

ARYA VIDYA MANDIR GROUP OF SCHOOLS
PRELIMINARY REVIEW – February 2021-22
COOKERY

Std.: X
Date: 12/02/2022

Marks:50
Time: 1.30 hrs.

Answers to this paper must be written on the paper provided separately.

You will NOT be allowed to write during the first 15 minutes.

This time is to be spent in reading the question paper.

The time given at the head of the paper is the time allotted for writing the answers.

Attempt **all** questions from Section A (Compulsory).

A total of **four** questions are to be attempted from Section B.

The intended marks for the questions or parts of questions are given in the brackets []

This paper consists of **4** printed sides.

SECTION A (10 Marks)

Attempt **all** questions from this Section.

Question 1

Choose the correct answers to the questions from the given options. (Do not copy the question, Write the correct answer only.) [10]

1) _____ is a good conductor of heat hence used for cooking utensils?

- a) Wood
- b) Rubber
- c) Plastic
- d) Copper

, 2) wooden spatula is used for stirring for -----utensils.

- a) Plastic
- b) Glass
- c) Brass
- d) Non stick

- 3) A good ____ is a good friend but it can also be a dangerous weapon.
- a) Knife
 - b) Utensils
 - c) Oven
 - d) Gas stove
- 4) Stainless steel is an alloy of
- a) Iron and copper
 - b) Iron and carbon
 - c) Iron and steel
 - d) Copper and brass
- 5) _____ comes under a small or capital equipment.
- a) Oven
 - b) Gas stove
 - c) Peeler
 - d) Wash basin
- 6) Brass is an alloy of copper and ____
- a) Zinc
 - b) Iron
 - c) Steel
 - d) carbon
- 7) _____ is one of the best kitchen plans- a comfortable work triangle is formed.
- a) U-Shaped Kitchen
 - b) L-Shaped Kitchen
 - c) Corridor Kitchen
 - d) one walled kitchen
- 8) _____ is the study of health and the prevention of disease?
- a) Hygiene
 - b) Microbiology
 - c) Cookery
 - d) Bakery

the ceiling of the kitchen should have carvings and decorations

- True
- False.

- 9) _____ is the study of health and the prevention of disease?
- a) Hygiene
 - b) Microbiology
 - c) Cookery
 - d) Bakery
- 10) _____ Hygiene is thus necessary for the healthy growth and normal development of any person.
- a) Personal
 - b) Group
 - c) Kitchen
 - d) Utensils

SECTION B (40 MARKS)

(Answer **any four** questions from this section.)

Question 2

- (i) Why is it necessary to carry out pest control measures in the kitchen on a regular Basis? [2]
- (ii) Use of equipment is one of the ways to simplify work in the kitchen. List at least two other ways to simplify work in the kitchen. [2]
- (iii) Describe the preparation center of a kitchen. [3]
- (iv) A well-planned storage makes for an efficient kitchen. Explain. [3]

Question 3

- (i) List two important precautions that one should take while using microwave to ensure safety of the equipment. [2]
- (ii) What are the advantages of a u-shaped kitchen layout of kitchen? [2]
- (iii) A Well-laid floor of the kitchen can prevent many accidents. How should one plan the flooring of the kitchen to make it safe and avoid accidents. [3]
- (iv) List at least three chores, which are necessary to perform daily to maintain cleanliness in the kitchen. [3]

Question 4

- (i) What are the advantages of using various types of equipment in the kitchen? [2]
- (ii) List two important measures to prevent the entry of rats in the kitchen. [2]
- (iii) What are the advantages of one wall kitchen? (Three points) [3]
- (iv) Write a short note on modular kitchens. [3]

Question 5

- i) List any 4 small equipment [2]
- ii) List any 4 large equipment [2]
- iii) Explain work triangle. [3]
- iv) Explain Indian style or sitting style kitchen [3]

Question 6

- i) How to maintain personal hygiene in the kitchen? [2]
- ii) What measures shall one take to prevent the entry of cockroaches in the kitchen? [2]
- iii) What is food poisoning and how to prevent it? [3]
- iv) List safety precautions while using a knife. [3]

—————THE END—————