

BACHELOR OF HOTEL MANAGEMENT & CATERING TECHNOLOGY
(CBCS-2018 COURSE) B.H.M.C.T. Sem-III : WINTER : 2021
SUBJECT: QUANTITY FOOD PRODUCTION & BASIC BAKING
(THEORY)

Day : Tuesday

Time : 02:00 PM-04:30 PM

Date : 28-12-2021

W-19936-2021

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 flavouring ingredients used in bakery.
- b) Name two milk products used in bakery.
- c) Give two examples of Molded cookies.
- d) Rock Bun is an example of _____ method of cookie making. (choose the correct answer)
i) Sheet ii) Bar iii) Bagged iv) Dropped
- e) Hospital catering is an example of Transport catering. (State True / False)
- f) What is Cyclic menu?
- g) Name two sources of fat rich foods.
- h) What is Overheads cost?

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

- a) List use, care and maintenance of the following equipments:
i) Mixer ii) Steam Jacket Kettle
- b) List any eight factors to be considered while running canteens in school & colleges.
- c) State any four functions of fats in bakery.
- d) Describe four functions of menu.

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

- a) List and describe elements of costing.
- b) Describe any four factors to be considered while planning kitchen layout.
- c) Explain the following steps in bread making:
i) Scaling ii) Mixing iii) Fermentation iv) Benching
- d) Describe the following cake mixing methods:
i) All in one method. ii) Flour batter method.

SECTION - II

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

- a) Airline catering, Sea catering are an examples of Transport catering. (State True / False)
- b) Give two guidelines to be followed while using cocoa and chocolates.
- c) Give two guidelines to be followed while using salt in bakery.
- d) What is A la carte menu?
- e) What is Balance diet?
- f) What is Gross Profit?
- g) Give two examples of Bagged cookies.
- h) Give two examples of Ice-box cookies

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

(4 Marks X 3 = 12)

- a) Classify kitchen equipments with two examples of each.
- b) Explain any two ways to managed industrial canteen.
- c) Draw a neat layout of banquet kitchen in a five star hotel with an appropriate placement of equipments.
- d) State four functions of sugar 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) Poor volume ii) Poor flavour iii) Crumbly texture iv) Soggy crust
- b) What are the general recommendations of balanced diet to stay healthy?
- 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 July is as follows:

Opening stock	5,000	General expenses	6,500
Closing stocks	12,000	Depreciation	4,000
Sales	2,50,000	Establishment expenses	7,000
Staff meals	6,000	Purchases	1,20,000
ESIC	3,000	Repairs	5,200
Staff Accommodation	8,000	Salaries	25,000
Office expenses	6,500		

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