C/CB 60:40

TILAK MAHARASHTRA VIDYAPEETH, PUNE

BBA IN HOSPITALITY & TOURISM (BBAHT) EXAMINATION: NOVEMBER 2023

FIFTH SEMESTER

Subject : - Food Production-V (HT18-124511)

| Date: 21/11/2023 | | Total Marks: 60 | Time: 10.00 am to12.30 pm |
|---|---|---|---------------------------|
| Instructions: 1) Each question carries 10 marks. 2) Question No. 1 is Compulsory. Attempt any 05 questions from remaining | | estions from remaining. | |
| Q. 1. | Explain the process of | of making Bacon in detail. | (10) |
| Q. 2. | a) Explain different t | types of forcemeats. | (05) |
| | b) Explain different | components of a forcemeat. | (05) |
| Q. 3. | What is sausage? Ex | plain the composition of a sausage. | (10) |
| Q. 4. | Plan 5 course Thai n | nenu and explain each dish in detail. | (10) |
| Q. 5. | Write short notes of a. Mousseline b. Aspic | n – | (10) |
| Q. 6. | Explain the following a. Tom-Kha b. Gochujang c. Bruschetta d. Sticky toffee pu e. Gazpacho | ng culinary terms in detail – dding | (10) |
| Q. 7. | Explain different me | thods of preserving meat for making c | harcuterie. (10) |
| Q. 8. | | ence between a pate and a terrine? ence between galantine and ballotin? | (05) (05) |
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Food Production-V (HT18-124511)ALD - Set - I