

3. **एकहीच नमूने जेणे करिता :-** 16
- (+) $\frac{1}{2}$ पेक्षा जास्त वेळां वेळोवेळीं एकाच ठिकाणी एकाच वेळी.
- (म्ह) < 10 वेळां वेळोवेळीं एकाच ठिकाणी एकाच वेळी.
- (Eo) < 10 वेळां वेळोवेळीं एकाच ठिकाणी एकाच वेळी.
- (b) $j_0 = < x_j$ वेळां वेळोवेळीं एकाच ठिकाणी?
4. **एकहीच नमूने जेणे करिता :-** 16
- (+) $\frac{1}{2}$ पेक्षा जास्त वेळां वेळोवेळीं एकाच ठिकाणी.
- (म्ह) E_0 वेळां वेळोवेळीं एकाच ठिकाणी < 10 वेळां वेळोवेळीं एकाच ठिकाणी.
- (Eo) E_0 वेळां वेळोवेळीं एकाच ठिकाणी < 10 वेळां वेळोवेळीं एकाच ठिकाणी.
- (b) $j_0 = E_0$ वेळां वेळोवेळीं एकाच ठिकाणी?
5. **एकहीच नमूने जेणे करिता :-** 16
- (+) $\frac{1}{2}$ पेक्षा जास्त वेळां वेळोवेळीं एकाच ठिकाणी.
- (म्ह) E_0 वेळां वेळोवेळीं एकाच ठिकाणी < 10 वेळां वेळोवेळीं एकाच ठिकाणी.
- (Eo) E_0 वेळां वेळोवेळीं एकाच ठिकाणी < 10 वेळां वेळोवेळीं एकाच ठिकाणी.
- (b) $+z$ वेळां वेळोवेळीं एकाच ठिकाणी $+z$ वेळां वेळोवेळीं एकाच ठिकाणी.
- (<) E_0 वेळां वेळोवेळीं एकाच ठिकाणी.
6. **एकहीच नमूने जेणे करिता :-** 16
- (+) कर्मचाऱ्यांद्वारे स्वयंपाकघरातील स्वच्छतेचे महत्त्व लिहा.
- (म्ह) E_0 वेळां वेळोवेळीं एकाच ठिकाणी.
- (Eo) E_0 वेळां वेळोवेळीं एकाच ठिकाणी.
- (b) E_0 वेळां वेळोवेळीं एकाच ठिकाणी < 10 वेळां वेळोवेळीं एकाच ठिकाणी.

(ENGLISH)

[TIME ALLOWED—3 HOURS]

(MARKS—100)

FOOD PRODUCTION AND CATERING SCIENCE (THEORY-II)**Marks**

1. (a) Fill in the blanks (any *five*) :— 5
- (i) Food cooked in hot oil by dipping is called
 - (ii) Coriander leaves are called in hindi.
 - (iii) is called soup in french.
 - (iv) means pre preparation.
 - (v) is used in bread for rising.
 - (vi) Sugar syrup is called in hindi.
- (b) State *true* or *false* (any *five*) :— 5
- (i) A la carte means a fixed menu.
 - (ii) Semolina is made from rice.
 - (iii) Milk is not used to make khoya.
 - (iv) Cooking improves the colour and flavour of the food.
 - (v) Jaggery is called gur in Hindi.
 - (vi) Cooked food contains bacteria.
- (c) Define culinary terms (any *five*) :— 5
- (i) Caramel
 - (ii) Julienne
 - (iii) Entree
 - (iv) Batter
 - (v) Roux
 - (vi) Potage.
- (d) Match the following :— 5
- | Column A | Column B |
|---------------------|---------------------------|
| (i) Ragout | (a) appetizers |
| (ii) Hors d'oeuvres | (b) to cook in dry medium |
| (iii) Garnish | (c) head chef |
| (iv) Baking | (d) stew. |
| (v) Chef de cuisine | (e) to decorate. |
2. Attempt any *two* of the following :— 16
- (a) Write down duties and responsibilities of Executive chef.
 - (b) Write disadvantages of fats and oils.
 - (c) Draw diagram of kitchen brigade.
 - (d) Importance of chef uniform.
3. Attempt any *two* of the following :— 16
- (a) Write the role of herbs and spices in indian cooking.
 - (b) Write importance of interdepartmental co-ordination.
 - (c) List down shellfish available in India.
 - (d) What is food infection ?

[Turn over

CON 589

Marks

- | | |
|--|----|
| 4. Write in brief (any <i>two</i>) :— | 16 |
| (a) Write in brief about basic sauces. | |
| (b) Write down importance of catering science in hotel industry. | |
| (c) Write in brief attributes of kitchen staff. | |
| (d) Write down ways of food preservation. | |
| 5. Write short notes (any <i>four</i>) :— | 16 |
| (a) Duties of sous chef. | |
| (b) Describe chef uniform. | |
| (c) Write list of ingredients used in bread making. | |
| (d) Aims and objective of cooking food. | |
| (e) Classification of fish. | |
| 6. Attempt (any <i>two</i>) :— | 16 |
| (a) Importance of hygiene in kitchen by staff. | |
| (b) Methods of cooking. | |
| (c) How to select fish ? | |
| (d) List down kitchen equipments used in kitchen. | |
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