

GUJARAT TECHNOLOGICAL UNIVERSITY**B. HMCT – SEMESTER – I • EXAMINATION – WINTER 2013****Subject Code: 113301****Date: 17-12-2013****Subject Name: Food Production - I****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) What do you understand by the term Menu and why it is important? **07**
(b) Write down the name of 10 international dishes. **07**
- Q.2** (a) What is Nouvelle Cuisine and how it differs from French Cuisine? **07**
(b) Write down the name of 10 Popular dishes generally served in Ahmadabad. **07**
- OR**
- (b) Write down the Characteristics of Indian Cuisine. **07**
- Q.3** (a) What are the spices used in Indian dishes? **07**
(b) Write the importance of Cooking Food. **07**
- OR**
- Q.3** (a) What are the basic Principles to be considered while preparing balance and healthy diet menu? **07**
(b) Write down the name of different equipments used in the kitchen. **07**
- Q.4** (a) Draw the diagram of any three kitchen equipment. **07**
(b) Why Hygiene, Sanitation and frequent fumigation is required in the kitchen? **07**
- OR**
- Q.4** (a) Write down different methods of Cooking with 2 examples each. **07**
(b) What is Stock? How it is prepared? Briefly explain its use. **07**
- Q.5** (a) Write down the name of minimum 10 fishes. **07**
(b) What is difference between poached egg and half boiled egg? **07**
- OR**
- Q.5** (a) Write down the name of 6 basic mother sauces with their one derivative each. **07**
(b) Write down the Mise-en-place of Chicken Chulbuli and Hard Boiled egg. **07**
