

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 (603201)

Date: 09/05/2024

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** Classify sauces and write 2 derivatives of each mother sauce. **(05)**
- Q. 2** Write international soups of following countries – **(05)**
1. Japan
 2. Thailand
 3. Spain
 4. England
 5. India
- Q.3** Explain different dressings used in making a salad. **(05)**
- Q.4** What is an hors d'oeuvres? How are they classified? **(05)**
- Q. 5** Write the golden rules of making a stock. **(05)**
- Q. 6** Write components of a salad. **(05)**
- Q.7** What are the different thickening agents used for making a soup? Explain in detail. **(05)**
- Q.8** How are soups classified? Write 2 examples of each. **(05)**
- Q. 9** What is a Danger zone? What are the different levels of a danger zone? **(05)**
- Q. 10** Write 2 names of – **(05)**
1. Chicken based salad
 2. Passed soups
 3. Derivatives of hollandaise
 4. Hot hors d'oeuvres
 5. Oil based dressings