Q.1. Discuss four incorrect textures that spoil a dish and should be avoided.

OR

Discuss four thickening agents that are used to thicken sauces/gravies etc.

(4x 2 ½ =10)

Q.2. (a) Describe the role of egg in cookery.
(b) What are the various functions of larder?

OR

With the help of neat diagram, mention various cuts of lamb along with their method of cooking.

(5+5=10)

Q.3. Give five sub-division and fractionalization techniques which are used for food preparation before cooking.

OR

Give five combining and mixing techniques which are used for food preparation before cooking.

(5)

Q.4. Discuss aims and objectives of cooking.

Q.5. Give various methods of cooking using a chart and give example for each method of cooking.

Q.6. Distinguish between:
(a) Broth and chowder  (b) Fillets and Darné

OR

(a) Stewing and poaching  (b) Sauces and stocks

(2 ½ + 2 ½ =5)
Q.7. Explain the following (any five):
(a) Baste  (b) Beurre manie  (c) Court-bouillon
(d) Hash  (e) Fritters  (f) Cloute
(g) Glaze  (h) Demi-glace

Q.8. Match the following:
(a) Vegetable cut into fine dices  (i) Mirepoix
(b) Vegetable cut into baton shape (1” x ¼ x ¼)  (ii) Julienne
(c) Vegetable cut into rough dices used for sauce or stock  (iii) Brunoise
(d) Vegetable cut into very thin strips (1 ½” long) like match stick  (iv) Jardiniere
(e) Vegetable cut into small triangles, Circles and squares – Uniform shape  (v) Paysanne

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