

GUJARAT TECHNOLOGICAL UNIVERSITY
BHMCT- SEMESTER-1 EXAMINATION – WINTER - 2016

Subject Code: 113301**Date:30/12/2016****Subject Name: Food Production-I****Time: 10:30AM – 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) Make chart of method of cooking and elaborate the braising method. **07**
(b) Importance of grooming and uniform. **07**
- Q.2** (a) Make a chart of soup and discuss the entire step. **07**
(b) Types of herbs and spices **07**
- Q.3** (a) Aims and objective of carbohydrates, proteins, and fat. **07**
(b) Recipe of espagnole sauce and two derivatives **07**
- Q.4** (a) Egg preparation with examples. **07**
(b) Give the name of exotic vegetable which is use in cookery. **07**
- Q.5** (a) Make a hierarchy of kitchen and discuss duties and responsibilities of exe. Chef. **07**
(b) Describe the types of vegetable cuts with proper drawing. **07**
- Q.6** (a) Explain the conduction ,convection and radiation method. **07**
(b) Five types of pasta and with sauce. **07**
- Q.7** (a) Describe small and large equipment of kitchen. **07**
(b) Definition of the words. **07**
Abats, broilling, gazpacho, bombe,roux, larde,mise- en- place.
