

Total No. of Questions: 7

Total No. of Printed Pages: 1

AISSMS College of Hotel Management and Catering Technology, Pune

Seat No:

[0607]/HSMM231/2026/BSCHS_SEM3

(BSCHS_SEM3) Examination, 2026
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) Food Cost | [1] |
| B) Menu Matrix | [1] |
| C) Yield Percentage | [1] |
| D) Forecasting | [1] |
| E) Commercial Catering | [1] |

Q2. Write short notes on a) welfare Catering & b) Industrial Catering [5]

Q3. Define in detail Standard recipe and Standard Purchase Specification and give 2 advantages of each [5]

Q4. Explain Yield management and write advantages of Yield calculation for production control [5]

Q5. Elaborate the concept of Volume Forecasting importance in bulk cooking [5]

Q6. Give Classification of equipment in quantity kitchen with 1 example each [5]

Q7. Explain variable costs and Fixed costs with example and give importance of food cost calculations in Budgeting [5]
