

Q.P. Code : 00246

[Time: 2½ Hours]

[Marks:75]

Please check whether you have got the right question paper.

- N.B:
1. Attempt any 3 Questions from Question 1.
 2. Attempt any 3 Questions from Question 2.
 3. Attempt any 3 Questions from Question 3.
 4. Attempt any 3 Questions from Question 4.
 5. Attempt any 5 Questions from Question 5

Qs.1 Attempt any 3 Questions from the Following

15 MARKS

1. Classify Sauces. List and explain any two derivatives of each Mother Sauces.
2. List and explain the four components of a Salad.
3. List down the different components used for making bread and their contribution to bread making.
4. List and explain any ten 'Methods of Cooking'.
5. List and explain the seven HACCP principles.
6. Write a short note on the importance of 'Larder Control'.

Qs.2 Attempt any 3 Questions from the Following

15 MARKS

1. What is 'Force meat' and Explain the composition of 'Force meat' in detail.
2. What is 'Galantine' and explain the process of preparation of 'Galantine'.
3. List the five types of 'Sausages' along with any five international sausages with their country of origin.
4. Define 'Mousse' and list its three basic components.
5. Write a short note on i. Ballotine, ii. Gelee iii. Aspic Jelly iv. Chaudfroid v. Mousseline.
6. Explain the manufacturing process of 'Cheese'.

Qs.3 Attempt any 3 Questions from the Following

15 MARKS

1. Explain any one Country from the below mentioned countries with regards Geographical location, Historical background, any two Specialty Dishes, any two tourist destinations, any two sports, any 2 festivals celebrated, currency, along with staple ingredients & special equipments.
 - a. America
 - b. Mexico
2. Explain any one Country from MIDDLE EAST with regards Geographical location Historical background, any two Specialty Dishes, any two tourist destinations, any two sports, any 2 festivals celebrated, currency along with staple ingredients & special equipments.
3. Explain the Manufacturing process of chocolate.
4. Define icings. List and explain the different types of icings.
5.
 - a. Explain tempering of chocolate
 - b. List down the uses of Chocolate, Cocoa powder and cocoa butter
6. Plan a five course menu of any one of the following countries with explanation of each dish. Write recipe of any two dishes from the compiled menu
 - a. Italy
 - b. France

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Qs.4 Attempt any 3 Questions from the Following.

15 MARKS

1. List any five international soups with their country of origin.
2. List and explain the different types of cake faults.
3. List and explain the different types and makeup methods of cookies.
4. Define 'Larder' and Draw a neat labelled layout of the 'Larder'.
5. Explain the 7 steps in the Cook Chill Process.
6. List Any five cheese with country of Origin.

Qs.5 Attempt any 5 Questions from the Following.

15 MARKS

1. List any three international 'Classical Cakes'.
2. List any three international Breads.
3. List any three international Desserts.
4. List any three international cookies.
5. List any three Bacon Varieties.
6. Explain the following Culinary terms.
 - a. Frappe
 - b. Godiveau
 - c. Tasse
7. Explain the following Culinary terms
 - a. Gingembre
 - b. Rognon
 - c. Viande
8. Explain the following Culinary terms
 - a. Couronne
 - b. Tasse
 - c. Medaillon
9. Explain the following Culinary terms
 - a. Cotellete
 - b. Navarin
 - c. Vide
10. Explain the following Culinary terms
 - a. Demi Devil
 - b. En Croute
 - c. Noix