

Seat No.: _____

Enrolment No. _____

GUJARAT TECHNOLOGICAL UNIVERSITY

BHMCT- SEMESTER-I EXAMINATION – SUMMER 2022

Subject Code:113301

Date:27-07-2022

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.

		Marks
Q-1	(a) What do you mean by hygiene? State few points of personal hygiene	3
	(b) Differentiate between cereals and pulses.	4
	(c) What is HACCP? Enlist various principles involved in detail	7
Q-2	(a) List types of storages used in kitchen for storing food commodities.	3
	(b) What are various objectives of cooking food?	4
	(c) Classify vegetables using a flowchart and explain using examples.	7
Q-3	(a) Discuss any one technique used in Chinese cuisine along with Chinese name.	3
	(b) State the various classes of professional cookery.	4
	(c) Using a flowchart shows various cooking methods and explains broiling in detail	7
Q-4	(a) Define stocks. State various types of stocks used in kitchen.	3
	(b) Discuss the selection criteria for purchasing new equipment for kitchen.	4
	(c) How is Italian cuisine different from French cuisine. Discuss.	7
Q-5	(a) Define fire and explain the concept of fire triangle	3
	(b) Write a short note on fumigation.	4
	(c) Write the recipe of white chicken stock for 1 liter.	7
Q-6	(a) What are the basic principles of cookery? Explain.	3
	(b) Discuss various vegetable cuts used in cookery along with their sizes and diagram.	4
	(c) Explain the characteristics of Chinese cuisine and describe its special dishes	7
Q-7	(a) Differentiate cereals and pulses.	3
	(b) Write any 3 basic egg preparations used in kitchen	4

- (c) Classify cooking methods with the help of a flowchart and explain braising in detail. 7
- Q-8** (a) Define Fruits? Name 6 exotic fruits with their origin 3
- (b) Write various personal protective equipment used in kitchen by chefs. 4
- (c) Write the duties and responsibilities of Executive Chef. 7