Q.1. What is the role of sauces in continental cuisine? List three derivatives of hollandaise sauce along with ingredients.  

OR 

Why soups are important part of a meal? Classify soups. Give example of any four international soups with their country of origin.

Q.2. (a) Draw a neat labelled diagram of cuts of lamb. 
(b) Give three menu examples of lamb dishes with a brief description of each.

Q.3. (a) Classify fish in a chart form with suitable examples. 
(b) What are the points to be considered while purchasing fish from the market?

Q.4. Explain briefly (any two): 
(a) Pastry Creams 
(b) Rigor Mortis 
(c) Homogenisation of milk 
(d) Steaks 

Q.5. Differentiate between: 
(a) Béchamel and Mayonnaise 
(b) Fumet and Court-bouillon 
(c) Sauce and Gravy 
(d) Beurre Maniè and Bain-marie 
(e) Fish Meunière and Fish Colbert
Q.6. Define cheese. Describe the process of manufacturing cheese. How cheese should be ideally stored? (2+6+2=10)

OR
List and briefly explain the various types of creams used in culinary preparations. What are the precautions to be taken while whipping cream? (7+3=10)

Q.7. With the help of a neat diagram, explain the structure and composition of a wheat grain. List any three bi-products of wheat. (7+3=10)

OR
Write a detailed note on basic Indian gravies. (10)

Q.8. List the factors to be considered while preparing a layout of a kitchen for a large hotel. Draw the basic layout of receiving area of a hotel. (4+6=10)

OR
With the help of a flow chart, explain the process of bread making. Name any three products prepared from laminated pastries. (7+3=10)

Q.9. Explain the following in two or three lines (any ten):
(a) Offals (b) Minestrone (c) Gluten (d) Suet
(e) Docking (f) Casein (g) Pesto (h) Zymase
(i) Collagen (j) Canard (k) Charmagaz (l) Chantilly

Q.10. A Match the following:
(i) Marzipan (a) Oranges
(ii) Zest (b) Pigment
(iii) Myoglobin (c) Pork
(iv) Bacon (d) Shortening
(v) Margarine (e) Almonds

B State True or False:
(i) Rizala gravy is from Rajasthan.
(ii) Gouda is a hard cheese.
(iii) Profit rolls are prepared from choux paste.
(iv) Jaconde sponge is almond based decorative sponge.
(v) Double cream contains 60% butter fat. (5+5=10)

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