

Q.P. Code :00120

[Time: 2  $\frac{1}{2}$  Hours]

[ Marks:75]

Please check whether you have got the right question paper.

- N.B:
1. Attempt all questions.
  2. Figures next to questions indicate full marks.
  3. Draw neat diagram wherever necessary.

Q.11. Define.

(1mark each)

- a. Emulsification.
- b. Pan Searing.
- c. Remouillage.
- d. Mis-en-palce.
- e. Infusion.

Q.12. Fill in the blanks.

(1mark each)

1. \_\_\_\_\_ is a cooked mixture of flour and butter in equal proportions, used as a thickening agent.
2. \_\_\_\_\_ is the French name for brown sauce.
3. The proteins present in egg are \_\_\_\_\_ and \_\_\_\_\_.
4. Sugar gets caramelized at \_\_\_\_\_ degree.
5. Mayonnaise sauce + gherkins + shallots + parsley = \_\_\_\_\_.

Q.13. Match the columns.

(1mark each)

1.	Mirepoix	1.	Green portion on potatoes.
2.	Chlorophyll Pigment	2.	Onion studded with a clove.
3.	Cloute	3.	2:1:1
4.	Effect of heat on protein	4.	Coagulation.
5.	Solanine	5.	Volatile Acids.

Q.2 Answer briefly (ANY 3)

(5Marks each)

1. Explain the attributes of the kitchen staff.
2. Classify stocks. What are the basic elements of a stock?
3. List down 5 cuts of vegetables and the 10 rules of cooking vegetables.
4. What do you mean by hand tools? What are the different hand tools used in the kitchen?
5. Explain the liaison between the kitchen and other departments in a hotel.
6. List the various fuels used in the kitchen giving one advantages and one disadvantages of the same.



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**Q.3 Answer Briefly (ANY 3).****(5Marks each)**

1. What do you mean by hierarchy? Draw an organizational chart for a large scale five star hotel.
2. Draw a neat labelled diagram of an "EGG" and explain the function of each labelled part.
3. Classify Salads. Explain its parts. Name any 2 fruit based, meat based and fish based salads.
4. What are the types of sugar you are familiar in the kitchen. Give 5 uses of each.
5. Classify methods of cooking in a tabular form giving two examples of each.
6. List the colour pigments present in Vegetables. List the effects of Heat, Acid & Alkali on them.

**Q.4 Answer Briefly (ANY 3).****(5Marks each)**

1. Classify sauces. Give three derivatives along with their ingredients.
2. Explain the principles of bread making.
3. Explain the different types of raising agents with examples. What role do they play in bakery?
4. Draw a neat labelled diagram of wheat and explain its structural composition.
5. How will you preserve Béchamel Sauce and rectify a curdled mayonnaise.
6. Elaborate on the different types of cookies giving examples.

**Q.5 Write short notes on (ANY 3).****(5Marks each)**

1. Importance of wearing a uniform in the kitchen.
2. Textures and consistencies of food.
3. Bakery and Confectionery.
4. List 5 types of lettuce, mushrooms and international vegetables.