

**GUJARAT TECHNOLOGICAL UNIVERSITY****BE- I<sup>st</sup> /II<sup>nd</sup> SEMESTER-EXAMINATION – MAY/JUNE - 2012****Subject code: 123301****Date: 05/06/2012****Subject Name: Food Production-II****Time: 10:30 am – 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. Each question carry equal marks

- Q.1 (a) Explain the term Gardemanger? 07  
(b) Layout the hierarchy of classical kitchen brigade? 07
- Q.2 (a) Write the recipe of making béchamel sauce? Give its four derivatives? 07  
(b) What is Consommé? How it is made? 07  
OR  
(b) Write the classification of soup with two examples each? 07
- Q.3 (a) What is Roux? Explain various types of roux? 07  
(b) What are the various thickening agents used in cooking? 07  
OR
- Q.3 (a) What are the duties and responsibilities of Executive Chef? 07  
(b) Explain various sections of Kitchen? 07
- Q.4 (a) Write the recipe of making mayonnaise sauce? Give its four derivatives? 07  
(b) Define sauces? Write the importance of sauces? 07  
OR
- Q.4 (a) Write a note on power breakfast? 07  
(b) Explain the term: Abat, Bisque and Larding? 07
- Q.5 (a) Explain the role of various ingredients used in baking? 07  
(b) Write a brief note on Indian cuisine? 07  
OR  
(a) Explain the classification of soup? What points to be kept in mind while purchasing fish? 07  
(b) Prepare a three course Indian menu and write the recipe of any one? 07

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