

Seat No.: \_\_\_\_\_

Enrolment No. \_\_\_\_\_

**GUJARAT TECHNOLOGICAL UNIVERSITY**  
**Hotel Management & Catering Tech.- Third Year- Examination –June- 2011**

**Subject code:530001**  
**Subject Name: Food Production-III**

**Date:06/06/2011**

**Time: 2:30 p.m. – 5:00 p.m.**  
**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) Enlist the General Guidelines for Food Storage? **07**  
(b) Explain the types of menu? **07**
- Q.2** (a) Which Factor affecting planning the kitchen **07**  
(b) Describe the guideline for purchasing new equipment. **07**
- OR**
- (b) Explain Elements Of Yield Management? **07**
- Q.3** (a) Enlist On Types Of Sandwich? **05**  
(b) Explain Stander Recipes? **05**  
(c) Enlist of types of oven? **04**
- OR**
- Q.3** (a) Explain Measuring of Yield Management? **05**  
(b) Explain Souse-Vide Cooking? **05**  
(c) Explain Evaluating Menu? **04**
- Q.4** (a) Explain Pricing Strategies? **04**  
(b) Explain Larder Production? **05**  
(c) Explain cold cut? **05**
- OR**
- Q.4** (a) Function of the Larder Department. **05**  
(b) Section of Storing Frozen Food Rule for Handlin Frozen Food.(write a short note) **05**  
(c) Importance Of Stock Rotation FIFO (write a short note) **04**
- Q.5** (a) America Cuisine **04**  
(b) Portugal Cuisine **04**  
(c) Dry Food Store?(write Short Note) **06**
- OR**
- Q.5** (a) French Cuisine **04**  
(b) Mexican Cuisine **04**  
(c) Explain handling and usage of equipment **06**

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