Q.1. Define sauces. Name the six mother sauces. Indicate ingredient for each as under:
   (i) Basic liquid
   (ii) Thickening / Emulsifying agent
   (iii) Flavouring ingredient

   (1+3+6=10)

Q.2. Classify soups with suitable examples. Write the recipe of 5 lit. consommé julienne.

   (10)

Q.3. (a) Explain in detail the duties and responsibilities of the Executive Chef of a five-star hotel.
   (b) Draw the organization chart of the kitchen department of a five-star hotel.

   (5+5=10)

Q.4. Explain briefly the following terms (any five):

   (a) Mirepoix   (b) Flavonoid
   (c) Carborundum (d) Chiffonade
   (e) Al dente    (f) Double consommé
   (g) Jus roti    (h) Sherry
   (i) Dijon       (j) Lard

   (5x2=10)

Q.5. Write short notes on the following (any two):
   (a) Classical garnishes served with soups.
   (b) Attitudes and behavior of kitchen staff.
   (c) Uses of eggs in cookery and bakery.

   (2x5=10)
Q.6. What are salads? Explain the parts of a salad and the various salad dressings. 

OR
Classify vegetables. What are the effects of heat on vegetables? 

(2+8=10)

(5+5=10)

Q.7. What are shortenings? Explain the role of shortenings and their varieties. 

OR
Classify thickening agents. What is the role of thickening agents in cookery? 

(2+8=10)

Q.8. Define the process of cooking. What are the various methods of cooking? Explain any two wet methods of cooking. 

OR
Explain in detail the aims and objectives of cooking food. What are the various textures and consistencies in food? 

(2+3+5=10)

(5+5=10)

Q.9. What are the various types of sugar? Discuss about cooking of sugar. 

(5+5=10)

Q.10. Match the following:

| (a) Bovine | (i) Consommé |
| (b) Cloute | (ii) Browning |
| (c) Chlorophyll | (iii) Butchery |
| (d) Bulls eye | (iv) Sugar |
| (e) Blond | (v) Omlette |
| (f) Braising | (vi) Fried egg |
| (g) Raft | (vii) Roux |
| (h) Lecithin | (viii) Béchamel |
| (i) Boucher | (ix) Emulsification |
| (j) Demerara | (x) Spinach |

(10x1=10)

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