

**TILAK MAHARASHTRA VIDYAPEETH, PUNE**  
**BBA IN HOSPITALITY & TOURISM (BBAHT)**  
**EXAMINATION: MAY 2024**  
**FIFTH SEMESTER**  
**Subject : - Food Production-V (HT18-124511)**

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**Date: 15/05/2024****Total Marks: 60****Time: 2.00 pm to 4.30 pm**

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**Instructions:** 1) Each question carries 10 marks.  
2) Question No. 1 is Compulsory. Attempt any 05 questions from remaining.

- Q. 1.** Explain the process of making 'ham' in detail. **(10)**
- Q. 2.** a) What is the difference between brining and curing? **(05)**  
b) Differentiate between – pate and terrine. **(05)**
- Q. 3.** Plan a 5 course Japanese menu and explain each dish in detail **(10)**
- Q. 4.** Explain different parts of a sausage in detail. **(10)**
- Q. 5.** What is 'a gallantine'? How it is made? **(10)**
- Q. 6.** **Write short notes on –** **(10)**  
a. Gammon  
b. Salami
- Q. 7.** **Explain following culinary terms in detail –** **(10)**  
a. Satay  
b. Kim-chi  
c. Tiramisu  
d. Quesadilla  
e. Paella
- Q. 8.** a) Draw a layout of a Garde-manger of a 5 star hotel. **(05)**  
b) Explain different types of forcemeats. **(05)**
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