



- [illegible]

**(ENGLISH)**

[ TIME ALLOWED—3 HOURS ]

(MARKS—100)

**BASIC OF COOKERY (THEORY-I)**

- Instructions:—* (1) All questions are *compulsory*.  
 (2) Illustrate your answers with neat sketches wherever necessary.  
 (3) Figures to the right side indicate full marks.  
 (4) Assume suitable data, if necessary.

**Marks**1. (a) Fill in the blanks (any *five*) :—

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- (i) Cooking helps to make food more .....  
 (ii) ..... coagulates or sets when heated.  
 (iii) Baking powders are mixtures of ..... with some suitable acids.  
 (iv) Softening of fat by friction with a wooden spoon is called .....  
 (v) ..... is a term used to describe the characteristics of a finished food product.  
 (vi) ..... is a combined method of roasting stewing in a pan.

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(b) Match the following :—

**'A' Group****'B' Group**

- |                 |               |
|-----------------|---------------|
| (i) White fish  | (a) Prawns    |
| (ii) Oily fish  | (b) Whelks    |
| (iii) Molluscs  | (c) Pomfret   |
| (iv) Univalves  | (d) Mackerels |
| (v) Crustaceans | (e) Oysters   |

(c) Give one word for (any *five*) :—

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- (i) Russian soup containing beetroot  
 (ii) Very light French rolls  
 (iii) A rich white sauce  
 (iv) A light coloured clear soup  
 (v) To decorate  
 (vi) Any kind of stuffing.

(d) State *true* or *false* (any *five*) :—

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- (i) Oils are liquids at lower temperature.  
 (ii) Oxygen is produced from sugar by yeast.  
 (iii) Steeping is extracting colour and flavour from food.  
 (iv) Veloute is a thin clear soup.  
 (v) Toddy is an alcoholic drink obtained from a variety of rice.  
 (vi) Quabarga is a type of meat kabab.

[ Turn over

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**Marks**

2. Attempt any *two* of the following :— 16
- (a) Differentiate between Mayonnaise and Hollandaise sauce.
  - (b) What are the aims and objectives of cooking food ?
  - (c) What precautions will you take while storing stock ?
  - (d) Write about various textures of food.
3. Answer any *two* of the following :— 16
- (a) Write a note on Balanced diet.
  - (b) Explain the structure of an egg with a neat labelled diagram.
  - (c) Write the duties and responsibilities of an executive chef.
  - (d) Write the recipe of one litre tomato sauce.
4. Attempt any *two* of the following :— 16
- (a) Write a note on raising agents.
  - (b) Write in short about different methods of mixing foods.
  - (c) What are soups ? Classify them .
  - (d) What points will you keep in mind while selecting poultry ?
5. Write short notes on (any *four*) :— 16
- (a) Quality control
  - (b) Short crust pastry
  - (c) Methods of cooking food
  - (d) Reheating of food
  - (e) Importance of garnishes.
6. Attempt any *two* of the following :— 16
- (a) Why is portion control important in food industry ?
  - (b) Write about various cuts of lamb with their uses.
  - (c) Write about the importance of sauces.
  - (d) What are pulses ? Name the pulses which are important in our dietaries.
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