

TILAK MAHARASHTRA VIDYAPEETH, PUNE
BBA IN HOSPITALITY & TOURISM (BBAHT)
EXAMINATION: DECEMBER 2022
FOURTH SEMESTER

Subject : Food Production - IV (HT18-124411)

Date: 10/12/2022

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** Explain any four methods of making cookies (10)
- Q. 2** Explain in detail the characteristics of following ingredients and their use in bakery preparations: Margarine, Sugar, Eggs (10)
- Q. 3** Explain in detail about each dough handling equipment (10)
- Q.4** Write in detail about the patent flour and clear flour (10)
- Q. 5** Explain the following bakery terms : Blind baking (10)
Docking, Genoise sponge, Baba, Lean Dough, Crème Brulee, Éclair Paste, Edible Portion, Fermentation.
- Q.6** Write in detail about step by step procedure in bread making (10)
- Q.7** Explain following bakery equipments with their use Rack Oven, Vertical Mixer (10)
- Q.8** Explain in detail about following short crust pastry and choux pastry (10)