

TILAK MAHARASHTRA VIDYAPEETH, PUNE
BBA IN HOSPITALITY & TOURISM (BBAHT) (124)
BBA IN HOTEL OPERATIONS (BBAHO) (603)
EXAMINATION: DECEMBER 2024
THIRD SEMESTER

Subject : Food Production - III (124301/603301)

Date: 3/12/2024

Total Marks: 30

Time: 2.00 pm to 3.30 pm

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

- Q. 1** Explain the different cuts of fish draw the diagram for each cut and explain **(05)**
- Q. 2** Classify kitchen equipment's and explain the care and maintenance of deep Freezer **(05)**
- Q. 3** What points we should considered before the purchase large quantity kitchen equipment's **(05)**
- Q. 4** Discuss the structural feature related to kitchen planning **(05)**
- Q. 5** Explain any 3 metals which can be used for pots and pans in kitchen **(05)**
- Q. 6** State the principle of cooking meat **(05)**
- Q. 7** Explain the selection criteria for buying beef **(05)**
- Q. 8** Differential between Airline catering and institutional catering. **(05)**
- Q. 9** Draw a neat and labeled diagram showing structure of pork **(05)**
- Q. 10** Classify kitchen equipment's and state Do's and Don'ts of using a) convection oven b) Food Slicer **(05)**
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