Seat No.: _____   Enrolment No._____

GUJARAT TECHNOLOGICAL UNIVERSITY
BE- BHMCT - SEMESTER– I– EXAMINATION – SUMMER 2019

Subject Code:113301   **Date:01/06/2019**
Subject Name:Food Production - I
Time:10:30 AM TO 01:00 PM   **Total Marks:70**

Instructions:
1. Attempt all questions.
2. Make suitable assumptions wherever necessary.
3. Figures to the right indicate full marks.

			MARKS
Q.1*	(a)	What is cooking?	03
	(b)	Explain the need and benefits of Cooking food.	04
	(c)	Draw explain the Kitchen Layout.	07
Q.2	(a)	Define: Entrée, Legumes & Sorbet	03
	(b)	Name any '5' English Vegetables.	04
	(c)	Narrate the importance of French Cuisine in Culinary.	07
		OR	
	(c)	What is Diet and Explain the importance of Balanced diet?	07
Q.3	(a)	Define and give examples for Herbs & Spices	03
	(b)	List Few Equipment used in Kitchen.	04
	(c)	What is Culinary? Narrate the Various Famous cuisines.	07
		OR	
Q.3	(a)	Define: HACCP, Bain Marie, FIFO	03
	(b)	Differentiate Wet and Dry stores.	04
	(c)	Explain the importance of hygiene in kitchen	07
Q.4	(a)	What are Green Vegetables.	03
	(b)	List out few manual tools used in kitchen.	04
	(c)	Explain fumigation.	07
		OR	
Q.4	(a)	Explain Braising.	03
	(b)	Define: Broiling & Boiling.	04
	(c)	List and write down the uses of Egg in cookery.	07
Q.5	(a)	Define Stock.	03
	(b)	What is Mirepoix & Bouquet Garni ?	04
	(c)	Draw and explain Various Vegetable Cuts.	07
		OR	
Q.5	(a)	What is Seasoning? List few seasoning agents.	03
	(b)	What is first aid? Explain First aid method in case of burns in kitchen.	04
	(c)	List out and Explain Various type of Stocks. And its preparation method.	07

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