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AISSMS College of Hotel Management and Catering Technology, Pune

Seat No:

[0607]/HSMM231/2026/BSCHS\_SEM3

**SYBSCHS (Third Semester) Examination, 2026**  
**HSM231 - INDIAN & INDUSTRIAL COOKING**  
**(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) Standard recipe [ 1 ]
- B) Panch phoran [ 1 ]
- C) Yield [ 1 ]
- D) Portion control [ 1 ]
- E) Rational oven [ 1 ]

**Q2. Write the characteristics of welfare catering and its challenges. [ 5 ]**

**Q3. Discuss the Importance of Budgeting and Costing. [ 5 ]**

**Q4. What is a standard yield? Write the fundamentals of yield management. [ 5 ]**

**Q5. Classify kitchen equipment with one example of each. [ 5 ]**

**Q6. Explain 5 factors influencing menu planning for Indian & regional cuisine. [ 5 ]**

**Q7. Write a short note on hospital catering and enlist different types of diets. [ 5 ]**

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