

Seat No.: _____

Enrolment No. _____

GUJARAT TECHNOLOGICAL UNIVERSITY
BHMCT- SEMESTER- 2 EXAMINATION – SUMMER 2016

Subject Code:123301

Date: 27/05/2016

Subject Name: Food Production-II

Time:10.30AM – 1.00 PM

Total Marks: 70

Instructions:

- 1. Attempt any five questions.**
- 2. Make suitable assumptions wherever necessary.**
- 3. Figures to the right indicate full marks.**

- Q.1** (a) Diagram of lamb cuts. **07**
(b) Make chart of method of cooking and describe roasting method. **07**
- Q.2** (a) Classification of vegetable and give the example. **07**
(b) Describe types of storage and receiving process. **07**
- Q.3** (a) Describe area of kitchen. **07**
(b) Classification of fish with description. **07**
- Q.4** (a) Discuss types of oven. **07**
(b) What is garnish, canapé, gard manger, gazpacho. **07**
- Q.5** (a) Different between gelatin and belotine. **07**
(b) Role of following ingredients in cake making formula. **07**
Refined flour, baking powder, salt, sugar, water
- Q.6** (a) Five types of raising and thickening agent in cookery. **07**
(b) Different between Hyderabadi biriyani and Kashmiri biriyani. **07**
- Q.7** (a) Different between American breakfast and French breakfast. **07**
(b) Define following words. **07**
Barbeque, bakalava, revolli, green turtle, celentro, chowder, fettuchini.
