

**BACHELOR OF HOTEL MANAGEMENT & CATERING TECHNOLOGY (CBCS-2018 COURSE)**

**B.H.M.C.T. Sem-III : WINTER- 2022**

**SUBJECT : QUANTITY FOOD PRODUCTION & BASIC BAKING**

Day : Monday

Time : 02:00 PM-04:30 PM

Date : 28-11-2022

**W-19936-2022**

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: (1Mark X 6 = 6)

- a) School canteen is examples of outdoor catering. (State True / False )
- b) List two types of chocolates used in bakery.
- c) List two spices used in bakery.
- d) What is Table d'hôte menu?
- e) What is Balance diet?
- f) What is food cost?
- g) Give two examples of Ice-box cookies.
- h) Give two examples of Dropped cookies

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

- a) List use, care and maintenance of the following equipments:
  - i) Walking Cooler
  - ii) Potato Peeler
- b) Briefly describe Hospital catering.
- c) State any four functions of eggs in bakery.
- d) Describe four advantages of cyclic menu.

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

- a) Give two causes for the following faults in Breads:
  - i) Poor volume
  - ii) Too coarse texture
  - iii) Poor flavour
  - iv) Too pale crust
- b) Describe any four points to be considered while cooking healthful meals.
- c) Plan a weekly menu serving breakfast and lunch in an industrial canteen for 1000 pax.
- d) The trading result of a catering establishment for the month of December is as follows:

Sales	94,200	National Insurance	2,500
Fishmonger	7,200	Rent and Rates	5,000
Butcher	8,800	Insurance	2,000
Dairy	12,800	Postage and Telephone	500
Greengrocer	10,000	Printing and Stationary	1,750
Wages and Salaries	18,500	Depreciation	4,000
Part time labour	3000	Gas and Electricity	4,500
		Laundry and Cleaning	1,250

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

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SECTION – II

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

- a) Give two guidelines to be followed while using milk and milk products.
- b) List two fresh fruits used in bakery.
- c) Give two examples of Bagged cookies.
- d) Honey biscuits are an example of \_\_\_\_\_ method of cookie making. (choose the correct answer)
  - i) Sheet
  - ii) Bar
  - iii) Bagged
  - iv) Dropped
- e) Railway catering is a Transport catering. (State True / False)
- f) What is Gross profit?
- g) Name two protein rich foods.
- h) What is A la carte menu?

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

- a) State and briefly describe four criteria for selection of quantity food equipments.
- b) Write a note on Outdoor catering.
- c) Draw a neat layout of main kitchen in a five star hotel with an appropriate placement of equipments.
- d) State four functions of flour in bakery.

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

- a) Give eight objectives of food cost.
  - b) Explain following factors that determine layout of kitchen:
    - i) The locality
    - ii) Type of menu
  - c) Explain the following steps in bread making:
    - i) Mixing
    - ii) Punching
    - iii) Rounding
    - iv) Scaling
  - d) Describe the following cake mixing methods:
    - i) Sugar batter method.
    - ii) Boling method.
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