Q.1. What do you understand by the term Garde Manger? Give the breakdown of larder work. Describe the liaison between larder and hot kitchen.  
\[3+4+3=10\]

OR
(a) Explain the duties and responsibilities of larder chef.
(b) Mention the control devices used in larder section.  
\[5+5=10\]

Q.2. (a) List five essential equipment used in a larder kitchen.
(b) With the help of a neat diagram, list parts of tenderloin.  
\[5+5=10\]

OR
Define the term charcuterie. Briefly explain the different types of sausages with suitable example.  
\[2+5+3=10\]

Q.3. Differentiate between:
(a) Ham and gammon  (b) Galantine and roulade  
(c) Pâté and Terrine  (d) Brining and curing  
\[4\times 2 \frac{1}{2} =10\]

Q.4. (a) Define the term canapé.
(b) Differentiate between canapé and sandwich.
(c) Explain the different parts of canapé with example.  
\[2+3+5=10\]

Q.5. Explain step by step the process of making pâté de foie gras.  
\[10\]

OR
(a) Differentiate between curing and marinades.
(b) Explain the different curing methods used for ham.  
\[4+6=10\]
Q.6. Write short notes on:
(a) Appetizers  
(b) Galantine  
(c) Ballotine  
(d) Mousseline  
(4x 2 ½ =10)

Q.7. Explain the term forcemeat. What are the different components of forcemeat?  
(3+7=10)

OR
(a) Distinguish between chaud froid and aspic. 
(b) Describe the process of making aspic and its uses in kitchen.  
(5+5=10)

Q.8. (a) Describe the use of wines and herbs in cooking with suitable examples.  
(b) ‘Garnish plays an important role in food presentation’. Explain.  
(5+5=10)

Q.9. Explain the following terms (any ten):
(a) Caul  
(b) Rossini  
(c) Gnocchi  
(d) Parfait  
(e) Nesselrode  
(f) Zampone  
(g) Doria  
(h) Green Bacon  
(i) Moronga  
(j) Pancetta  
(k) Darne  
(l) Champignon  
(10x1=10)

Q.10. What are the common non-edible displays observed in hotels? List the special equipment required for ice carving.  
(5+5=10)

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