

GUJARAT TECHNOLOGICAL UNIVERSITY**BHMCT - SEMESTER-I EXAMINATION – SUMMER 2024****Subject Code:113301****Date:07-06-2024****Subject Name: Food Production - I****Time:02:30 PM TO 05:00 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.

- Q.1** (a) Why cooking is important – Explain **03**
 (b) Write Five National Soup and mention their ingredients. **04**
 (c) Write a brief note on Indian regional cuisine. **07**
- Q.2** (a) What is HACCP? Explain. **03**
 (b) Differentiate between cereals and pulses. **04**
 (c) List and explain the different types of kitchen equipment used in hotel. **07**
- OR**
- (c) Write the recipe of tomato sauce for 1 liter. **07**
- Q.3** (a) Write a short note on fumigation. **03**
 (b) Write a short note on nouvelle cuisine. **04**
 (c) Make chart of method of cooking and elaborate the braising method. **07**
- OR**
- Q.3** (a) Define the stock. What are the important points to be noted while making good quality stock? **03**
 (b) Describe: 1. Brunnoise 2. Bouquet garni 3. Basting 4. Mousse 5. Panada **04**
 (c) Draw lean hierarchy of kitchen staff and discuss duties and responsibilities of CDP. **07**
- Q.4** (a) Write various personal protective equipment used in kitchen by chefs. **03**
 (b) What is hygiene, Explain personal hygiene and its importance in kitchen? **04**
 (c) What is Culinary? Narrate the various famous cuisines. **07**
- OR**
- Q.4** (a) Give the name of exotic vegetable which is use in cookery. **03**
 (b) Explain egg cookery and any tow classical egg preparation with recipe. **04**
 (c) What is diet and explain the importance of balance diet? **07**
- Q.5** (a) What are the basic principles of cookery? Explain. **03**
 (b) Draw and explain the kitchen layout. **04**
 (c) Write the duties and responsibilities of Sous Chef. **07**
- OR**
- Q.5** (a) Write down the all mother Sauces. **03**
 (b) Classify & explain vegetables using a flowchart and examples. **04**
 (c) Draw and explain various vegetable cuts. **07**
