

N.B.:

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

SECTION-I

- Q.1** Fill in the blanks. **(08)**
- a) Rump is a cut of meat obtained from _____.
 - b) Air sea, and Rail are examples of _____ catering.
 - c) Arabica, Robusta are types of _____.
 - d) _____ Is the cost of material or the commodity used by the organization for its production purpose.
 - e) Utensils. pots and pans are examples of _____ equipments.
 - f) Phaldari kofta is an example of _____ gravy.
 - g) _____ Fuel in the cheapest form of fuel.
 - h) _____ Steak is the only steak that is served raw.
- Q.2** Attempt **ANY THREE** of the following: **(12)**
- a) State to explain the various points to be considered while running an Industrial canteen efficiently.
 - b) Draw a kitchen layout of a flight kitchen depicting all the sections in the kitchen.
 - c) i) Classify kitchen equipment with two examples each.
ii) List any four factors to be considered while planning a kitchen.
 - d) Define balance diet and explain the food groups to be considered while planning the balance diet.
- Q.3** Attempt **ANY THREE** of the following: **(12)**
- a) Draw and label the cuts of Beef with their uses.
 - b) Discuss the moist and dry method of cooking meat.
 - c) Give a standard recipe of a makhani gravy for 100 portions.
 - d) List and explain any four characteristics of gas as a fuel.

SECTION-II

- Q.4** Attempt any **TWO** of the following: **(06)**
- a) Roasting, grilling and baking are examples of _____ method of cooking.
 - b) The approximate weight of Tornados steak is _____ grams.
 - c) Bhuna ghost is an example of _____ gravy.
 - d) White connective tissue is also called as _____.
 - e) Coffee + chicory _____ coffee.
 - f) Hostels, schools, and hospitals are examples of _____ catering
 - g) The colour of flesh of pork should be _____ in colour and fine grain.
 - h) Evenly distribution of fat especially in sirloin, wing and fore ribs is also called as _____.
- Q.5** Attempt **ANY THREE** of the following: **(12)**
- a) Explain the various factors the affect the tenderness of meat.
 - b) State any four advantages and four disadvantages of using convenience food.
 - c) List any four dishes prepared using the base of white gravy and brown gravy.
 - d) Define standard recipe with a neat format.
 - e) i) List any four advantages of a standard recipe.
ii) List any four steaks obtained from beef fillet.
- Q.6** Attempt **ANY THREE** of the following: **(12)**
- a) Explain any eight principles of Menu planning.
 - b) Explain the manufacturing process of coffee.
 - c) List and explain objectives food cost control.
 - d) Classify fruit juices giving two examples of each.