

**TILAK MAHARASHTRA VIDYAPEETH, PUNE**  
**BBA IN HOSPITALITY & TOURISM (BBAHT) (124)**  
**EXAMINATION: NOVEMBER- 2025**  
**THIRD SEMESTER**  
**Subject : Food Production - III (124301)**

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**Date: 19/11/2025**

**Total Marks: 30**

**Time: 2.00 pm to 3.30 pm**

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**Instructions:** 1) Each question carries equal marks.  
2) Attempt any 03 questions

- Q. 1** What are the factors considered while planning a kitchen? Explain in detail. **(10)**
- Q. 2** Draw an eat labeled diagram showing cuts of pork and write uses of each cut. **(10)**
- Q. 3** Explain the different cuts of fish draw the diagram for each cut and explain. **(10)**
- Q. 4** Plan a 3 course Konkani menu and explain each dish in detail. **(10)**
- Q. 5** Write down the difference between – **(10)**  
Airline catering & Industrial canteen
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