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## MAHARASHTRA STATE BOARD OF SKILL DEVELOPMENT EXAMINATION, MUMBAI

Examination--July, 2020

CERTIFICATE COURSE IN COOKERY, BAKERY AND CONFECTIONERY

[ १२५—३ ]

(BEHÉ NÉE—100)

i b : i b s t e ( i b s t e 2 )

	Marks
1. JEE+EO EnuEa aEE SEE@u EdaEEc "EaEU iEaEE@u Eo@.	60
"EaEU—1/2ME]aEE Eo]aEa@ +E+EU "E]@u SE(EeEEO, MEVE@u 1/2E.E.	
2. +EEb@u "1/2MEVea EaEaE iEaE+E1/2	20
3. iEEb@ (E@O)EE.	10
4. ]aEEc EE@.	10

(ENGLISH)

[TIME ALLOWED — 3 HOURS]

(MARKS — 100)

## FOOD PRODUCTION (PRACTICAL-II)

	Marks
1. Prepare following food course menu :—	60
Menu.—Vegetable Cutlet, Aloo Mutter, Chapati, Gajar Halwa.	
2. Explain Larder with appropriate points.	20
3. Oral.	10
4. Term work.	10