

TILAK MAHARASHTRA VIDYAPEETH, PUNE

B.Sc. IN HOSPITALITY AND TOURISM (757)
BBA IN HOTEL OPERATIONS AND TOURISM (756)

EXAMINATION: NOVEMBER- 2025

THIRD SEMESTER

Subject : - Food Production-III (757301/756301)

C/CB
60:40

Date: 19/11/2025

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 basic gravies used in Indian cooking. (10)
- Q. 2** With the help of a neat labeled diagram explain the parts of tandoor. (10)
- Q. 3** Explain different cuts of pork with the help of a neat labeled diagram. (10)
- Q. 4** Explain the components of a dry masala in detail. (10)
- Q. 5** Plan a 3 course Goan menu and explain each dish in detail. (10)
- Q. 6** What is Airline catering? Explain the working of airline catering unit in detail. (10)
- Q. 7** Explain any 5 cuts of fish with a neat diagram. (10)
- Q. 8** Explain the following terms – (10)
1. Sol kadhi
2. Serradura
3. Biryani
4. Cafrael
5. Bhature