Q.1. Classify salads giving examples. List any five salad dressings and explain each briefly. (10)

Q.2. With the help of a neat diagram, display the various cuts of Lamb.

OR

Classify fish with examples. List and explain any three classical cuts of fish. (10)

Q.3. What is the main equipment used in the larder section? Explain the cleaning and care of any one of them. (10)

Q.4. Explain the following in two or three lines each (any five):

(a) Canapé  (b) Offals  (c) Horsd’oeuvres
(d) Croutons  (e) Bacon  (f) Aspic
(g) Caviar  (h) Trussing  (i) Court-Bouillon
(j) Larder

(5x2=10)

Q.5. Match the following:

(a) Forcemeat  (i) Chateaubriand
(b) Ice carvings  (ii) Rabbit
(c) Sandwich  (iii) Galantine
(d) Steak  (iv) Non-edible display
(e) Game  (v) Pin-wheel

(5x1=5)

Q.6. State True or False:

(a) Mayonnaise is a cold sauce.
(b) Bombay Duck is a type of furred game.
(c) Dressing is an important part of sandwich.
(d) Smoked salmon is a dish served as a main course in a French menu.
(e) Tournedo is a type of steak.

(5x1=5)