

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.

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

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