Seat No.: _____ Enrolment No._____

GUJARAT TECHNOLOGICAL UNIVERSITY

BHMCT - SEMESTER–I EXAMINATION – WINTER 2015

Subject Code: 113301 **Date:18/12/2015**

Subject Name: Food Production - I

Time: 10:30am to 1:00pm **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)**	Make chart of method of cooking and elabrate the braising method.	**07**
	(b)	Importance of grooming and uniform.	**07**
Q.2	**(a)**	Make a chart of soup and discuss all the step.	**07**
	(b)	Types of herbs and spices	**07**
Q.3	**(a)**	Aims and objective of carbohydrates, proteins, and fat.	**07**
	(b)	Recipe of espangnole sauce and two derivatives	**07**
Q.4	**(a)**	Egg preparation with examples.	**07**
	(b)	Give the name of exotic vegetable which is use in cookery.	**07**
Q.5	**(a)**	Make a hierarchy of kitchen and discuss duties and responsibilities of exe. Chef.	**07**
	(b)	Describe the types of vegetable cuts with proper drawing.	**07**
Q.6	**(a)**	Explain the conduction ,convection and rediation method.	**07**
	(b)	Five types of pasta and with sauce.	**07**
Q.7	**(a)**	Describe small and large euipment of kitchen.	**07**
	(b)	Defination of the words. Abats, broilling, gazpacho, bombe, roux, larde, mise- en- place.	**07**

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