Q.1. Define soup. Classify soups with example of each. (2+8=10)

OR

Write recipe for 1 ltr. consommé. Write five consommé with garnish. (5+5=10)

Q.2. Define farinaceous dish. Explain five types of farinaceous dishes. (5+5=10)

OR

Write five types of pulses. Explain in detail about methods of cooking pulses with time and temperature. (5+5=10)

Q.3. Write the function of still room. (5)

Q.4. Write colour reaction of different vegetable to acid, alkali and metal. (5)

Q.5. Portion control is of utmost importance for guest as well as food establishment. Justify. (5)

Q.6. Explain standardization of recipes. (5)

Q.7. Design purchase specification for egg. (5)

Q.8. Write about quality control methodology. (5)

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