

Q.25 Differentiate between cereals and pulses. Write any two catering used of each.

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Time : 3 Hrs.

M.M. : 60

Note: Multiple choice questions. All questions are compulsory (6x1=6)

Q.1 A whole egg, including the albumen, contains about _____ calories.

- a) 15 b) 40
c) 75 d) 120

Q.2 A combination of five dals, vegetables and mutton is

- a) Yakhni b) Santula
c) Oondhiya d) Dhansak

Q.3 _____ are sides of fish cut lengthwise away from the backbone.

- a) Fillets b) Steaks
c) Nuggets d) Sticks

Q.4 Which ingredients is used as meat tenderizer?

- a) Ker b) Kachri
- c) Kokum d) Ver

Q.5 The _____ is the large central portion of the kernel and contains most of the starch.

- a) aleurone b) endosperm
- c) bran d) germ

Q.6 In which of the following snack poppy seeds are used in its preparation?

- a) Dabeli b) Murukku
- c) Ghoogni d) Bhakarwadi

SECTION-B

Note: Objective/ Completion type questions. All questions are compulsory. (6x1=6)

Q.7 Name two continental egg dishes.

Q.8 Write down two herbs used in Italian Cuisine.

Q.9 Name two types of Game.

Q.10 What do you mean by accompaniment?

Q.11 What is seasoning?

Q.12 Define panch phoron.

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SECTION-C

Note: Short answer type questions. Attempt any eight questions out of ten questions. (8x4=32)

Q.13 Functions of egg in cookery.

Q.14 Explain the role of spices in Indian cookery.

Q.15 Write a short note on thick soup?

Q.16 Name four classical cuts of Fish with brief explanation.

Q.17 Give the importance of Eggs in the Kitchen.

Q.18 Write down the principles of storing poultry items.

Q.19 Name any four points to be considered while purchasing Veal.

Q.20 List down any four available bi-products of wheat and rice.

Q.21 List four specialty dishes from the region chosen.

Q.22 Name the five Indian gravies and one examples of each.

SECTION-D

Note: Long answer type questions. Attempt any two questions out of three questions. (2x8=16)

Q.23 List the selection criteria for shellfish, fish and poultry?

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