

TILAK MAHARASHTRA VIDYAPEETH, PUNE
BBA IN HOTEL OPERATIONS (BBAHO) (603)

EXAMINATION: MAY 2025

FOURTH SEMESTER

Subject : Food Plating & Styling (603406)

Date: 22/05/2025

Total Marks: 30

Time: 10.00 am to 11.30 am

Instructions: 1) Each question carries equal marks.
2) Attempt any 03 questions

- Q. 1** Describe in detail, the principles to be followed while plating a food. **(10)**
- Q. 2** A. What are different types of spoons used in food plating? Explain with the help of neat diagram. **(05)**
- B. Differentiate between – a classical style of food plating and artistic style of food plating. **(05)**
- Q. 3** Compare and contrast the "Paper to Plate" and "Table to Plate" techniques. How do these approaches impact the visual appeal and interactive experience of food presentation? **(10)**
- Q. 4** Discuss the principles of food photography in detail. **(10)**
- Q. 5** A. Why do food stylists use artificial substitutes instead of real food in advertising? Provide two examples where substitutes are commonly used and explain their advantages. **(05)**
- B. Explain the concept of minimalist plating and rustic food styling. How do these trends differ from traditional food styling? **(05)**
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