

GUJARAT TECHNOLOGICAL UNIVERSITY**BHMCT- SEMESTER- I EXAMINATION – SUMMER 2023****Subject Code:113301****Date:25-07-2023****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.
4. Simple and non-programmable scientific calculators are allowed.

		Marks
Q.1	(a) Explain Nouvelle cuisine.	03
	(b) Explain Indian Regional cuisine.	04
	(c) Write about popular International cuisine.	07
Q.2	(a) Define some of the popular spices.	03
	(b) Describe 1. Crouton 2. Mis-en-place 3. Gardemanger 4. KOT	04
	(c) Explain the Aims and importance of cooking.	07
OR		
	(c) Explain the action of heat on food.	07
Q.3	(a) What are the different types of kitchen equipment	03
	(b) Name some of the speciality equipment	04
	(c) Describe about heat and cold generating equipment's.	07
OR		
Q.3	(a) What is HACCP. Explain.	03
	(b) What are the safe practices of HACCP	04
	(c) Write seven methods of cooking with temperatures and principles.	07
Q.4	(a) Define about few dry heat method of cooking.	03
	(b) How does a microwave work.	04
	(c) (a) What is a Mis-en-place. Write detailed Mis-en-place for White and brown stock.	07
OR		
Q.4	(a) Define Hygiene and its importance	03
	(b) Explain about safe handling of food and storage care	04
	(c) Describe about Sanitation and Fumigation	07
Q.5	(a) What are cereals- give example.	03
	(b) Write about pulses and legume.	04
	(c) What are the different American Measures and British Measures.	07
OR		
Q.5	(a) Write some International foods.	03
	(b) Describe with a diagram of five different small equipment of kitchen	04
	(c) (a) Describe the difference between braising and stewing.	07
