

TILAK MAHARASHTRA VIDYAPEETH, PUNE
BBA IN HOSPITALITY & TOURISM (BBAHT)
EXAMINATION: JANUARY 2023
THIRD SEMESTER

C/CB
60:40

Subject : Food Production - III (HT18-124311)

Date: 09/01/2023

Total Marks: 60

Time: 10.00 am to 12.30 pm

Instructions: 1) Each question carries 10 marks.
2) Attempt any 06 questions.

- Q. 1** Write short note on **(10)**
A) Explain any 5 types of knife with their uses
B) Explain any 3 types of metals which can be used for pots and pan in kitchen and why they are used.
- Q.2** What points would you consider before purchasing of large quantity equipments **(10)**
explain in detail.
- Q.3** Explain in detail about the selection criteria for buying 1) Beef 2) Pork **(10)**
- Q.4** Define Standard Recipe and state its uses and draw the neat and labeled diagram of **(10)**
standard recipe card
- Q.5** Write short note on **(10)**
1. Institutional catering .2. Air line catering
- Q.6** Explain in detail about following kitchen layouts L shape kitchen and U shape **(10)**
kitchen
- Q.7** Write down in detail about structural features needs to be considered while kitchen **(10)**
planning
- Q.8** Draw the neat and labeled diagram showing cuts of lamb and write best suitable **(10)**
cooking method to cook the each cut.