

**TILAK MAHARASHTRA VIDYAPEETH, PUNE**  
**BACHELOR OF HOTEL MANAGEMENT & CATERING**  
**TECHNOLOGY (BHMCT)**  
**EXAMINATION : DECEMBER – 2022**  
**SEVENTH SEMESTER**

**C/CB**  
**60:40**

**Subject : - Food Production (BHM19A-026711)**

**Date: 05/12/2022**

**Total Marks: 60**

**Time: 10.00 am to 12.30 pm**

- Instructions:** 1) Each question carries 10 marks.  
2) Question No. 1 is Compulsory. Attempt any 05 questions from remaining.

- Q. 1.** Prepare a menu-mix table for the following items and then categorize them depending on Menu mix category and Item contribution margin. **(10)**

Sr. No	Item Name	No. of items sold	Cost/item	Selling price/item
1	Roti	4000	10	15
2	Tandoori Chicken	2000	200	420
3	Butter Chicken	1000	150	200
4	Pulao	300	30	45
5	Gulabjamun	400	35	45

- Q. 2.** Explain different ways of Purchasing. **(10)**

- Q. 3.** Explain different factors affecting the design of the kitchen. **(10)**

- Q. 4.** Write short notes on - **(10)**

1. Airline catering
2. Menu engineering matrix

- Q. 5.** Explain different types of menus offered in hospitality industry **(10)**

- Q. 6.** Prepare a standard recipe card for 'Mushroom Arrancini'. **(10)**

- Q. 7.** K's Thali sells 3 types of thalis. The total thalis sold in the month of November 2022 were as follow – **(10)**

1. Chicken thali – 1000 at Rs. 200 each
2. Mutton thali – 1200 at Rs. 350 each
3. Fish thali – 780 at Rs.380 each

The restaurant pays 20% on food costs while maintaining the labour cost at 30% and overheads at 22%. Calculate BEP in amount, covers and plot it on a graph.

- Q. 8.** Write short notes on – **(10)**

1. Factors affecting menu planning
2. Wine and food pairing.