

**TILAK MAHARASHTRA VIDYAPEETH, PUNE**  
**BBA IN HOSPITALITY & TOURISM (BBAHT)**  
**EXAMINATION : MAY – 2022**  
**FIFTH SEMESTER**  
**Subject : - Food Production-V (HT18-124511)**

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**Date: 30/5/2022**

**Total Marks: 60**

**Time: 2.00 pm to 4.30 pm**

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**Instructions:** 1) Each question carries 10 marks.  
2) Question No. 1 is Compulsory. Attempt any 05 questions from remaining.

- Q. 1.** Explain the process of making a Gammon in detail. **(10)**
- Q. 2.** a) What is the difference between a Pate & a Terrine? **(05)**  
b) What are the different ways by which a meat can be preserved? Explain any 2 in detail. **(05)**
- Q. 3.** How forcemeats are classified? Explain each type in detail. **(10)**
- Q. 4. Write short notes on –** **(10)**  
1. Mousseline  
2. Panadas
- Q. 5. Explain following culinary terms in detail -** **(10)**  
1. Teriyaki  
2. Kolak Ubi Pisang  
3. Beignets  
4. Bruschetta  
5. Schnitzel
- Q. 6.** Explain the components of a sausage in detail. **(10)**
- Q. 7.** Explain the process of making basic forcemeat in detail. **(10)**
- Q. 8.** Plan a Mexican menu and explain each dish in detail. **(10)**
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