Q.1. Answer the following (any three):
   (a) Draw and label the cuts of pork and give uses of each cut.
   (b) Classify sandwich and discuss each part with examples.
   (c) Draw the layout of larder section of a 5 star hotel and discuss the care and maintenance of the equipment.
   (d) Describe forcemeat. Discuss the types and their uses.

   (3x8=24)

Q.2. Explain the following in 2-3 lines (any eight):
   (a) Compound salad
   (b) Veal
   (c) Aspic
   (d) Sandwich
   (e) Emulsification
   (f) Dressing
   (g) Darné
   (h) Gammon
   (i) Salami
   (j) Zakuski

   (8x2=16)

Q.3. State True or False:
   (a) Two main shellfish groups are crustacean and mollusc.
   (b) Vegetables are best bought whilst in season.
   (c) Vinaigrette is 3 parts of vinegar and 1 part of oil.
   (d) Compound and simple are the parts of salad.
   (e) Court Bouillon is a poaching liquor of fish.

   (5x1=5)

Q.4. Fill in the blanks:
   (a) Tartar sauce is a derivative of __________.
   (b) Caviar is served as __________.
   (c) Bombay duck is a variety of __________.
   (d) Tivoli tongue is the example of __________ sandwich.
   (e) Russian salad is served with ________ dressing.

   (5x1=5)

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