Q.1. Briefly explain the following:
   (a) Darne  (b) Croutons
   (c) Mozzarella (d) Julienne
   (e) Blanching  (f) Yield
   (g) Bhatura  (h) Emulsion
   (i) Portion  (j) QSR

   (10x1=10)

Q.2. Differentiate between the following (any two):
   (a) Choux pastry and Phyllo pastry
   (b) Hollandaise and Mayonnaise
   (c) Solar cooking and Microwave cooking

   (2x5=10)

Q.3. Write short notes on:
   (a) Co-ordination between kitchen and F&B department
   (b) Kitchen stewarding

   (5+5=10)

Q.4. Draw and explain the organizational structure of Food Production department of a 5-star hotel.

   (10)

Q.5. (a) Draw and label the structure of an egg.
   (b) Explain any two methods of cooking eggs.

   (5+5=10)


   OR

   Classify stocks. What points are to be kept in mind while making stocks?

   (10)
Q.7. Explain the role of following ingredients in bread making:
(a) Flour  (b) Water
(c) Fat    (d) Sugar
(e) Yeast  

(5x2=10)

Q.8. Classify soups and explain each category. Name five consommé garnishes.

OR

Classify sauces. List six mother sauces. Give two derivatives of each sauce.

(10)

(1+3+6=10)

Q.9. What are the different types of pastries? Name one product made from each pastry.

OR

Draw the layout of a kitchen of a 5-star hotel.

(10)

Q.10. Match the following:
(a) Demi-glace  (i) Butter
(b) Focaccia     (ii) Protein
(c) Patties     (iii) Concasse
(d) Gluten      (iv) Italy
(e) Tomatoes    (v) Spain
(f) Chlorophyll (vi) Brown stock
(g) Roux        (vii) Puff pastry
(h) Beurre      (viii) Spinach
(i) Gazpacho    (ix) Fish
(j) Fillet      (x) Veloute

(10x1=10)

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