

Q.1 Answer following questions (Attempt all) (1X2 MARKS) (40 marks)

1. Veloute sauce is made from which roux?
a. Brown roux b. Blonde roux c. White roux d. Uncooked roux
2. Temperature of a freezer should be? .
a. 0 degree C and below b. 3-4 degree C c. 8-10 degree C d. 80-100 degree C
3. Mornay sauce is a derivative of _____.
a. Béchamel b. Veloute c. Hollandaise d. Mayonnaise
4. Bread mixing process is known as?
a. Kneading b. Beating c. Whisking d. Blending
5. What is a chemical raising agent?
a. Baking powder b. Yeast c. Sugar d. Flour
6. Which rice is used to make biryani?
a. Kolum b. Basmati c. Tukda d. Boiled
7. Egg preparation done in simmering water is?
a. Sunny side up b. Poached c. Scrambled d. Omllete
8. Bones roasted with mirepoix is used for preparation of?
a. Hollandaise sauce b. Espagnol sauce c. Veloute sauce d. Tomato sauce
9. If boiled rapidly stock can be turned?
a. Scummed b. Cloudy c. Sour d. Salty
10. Applying fat with a brush while roasting
a. Basting b. Whipping c. Baking d. Grilling
11. Spices and herbs tied together in a muslin cloth?
a. Mirepoix b. Bouquet garni c. Bone marrow d. Scum
12. The material which is burnt to produce heat is known as?
a. Energy b. Electricity c. Fuel d. Equipment
13. A thermally insulated chamber used for heating and baking is called as?
a. Hot case b. Oven c. Chiller d. Blender
14. The ratio for béchamel sauce is.
a. 1:2 b. 1:1:2 c. 1:1:1 d. 1:1:10
15. To retain sweat around the neck, chef has to wear.
a. Chef cap b. Scarf c. Chef coat d. Chef pant

16. Hot food storage should be maintained above/

- a. 65°C b. 100°C c. 40°C d. -18°C

17. To protect the chef coat and trouser from heat and stains, what do a chef wear?

- a. Apron b. Scarf c. Chef cap d. Safety shoes

18. What does FIFO means?

- a. First out First in b. Form in Form out c. First in First out
d. Finish in Finish out

19. Dry food storage should be in kept in.

- a. Air tight container b. Open air c. Not covered d. In freezer

20. What colour socks are to be wear in kitchen?

- a. White b. Grey c. Black d. Blue

Q.2 Answer the following questions (any 3)

15 marks

1. Explain uses of spices.
2. Write down recipe for veloute.
3. Explain how to make fish stock.
4. What is emergency stock?
5. Explain following culinary terms
a. Roux b. Fecule c. Yakhani d. Darne e. Tartare

Q.3. Answer the following questions (any 3)

15 marks

1. Explain the method used to make chocolate eclairs.
2. Explain types of salad.
3. List down cake making methods.
4. List and draw five cuts of fish?
5. List down mother sauces and one derivative of each.

Q4. Answer the following questions (any 1)

5 marks

1. What is pastry cream? Explain the methods to make pastry cream.
2. List down the cake faults.
3. Explain Vingrette dressing.