

GUJARAT TECHNOLOGICAL UNIVERSITY**B. HMCT – SEMESTER – II • EXAMINATION – SUMMER • 2014****Subject Code: 123301****Date: 16-06-2014****Subject Name: Food Production - II****Time: 10.30 am - 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.

- Q.1** (a) Draw a Hierarchy of Kitchen department of a five star hotel. **07**
(b) Define stocks. What do you understand by classical brigade. **07**
- Q.2** (a) Write and explain the classification of soups. **07**
(b) Give brief introduction about Indian breakfast. Give two examples of any Indian Breakfast with recipe. **07**
- OR**
- (b) Write the recipe of Idli, And Upma. **07**
- Q.3** (a) Make two Indian breakfast menu with accompaniment for an Indian restaurant. Write the types of pastry. **07**
(b) Describe the various principal ingredients for short crust pastry. **07**
- OR**
- Q.3** (a) Define Brunch. Explain creaming method in bakery. **07**
(b) What do you mean by laminated pastry? State the major ingredients for laminated pastry. **07**
- Q.4** (a) Write any three examples of river fish. Describe all the cuts of Fish. **07**
(b) Write any three examples of fish preparation with accompaniment. **07**
- OR**
- Q.4** (a) Write down any five types of meat preparation? **07**
(b) State the cuts of lamb. Write seven Indian spices **07**
- Q.5** (a) Give brief introduction about Indian cuisine. **07**
(b) Define Indian culinary terms: Bhuno, Tawa, Tadka. **07**
- OR**
- Q.5** (a) How religion has influenced the eating habits of India. **07**
(b) Write the Short Notes:- a-la-carte , sauté , Potage. **07**
