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AISSMS College of Hotel Management and Catering Technology, Pune

Seat No:

[0607]/CC401/2026/BHMCT_SEM4

SYBHMCT (Fourth Semester) Examination, 2026

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) Yield [2]**
- B) Zameen Doz [2]**
- C) Stock Rotation [2]**
- D) Menu Planning [2]**
- E) Wazwan [2]**

Q2. A) Differentiate between welfare and commercial catering. [5]

B) Define volume forecasting and explain its importance. [5]

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

B) Explain the concept of yield management and demonstrate its calculation with a suitable example. [5]

Q4. A) Write any five special cooking methods used in Indian regional cuisine. [5]

B) Explain any two inventory control methods in details. [5]

Q5. A) Draw and explain the format of an indent with key components. [5]

B) What is menu balancing? Explain with examples. [5]

Q6. A) Explain standard purchase specifications with an example. [5]

B) Define portion size and its importance. [5]

Q7. A) Plan a festive menu for West Bengal state. [5]

B) Describe institutional catering with examples. [5]
