

TILAK MAHARASHTRA VIDYAPEETH, PUNE**BBA IN HOTEL OPERATIONS (BBAHO) (603)****EXAMINATION: DECEMBER- 2024****FIRST SEMESTER****Subject : Food Production - I (603101)**

Date: 3/12/2024**Total Marks: 30****Time: 10.00 am to 11.30 pm**

Instructions: 1) Each question carries equal marks.
2) Attempt any 06 questions

- Q. 1** Explain in detail about HACCP system followed in hotels? **(05)**
- Q. 2** Write in detail about methods of heat transfers 1 radiation 2 convection **(05)**
- Q. 3** Draw the neat diagram of different types of cooking method and explain Stewing method and Grilling method **(05)**
- Q. 4** Write the Duties and Responsibilities of executive chef and Larder Chef **(05)**
- Q. 5** Explain following kitchen equipments Deep fat fryer and salamander **(05)**
- Q. 6** Explain the hazards in cooking , microbiological, chemical, physical **(05)**
- Q. 7** State true and false **(05)**
1. HACCP and ISO -9000 only deals with Food
2. Cooking made food less digestible
3. Cooking reduce the bacteria contamination of the food
4. Tasting or sampling of food should always be done without using spoon
5. Cooking gives varieties to the ingredients
- Q. 8** Write the advantages and disadvantages of Boiling and Poaching **(05)**
- Q. 9** Draw the neat diagram of kitchen organization chart in five star hotels **(05)**
- Q. 10** Write Dos and Don'ts of Microwaves, pressure cookers? **(05)**
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