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23242

3 Hours / 70 Marks

Seat No.

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- Instructions :**
- (1) All Questions are *compulsory*.
 - (2) Answer each next main Question on a new page.
 - (3) Illustrate your answers with neat sketches wherever necessary.
 - (4) Figures to the right indicate full marks.
 - (5) Assume suitable data, if necessary.

Marks

1. Attempt any FIVE :

10

- (a) Define the term Staple food.
- (b) Describe the following Indian culinary terms :
 - (i) Bharta
 - (ii) Dum
- (c) Draw the classical brigade of the kitchen.
- (d) State the role of souring agent in food preparation.
- (e) Give uses of milk in cooking.
- (f) Describe the following Indian culinary terms :
 - (i) Doodhpak
 - (ii) Curry
- (g) State any two spices used in Indian Cooking with their uses.



2. Attempt any THREE :**12**

- (a) Describe any **four** following culinary terms :
 - (i) Poaching
 - (ii) Dust
 - (iii) Zest
 - (iv) Blanching
 - (v) Garnish
 - (vi) Blend
- (b) State the importance of personal hygiene and food hygiene in hotel industry.
- (c) Differentiate between Fats and Oil (any 4 points).
- (d) Draw a layout of commissary kitchen showing various areas.

3. Attempt any THREE :**12**

- (a) Explain safety procedures to be followed while handling equipment.
- (b) Differentiate between flavoring and seasonings.
- (c) Name any four Indian dishes prepared by using pulses.
- (d) List eight egg preparations used for breakfast.

4. Attempt any THREE :**12**

- (a) Differentiate between raising agents and leavening agents.
- (b) Discuss the varieties of rice and enlist the four dishes made from rice.
- (c) Explain any one Heat Transfer method with neat diagram.
- (d) Discuss any four points to be followed while storing Fruits.
- (e) State any four precaution while using Gas as a fuel for cooking.

5. Attempt any TWO :**12**

- (a) Classify soft fruits in detail, stating the use of each in cooking.
- (b) Differentiate between :
 - (i) Baling and boiling
 - (ii) Shallow frying and Deep frying
- (c) Explain the uses of salt and sweetening agents in cooking.

6. Attempt any TWO :**12**

- (a) Define food texture. Explain any two textures and its relation in quality of products.
 - (b) Explain any six combining and mixing methods used in preparation of the food with an example each.
 - (c)
 - (i) Give advantages and disadvantages of using charcoal as fuel.
 - (ii) Draw and explain three cuts of potatoes.
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