

(ENGLISH)

[TIME ALLOWED — 3 HOURS]

(MARKS — 100)

BASIC FOOD PRODUCTION (THEORY-I)

- Instructions.*—(1) All questions are *compulsory*.
 (2) Figure to the right indicate *full* marks.

Marks

1. (a) Fill in the blanks :—

10

- (i) Chef cap is used for
 (1) Hair Fall (2) Sweat
 (3) Designation (4) All of the above.
- (ii) Cooking is defined as a process.
 (1) Physical (2) Chemical
 (3) Biological (4) Psychological.
- (iii) Hollandaise is a sauce.
 (1) Cold (2) Hot
 (3) Warm (4) None.
- (iv) Egg plant is also called as
 (1) Brinjal (2) Tomato
 (3) Potato (4) Cucumber.
- (v) Fromage means
 (1) Cheese (2) Butter
 (3) Flour (4) None of.
- (vi) Roux is a mixture of
 (1) Flour and Stock (2) Fat and Butter
 (3) Egg and Flour (4) Flour and Butter.
- (vii) is a movable equipment used in kitchen.
 (1) Knief (2) Gas Ronges
 (3) Freeze (4) None of these.
- (viii) is a unmovable equipment in kitchen.
 (1) Chef knief (2) Chopper
 (3) Carving Knief (4) Wet grinder.
- (ix) is a perishable item.
 (1) Milk (2) Nuts
 (3) Grains (4) None of the above.
- (x) is a non perishable item.
 (1) Milk (2) Vegetables
 (3) Fish (4) Grains.

[Turn over

- (b) Write the meanings of following Culinary Term :— 5
- | | |
|--------------------|---------------|
| (i) Garnish | (ii) Khava |
| (iii) Hor'sdoure's | (iv) Greasing |
| (v) Poaching. | |
- (c) Match the following :— 5
- | 'A' Group | 'B' Group |
|--------------|-------------------|
| (i) Poission | (1) Dairy product |
| (ii) Legumes | (2) Binding Agent |
| (iii) Milk | (3) Vegetables |
| (iv) Fromage | (4) Fish |
| (v) Egg | (5) Cheese. |
2. Answer the following (any *two*) :— 16
- Draw and Explain the hierarchy of kitchen department.
 - Write the duties and responsibilities of the ' Executive Chef '.
 - Write any ten movable and unmovable equipments in kitchen.
 - What are criteria when selecting the fish ?
3. Attempt any *two* of the following :— 16
- Classification of soup.
 - Write the methods of cooking food.
 - Explain in details ' Mise en place '.
 - Write the recipe of ' White sauce '.
4. Answer the following (any *two*) :— 16
- Write the Aims and Objectives of cooking.
 - Write the Kitchen Uniform and Explain the uses of it.
 - Write the safety rules in kitchen.
 - Plan the five course Indian Menu and Explain.
5. Write short notes on (any *four*) :— 16
- Salad
 - Dressing
 - Soup
 - Safety rules for using knives
 - Chinese cuisines.
6. Attempt any *two* questions out of *four* :— 16
- Write any Ten Perishable and Non Perishable items used in kitchen.
 - Define any four mother sauce with their recipes, uses and derivatives.
 - Define Sandwiches, Main ingredients used in making Sandwiches, Important points to be observed while preparing Sandwiches.
 - Importance of personal Hygiene-Explain.
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