

GUJARAT TECHNOLOGICAL UNIVERSITY

Hotel Management & Catering Tech.- Second Year- Examination –May/June- 2011

Subject code: 520001

Subject Name: Food Production – II

Date:26/05/2011

Time: 2:30 p.m. – 5:00 p.m.

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 Is re- chauffe?	04
	(b)	How And Why re- chauffe Is Done?	05
	(c)	Explain The Meaning Of Coupling?	05
Q.2	(a)	What is the role played by milk and milk products in the Indian halwai section?	07
	(b)	Explain the advantage and disadvantage of quantity kitchen?	07
	OR		
	(b)	Explain Beef?(Draw Diagram and cut and there use)	07
Q.3	(a)	What are the various types of fossil fuels used in the industry? Enumerate their characters in detail?	05
	(b)	Explain Major Ingredients Used In The Making Of Mithai?	05
	(c)	Explain Types Of White Fish And Use?	04
OR			
Q.3	(a)	Explain what items can be given in Indian breckfast?	04
	(b)	What are the precaution that should be taken while re- chauffing?	05
	(c)	Give the types of food consumed in western india?	05
Q.4	(a)	Explain Types Of Flour?	05
	(b)	Explain Types Of Oil Fish?	04
	(c)	Draw the cut of Fish?	05
OR			
Q.4	(a)	Explain Quantity Kitchen Principal?	04
	(b)	What are the constraints in producing food in bulk?	05
	(c)	Explain Quantity Kitchen Principal?	05
OR			
Q.5	(a)	Explain Awadhi Cuisine?	05
	(b)	Explain Kumauni Cuisine?	04
	(c)	Give the particulars of Punjabi cuisine , given their staple diets?	05
OR			
Q.5	(a)	What is a tandoor and what are different types of tandoor?	14
	(b)	Explain different types of Indian breads?	05
	(c)	How will you make the best use of the following leftover.	04
		(1) 4kg Vegetable curry?	
		(2) 10lit tomato soup.	
		(3) 6kg Fried Fish.	
		(4) 10kg grill chicken.	
