

**BACHELOR OF HOTEL MANAGEMENT & CATERING TECHNOLOGY**  
**(CBCS-2018 COURSE)**  
**B.H.M.C.T. Sem-III :SUMMER- 2022**  
**SUBJECT : QUANTITY FOOD PRODUCTION & BASIC BAKING (THEORY)**

Day : Monday  
Date : 4/7/2022

**S-19936-2022**

Time : 02:00 PM-04:30 PM  
Max. Marks : 60

N.B.:

- 1) All questions are **COMPULSORY**
- 2) Figures to the **RIGHT** indicate **FULL** marks.
- 3) Answers to both the sections should be written in the **SAME** answer booklet.

**SECTION - I**

Q.1) Attempt any **Six** of the following: (1 Mark X 6 = 6)

- a) List two spices used in bakery.
- b) Name two oil based essences used in bakery.
- c) Give two examples of Dropped cookies.
- d) Almond biscotti are an example of \_\_\_\_\_ method of cookie making. (choose the correct answer)  
i) Sheet                      ii) Bar                      iii) Bagged                      iv) Dropped
- e) Air catering, Sea catering are examples of Outdoor catering. (State True / False)
- f) What is A la carte menu?
- g) Name two carbohydrates rich foods.
- h) What is Labour cost?

Q.2) Attempt any **Three** of the following: (4 Marks X 3 = 12)

- a) List use, care and maintenance of the following equipment:  
i) Deep fat fryer                      ii) Tilting pan
- b) Explain the points to be considered while running the industrial canteen efficiently.
- c) State any four functions of sugar in bakery.
- d) Explain the following points in menu planning:  
i) Type of Establishment                      ii) Time of Day                      iii) Location                      iv) Price range

Q.3) Attempt any **Three** of the following: (4 Marks X 3 = 12)

- a) Describe four objectives of food cost control.
- b) Explain following factors of kitchen layout:  
i) Cooking area                      ii) Storage area
- c) Enlist various steps involved in bread making.
- d) Describe the following cake mixing methods:  
i) Boiling method.                      ii) Sugar water method.

**SECTION – II**

Q.4) Attempt any **Six** of the following: (1 Mark X 6 = 6)

- a) School canteen is an example of an industrial catering. (State True / False )
- b) Name two milk products ingredients used in bakery.
- c) List two dry fruits used in bakery.
- d) What is Table d'hôte menu?
- e) What is Balance diet?
- f) What is overheads cost?
- g) Give two examples of Rolled cookies.
- h) Give two examples of Molded cookies

Q.5) Attempt any **Three** of the following:

(4 Marks X 3 = 12)

- a) List any eight points to be considered while purchasing of kitchen equipment's.
- b) Write a note on Hospital catering.
- c) Draw a neat layout of flight kitchen with an appropriate placement of equipments.
- d) State four functions of eggs in bakery.

Q.6) Attempt any **Three** the following:

(4 Marks X 3 = 12)

- a) Give two causes for the following faults in cakes:  
i) Uneven shape    ii) Irregular texture    iii) Tough cake    iv) Light crust colour
- b) Explain four levels of food pyramid with the help of diagram
- c) Plan a weekly menu serving breakfast, lunch and dinner in a hospital for 500 patients.
- d) The trading result of a catering establishment for the month of April is as follows:

Sales	2,10,000	Staff Accommodation	9,000
Food consumed	70,500	Office expenses	11,250
Staff meals	9,600	General expenses	15,000
ESIC	8,400	Depreciation	11,100
Establishment expenses	13,500	Repairs	9,600
Salaries & Wages	21,000		

Now calculate Net profit %, Net margin % and Gross profit % with the help of above information

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