

**TILAK MAHARASHTRA VIDYAPEETH, PUNE**  
**BBA IN HOSPITALITY & TOURISM (BBAHT)**  
**EXAMINATION: MAY 2024**  
**FOURTH SEMESTER**

**Subject : Food Production - IV (HT18-124411)**

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**Date: 15/05/2024**

**Total Marks: 60**

**Time: 10.00 am to 12.30 pm**

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**Instructions:** 1) Each question carries 10 marks.  
2) Attempt any 06 questions.

- Q.1** Explain the following equipments used in bakery dough Mixer, Dough Sheeter (10)  
Convection oven, Retarder
- Q.2** Explain the stages of baking in detail (10)
- Q.3** Explain the following flours, whole wheat, patent flour Clear flour, Straight flour, (10)  
cake flour, Pastry Flour, All purpose Flour, Self Rising Flour, Dururm flour
- Q.4** Explain the role of following ingredients in bakery (10)  
Sugar, Fat Egg, Salt, Yeast,
- Q.5** Explain in detail 10 stages while making bread (10)
- Q.6** Write down the solutions and causes for roll in dough (10)  
Dough tears while rolling, Fats breaks through, Lacks volume, product greasy, and  
not flaky, pastry rises Unevenly
- Q.7** Explain six methods of baking cookies (10)
- Q.8** Explain the following book fold single and double (10)