

TILAK MAHARASHTRA VIDYAPEETH, PUNE
BBA IN HOTEL OPERATIONS AND TOURISM (756)
EXAMINATION: MAY- 2025
FIRST SEMESTER

C/CB
60:40

Subject : - Food Production-I (756101)

Date: 15/05/2025

Total Marks: 60

Time: 2.00 pm to 4.30 pm

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

- Q. 1** Write down the duties and responsibilities of Executive chef and chef and Chef de Partie. **(10)**
- Q. 2** Explain following Kitchen Equipment: Tilting Pan, Sinks, Tables, Food slicers, Oven **(10)**
- Q. 3** 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 90degree Celsius.
4. Starch granules dissolve in cold water
5. collagen is a structural protein
- Q. 4** Explain the following method of heat transfers Conduction and Radiation **(10)**
- Q. 5** Explain following preparation methods: **(10)**
Washing, Peeling, Paring, Grating, Slicing, Shredding, Mincing, Slitting, Grinding, Mashing
- Q. 6** Explain in detail the various principles of HACCP **(10)**
- Q. 7** Explain advantages and disadvantage of following cooking methods: Baking & Steaming **(10)**
- Q. 8** Explains following culinary terms: Phulka, Kheer, Ladoo, Dum, Balushahi, Pakoda, Aloo-Bonda, Biryani, Hopper, Drumsticks **(10)**
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