Q.1. What are the various types of milk used in kitchen? Name at least two types of cream used in cooking and pastry. OR
What are the different varieties of tea? (5)

Q.2. Classify vegetables with examples of each group. OR
What are the different types of cheese? (5)

Q.3. List the adulterants found in the following item and suggest a simple method for detecting them (any two).
(a) Dal (b) Edible oil
(c) Turmeric (d) Chili powder
(2x2 ½ = 5)

Q.4. Write the classification of fruit along with example from each group. What precaution are taken while storing fruits? OR
Explain different methods of food preservation. (5)

Q.5. Write at least five herbs and five spices and their use. OR
Name at least five parts of plants that are used as spices. Give examples. (5)

Q.6. Differentiate between (any two):
(a) Cereal and pulses
(b) Jug and filter method
(c) Long grain and short grain rice
(2x2 ½ = 5)
Q.7. Write short notes (any five):
(a) Adulterants (b) Blue cheese (c) MSG
(d) Agmark (e) FSSAI (f) Pasteurization
(g) Bouquet garni (h) Blast freeze (i) Expessso

Q.9. Match the following:
(a) Bok Choy (i) Gouda
(b) Pulses (ii) 18%
(c) Single cream (iii) Apricots
(d) Stone fruits (iv) Chick peas
(e) Frommage (v) Brassica

Q.10. State True or False:
(a) Whipped cream contains 15% of butter fat.
(b) Pulses are the seeds of grass plants.
(c) Cinnamon is flower of the plant.
(d) Colocasia and yam are root vegetable.
(e) Gorgonzola cheese is from Italy.

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