Seat No.: _____ Enrolment No._____

GUJARAT TECHNOLOGICAL UNIVERSITY

BHMCT - SEMESTER–II EXAMINATION – WINTER 2015

Subject Code: 123301 **Date:18/12/2015**

Subject Name: Food Production – II

Time: 02:30pm to 05:00pm **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 the garde manger.	**07**
	(b)	Explain the mother sauce with their derivatives.	**07**
Q.2	**(a)**	What is roux where its used?	**07**
	(b)	Classification of soup with 2 example of each.	**07**
		OR	
	(b)	Explain the thickening agents.	**07**
Q.3	**(a)**	Make an English breakfast menu with accompliments.	**07**
	(b)	Write five types of morning breakfast breads.	**07**
		OR	
Q.3	**(a)**	Draw the bakery departments and 5 equipments which used in bakery.	**07**
	(b)	Write 5 desserts which prepred in bakery.	**07**
Q.4	**(a)**	Explain how cold butchery department function.	**07**
	(b)	What points should be considered while making a menu.	**07**
		OR	
Q.4	**(a)**	Explain Indian gravies.	**07**
	(b)	What is Brunch?What can be served in Brunch?	**07**
Q.5	**(a)**	Classification of fish,give 5 examples.	**07**
	(b)	Make the Kitchen Brigade.	**07**
		OR	
Q.5	**(a)**	Explain the duty and responsibilities of executive chef and commies.	**07**
	(b)	Write the accompniments of caviar , sushi , tomato juice and omelette.	**07**

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