

TILAK MAHARASHTRA VIDYAPEETH, PUNE
B.Sc. AVIATION, HOSPITALITY & TRAVEL TOURISM (761)
EXAMINATION: DECEMBER - 2025
FRIST SEMESTER (PATTERN 2025)

Subject : Introduction to Cooking Ingredients (76125-105)

Date: 23/12/2025

Total Marks: 30

Time: 10.00 am to 11.30 am

- Instructions:**
- 1) Q1. Is compulsory
 - 2) Each question carries equal marks.
 - 3) Attempt any 02 questions from the remaining

Q. 1 Explain the following terms (any10) (10)

- a) Pasta
- b) Pigments
- c) Bouquet Garni
- d) Court Bouillon
- e) Homogenized Milk
- f) Cream
- g) Processed cheese
- h) UHT milk
- i) Croutons
- j) M.S.G- Monosodium Glutamate
- k) Pulses
- l) Millets

Q. 2 Answer the following: (2 Marks each) (10)

- a) Give 4 names of Pasta sauces
- b) Give 4 types of pasta
- c) Give 4 methods of Cooking
- d) Give 4 international salads
- e) Give 4 spices

Q. 3 Give the condiments for the following cuisines:(2 Marks each)(Any 5) (10)

- a) Italian
- b) Indian
- c) Chinese
- d) French
- e) Middle Eastern
- f) Japanese

Q. 4 Write in brief : (2 Marks each) (10)

- a) Difference between Fats & Oils
- b) Difference between Margarine & Butter
- c) Components of Sandwich
- d) Types of savouries
- e) Types of Stock

Q. 5 Give examples for the following :(Any 5) (2 Marks each) (10)

- a) Mother sauces
- b) Types of rice products
- c) 3 types of dressings
- d) Give the colour pigments of vegetables
- e) Give 4 breakfast cereals
- f) Classify vegetables
- g) Give 4 types of Sandwich