Q.1. Define soup. Classify soup with example. Give recipe for 1 ltr. consommé. (2+4+4=10)

Q.2. What is farinaceous dish? Give names of five types of Pastas. (2+8=10)

Q.3. Write the function of still room. OR
Write methods of cooking with time and temperature of tur dal. (5)

Q.4. Write colour reaction of different types of vegetables to acid, alkali and metals. OR
What is quality control and quality control methodology? (5)

Q.5. Write purchase specification of a refrigerator for a restaurant kitchen. OR
What is food adulterant? How can you detect food adulterants in rice, pulses, chilly powder, mawa and milk? (5)

Q.6. Define portion control. What is standard portion size? OR
Write a short note on food standards in India. (5)
Q.7. Explain in one sentence:
   (a) Recipe
   (b) Smoking of meat
   (c) Garnish
   (d) Standard recipe
   (e) ISI

   (5x1=5)

Q.8. Match the following:
   (a) Soup       (i)   India
   (b) Recipe    (ii)  A part of a whole
   (c) Agmark    (iii) Standards
   (d) Portion   (iv)  Formula
   (e) Mulligatawny (v)  Liquid food

   (5x1=5)

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