

# TILAK MAHARASHTRA VIDYAPEETH, PUNE

B.Sc. IN HOSPITALITY AND TOURISM (757)

EXAMINATION: NOVEMBER- 2025

SECOND SEMESTER

Subject : - Food Production-II (757201)

C/CB  
60:40

Date: 26/11/2025

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** Explain components of stocks in detail. (10)

**Q. 2** Classify soups giving 2 examples of each. (10)

**Q. 3** Explain the term sauce and write down the classification of it with 2 derivative names of each mother sauce. (10)

**Q. 4** What is a salad? What are different components of a salad. (10)

**Q. 5** A. Write uses of Hors D'oeuvres. (10)  
B. What are different types of Hors D'oeuvres.

**Q. 6** Give reasons – (Any 2) (10)  
1. Stocks are always simmered and not boiled.  
2. Hollandaise can be made and stored for longer duration.  
3. Bones are roasted before making a brown stock.

**Q. 7** Write the names of national soups of following countries – (10)  
1. India  
2. Thailand  
3. China  
4. Japan  
5. Poland  
6. Spain  
7. Portugal  
8. Mexico  
9. USA  
10. England

**Q. 8** Explain following culinary terms in short – (10)  
1. Crème de carots  
2. Crème caramel  
3. Mashed potatoes  
4. Waldorf Salad  
5. Poulet sauté poivre