

MAHARASHTRA STATE BOARD OF SKILL DEVELOPMENT EXAMINATION, MUMBAI

Examination—July, 2020

CERTIFICATE COURSE IN COOKERY, BAKERY AND CONFECTIONERY

[१००]—3 i.e.

(BETHE ME—100)

i.e. : [१००] (100+ 20)

- NOTE.—(1) The candidate will be allowed to use a calculator.
- (2) The candidate will be allowed to use a ruler.
- (3) The candidate will be allowed to use a protractor.
- (4) The candidate will be allowed to use a compass.

ME

1. (+) The candidate will be allowed to use a calculator (100+ 20) :—

10

- | | |
|---------|----------|
| (1) 100 | (7) 100 |
| (2) 100 | (8) 100 |
| (3) 100 | (9) 100 |
| (4) 100 | (10) 100 |
| (5) 100 | (11) 100 |
| (6) 100 | |

- (4) The candidate will be allowed to use a calculator (100+ 20) :—
- (5) The candidate will be allowed to use a ruler (100+ 20) :—

10

2. The candidate will be allowed to use a calculator (100+ 20) :—

16

- (+) The candidate will be allowed to use a calculator (100+ 20) :—
- (4) The candidate will be allowed to use a ruler (100+ 20) :—
- (5) The candidate will be allowed to use a protractor (100+ 20) :—

3. The candidate will be allowed to use a calculator (100+ 20) :—

16

- (+) The candidate will be allowed to use a calculator (100+ 20) :—
- (4) The candidate will be allowed to use a ruler (100+ 20) :—
- (1) 100 (2) 100 (3) 100
- (5) The candidate will be allowed to use a protractor (100+ 20) :—

(ENGLISH)

[TIME ALLOWED—3 HOURS]

(MARKS—100)

FOOD PRODUCTION (THEORY-II)

- Instructions.*—(1) All questions are *compulsory*.
 (2) Draw neat diagram wherever *necessary*.
 (3) Figures to the right indicates *full* marks.
 (4) Assume suitable additional data if necessary.

Marks

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|---|------------------|
| 1. (a) Give the local equivalents for the following (any <i>ten</i>) :— | 10 |
| (i) Fennel | (vi) Guava |
| (ii) Lentil | (vii) Apricots |
| (iii) Bay Leaf | (ix) Jack Fruit |
| (iv) Sweet Potatoes | (x) Bitter Gourd |
| (v) Ladies Finger | (xi) Red Gram. |
| (vi) Green Gram | |
| (b) What are the different types of menus ? Discuss the points to be considered while planning it. | 10 |
| 2. Answer the following (any <i>two</i>) :— | 16 |
| (a) Give the aims and objectives of cooking food. | |
| (b) Give the model staff organisation of a large kitchen. | |
| (c) Define sauce classify mother sauces. | |
| 3. Answer the following (any <i>two</i>) :— | 16 |
| (a) With the help of a neat diagram and explain the classification of fruits and give two examples of each. | |
| (b) Write in short (any <i>two</i>) :— | |
| (i) Glaze | (ii) Still Room |
| (iii) Texture. | |
| (c) Define the term larder and explain the functions of larder department. | |

4. Answer the following (any *two*) :— 16
- (a) Give the general rules of cooking vegetables.
 - (b) Write the signs of good quality of lamb.
 - (c) Draw various cuts of fish.
5. Write short notes (any *four*) :— 16
- (a) Salad
 - (b) Sandwich
 - (c) Pasta
 - (d) Cheese
 - (e) Spices
 - (f) Condiments.
6. Answer the following (any *one*) :— 16
- (a) Define the term stock and write a receipe of white stock.
 - (b) What are the important points to be observed while preparing Sandwiches ?
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