BACHELOR OF HOTEL MANAGEMENT & CATERING TECHNOLOGY (CBCS-2018 COURSE)
B.H.M.C.T. Sem-III : WINTER : 2024
SUBJECT: QUANTITY FOOD PRODUCTION & BASIC BAKING

Day : Thursday
Date : 21/11/2024

W-19936-2024

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 = 06)
a) Name two nut based products used in bakery.
b) Name two oil based essences used in bakery.
c) Give two examples of Rolled cookies.
d) Chocolate cream finger is 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 Transport catering. (State True / False)
f) What is Table d'hôte menu?
g) Sugar, Wheat, Potato and Bread are examples of which type food?
h) What is Labour cost?

Q.2) Attempt any **Three** of the following : (4Marks X 3 = 12)
a) List use, care and maintenance of the following equipment:
i) Mixer ii) Steam Jacket Kettle
b) State any four functions of eggs in bakery.
c) Describe the disadvantages of cyclic menu.
d) Give two advantages and two disadvantages of an industrial canteen managed by contract person.

Q.3) Attempt any **Three** of the following : (4Marks X 3 = 12)
a) Describe any four factors to be considered while selecting quantity food equipment.
b) Write a note on Outdoor catering.
c) Draw a neat layout of flight kitchen with an appropriate placement of equipment's.
d) Describe following types of leavening agents:
i)Baking powder ii)Yeast iii)Steam iv)Baking soda

SECTION - II

Q.4) Attempt any **Six** of the following : (1 Mark X 6 = 06)
a) School canteen is examples of outdoor catering. (State True / False)
b) List two types of chocolates used in bakery.
c) What is Net Profit?
d) What is A la carte menu?
e) What is Balance diet?
f) What is Net margin?
g) Give two examples of Ice-box cookies.
h) Give two examples of Molded cookies

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Q.5) Attempt any **Three** of the following : (4Marks X 3 = 12)

a) Give eight objectives of food cost.
b) Explain any four factors to be considered while planning kitchen layout.
c) Describe the various stages of baking process.
d) Describe the following cake mixing methods:
i) Sugar batter method. ii) Flour batter method.

Q.6) Attempt any **Three** the following : (4Marks X 3 = 12)

a) Give two causes for the following faults in cakes:
i)Poor volume ii) Poor flavour iii) Crumbly texture iv) Soggy crust
b) Describe any four points to be considered while cooking healthful meals.
c) Plan a weekly menu serving breakfast, lunch and dinner for residential school canteen.
d) 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		

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

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