

TILAK MAHARASHTRA VIDYAPEETH, PUNE
B.Sc. IN HOSPITALITY AND TOURISM (757)
BBA IN HOTEL OPERATIONS AND TOURISM (756)
EXAMINATION: MAY- 2026
FOURTH SEMESTER

C/CB
60:40

Subject : - Food Production-IV (757401/756401)

Date: 19/05/2026

Total Marks: 60

Time: 2.00 pm to 4.30 pm

Instructions: 1) Q1 is compulsory.
2) Attempt any 05 questions from Q2 to Q8.

Q. 1 Explain the following: (10)

- a) Quiche
- b) Focaccia
- c) Castor Sugar
- d) Danish Pastry
- e) Fermentation of Dough

Q. 2 What is the role of major ingredients used in making bread? Explain the steps in bread making. (10)

Q.3 What are leavening agents? Explain with its types. (10)

Q. 4 What are the different types of Pastries? Explain each with examples. (10)

Q. 5 Explain :

- a) Type of cakes (05)
- b) Faults & their Causes in cake (05)

Q. 6 Classify five different types of cookies with its description and examples of each. (10)

Q. 7 Explain different types of frostings used for cake with examples. (10)

Q. 8 Name the following: (10)

- a) 2 examples of Puff Pastry (02)
- b) 2 proteins present in gluten of flour (02)
- c) 2 types of fat used in baking (02)
- d) 2 types of yeast used in baking (02)
- e) 2 types of breads (02)