Q.1. Classify Soups with a neat diagram. Give four standard garnishes of Consommé.
OR
Draw a neat diagram of lamb and mention the names of different joints and their uses.

Q.2. What is the colour reaction, on different types of vegetable to, Acid, Alkali and Metals?

Q.3. Explain the function of Still Room.
OR
Discuss meat preservation.

Q.4. Write short notes on (any two):
(a) Cold Buffet  (b) Canape's
(c) Soup garnishes  (d) Sandwiches

Q.5. What is Portion Control? Explain the necessity for Portion Control.

OR
What is Larder? Explain its functions.


Q.8. Match the following:
(a) Kidney  (i) Mushroom
(b) Spinach  (ii) Cuts of vegetables
(c) Mayonnaise  (iii) Épinard
(d) Paysanne  (iv) Cold sauce
(e) Champignons  (v) Offals

(5x1=5)