

**TILAK MAHARASHTRA VIDYAPEETH, PUNE**  
**B.Sc. AVIATION, HOSPITALITY & TRAVEL TOURISM (761)**  
**EXAMINATION: DECEMBER - 2024**  
**FIRST SEMESTER**

**Subject : Introduction to Cooking Ingredients (761105)**

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**Date: 30/12/2024**

**Total Marks: 60**

**Time: 10.00 am to 12.30 pm**

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**Instructions:** 1) Each question carries equal marks.  
2) **Q. 1** is Compulsory.  
3) Attempt **any 05** questions of the remaining.

**Q. 1 Define the following terms: (10)**

- a) Pasteurization
- b) Pigments
- c) Cephalopods
- d) Court bouillon
- e) Homogenized Milk
- f) Processed Cheese
- g) Consommé
- h) Liaison
- i) Croutons
- j) M.S.G
- k) Condiment
- l) Proprietary Sauces

**Q. 2 Explain the following:**

- A) Write in brief the types of milk. (05)
- B) Give the difference between Ghee ,Butter& Margarine (03)
- C) Give 4 types of cream (02)

**Q. 3 Write in brief :**

- A) Give the Classification of Cheese with 2 examples for each (05)
- B) Give the difference of Curd vs Yoghurt vs Greek yogurt (03)
- C) Differentiate between Tomato Sauce & Ketchup (02)

**Q. 4 Answer the following:**

- A) Draw the Classification Chart of Soups (05)
- B) Give 6 International soups with Country (03)
- C) Differentiate between a Herb & a Spice, give one example for each (02)

**Q. 5 Explain the following:**

- A. Give the condiments for the following cuisines: (05)
- a. Italian
  - b. Indian
  - c. Chinese
  - d. French
  - e. Middle Eastern
- B. Write in Brief the Mother sauces. (03)
- C. Give the 4 types of Mustard (02)

**Q. 6 Answer in brief :**

- A) What is dressing? Explain any 3 types of dressings (05)
- B) Give the classification of Fruits (03)
- C) Give the accompaniment for Sushi (02)

**Q. 7 Explain the following:**

- A) Give the classification chart on Methods of Cooking (05)
- B) What are the 3 types of Microwaves (03)
- C) Give the parts of Soup (02)

**Q. 8 Explain the following in brief : (2 Marks each) (10)**

- a) Any 4 cuts of Fish
  - b) Any 4 types of Cold Cuts
  - c) Any 2 names of Oils & 2 names of vinegars used in dressings used for salads
  - d) Give 4 International Salads with Country
  - e) Write the 4 types of Sandwiches
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