

TILAK MAHARASHTRA VIDYAPEETH, PUNE

BBA IN HOSPITALITY & TOURISM (BBAHT) (124)

BBA IN HOTEL OPERATIONS (BBAHO) (603)

EXAMINATION: NOVEMBER- 2025

FOURTH SEMESTER

Subject : Food Production - IV (124401/603401)

Date: 27/11/2025

Total Marks: 30

Time: 10.00 am to 11.30 am

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

- Q. 1** Explains in detail about flowing flours: **(10)**
1. Patent flour, 2 Clear flour, 3 Straight flour, 4 Cake flour, 5 Pastry flour
- Q. 2** Write short note on Importance of Gluten and importance of moisture in baking process **(10)**
- Q. 3** Explain the role of following ingredients used in bakery **(10)**
Margarine, Sugar, Eggs, Yeast, Salt
- Q. 4** Write down in detail 10 Steps of bread making **(10)**
- Q. 5** Explain any two pastries with proportion of flour to fat and identify faults and causes and solutions while making **(10)**
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