

GUJARAT TECHNOLOGICAL UNIVERSITY**B. HMCT – SEMESTER – I • EXAMINATION – SUMMER • 2014****Subject Code: 113301****Date: 17-06-2014****Subject Name: Food Production - I****Time: 02:30 pm - 05:00 pm****Total Marks: 70****Instructions:**

1. Attempt all questions.
2. Make suitable assumptions wherever necessary.
3. Figures to the right indicate full marks.

- Q.1** (a) Briefly Explain Nouvelle Cuisine with examples. **07**
(b) Write in brief about Indian regional cuisine. **07**
- Q.2** (a) Write down the name of popular spices used in different Indian cuisine. **07**
(b) Write importance of cooking Food. **07**
- OR**
- (b) Write Brief notes on Balance and healthy diet. **07**
- Q.3** (a) Draw the diagram of minimum ten Kitchen equipments. **07**
(b) Write down usages, maintenance and selection criteria for different equipments Used in Kitchen. **07**
- OR**
- Q.3** (a) Write personal hygiene and their importance in the kitchen. **07**
(b) What is fumigation? Why it is important in the kitchen. **07**
- Q.4** (a) Write attitude of kitchen staff regarding handling and storage of food. **07**
(b) Write short notes on-Roasting, Poaching, Steaming, Stewing and Baking. **07**
- OR**
- Q.4** (a) Classify Soup and give its example with garnish. **07**
(b) Write Mise-en-Place required for egg preparation. **07**
- Q.5** (a) What is Stock? How it is prepared? **07**
(b) Classify food commodities With Examples. **07**
- OR**
- Q.5** (a) What Type of fire fighting equipments used in the kitchen and why? **07**
(b) Write down the name of different cuts of vegetables. **07**
