

TILAK MAHARASHTRA VIDYAPEETH, PUNE
BBA IN HOSPITALITY & TOURISM (BBAHT) (124)
EXAMINATION: DECEMBER - 2024
FIFTH SEMESTER
Subject : - Food Production-V (HT18-124511)

Date: 30/12/2024	Total Marks: 60	Time: 10.00 am to 12.30 pm
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Instructions: 1) Each question carries 10 marks.
2) Question No. 1 is Compulsory. Attempt any 05 questions from remaining.

- Q. 1.** Explain the process of making Gammon in detail. **(10)**
- Q. 2. a)** Explain different types of forcemeats. **(05)**
b) Explain different components of a forcemeat. **(05)**
- Q. 3.** What is sausage? Explain the composition of a sausage. **(10)**
- Q. 4.** Plan 5 course Thai menu and explain each dish in detail. **(10)**
- Q. 5.** Write short notes on – **(10)**
a. Terrine
b. Aspic
- Q. 6.** Explain the following culinary terms in detail – **(10)**
a. Tom-Kha
b. Miso soup
c. Tiramisu
d. Quesadilla
e. Gazpacho
- Q. 7.** Explain different methods of preserving meat for making charcuterie. **(10)**
- Q. 8. a)** What is the difference between a pate and a terrine? **(05)**
b) What is the difference between galantine and ballotin? **(05)**
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