

B. SC. (HOSPITALITY & HOTEL ADMINISTRATION) (CBCS 2024)
B. Sc. (H & HA) Sem-III : WINTER: 2025
SUBJECT: QUANTITY FOOD PRODUCTION

Day : Wednesday
Date : 26/11/2025

W-30060-2025

Time : 02:00 PM-04:00 PM
Max. Marks : 50

NB :

1. All questions are COMPULSORY.
2. Figures to the right indicate FULL marks for the question.

- Q. 1 Attempt ANY FIVE of the following: (Short Answer) (1x5)
- a) Name the equipment which is use to cook food evenly by rotating it over a heat source.
 - b) Name the equipment used to maintain food at serving temperature.
 - c) What does contract catering means?
 - d) Name the common service style used in industrial canteens.
 - e) Give two disadvantages of cyclic menus.
 - f) Define: A la Carte menu.
 - g) The service area connecting kitchen and restaurant is called _____ .
- Q. 2 Attempt ANY FIVE of the following: (Short Answer) (1x5)
- a) Name the type of meat which is obtained from young cattle.
 - b) Name the two types of connective tissues.
 - c) What happens to the protein in meat when heated?
 - d) Name one dry heat cooking method used for meat.
 - e) Give two examples of overhead cost.
 - f) Define: Net Margin.
 - g) Which elements of cost includes the cost of raw material?
- Q. 3 Attempt ANY FOUR of the following: (Long Answer) (5x4)
- a) Discuss the salient features of any two types of transport catering.
 - b) Draw a layout of a flight kitchen depicting all areas required from receiving to freezing.
 - c) Define textures. Explain any two desirable and two undesirable textures.
 - d) Discuss any ten principles of menu planning.
 - e) State the use, care and maintenance of the following equipments:
 - i. Steamer
 - ii. Food Processor
 - f) Draw and label the cuts of lamb and give their approximate weight and suitable method of cooking.
- Q. 4 Attempt ANY FOUR of the following: (Long Answer) (5x4)
- a) Discuss any five points to be borne in mind while running an industrial canteen.
 - b) State and explain any five factors to be considered while planning a layout of a hotel kitchen.
 - c) Plan a weekly menu for an institutional canteen serving breakfast and lunch for 1500 pax daily.
 - d) State any five selection criteria to be considered while purchasing pork.

e) The trading result of a catering establishment for the month of September is as follows:

Sales	1,05,000	Staff Accommodation	4,500
Food consumed	35,000	Office expenses	5,625
Staff meals	4,800	General expenses	7,500
ESIC	4,200	Depreciation	5,550
Establishment expenses	6,750	Repairs	4,800
Salaries & Wages	10,500		

Calculate: Net profit %, Net margin % and Gross profit % with the help of above information

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