

Seat No.: _____

Enrolment No. _____

GUJARAT TECHNOLOGICAL UNIVERSITY

Diploma Hotel Management & Catering Technology First Year Remedial Examination September 2009

Subject code: 510001

Date: 18/09/2009

Subject Name: Food production- I

Time: 10:30a.m.-1:00 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		Answer the following	
	(a)	Explain the duties of Executive chef	07
	(b)	Write four names of vegetables	05
	(c)	Write four names of fruits	02
Q.2		Write short notes	
	(a)	Origin of cuisine and History	07
	(b)	Aims of cooking	07
		OR	
	(b)	Explain various level of kitchen brigade	07
Q.3		Explain the following	
	(a)	Boiling	05
	(b)	Baking	03
	(c)	Tandoor roasting	06
		OR	
Q.3		Explain the following	
	(a)	Deep frying	06
	(b)	Shallow frying	04
	(c)	Steaming	04
Q.4		Briefly describe the following	
	(a)	Enlist 10 names of deserts	04
	(b)	Enlist 10 names of starters	05
	(c)	Enlist 10 names of paneer preparations	05
		OR	
Q. 4		Answer the following in brief	
	(a)	Enlist different names of herbs & spices	04
	(b)	Enlist 10 Tandoor preparations	05
	(c)	Enlist name of Indian brads	05
Q.5		Draw the following	
	(a)	Hierarchy Chart of production department	05
	(b)	Different types of vegetable cuts	05
	(c)	Draw Chef knife and butcher knife	04
		OR	
Q.5		Briefly explain the following	
	(a)	Stock and its use	05
	(b)	Fats & Oil with their smoking points (any 5)	05
	(c)	Sauces	04
