kitchen Department. | [5] |
| Q5. Explain the concept of standard yield, Elaborate the importance of standardization of Recipes while calculating yield. | [5] |
| Q6. Elaborate the concept of "" OFF SITE CATERING"" in detail, with suitable examples. | [5] |
| Q7. Evaluate the regional & religious influence on Indian Cuisine with suitable examples. | [5] |
