

TILAK MAHARASHTRA VIDYAPEETH, PUNE
BBA IN HOSPITALITY & TOURISM (BBAHT) (124)
BBA IN HOTEL OPERATIONS (BBAHO) (603)
EXAMINATION: MAY 2024
FIRST SEMESTER

Subject : Food Production - I (124101/603101)

Date: 09/05/2024

Total Marks: 30

Time: 2.00 pm to 3.30 pm

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

- Q. 1** Write Dos and Don'ts of using following kitchen equipment Microwaves, pressure cookers **(05)**
- Q. 2** Draw the neat diagram of kitchen brigade in five star hotel **(05)**
- Q. 3** Write the advantages and disadvantages of Stewing and steaming **(05)**
- Q. 4** State true and false **(05)**
1. HACCP and ISO -9000 only deals with Food.
2. Cooking made food less digestible.
3. Cooking reduce the bacteria contamination of the food.
4. Tasting or sampling of food should always be done without using spoon.
5. Cooking gives varieties to the ingredients.
- Q. 5** Explain the hazards in cooking , microbiological, chemical, physical **(05)**
- Q. 6** Explain following kitchen equipments deep fat fryer and flat top grill **(05)**
- Q. 7** Write the duties and responsibilities of executive chef and Larder Chef **(05)**
- Q. 8** Draw the neat diagram of different types of cooking method and explain boiling method and poaching method **(05)**
- Q. 9** Write in detail about methods of heat transfers 1 conduction 2 convection **(05)**
- Q. 10** Explain in detail about HACCP system followed in hotels **(05)**
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