Seat No.: _____ Enrolment No._____

GUJARAT TECHNOLOGICAL UNIVERSITY

BHMCT SEMESTER– 2 • EXAMINATION – SUMMER-2017

Subject Code: 123301 **Date: 25/05/2017**

Subject Name: FOOD PRODUCTION-II

Time: 10.30AM to 01.00PM **Total Marks: 70**

Instructions:

1. **Attempt any five questions.**
2. **Make suitable assumptions wherever necessary.**
3. **Figures to the right indicate full marks.**

Q.1	**(a)**	Classification of vegetable and give the example.	**07**
	(b)	Describe area of kitchen.	**07**
Q.2	**(a)**	Make chart of method of cooking and describe roasting method.	**07**
	(b)	Write short note on garnish, canapé, gard manger, gazpacho.	**07**
Q.3	**(a)**	Recipe of spaghetti bolognaise with ingredients.	**07**
	(b)	Different between American breakfast and French breakfast	**07**
Q.4	**(a)**	Classification of fish with description.	**07**
	(b)	Describe the types of pasta with sauce.	**07**
Q.5	**(a)**	Draw and explain the Lean Hierarchy.	**07**
	(b)	Define following words. Barbeque, bakalava, revolli, green turtle, celentro, chowder, fettuchini	**07**
Q.6	**(a)**	Describe the classification of soup and write the ten origin soup of international	**07**
	(b)	Make a four course in Spanish cuisine.	**07**
Q.7	**(a)**	Role of following ingredients in cake making formula. Refined flour, baking powder, salt, sugar, water	**07**
	(b)	Toad in the hole, concusses, snapping, bisque, thoing, conti, shrimps.	**07**

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