

TILAK MAHARASHTRA VIDYAPEETH, PUNE

C/CB
60:40

B.Sc. IN HOSPITALITY AND TOURISM (757)

EXAMINATION: NOVEMBER- 2025

FIRST SEMESTER

Subject : - Introduction to Cooking Ingredients (757106)

Date: 22/11/2025

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)**
- Rosemary
 - Garnishing
 - Puffed Rice
 - Caramelization
 - Porridge
- Q. 2 Draw a neat labeled diagram of Wheat Structure and explain each part in detail. (10)**
- Q. 3 Write the catering uses of the following:**
- Sugar (05)
 - Butter (05)
- Q. 4 Explain classification of Vegetables with the help of chart and write examples of each. (10)**
- Q. 5 Write the points to be considered while storing:**
- Cheese (05)
 - Milk (05)
- Q. 6 Explain the following: (10)**
- Cardamom
 - Basil
 - Mint
 - Coriander
 - Bay leaf
 - Sage
 - Fennel
 - Garlic
 - Thyme
 - Curry Leaves
- Q. 7 Explain in brief process of manufacturing coffee? (10)**
- Q. 8 Explain in detail the catering uses of Fruits. (10)**