Q.1. Explain in detail the regions of Italian cuisine. Name five types of pastas used in Italian cuisine and give a brief description of each.  
OR  
Geography and climate had a great influence on development of Spanish cuisine. Discuss in detail the cooking methods and ingredients and list five popular dishes.

(5+5=10)

Q.2. Discuss the cuisine of France with emphasis on regions, special ingredients used and speciality dishes.

(10)

Q.3. “Production Planning and Production Scheduling are importance functions of Kitchen operations” – Justify the statement with reference to quantity and quality control in the kitchen.

(10)

Q.4. Explain the role of ingredients in bread making.  
OR  
What are the various types of icings and list their uses?

(10)

Q.5. Differentiate between (any two):
(a) White chocolate and dark chocolate.
(b) Forecasting and budgeting.
(c) Job description and job specification.

(2x5=10)

Q.6. Discuss Chinese regional cuisine in detail.  
OR  
List the equipment used in Chinese cuisine and discuss the cooking methods used in Chinese cuisine.

(10)

Q.7. (a) Write a short note on meringue.
(b) Write various steps involved in the manufacturing and processing of chocolate.

(5+5=10)

Q.8. Discuss the cuisine of Great Britain with reference to speciality dishes, typical ingredients and the food habit of the British Isles.

(10)

Q.9. Write short notes on (any two):
(a) Churn frozen desserts and still frozen desserts.
(b) Additives and preservatives used in ice-creams.
(c) Organoleptic and sensory evaluation

(5+5=10)

Q.10. Explain the following terms (any ten):
(a) Candied fruits (b) Gherkin
(c) Juniper berries (d) Kirsch
(e) Prunes (f) Marzipan
(g) Guacamole (h) Aceto Balsamico
(i) Shepherd’s Pie (j) Fritto Misto
(k) Tortilla (l) Gravlax

(10x1=10)