Seat No.: _____ Enrolment No._____

GUJARAT TECHNOLOGICAL UNIVERSITY

Diploma Hotel Management & Catering Technology Second year examination May 2010

Subject code: 520001

Subject Name: Food Production-II

Date: 19 / 05 / 2010 **Time: 3.00 pm -05.30 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)	Explain Evolutions and growth of Indian fast food.	**05**
(b)	Describe the principal of Quantity kitchen.	**05**
(c)	What points are to be kept in mind while preparing foods in bulk?	**04**

Q.2

(a)	Write notes on most popular Indian cuisine.	**07**
(b)	Important points for Rechauffe cooking.	**07**
	OR	
(b)	Explain the cuisine of Gujarat with five origin dishes	**07**

Q.3

(a)	Short notes on Franchising.	**06**
(b)	Write the fast food chain names.	**02**
(c)	Write short notes on basic of Indian sweets.	**06**
	OR	

Q.3

(a)	Cut of Pork (with diagram)	**06**
(b)	Explain the different cuts of beef in detail	**06**
(c)	How would you select fish?	**02**

Q.4

(a)	Write short notes on Indian breads	**05**
(b)	Write short note on tandoor.	**05**
(c)	Explain different size of tandoor.	**04**
	OR	

Q. 4

(a)	What points are to be kept in mind while re heating?	**06**
(b)	Explain the Principles of reheating	**06**
(c)	What is fast food?	**02**

Q.5 Write short notes of the following:

(a)	West Indian Cuisine	**05**
(b)	North Indian Cuisine	**05**
(c)	Goan Cuisine	**04**
	OR	

Q.5 Write short notes of the following:

(a)	Eastern Cuisine	**05**
(b)	South Indian Cuisine	**05**
(c)	Hyderabadi Cuisine	**04**

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