

**TILAK MAHARASHTRA VIDYAPEETH, PUNE**  
**BBA IN HOSPITALITY & TOURISM (BBAHT)**  
**EXAMINATION: NOVEMBER 2023**  
**FOURTH SEMESTER**

**Subject : Food Production - IV (HT18-124411)**

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**Date: 21/11/2023**

**Total Marks: 60**

**Time: 2.00 pm to 4.30 pm**

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

- Q. 1** Write down in detail about any 4 types of cookie making method (10)
- Q. 2** Write down any 4 methods of making cake in detail (10)
- Q. 3** Explain any two pastry with proportion of flour to fat and common faults while making (10)
- Q.4** Write down detail step in bread making (10)
- Q. 5** Explain following bakery equipments with their use Rack oven, Vertical mixer (10)
- Q.6** Explain the following ingredients used in bakery margarine, sugar, eggs (10)
- Q.7** Write short note on Importance of Gluten and importance of moisture in baking process (10)
- Q. 8** Explains in detail about flowing flours : 1.patent flour, 2clear flour, 3straight flour, 4cake flour, 5pastry flour (10)
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