

TILAK MAHARASHTRA VIDYAPEETH, PUNE
BBA IN HOSPITALITY & TOURISM (BBAHT) (124)
BBA IN HOTEL OPERATIONS (BBAHO) (603)
EXAMINATION: MAY 2025

THIRD SEMESTER

Subject : Food Production - III (124301/603301)

Date: 15/05/2025

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