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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.
 - (6) Mobile Phone, Pager and any other Electronic Communication devices are not permissible in Examination Hall.

Marks

1. Attempt any FIVE of the following :

10

- (a) Define work flow pattern.
- (b) State any two uses of stock in continental cooking.
- (c) Mention any two garnishes used for soup.
- (d) Enlist any two cuts of chicken.
- (e) List down any two uses of wheat flour.
- (f) Mention names of any two tenderizers used in meat cookery.
- (g) State any two roles of yeast in bread making.

2. Attempt any THREE of the following :

12

- (a) Explain the rules of stock making.



- (b) Draw any four cuts of poultry and write its uses in continental cooking.
- (c) Explain the factors affecting the tenderness of meat.
- (d) Classify soups with examples.

3. Attempt any THREE of the following :

12

- (a) Explain the principles behind the layout of kitchen.
- (b) Draw any four cuts of fish and write its uses in continental cooking.
- (c) Explain the selection criteria of mutton.
- (d) Draw the layouts of following :
 - (i) Receiving Area
 - (ii) Service and wash-up area

4. Attempt any THREE of the following :

12

- (a) Define the following terms
 - (i) Glaze
 - (ii) Brunoise
 - (iii) Roux
 - (iv) Zester
- (b) Draw the cuts of beef with one use of each cut in cooking.
- (c) Explain the types of flour with their uses.
- (d) Describe the selection criteria of fish.
- (e) Write brief note on followings :
 - (i) Ham
 - (ii) Bacon

5. Attempt any TWO of the following :**12**

- (a) Explain mother sauces with following points :
 - (i) Classification
 - (ii) Uses
 - (iii) Two derivatives of each mother sauce.
- (b) Classify shellfish and write down the storage of it.
- (c) Explain the steps of bread making.

6. Attempt any TWO of the following :**12**

- (a) Mention the uses of the following cuts of pork in continental cooking :
 - (i) Head
 - (ii) Belly
 - (iii) Loin
 - (iv) Legs
 - (v) Hand
 - (vi) Spare rib
 - (b) Elaborate the role of each ingredient in cake making.
 - (c) Define consommé. Write down the preparation of 1 liter basic consommé.
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