Q.1. (a) Draw a neat diagram and label different cuts of veal.
(b) Give two examples of beef preparations with description of each.

Q.2. (a) Differentiate between fermented dough and flat dough with examples.
(b) What is Knock Back?
(c) Give recipe of a Choux Pastry

Q.3. (a) Explain processing of cheese. Name two blue veined and two soft cheese.
(b) Explain the processing of butter and name its different types.

Q.4. Draw a labeled diagram to show the structure of wheat. Also write short note on types of wheat. OR
Classify soups. Explain with example for each category.

Q.5. (a) Classify mother sauces.
(b) Write two derivatives each of hollandaise sauce, Espagnole sauce and mayonnaise sauce with basic ingredients required to prepare them.

Q.6. Draw a well labelled layout of kitchen of a five-star hotel. Also describe its various sections.

Q.7. Classify fish with an example from each category. OR
Draw a neat diagram to show different cuts of pork.

Q.8. Explain any ten of the following terms:
(a) Joconde sponge (b) Chateaubriand (c) Docking
(d) Colocasia (e) Liaison (f) Glaze
(g) Haricot (h) Allumettes (i) Court bouillon
(j) Alboumen (k) Par boiled rice (l) Variety of lentils

Q.9. Match the following:
(a) Espagnole (i) Veal
(b) Capons (ii) Brown sauce
(c) Neck end (iii) Milk
(d) Osso buco (iv) Cock birds
(e) Fillet (v) Veal preparation
(f) Sirloin (vi) Fish
(g) Bacon (vii) Beef
(h) Japonesas (viii) Pork
(i) Gazpacho (ix) Spain
(j) Pasteurization (x) Compound salad

Q.10. Write short note on Indian gravies. Also discuss the importance of spices and condiments with menu examples.

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