

# TILAK MAHARASHTRA VIDYAPEETH, PUNE

B.Sc. IN HOSPITALITY AND TOURISM (757)

EXAMINATION: DECEMBER - 2025

FIRST SEMESTER

Subject : - Food Production-I (757101)

C/CB  
30:20

---

Date: 17/12/2025

Total Marks: 30

Time: 10.00 am to 11.30 am

---

- Instructions:** 1) Q1 is compulsory.  
2) Attempt any 02 questions from Q2 to Q5.

- Q. 1 Explain the culinary following terms: (10)**
- a) Hygiene
  - b) Food texture
  - c) Mis-en-place
  - d) Tempering
  - e) CDP
- Q. 2 Draw organization chart of kitchen department & explain the duties and responsibilities of Executive Chef. (10)**
- Q. 3 Classify cooking methods and explain each in detail with example. (10)**
- Q. 4 Short note:**
- a) Attitude and behavior in the kitchen. (05)
  - b) Coordination of kitchen departments with other departments. (05)
- Q. 5 Classify the sources of fuel used in kitchen. Explain its precaution and care. (10)**