

Note: Attempt all questions
Figures next to questions indicate full marks
Draw neat diagram wherever necessary.

Q 1.1 Explain the Following Culinary Terms

(1 Mark each)

1. Baghar
2. Panch Phoran
3. Neera
4. Charoli
5. Khoya

Q 1.2 Fill in the Blanks

(1 mark each)

1. Gongura leaves are used in _____ cuisine
2. The internal temperature of a tandoor can go up to _____
3. The edible silver leaf used to decorate Indian sweets is called _____
4. In India a soup is called _____
5. _____ is a dish prepared from pounded wheat spices & mutton

Q 1.3 Match the Columns

(1 mark each)

- | | |
|-------------------|--------------------|
| 1. Hamam Dastan | a. Rajasthan |
| 2. Churma Laddo | b. Maharashtra |
| 3. Makkai Ki Roti | c. Gujarat |
| 4. Goda Masala | d. Sarson Ka Saag |
| 5. Khakra | e. Mortar & Pestle |

Q 2 Answer Briefly (ANY 3)

(5 marks each)

1. Define Menu? What are the points to be considered while planning a menu?
2. Explain the role of each ingredient in a cake making.
3. Name 5 types of institutional Catering and explain any 2 in brief
4. Plan a diet menu for Hospital patient suffering from hyper tension & dengue
5. What do you understand by transport catering? Explain Cruise Liners
6. Write down the golden rule of recipe balancing of cake.

Q 3 Answer Briefly (ANY 3)

(5 marks each)

1. Define pastry. Briefly explain the different types with 2 example of each.
2. Name and explain 5 heavy equipment used in quantity cooking.
3. Define Indenting. What are the principles of Indenting?
4. What is a purchase specification? Draw a format of a standard purchase specification.
5. What precaution need to be taken while preparing short crust pastry.
6. What are the points to be considered while planning a store & the duties of a store keeper?

Q 4 Answer Briefly

(ANY 3)

(5 Marks each)

1. Classify & explain the different kinds of Indian gravies giving 3 menu examples of each?
2. Tandoor dishes are popular in our country. Justify this statement. List non vegetarian kebabs with one line description
3. What are the five main regions of Maharashtra and how is their cuisine different from each other?
4. Briefly describe the cuisine of Bengal. Name 5 dishes made on special occasions.
5. What is Onam? Draw up a menu with one liner for the same.
6. Define Volume feeding? Explain banquet buffet under volume feeding.

Q 5 Write Short Notes on

(ANY 3)

(5 marks each)

1. Five Indian breads with their origin.
2. Receiving area in hospitality Industry.
3. Street Food in different parts of India
4. Indian Desserts
