

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

**Subject : Food Production - II (124201)**

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**Date: 09/05/2024**

**Total Marks: 30**

**Time: 10.00 am to 11.30 am**

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

- Q. 1** Explain six steps in preparation of stock (05)
- Q. 2** Explain the term Glazes with their preparation of basic method (05)
- Q. 3** Explain the term essence and jellied soups (05)
- Q. 4** Explain any 5 international soups (05)
- Q. 5** Write down the characteristics of good sauce in detail (05)
- Q. 6** Explain in detail term liaison with different type of liaison (05)
- Q. 7** Explain the term emulsification in sauces and write example of emulsified sauce (05)
- Q. 8** Explain the parts of salad (05)
- Q. 9** Explain the term hors d'oeuvres and appetizers (05)
- Q. 10** Explain the difference between Barquettes and tartlets (05)