

**GUJARAT TECHNOLOGICAL UNIVERSITY**

Diploma Hotel Management &amp; Catering Technology First year examination May 2010

**Subject code: 510001****Subject Name: Food production-I****Date: 19 / 05 / 2010****Time: 11.00am- 01.30 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) | Definition of bakery.                    | <b>04</b> |
| (b) | What is cooking?                         | <b>05</b> |
| (c) | Importance of the advantages of cooking. | <b>05</b> |

**Q.2**

- |     |  |           |
|-----|--|-----------|
| (a) | Explain the advantages of cooking.     | <b>07</b> |
| (b) | Classify different methods of cooking? | <b>07</b> |

**OR**

- |     |   |           |
|-----|---|-----------|
| (b) | Define stock & method & precaution while preparing stock? | <b>07</b> |
|-----|---|-----------|

**Q.3**

- |     |   |           |
|-----|---|-----------|
| (a) | Write different types of oils & Fats and their uses in kitchen. | <b>04</b> |
| (b) | Draw the Hierarchy Chart of 5 Star Kitchens.                    | <b>05</b> |
| (c) | Explain the duties & responsibilities of Executive Chef.        | <b>05</b> |

**OR****Q.3**

- |     |  |           |
|-----|--|-----------|
| (a) | Draw & Explain different cuts of Fish with its French Names.     | <b>05</b> |
| (b) | Explain Classification of Soups.                                 | <b>04</b> |
| (c) | Explain how to judge the quality of poultry while purchasing it? | <b>05</b> |

**Q.4**

Write short notes of the following.

- |     |         |           |
|-----|---------|-----------|
| (a) | Frying  | <b>05</b> |
| (b) | Baking  | <b>05</b> |
| (c) | Boiling | <b>04</b> |

**OR****Q. 4**

Write short notes of the following.

- |     |          |           |
|-----|----------|-----------|
| (a) | Steaming | <b>04</b> |
| (b) | Roasting | <b>05</b> |
| (c) | Poaching | <b>05</b> |

**Q.5**

- |     |                                  |           |
|-----|----------------------------------|-----------|
| (a) | Write ten name of dairy product. | <b>04</b> |
| (b) | Enlist at least ten cereals.     | <b>05</b> |
| (c) | Enlist at least ten pulses.      | <b>05</b> |

**OR****Q.5**

- |     |   |           |
|-----|---|-----------|
| (a) | List six major mother sauces.               | <b>05</b> |
| (b) | Write the name of utensils used in kitchen. | <b>04</b> |
| (c) | Draw classification chart of soup.          | <b>05</b> |

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