

Day: Monday
Date: 08/04/2019

Time: 10.00 AM To 12.30 PM
Max. Marks: 60

S-2019-2412

N.B:

- 1) All questions are **COMPULSORY**.
- 2) Figures to the right indicate **FULL** marks.
- 3) Answer to both the sections should be written in **SEPARATE** answer book.

SECTION-I

- Q.1** Answer the following: (12)
- a) Give the recipe for one liter of chicken stock.
 - b) Explain the clarification process of consommé.
 - c)
 - i) Write a short note on convenience base stocks.
 - ii) Give the national soup of the following countries.
a) France b) Scotland c) Spain d) Italy
- Q2** Answer the following: (12)
- a) Give the recipe for one liter of white sauce.
 - b) Classify sauces with one derivative each.
 - c) Explain four desirable textures.
- Q3** Answer **ANY TWO** of the following: (06)
- a) Give the effects of heat, acid, salt and sugar on eggs.
 - b) Draw and explain any three cuts of fish.
 - c) Give the **LOCAL** equivalents for the following:
i) Pomfret ii) Crab iii) Shark
iv) Clams v) Lobster vi) Bombay duck

SECTION-II

- Q4** Answer the following: (12)
- a) List the ingredients and dressings used for the following salads.
i) Waldorf salad ii) Cole slaw iii) Nichois salad iv) Mimosa
 - b) Explain the following Potato preparations
i) French Fries iii) Potato Marquise
ii) Potato Lyonnaise iv) Duchesse Potato
 - c) List and explain four types of milk.
- Q5** Answer the following: (12)
- a) Name eight varieties of pasta.
 - b) Give the culinary uses of cream.
 - c) List down any four uses of eggs in cookery and bakery.
- Q6** Answer **ANY TWO** of the following: (06)
- a) List the points to be considered while storing cheese
 - b) Explain the process of cooking rice in draining method
 - c) Explain any six culinary terms:
i) Blanched vii) Zest
ii) Consommé viii) Poach
iii) Fumet ix) Sabayon
iv) Infusion x) Roe
v) Marinate xi) Au gratin
vi) Parboil xii) Whisk

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