

GUJARAT TECHNOLOGICAL UNIVERSITY
BE –BHMCT SEMESTER 1 EXAMINATION- WINTER 2020

Subject Code: 113301**Date: 04-03-2021****Subject Name: FOOD PRODUCTION- 1****Time: 10:30 AM TO 12:30 PM****Total Marks:56****Instructions:**

1. Attempt any FOUR questions out of EIGHT questions.
2. Make suitable assumptions wherever necessary.
3. Figures to the right indicate full marks.

| | Marks |
|---|--------------|
| Q.1 (a) What do you mean by hygiene? State few points of personal hygiene. | 03 |
| (b) Differentiate between cereals and pulses. | 04 |
| (c) What is HACCP? Enlist various principles involved in detail. | 07 |
| Q.2 (a) List types of storages used in kitchen for storing food commodities | 03 |
| (b) What are various objectives of cooking food? | 04 |
| (c) Classify vegetables using a flowchart and explain using examples. | 07 |
| Q.3 (a) Discuss any one technique used in chinese cuisine along with chinese name. | 03 |
| (b) State the various classes of professional cookery. | 04 |
| (c) Using a flowchart show various cooking methods and explain broiling in detail. | 07 |
| Q.4 (a) Define stocks. State various types of stocks used in kitchen. | 03 |
| (b) Discuss the selection criteria for purchasing new equipment for kitchen. | 04 |
| (c) How is italian cuisine different from french cuisine. Discuss | 07 |
| Q.5 (a) Define fire and explain the concept of fire triangle. | 03 |
| (b) Write a short note on fumigation. | 04 |
| (c) Write the recipe of white chicken stock for 1 litre. | 07 |
| Q.6 (a) State any 6 measurements of food commodities used in bakery according to american standards. | 03 |
| (b) List out various principles of cooking along with examples to support your answer. | 04 |
| (c) What are the different categories of equipment used in kitchen? Draw 5 equipment of any category along with its usage and specifications. | 07 |
| Q.7 (a) Identify 6 herbs used in French cuisine along with their origin. | 03 |
| (b) Define the following terms (Any 4): | 04 |
| 1. Brunnoise | |
| 2. Bouquet garni | |
| 3. Basting | |
| 4. Abats | |
| 5. Mousse | |
| 6. Panada | |
| (c) Indian cuisine is also known as regional cuisine. Give examples to support your answer. | 07 |

- Q.8** (a) Write a short note on nouvelle cuisine. **03**
(b) Discuss any 4 vegetable cuts along with their size and shape used in culinary. **04**
(c) Using a diagram show the structure of an egg and explain its various parts. **07**
