

TILAK MAHARASHTRA VIDYAPEETH, PUNE
B.Sc. AVIATION, HOSPITALITY & TRAVEL TOURISM (761)
EXAMINATION: MAY - 2026
FIRST SEMESTER (2025 PATTERN)
Subject : Introduction to Cooking Ingredients (76125-105)

Date: 23/05/2026

Total Marks: 30

Time: 2.00 pm to 3.30 pm

Instructions: 1) Each question carries equal marks.
2) **Q. 1** is Compulsory.
3) Attempt **any 02** questions of the remaining.

Q. 1 Define the following:(Any 10) (10)

- a) Pasteurization
- b) Pigments
- c) Cephalopods
- d) Court Bouillon
- e) Homogenized Milk
- f) Processed Cheese
- g) Consommé
- h) Liaison
- i) Croutons
- j) M.S.G
- k) Queen of fruit
- l) King of Vegetable

Q. 2 Answer the following:- (2 Marks each) (10)

- a) Difference between Condiments and Proprietary Sauces
- b) Differentiate between Tomato Sauce & Ketchup
- c) Differentiate between a Herb & a Spice, give one example for each
- d) Give the difference of Curd & Yoghurt
- e) Give the difference between Ghee & Butter

Q. 3 Give the condiments for the following cuisines:(2 Marks each)(Any 5) (10)

- a) Italian
- b) Indian
- c) Chinese
- d) French
- e) Middle Eastern
- f) Japanese

Q. 4 Answer the following: (10)

- a) Give 4 names of Pasta
- b) Give 4 names of cuts of vegetables
- c) Give 4 types of Milk
- d) Give 4 names of salads
- e) Give types of cooking methods
- f) Give 4 names of Cheese
- g) Give 4 names of fish
- h) Give 4 names of National Soup with country

- i) Give 4 names of colour pigments for vegetables
- j) Give 4 names of exotic fruits

Q. 5 Answer the following :(Any 5) (2 Marks each)

(10)

- a) Mother sauces
 - b) 4 types of Mustard
 - c) 3 types of dressings
 - d) Classification of Fruits
 - e) Classification of Soups
 - f) Classification of Cheese
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