

Seat No.: _____

Enrolment No. _____

GUJARAT TECHNOLOGICAL UNIVERSITY
Hotel Management & Catering Tech.- First Year- Examination –May/June- 2011

Subject code:510001

Subject Name:Food Production - I

Date:26/05/2011

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) Give the hierarchy chart of a kitchen of a 500rooms five star hotel. **14**
(b) Classify and explain the cooking methods of foods.
(c) Explain why cooking is known as “Art as well as Science”.
- Q.2** (a) Explain various spices and herbs used in the kitchen **07**
(b) Classify vegetables and explain various kinds of vegetables. **07**
- OR**
- (b) Classify and explain the milk and dairy products **07**
- Q.3** (a) Give the importance of Plan of work. **14**
(b) Prepare an indent for three course menu of your choice
(c) What are the factors one should keep in mind when planning a menu?
- OR**
- Q.3** (a) Classify cereals and pulses **14**
(b) Give different types of cooking equipments used in the kitchen of a five star hotel.
(c) Give the duties and responsibilities of an Executive Chef.
- Q.4** (a) Define Stock. Explain different types of stocks. **14**
(b) What are the points to be considered while selecting a Fish.
(c) What points should be taken care when preparing a stock.
- OR**
- Q.4** (a) Define Bouquet Garni. Explain the importance of bouquet garni. **14**
(b) What are the points to be considered while selecting a Chicken.
(c) Define Glazes and explain various types of glazes.
- Q.5** (a) Define sauce and give importance of sauce in food preparation. **14**
(b) Explain mother sauce and give two derivatives of each.
(c) Draw and label of cuts of Pork.
- OR**
- Q.5** (a) Define and Classify soup. **14**
(b) Explain various types of Eggs and how do you judge the age of an Egg.
(c) Draw and label the cuts of Lamb
