

# TILAK MAHARASHTRA VIDYAPEETH, PUNE

B.Sc. IN HOSPITALITY AND TOURISM (757)

EXAMINATION: NOVEMBER- 2025

FIRST SEMESTER

Subject : - Food Production-I (757101)

C/CB  
60:40

Date: 19/11/2025

Total Marks: 60

Time: 2.00 pm to 4.30 pm

- Instructions:** 1) Q1 is compulsory.  
2) Attempt any 05 questions from Q2 to Q8.

- Q. 1 Explain the following culinary terms: (10)**
- a) Tempering
  - b) Food texture
  - c) Marinade
  - d) Contamination
  - e) Bain-Marie
- Q. 2 Explain the seven principles of HACCP in detail. (10)**
- Q. 3 What are the various methods of Heat Transfer? Explain in detail. (10)**
- Q. 4 What are the different fuel used in kitchen? (10)**
- Q. 5 Write the duties and responsibilities of:**
- a) Executive Chef (05)
  - b) Larder Chef (05)
- Q. 6 Explain any 5 Cuts of Vegetables with neat diagram. (10)**
- Q. 7 Classify and explain the Methods of Cooking. (10)**
- Q. 8 Explain the terms: (10)**
- a) Kheer
  - b) Dosa
  - c) Biryani
  - d) Phulka
  - e) Laddo
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