Q.1. What are the points to be kept in mind while selecting fish? (10)

Q.2. What are the duties and responsibilities of the Chef de Partie? (10)

Q.3. Briefly explain the following methods of cooking:
   (a) Roasting  (b) Braising  
   (2 ½ + 2 ½ =5))

Q.4. Define stocks. What are the necessary precautions for preparing stocks? 
   OR 
   What are the aims and objectives of cooking? (5)

Q.5. Draw the structure of an egg and write about the uses of eggs in cookery and bakery. (5)

Q.6. What are the parts of a salad? Write a short note on salad dressings. (5)

Q.7. Briefly explain the following terms (any five):
   (a) Roux  (b) Garnish  (c) Fast food items  
   (d) Re-heating of food  (e) Cuts of vegetables  (f) Leavening agents 
   (5x1=5)

Q.8. With the help of a diagram, explain the organisation of the Food Production Department of a 3-star hotel. (5)