

Total No. of Questions: 7

Total No. of Printed Pages: 1

AISSMS College of Hotel Management and Catering Technology, Pune

Seat No:

[0607]/EC801A/2026/BHMCT_SEM8

(Eighth Semester) Examination, 2026

EC801A - SPECIALIZED FOOD PRODUCTION -II

(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) Stocks [2]**
- B) Task Analysis [2]**
- C) Standard Recipe Manual [2]**
- D) Production Planning & Scheduling [2]**
- E) Menu Engineering [2]**

Q2. A) Explain the importance of training in kitchen personnel management. [5]

B) Describe specification buying with suitable examples. [5]

Q3. A) Explain the objectives of budgetary control in food production. [5]

B) Discuss the role of communication between kitchen and other departments. [5]

Q4. A) Explain the concept of Menu Merchandising. [5]

B) Describe food trials and their importance in product development. [5]

Q5. A) Explain production planning and scheduling. [5]

B) Discuss quality and quantity control methods. [5]

Q6. A) Explain Menu Matrix with examples. [5]

B) Explain any 2 Bread making methods in details [5]

Q7. A) Explain stages in preparation of budgets. [5]

B) Discuss process of developing new recipes. [5]
