Seat No.: _____ Enrolment No._____

GUJARAT TECHNOLOGICAL UNIVERSITY

B. HMCT – SEMESTER – I • EXAMINATION – WINTER • 2014

Subject Code: 113301 **Date: 23-12-2014**

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)**	Explain five type of Fat which is used in cooking	**07**
	(b)	Explain egg cookery. Write about five type of egg cookery	**07**
Q.2	**(a)**	What are raising Agent?	**07**
	(b)	Briefly explain the various thickening agent used in cooking	**07**
		OR	
	(b)	Explain sieving & sprouting?	**07**
Q.3	**(a)**	What is bouquet-Garni, Brine?	**07**
	(b)	Explain Grating, Mincing and Mashing?	**07**
		OR	
Q.3	**(a)**	Why cooking is important – Explain	**07**
	(b)	Explain steaming & braising	**07**
Q.4	**(a)**	Write five raw materials and effect of heat on that item	**07**
	(b)	Difference between deep frying & Shallow Frying with two example of dishes	**07**
		OR	
Q.4	**(a)**	Write Five National Soup and mention their ingredients	**07**
	(b)	Explain caramelize , Deglaze ,rotisserie	**07**
Q.5	**(a)**	Write the name of three red meat , three white meat & three shell fish	**07**
	(b)	Write the name of Five herbs & Five Exotic Vegetables	**07**
		OR	
Q.5	**(a)**	Write down the all mother Sauces	**07**
	(b)	Write Difference between baking & Roasting	**07**

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