C/CB 60:40

TILAK MAHARASHTRA VIDYAPEETH, PUNE BBA IN HOTEL AND TOURISM OPERATION EXAMINATION: MAY 2024 FOURTH SEMESTER

Subject : - Food Production-I (HO-514411)

Date: 15/05/2024		Total Marks: 60	Time: 10.00 am to 12.30 pm	
Instructions:1) Each question carries equal marks.2) Attempt any 06 questions				
Q. 1	Write the selection criteria while buying a Fish and explain the cuts of fish with diagram (1			
Q. 2	Explain the following in detail Ham Bacon, Gammon			
Q. 3	How to Judge the quality of following meat while buying 1. Pork.2 Beef (
Q. 4	Write down the factors that gives meat a good quality			
Q. 5	Explain the importance of gluten and moisture while baking products			
Q. 6	Explain the following Flours. Whole Wheat, Patent. Clear, Straight, Cake, Pastry, All Purpose Flour, Self Raising Flour, Durum Wheat Flour			
Q. 7	Write down in de	etail steps while making bread	(10)	
Q.8	Explain single bo	ook fold and double book fold method v	vhile making puff pastry. (10)	