

MAHARASHTRA STATE BOARD OF SKILL DEVELOPMENT EXAMINATION, MUMBAI

Examination--July, 2020

CERTIFICATE COURSE IN COOKERY TECHNICIAN

[Ἐφ'—3 ἰεῖ^οἔ]

(BEÚHÉ MŰÉ—100)

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MÖÉ

1. $n_{\text{max}} = \text{floor}(\frac{1}{2} \cdot \frac{1}{\epsilon})$ 2. $\text{if } n_{\text{max}} \leq 0$:— 60

(+) $\text{if } n_{\text{max}} \leq 0$

(E0) $\text{if } n_{\text{max}} \leq 0$

(<) $\text{if } n_{\text{max}} \leq 0$

(+) $\text{if } n_{\text{max}} \leq 0$

(b) $\text{if } n_{\text{max}} \leq 0$
2. $\text{if } n_{\text{max}} \leq 0$:— 20
3. $\text{if } n_{\text{max}} \leq 0$:— 10
4. $\text{if } n_{\text{max}} \leq 0$:— 10

(ENGLISH)

[TIME ALLOWED — 3 HOURS]

(MARKS — 100)

COOKERY (PRACTICAL-III)

Marks

- | | | |
|----|--|----|
| 1. | Prepare any two dishes for two persons :— | 60 |
| | (a) Green Chutney (b) Fish stock | |
| | (c) Dal Tadka (d) Aloo patties | |
| | (e) Dhania—Pudina Chutny. | |
| 2. | Make an Indent and Work plan for the 2 dishes you are preparing. | 20 |
| 3. | Check on neatness/cleanlines before and after work. | 10 |
| 4. | Viva. | 10 |