

Seat No.: _____
No. _____

Enrolment

GUJARAT TECHNOLOGICAL UNIVERSITY
BHMCT- SEMESTER– I • EXAMINATION – SUMMER 2015

Subject Code: 113301

Date: 28/05/2015

Subject Name: Food Production-I

Time: 02.30pm-05.00pm

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) | Make a chart of method of cooking and describe broiling method . | 07 |
| | (b) | Classification of soup and give briefly discussion. | 07 |
| Q.2 | (a) | Make hierarchy of kitchen & duties and responsibilities of executive chef. | 07 |
| | (b) | Describe importance of sauce. | 07 |
| Q.3 | (a) | Preparation of egg cookery. | 07 |
| | (b) | Five types of pasta with sauce. | 07 |
| Q.4 | (a) | Classification soup with description. | 07 |
| | (b) | Importance of uniform and grooming standard. | 07 |
| Q.5 | (a) | What is the importance of cooking and describe aim and objective. | 07 |
| | (b) | Name of mother sauce and give the recipe of tomato sauce. | 07 |
| Q.6 | (a) | Five types of raising and thickening agent? | 07 |
| | (b) | Describe small and large equipment. | 07 |
| Q.7 | (a) | Describe spices and herbs with definition and use in cuisine. | 07 |
| | (b) | Definition of glossary words. | 07 |
