

GUJARAT TECHNOLOGICAL UNIVERSITY**B. HMCT – SEMESTER – I • EXAMINATION – WINTER • 2014****Subject Code: 113301****Date: 23-12-2014****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) Explain five type of Fat which is used in cooking **07**
(b) Explain egg cookery. Write about five type of egg cookery **07**
- Q.2** (a) What are raising Agent? **07**
(b) Briefly explain the various thickening agent used in cooking **07**
- OR**
- (b) Explain sieving & sprouting? **07**
- Q.3** (a) What is bouquet-Garni, Brine? **07**
(b) Explain Grating, Mincing and Mashing? **07**
- OR**
- Q.3** (a) Why cooking is important – Explain **07**
(b) Explain steaming & braising **07**
- Q.4** (a) Write five raw materials and effect of heat on that item **07**
(b) Difference between deep frying & Shallow Frying with two example of dishes **07**
- OR**
- Q.4** (a) Write Five National Soup and mention their ingredients **07**
(b) Explain caramelize , Deglaze ,roisserie **07**
- Q.5** (a) Write the name of three red meat , three white meat & three shell fish **07**
(b) Write the name of Five herbs & Five Exotic Vegetables **07**
- OR**
- Q.5** (a) Write down the all mother Sauces **07**
(b) Write Difference between baking & Roasting **07**
