

TILAK MAHARASHTRA VIDYAPEETH, PUNE
BBA IN HOTEL AND TOURISM OPERATION
EXAMINATION: NOVEMBER – 2023
SECOND SEMESTER

Subject : - Fundaments of Food Production (514211)

Date: 25/11/2023

Total Marks:30

Time:10.00 am to 11.30 am

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

- Q. 1** Describe different stages of sugar cookery. (05)
- Q. 2** Write down 2 examples of following types of soups – (05)
1. Cream soup
 2. Bisques
 3. Chowder
 4. Consommé
 5. Velouté
- Q. 3** Explain the working of Cruise catering in detail. (05)
- Q. 4** Explain the difference between Fats & Oils (05)
- Q. 5** Write a short note on – Herbs & Spices (05)
- Q. 6** Classify sauces giving two examples of each. (05)
- Q. 7** Explain the following terms – (05)
1. Roux
 2. Mirepoix
 3. Bouquet garnie
 4. Beurre manie
 5. Raft
- Q.8** Explain different types of salads. (05)
- Q.9** What are the points to be considered while planning a kitchen? Explain each in detail. (05)
- Q.10** Write a short note on – Airline catering. (05)
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