

TILAK MAHARASHTRA VIDYAPEETH, PUNE
BBA IN HOSPITALITY & TOURISM (BBAHT)
EXAMINATION: NOVEMBER 2023
THIRD SEMESTER
Subject : Food Production – III (HT18-124311)

Date: 21/11/2023

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** Define Standard Recipe and state its uses and draw the neat and labeled diagram of standard recipe card (10)
- Q. 2** Write down in detail About structural features needs to be considered while kitchen planning. (10)
- Q. 3** What points would you considered before purchasing of large quantity equipments explain in detail (10)
- Q. 4** Explain in detail about the selection criteria for buying 1) Beef 2) Pork (10)
- Q. 5 Write short note on** (10)
A) Institutional catering.
B) Air line catering.
- Q. 6** Explain in detail about following kitchen layouts L shape kitchen and U shape kitchen. (10)
- Q. 7 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. 8** Draw the neat cuts of fish and explain each cut (10)