

GUJARAT TECHNOLOGICAL UNIVERSITY**Diploma Hotel Management & Catering Technology yearly examination June 2009****Subject code: 510001****Subject Name: Food Production-I****Date: 22/06/2009****Time: 11:30am-2:00pm****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 the kitchen hierarchy chart of a five star hotel **04**
 (b) Explain the following terms in one line: **05**
 i) Soup, ii) Dice, iii) Icing, iv) Jalebi & v) Dosa
 (c) Write different types of oils & fats and their smoking point **05**
- Q.2** (a) Briefly describe different types of 'Stock' and their uses **07**
 (b) Explain the procedure of making 'White sauces' **07**
OR
 (b) Explain the procedure of preparing 'Mayonnaise sauce' **07**
- Q.3** (a) Briefly describe the various types of 'Egg preparation' **05**
 (b) How do you check the 'quality' of egg? **04**
 (c) Write at least five derivatives of 'Brown sauces' **05**
OR
- Q.3** (a) Write short notes on 'Bakery' **05**
 (b) Explain the precautionary measures for 'Kitchen staff' **05**
 (c) Explain the functions of 'Flour' & 'Yeast' for bakery preparation **04**
- Q.4** Write short notes of the following:
 (a) Boiling **04**
 (b) Steaming **05**
 (c) Frying **05**
OR
- Q. 4** Write short notes of the following:
 (a) Baking **05**
 (b) Roasting **04**
 (c) Poaching **05**
- Q.5** (a) Enlist at least ten dairy products **05**
 (b) Enlist at least ten cereals **05**
 (c) Write the different types of utensils used in kitchen **04**
OR
- Q.5** (a) Enlist at least ten milk products **05**
 (b) Enlist at least ten pulses **05**
 © Draw classification chart of soup **04**
