Q.1. Answer the following (any two):
   (a) Show the different cuts of a Lamb with the help of neat and clean diagram and give use of each cut.
   (b) Give the list of equipment, machinery and tools of larder department. Explain any five.
   (c) What do you understand by the term of "Force Meat"? Give its composition and types.

   (2x10=20)

Q.2. How to choose fish while purchasing and its storage? Give the classification.

   (6)

Q.3. Explain the following in two or three lines (any seven):
   (a) Brine  (b) Salami  (c) Broadway
   (d) Enriching agent  (e) Appetizers  (f) Ham
   (g) Gorgonzola  (h) Chaud Froid  (i) Tallow displays

   (2x7=14)

Q.4. Match the following:
   (a) Calves  (i) Filet
   (b) Mignon  (ii) Mayonnaise
   (c) Cambridge  (iii) Fried bread
   (d) Croutons  (iv) Fish cut
   (e) Chateaubriand  (v) Animals are 3 to 8 months old

   (5x1=5)

Q.5. State True or False:
   (a) Red colour of vegetables are due to the presence of carotenoid pigments.
   (b) The sandwich has four basic parts base, body, dressing and garnish.
   (c) French vinaigrette dressing has three parts vinegar and 1 part oil.
   (d) One chicken gives us two drumsticks.
   (e) Barbecue sauce is a derivative of Tomato sauce.

   (5x1=5)

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