Q.1. Briefly explain in 2-3 lines (any five):
   (a) Mousse          (b) Demi-glaze          (c) Emulsion
   (d) Duxelles        (e) Maccedoine        (f) Zuppa
   (g) Terrine         (h) Gherkins           (i) Sabayon
   (j) Mirepoix

Q.2. (a) Classify method of cooking through ray diagram.
     (b) Briefly explain microwave cooking.

Q.3. (a) Write recipe of Sauce Hollandaise.
      (b) Write three derivatives of each sauce - Béchamel and Velouté.

Q.4. (a) Explain steps in bread making.
      (b) Write the recipe of puff pastry.

Q.5. (a) Classify soups.
      (b) Describe four international soups with their origin.

Q.6. Give reason in 2-3 lines of the following (any five):
     (a) Curdling of Mayonnaise.
     (b) Outer skin of roast-chicken is tough.
     (c) Fish become soggy and breaks during cooking.
     (d) Clear soup is cloudy.
     (e) Puree of pulse vegetable soup has a gritty texture.
     (f) The golden colour of puff pastry is missing.
     (g) Boiled cauliflower has pale yellow colour.
Q.7. Answer any three of the following:
(a) Factors that affect menu planning.
(b) Write duties and responsibilities of chef de cuisine.
(c) Explain the role of kitchen stewarding.
(d) Write the effect of heat on Protein and vegetable’s colour
(e) Explain Réchauffé cooking.

(3x5=15)

Q.8. Differentiate between:
(a) A la carte and Table d'hôte menu.
(b) Balancing of recipe and standardization of recipe.

(5+5=10)

Q.9. Match the following:
(a) Jus roti  (i)  Fruit juice
(b) Fricassé  (ii)  Brown butter
(c) Abats  (iii)  White stew
(d) Appetizer  (iv)  Frozen dessert
(e) Bombe  (v)  Roast juice
(f) Beurre noir  (vi)  Fish cut
(g) Darné  (vii)  Offals

(7x1=7)

Q.10. Fill in the blanks:
(a) Cannelloni is a __________ preparation.
(b) Chateaubriand is a ________________.
(c) The French term of Mushroom is ________________.
(d) A mixture of one part egg and three parts of cream is ________________.
(e) Colander is used to strain ________________.
(f) Barbecue is the derivatives ________________ basic sauce.
(g) Florentine is associated with ________________ vegetables.
(h) The ideal storage temperature range is ________________.
(i) The English term of Chef Tournant is ________________.
(j) ________________ and ________________ are two potato cuts.

(10x1=10)

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