

TILAK MAHARASHTRA VIDYAPEETH, PUNE
BBA IN HOTEL OPERATIONS AND TOURISM (756)
EXAMINATION: DECEMBER- 2024
FIRST SEMESTER
Subject : - Food Production-I (756101)

C/CB
60:40

Date: 24/12/2024

Total Marks: 60

Time: 10.00 am to 12.30 pm

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

- Q. 1** Give an address the growth and development of hotel industry in India (10)
- Q. 2** Explain following preparation methods washing, peeling, paring, grating, slicing, shredding, mincing, slitting, grinding, mashing. (10)
- Q. 3** A. State true or false (10)
1. Fats are also a source of energy
2. Action of hot oil surface with oxygen in the air causes the molecular break down.
3. Boiling temperature is below 90 degree Celsius.
4. Starch granules dissolve in cold water
5. Collagen is a structural protein
B. Explain the different principles of HACCP
- Q. 4** A. Explain Gas fuel benefits and disadvantage (10)
B. Explain convection and radiation
- Q. 5** Write down the duties and responsibilities of executive chef and chef and chef de partie (10)
- Q. 6** Explain following equipment tilting pans, salamander microwave ovens, blender (10)
- Q. 7** Explain advantages and disadvantage of following cooking methods stewing, poaching (10)
- Q. 8** Explain following culinary terms ; barfi, bhelpuri, chapatti, dum, drumsticks, gaujas, hopper, jalaebi, laddoo, kheer (10)