

Total No. of Questions: 7

Total No. of Printed Pages: 1

AISSMS College of Hotel Management and Catering Technology, Pune

Seat No:

[0607]/PCC241/2026/BHMCT_SEM4_Revised

SYBHMCT (Fourth Semester) Examination, 2026

PCC241 - FOOD PRODUCTION III

(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) Standard recipe [1]
- B) Dum Phukt [1]
- C) Fixed Budget [1]
- D) Phirnee [1]
- E) Standard Portion Size [1]

Q2. What are the general challenges in catering industry dealing with quantity food production? [5]

Q3. Why is it important to forecast volume in the catering industry? [5]

Q4. While balancing a menu what factors would you consider? [5]

Q5. Enlist five budgets based on functions and explain any two. [5]

Q6. What are the regional influences on Indian cuisine? [5]

Q7. Enlist four Indian cooking techniques and explain any two. [5]
