

Seat No.: _____

Enrolment No. _____

GUJARAT TECHNOLOGICAL UNIVERSITY

BHMCT - SEMESTER I – EXAMINATION – WINTER 2021

Subject Code:113301

Date:19/03/2022

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.
4. Simple and non-programmable scientific calculators are allowed.

		Marks
Q.1	(a) What is cooking?	03
	(b) Explain the need and benefits of cooking food.	04
	(c) Draw explain the kitchen layout	07
Q.2	(a) Define: Entrée, legumes and sorbet.	03
	(b) Name any 5 English Vegetables.	04
	(c) Narrate the importance of French Cuisine in Culinary.	07
Q.3	(a) Define and give examples for Herbs and Spices.	03
	(b) List few equipment used in kitchen.	04
	(c) What is Culinary? Narrate the various famous cuisines.	07
Q.4	(a) Define: HACCP, Bain Marie, FIFO.	03
	(b) Differentiate wet and dry stores.	04
	(c) Explain the importance of hygiene in kitchen.	07
Q.5	(a) what are green vegetables.	03
	(b) List out few manual tools used in kitchen.	04
	(c) Explain Fumigation.	07
Q.6	(a) Explain Braising.	03
	(b) Define: Broiling and Boiling.	04
	(c) List and write down the uses of egg in cookery.	07
Q.7	(a) Define Stock.	03
	(b) What is Mirepoix and Bouquet Garni.	04
	(c) Draw and explain various vegetable cuts.	07
Q.8	(a) What is seasoning? List few seasoning agents.	03

- (b) What is first aid? Explain first aid method in case of burns in kitchen. **04**
- (c) List out and explain various types of stocks and its preparation method. **07**
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