Q.1. Classify soups. Give one example of each.  
(10)

Q.2. (a) Draw a neat and labeled diagram of cuts of beef OR Veal.  
(b) Write three examples of beef preparation with description of each item.  
(7+3=10)

Q.3. (a) Enumerate mother sauces with examples of each.  
(b) Give five derivatives of Mayonnaise and Béchamel with the basic ingredients.  
OR  
(a) Explain the Indian mother gravies.  
(b) List five masalas available in regional areas.  
(5+5=10)

Q.4. Explain the following terms:  
(a) Rigor mortis  
(b) Knockback  
(c) Broth  
(d) Offals  
(e) Cream butter  
(f) Gluten  
(g) Yeast breads  
(h) Soubise  
(i) Larding  
(j) Barding  
(10x1=10)

Q.5. Draw a layout of a kitchen serving three meals and explain all operational areas.  
(5+5=10)

Q.6. Write short notes on any two of the following:  
(a) Selection of fish and shellfish  
(b) Uses of flour in food production  
(c) Processing of butter  
(d) Processing of cream  
(2x5=10)
Q.7.  (a) Write the role of ingredients in bread making.
      (b) Give examples of each:
           (i) Faults in bread  (ii) Types of rice
           (iii) Types of cheese (iv) Types of milk
           (v) Types of butter

         OR

(a) Write the role of spices in Indian cooking.
(b) Name the Indian equivalent of the following spices:
     (i) Onion seeds  (ii) Poppy seeds
     (ii) Pumpkin seeds  (iv) Nutmeg
     (iii) Cardamom

(5+5=10)

Q.8.  Differentiate between:
    (a) Sauce and gravy
    (b) Espagnole and Demi-glace
    (c) Pasteurization and homogenization
    (d) Choux pastry and laminated pastry
    (e) Tadka and makhani gravy

(5x2=10)

Q.9.  (a) Draw a labeled diagram of wheat grain.
      (b) Explain the care to be taken while making pastry

         OR

(a) Write the recipe of 01 ltr. of consommé with five classical garnishes.
(b) Write five international soups with their country of origin.

(5+5=10)

Q.10. Fill in the blanks:
      (a) Thickening agents, when added to over aqueous mixture, increases its
          ___________ but does not change the ___________.
      (b) 01 Ounce (Oz.) = ___________ grams (gms.) and 01 Fluid Ounce (Fl. Oz.) =
          ___________ ml.
      (c) Mustard based and named derivatives is common to two mother sauces
          ___________ and ___________.
      (d) Water, stock, ___________ and ___________ are the most commonly used
          liquids in cooking.
      (e) Types of whitefish are ___________ and ___________ fish.

     (5x2=10)

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CODE: FP/03/APR-MAY/17/NC  Page 2 of 2