GUJARAT TECHNOLOGICAL UNIVERSITY
B. HMCT. - SEMESTER –I • EXAMINATION – WINTER 2012

Subject code: 113301   **Date: 11-01-2013**
Subject Name: Food Production - I
Time: 10.30 am – 01.00 pm   **Total Marks: 70**
Instructions:
       1. **Attempt all questions.**
       2. **Make suitable assumptions wherever necessary.**
       3. **Figures to the right indicate full marks.**

Q.1	**(a)**	Define the following culinary terms: (01 ONE- Mark each)	**07**
		i) Fonds de Cuisine ii) Béchamel iii) Demi	
		iv) Bouquet Garni v) Abats vi) Condiments vii) Fool	
	(b)	What are the functions off egg in modern kitchen?	**07**
Q.2	**(a)**	Define Stock. What are the important points to be noted while making good quality stocks?	**07**
	(b)	What do you mean by herbs & spices? What are the importance of herbs and spices in food preparation?	**07**

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	(b)	Define sauce. What are the important of sauce in food preparation? Explain in detail the recipe of hollandaise sauce.	**07**
Q.3	**(a)**	What is importance of cooking food?	**07**
	(b)	What are the sanitization rules you will follow while working in the kitchen?	**07**

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Q.3	**(a)**	What do you mean by soup? What are the garnishes for soup? Explain in detail the recipe and preparation methods of consommé soup.	**07**
	(b)	List & explain in detail the different types of kitchen equipment used in the 5 star hotel	**07**
Q.4	**(a)**	List the staff organization of a large French kitchen? What are the role of Chef de Cuisine and Chef de Partie?	**07**
	(b)	Explain the important points while storing and handling the food.	**07**

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Q.4	**(a)**	What do you mean by salad? Explain the different parts of salad? Give five examples of Classical Salad?	**07**
Q.4	**(b)**	What to you mean by appetizers? Explain in details different kind of hot and cold appetizers.	**07**
Q.5	**(a)**	Explain in detail about Chinese cuisine. Give examples of Chinese cuisine.	**07**
	(b)	Explain in detail the French Cuisine. Give examples of French cuisine dishes.	**07**

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Q.5	**(a)**	Classify different cooking methods. Explain in detail any two cooking methods.	**07**
	(b)	Explain the different cuts of vegetables.	**07**

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