

**GUJARAT TECHNOLOGICAL UNIVERSITY****BH- SEMESTER– I EXAMINATION – WINTER 2018****Subject Code:113301****Date:01/01/2019****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.

- Q.1** (a) Write a brief note on Indian regional cuisine. **07**  
 (b) Briefly explain Nouvelle cuisine with example. **07**
- Q.2** (a) Write aims and objectives of cooking food. **07**  
 (b) Explain the food constituents. **07**  
 OR  
 (b) Write the advantages of cooking food. **07**
- Q.3** (a) List and explain the different types of kitchen equipment used in hotel. **07**  
 (b) Explain the different cuts of vegetable. **07**
- Q.4** (a) What is hygiene, Explain personal hygiene and its importance in kitchen. **07**  
 (b) Explain the HACCP Principles. **07**
- Q.5** (a) Classify different cooking methods. Explain in detail any two methods. **07**  
 OR  
 (a) Explain the principles of cooking food. **07**  
 (b) Make a lean hierarchy of kitchen staff and discuss duties and responsibilities of sous chef. **07**
- Q.6** (a) Define the stock. What are the important point to be noted while making good quality stock? **07**  
 (b) What do you mean by herbs and spices? What are the importance of herbs and spices in food preparation? **07**
- Q.7** (a) Explain any two classical egg preparation with recipe. **07**  
 (b) Define the following terms: (01 marks each) **07**  
 I) Fond de cuisine  
 II) Abats  
 III) Bouquet garni  
 IV) Aspic  
 V) Roux  
 VI) Mice-en-place  
 VII) Chiffonade

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