

**BIRLA INSTITUTE OF TECHNOLOGY, MESRA, RANCHI
(END SEMESTER EXAMINATION)**

**CLASS: BHMCT
BRANCH: HMCT**

**SEMESTER : V
SESSION : MO/2025**

SUBJECT: HM310 FOOD PRODUCTION AND BAKERY MANAGEMENT

TIME: 3 Hours

FULL MARKS: 50

INSTRUCTIONS:

1. The question paper contains 5 questions each of 10 marks and total 50 marks.
 2. Attempt all questions.
 3. The missing data, if any, may be assumed suitably.
 4. Before attempting the question paper, be sure that you have got the correct question paper.
 5. Tables/Data hand book/Graph paper etc. to be supplied to the candidates in the examination hall.
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		CO	BL
Q.1(a)	Describe the concept of menu engineering and its role in profit management.	[5]	1 II
Q.1(b)	Explain the functions of planning and controlling in a catering system.	[5]	1 II
Q.2(a)	Explain the factors that affect layout and design of a commercial kitchen and explain the various layout configurations with the help of a neat diagram.	[5]	2 II
Q.2(b)	Explain the procedure for developing specification for various kitchen equipment.	[5]	2 II
Q.3(a)	Define cost and explain the various elements of cost in food production.	[5]	3 I
Q.3(b)	Discuss the components and significance of a break-even analysis.	[5]	3 II
Q.4(a)	Discuss receiving, storing, and issuing controls in a catering organization.	[5]	4 II
Q.4(b)	Explain the importance of standard yield and portion size in cost management.	[5]	4 II
Q.5(a)	Explain the different types of compensation and their significance.	[5]	5 II
Q.5(b)	Explain the importance of performance standards and payroll analysis.	[5]	5 II

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