

Day : Monday  
Date 24-01-2022

W-19917-2021

Time : 10:00 AM-12:30 PM  
Max. Marks: 60

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N.B.:

- 1) All questions are **COMPULSORY**.
  - 2) Answers to both the sections should be written in **SAME** answer book.
  - 3) Figures to the right indicate **FULL** marks.
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#### SECTION-I

- Q.1** Explain the following pre-preparations and mixing food methods: (**ANY SIX**) (06)
- |              |             |             |
|--------------|-------------|-------------|
| a) Sieving   | b) Grating  | c) Pureeing |
| d) Shredding | e) Mincing  | f) Folding  |
| g) Cutting   | h) Creaming | i) Whisking |
- Q.2** Attempt **ANY THREE** of the following: (12)
- i) State any two points of interdepartmental co-ordination of Kitchen with the following departments:
    - a) Front office
    - b) F & B service
  - ii) State any four points to be borne in mind for enhancing and retention of colour of fruits / vegetables while cooking with examples.
  - iii) State any one advantage and disadvantage of the following metals used for kitchen utensils:
    - a) Copper
    - b) Steel
  - iv) Discuss the three classes of Fire with two examples each.
- Q.3** Attempt **ANY THREE** of the following: (12)
- i) State any two duties and responsibilities of the following Chefs:
    - a) Chef de partie
    - b) Chef Saucier
  - ii) Discuss the effects of heat on vitamins, fats, minerals, fruits and vegetable fiber.
  - iii) State any two points to be borne in mind during dry food and freezer food storage each.
  - iv) Define standard recipe. List any two uses and limitations each of the same.

#### SECTION-II

- Q.4** Give the local equivalents of the following ingredients: (**ANY TWELVE**) (06)
- |                   |            |                 |
|-------------------|------------|-----------------|
| a) Jaggery        | b) Apricot | c) Gherkins     |
| d) Sago           | e) Figs    | f) Yam          |
| g) Cardamom       | h) Coconut | i) Sweet potato |
| j) Gingelly seeds | k) Walnut  | l) Mint         |
| m) Raisins        | n) Pumpkin | o) Lentil       |
| p) Pineapple      |            |                 |
- Q.5** Attempt **ANY THREE** of the following: (12)
- i) Draw a neat diagram of the classical brigade of the kitchen of a five star hotel.
  - ii) State any four general rules to be followed in the below methods of cooking:
    - a) Boiling
    - b) Roasting
  - iii) State and explain any eight hygiene and safety practices to be followed by a food handler.
  - iv) Draw a format of a standard recipe citing example of Tomato onion raita.
  - v) Give the weight/ Volume considerations of the following ingredients: (**ANY FOUR**):
 

|                            |                      |                 |
|----------------------------|----------------------|-----------------|
| a) 1 tbsp refined flour    | b) 1 medium beetroot | c) 1 cup water  |
| d) 1 tsp red chilly powder | e) 1 green chilly    | f) 5cm cinnamon |
- Q.6** Attempt **ANY THREE** of the following: (12)
- i) Discuss the following methods of heat transfer with suitable examples:
    - a) Radiation
    - b) Convection
  - ii) State in a tabular form, the effects of heat on vegetable and fruit pigments in the presence of alkali and acid.
  - iii) Draw and explain any four measuring devices used in the kitchen.
  - iv) Explain the following culinary terms: (**ANY FOUR**)
 

|              |            |           |
|--------------|------------|-----------|
| a) Phirnee   | b) Pulao   | c) Burfi  |
| d) Kachumber | e) Khichri | f) Chenna |