

Seat No: 

[0607]/CC301/2026/BSCHS\_SEM3

SYBSCHS (Third Semester) Examination, 2026

CC301 - FOOD PRODUCTION-III

(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) Define Quantity Food Production. [ 2 ]
- B) Volume Forecasting. [ 2 ]
- C) Menu Planning. [ 2 ]
- D) Yeast Dough. [ 2 ]
- E) Icings. [ 2 ]

Q2. A) Explain the types of catering (Industrial, Institutional, Welfare). [ 5 ]

B) Discuss factors influencing volume forecasting in catering industry. [ 5 ]

Q3. A) Explain principles of menu planning and menu balancing. [ 5 ]

B) Describe salient features of any one Indian regional cuisine with menu. [ 5 ]

Q4. A) Explain stages in bread making and methods used. [ 5 ]

B) Discuss types of cakes and methods of cake making. [ 5 ]

Q5. A) Explain types and functions of icings used in bakery. [ 5 ]

B) Describe types and mixing methods of cookies. [ 5 ]

Q6. A) Describe the equipments used in a quantity kitchen. [ 5 ]

B) Discuss the factors affecting menu planning. [ 5 ]

Q7. A) Outline the ingredients used in cake making and give its importance. [ 5 ]

B) Classify the types of cookies. [ 5 ]

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