

GUJARAT TECHNOLOGICAL UNIVERSITY**BHMCT - SEMESTER-I EXAMINATION – SUMMER 2021****Subject Code:113301****Date: 16/09/2021****Subject Name:Food Production - I****Time: 10:30 AM TO 01:00 PM****Total Marks:70****Instructions:**

1. Attempt any five questions.
2. Make suitable assumptions wherever necessary.
3. Figures to the right indicate full marks.
4. Simple and non-programmable scientific calculators are allowed.

- Q.1** (a) Write a brief description of Indian Cuisine and its various regional cuisines. **07**
(b) What are the aims and objectives of cooking? State the advantages of cooking. **07**
- Q.2** (a) Name & Explain 7 types of Mechanical equipments used in kitchens. **07**
(b) Define HACCP and its importance in food handling and storage. **07**
- Q.3** (a) What do you mean by hygiene? Enlist various points to be followed for personal hygiene in kitchen. **07**
(b) Define cooking? Explain various Cooking methods using a flowchart with examples. **07**
- Q.4** (a) Classify vegetables using a flowchart and along with examples. **07**
(b) Write a short note on fumigation. **07**
- Q.5** (a) Give an outline of French cuisine. Various characteristics associated with this cuisine. **07**
(b) Write a brief description of Italian cuisine and various characteristics of Italian cuisine. **07**
- Q.6** (a) Define stocks. What are the various types of stocks used in kitchen. **07**
(b) Define Salads. Explain the different parts of salads. **07**
- Q.7** (a) Name 7 spices and explain their characteristics. **07**
(b) Explain various cuts of vegetables and their uses in kitchen **07**
