

GUJARAT TECHNOLOGICAL UNIVERSITY**BHMCT - SEMESTER- I EXAMINATION – WINTER 2019****Subject Code: 113301****Date: 02/01/2020****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	Objective Question	Mark
	(a) Choose the right answer from the options:-	07
	1. The ideal dry storage temperature range is:- (20°C to 25°C, 5°C to 10°C, 0°C to 8°C, 15°C to 18°C)	
	2. A bundle of herbs and vegetables to impart flavour to stocks and sauces is referred to as:- (Jardiniere, Bouquet garni, Marinade, Paysanne)	
	3. Simmering takes place at a temperature of:- (80°C to 88°C, 85°C to 90°C, 97°C to 99°C, 100°C to 110°C)	
	4. The ratio of butter and flour for a roux:- (1 : 2, 2 : 1, 1 : 1, 3 : 1)	
	5. The correct method of cookery to be used when cooking spinach:- (Braising, Deep-frying, Poaching, Blanching)	
	6. Béchamel sauce is also known as :- (White sauce, Brown sauce, Blond sauce, Yellow sauce)	
	7. Brunnoise is a :- (Vegetable cut, Sauce, Stock, Exotic fruit)	
	(b) Define the following terms:-	07
	1. Abats	
	2. Bain-marie	
	3. Consommé	
	4. Chiffonade	
	5. Foie gras	
	6. Galantine	
	7. Mousse	
Q.2	(a) Define Fruits? Name 6 exotic fruits with their origin.	03
	(b) Write various personal protective equipment used in kitchen by chefs.	04
	(c) Write the duties and responsibilities of Executive Chef.	07
Q.3	(a) Define cooking? What are the various objectives of cooking?	03
	(b) What do you mean by hygiene? State points of personal hygiene to be followed in kitchen.	04
	(c) Classify & explain vegetables using a flowchart and examples.	07

- Q.4** (a) Enlist different types of roux and their uses in kitchen. **03**
(b) Describe HACCP and its principles in detail. **04**
(c) Write the recipe of 5 litres white chicken stock. **07**
- Q.5** (a) Differentiate cereals and pulses. **03**
(b) Write any 3 basic egg preparations used in kitchen. **04**
(c) Classify cooking methods with the help of a flowchart and explain braising in detail. **07**
- Q.6** (a) What are the basic principles of cookery? Explain. **03**
(b) Discuss various vegetable cuts used in cookery along with their sizes and diagram. **04**
(c) Explain the characteristics of Chinese cuisine and describe its special dishes. **07**
- Q.7** (a) What do you mean by stocks? State its uses in kitchen. **03**
(b) Define Kitchen equipment. Identify the selection criteria used for selecting and purchasing kitchen equipment. **04**
(c) Explain various characteristics of French cuisine along with its special dishes. **07**
