

GUJARAT TECHNOLOGICAL UNIVERSITY**BHMCT- SEMESTER-I EXAMINATION – WINTER 2022****Subject Code:113301****Date:21-02-2023****Subject Name:Food Production - I****Time:10:30 AM TO 01:00 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.

	Marks
Q.1 (a) What do you understand by cooking.	03
(b) Name 10 spices used in cooking.	04
(c) Draw explain the kitchen layout.	07
Q.2 (a) Explain Fumigation.	03
(b) What do you understand by the Indian regional cuisine. Explain ?	04
(c) Classify and explain vegetables using a flowchart and examples.	07
OR	
(c) Explain methods of cooking.	07
Q.3 (a) What are the principal of balanced Diet.	03
(b) Name 10 small equipment used in kitchen.	04
(c) Describe HACCP and its principles in detail.	07
OR	
Q.3 (a) What do you mean by stocks? State its uses in kitchen.	03
(b) Difference between Broiling and Boiling.	04
(c) Explain the different cuts of vegetable.	07
Q.4 (a) What is the meaning of Mise-en-place in kitchen.	03
(b) Explain personal hygiene and its importance ?	04
(c) Draw Kitchen Hierarchy with the help of chart and Explain.	07
OR	
Q.4 (a) Explain any 03 basic Egg preparation used in kitchen.	03
(b) Define : Cereals and Pulses.	04
(c) Explain the aims and objectives of cooking food.	07
Q.5 (a) What is Roux?	03
(b) What do you understand by the Herbs and Spices.	04
(c) What are the safety practices to observed in the kitchen?	07
OR	
Q.5 (a) Explain French Cuisine.	03
(b) What are the basic hygiene practices to be observed in the kitchen.	04
(c) Name & Explain 7 types of Mechanical equipment's used in kitchens.	07