Seat No.:	
No	

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

Subject Code: 123301		Date: 29/05/2015		
Tir	ne:1(Attempt any five questions. Make suitable assumptions wherever necessary.	Total Marks: 70	
Q.1	(a) (b)	Describe types of storage& receiving process. Classification of soup and give briefly discussion.		07 07
Q.2	(a) (b)	Make hierarchy of kitchen &duties and responsibilities of executive Types of oven and give briefly discussion.	re chef.	0' 0'
Q.3	(a) (b)	Make chart of method of cooking. Discuss stewing method with ba Make a diagram beef and give short notes.	asic rules.	0' 0'
Q.4	(a) (b)	Classification of vegetable with examples. Importance of uniform and grooming standard.		0' 0'
Q.5	(a) (b)	Classification of fish with description. Describe types of kitchen and details U shape.		0' 0'
Q.6	(a) (b)	What are commodities explain with examples? Briefly discuss salad, appitaisers, garnishing, canapés.		0'.
Q.7	(a) (b)	Describe spices and herbs with definition and use in cuisine. Definition of glossary words. 1)Hash 4)fritters 7)Cannloni 2)Larding 5)Forcemeat 3)Darne 6)Emulsion		0':
