

(2½ Hours)

[Marks : 75]

**Note: Attempt all questions**  
**Figures next to questions indicate full marks**  
**Draw neat diagram wherever necessary.**

**Q 1.1 Define (1 Mark each)**

1. Zest
2. Baghar.
3. Rechauffe.
4. Kofta.
5. Concasse

**Q 1.2 Fill in the Blanks. (1 mark each)**

1. \_\_\_\_\_ is a highly flavoured dish of small pieces of meat stewed with vegetable.
2. \_\_\_\_\_ have segmented crust like shell.
3. Cream soups are soups thickened with \_\_\_\_\_.
4. Main principle protein in milk is \_\_\_\_\_.
5. Aztecs made a preparation from roasted ground cocoa beans called \_\_\_\_\_.

**Q 1.3 Match the Columns (1 mark each)**

- |                       |                             |
|-----------------------|-----------------------------|
| 1. Consommé Celestine | 1. Finely minced Vegetables |
| 2. Cephalopods        | 2. Pancakes.                |
| 3. Cisel              | 3. Spanish Native           |
| 4. Binding Agent      | 4. Octopus.                 |
| 5. Criollo            | 5. Panada.                  |

**Q 2 Answer Briefly (ANY 3) (5 marks each)**

1. Draw and label various parts of a chicken.
2. Define soup. Give the classification of soup with 2 examples of each.
3. Briefly explain the receiving area of a hotel.
4. What are the points to be kept in mind while buying fish?
5. List and explain any 5 types of rice. Briefly explain the methods of cooking rice.
6. List down 10 International soups with country of origin.

**Q 3 Answer Briefly (ANY 3) (5 marks each)**

1. What are offals? List and Explain any 5.
2. Draw a neat labelled diagram of cuts of lamb.
3. List at least 5 thickening agents used in Indian Cookery giving suitable examples.
4. Explain the manufacturing process of cheese.
5. Briefly explain trans fats. Give the advantages and disadvantages of using fats.
6. Explain any 3 types of coffee and top 5 coffee brands around the world.

**Q 4 Answer Briefly (ANY 3)****(5 Marks each)**

1. Explain the factors affecting menu planning.
2. Explain the manufacturing process of chocolate.
3. Explain the concept of wet and dry masala and list any five regional varieties of basic masala.
4. Classify pastries giving 2 examples of each.
5. List and explain any 2 faults in puff pastry making.
6. Give the Indian equivalent names: (Any 10)

Caraway seeds	Nigella
Thymol seeds	Fennel Seeds
Mangosteën	Fenugreek
Melon /Pumpkin Seeds	Asafoetida
Gram Flour	Dry Mango
Basil	Seasame seeds

**Q 5 Write Short Notes on... (ANY 3)****(5 marks each)**

1. Choux Pastry
  2. Wash up Area
  3. Types of Pastry Cream.
  4. Types of Menus.
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