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Time : 2 Hours**COOKERY****Subject Code**

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Total No. of Questions : 3**(Printed Pages : 3)****Maximum Marks : 40**

INSTRUCTIONS : (i) All questions are compulsory.

(ii) Answer each question on a fresh page and attempt all parts of a question together.

(iii) Write the number of each question and sub-question clearly.

(iv) Figures to the right indicate marks allotted to each question.

1. Fill in the blanks :

15

(i) Fresh eggs have yolk in the

(ii) Just below the hard shell of egg there is a

(iii) The yolk of the egg is particularly rich in

(iv) The constituent of milk which has been removed from skimmed milk is

(v) The product, obtained by heating milk till all the moisture dries up and thick residue remains, is called

(vi) Karhi, a north Indian recipe is prepared from the by-product of milk

(vii) Orange and yellow coloured pigments in vegetables and fruits are termed as.....

- (viii) Vegetables are canned in solution.
- (ix) The agents present in vegetables responsible for darkening them when exposed to air are called
- (x) Molasses is a by-product obtained after the manufacture of
- (xi) Oil which has high smoking point is used for the method of cooking known as
- (xii) Honey consists of..... sugar.
- (xiii) A detailed list of food items along with their respective prices is termed as
- (xiv) The French word for 'From the card' is
- (xv) The English equivalent of mise-en-place is

2. State whether the following statements are True *or* False :

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- (i) When an egg is cooked, the fats in it coagulate.
- (ii) Eggs that float on water are not considered good.
- (iii) Eggs are poached in boiling oil.
- (iv) Milk contains riboflavin and tryptophan.
- (v) Cheese is made by coagulating milk with Rennet.
- (vi) Once milk is homogenised it is also pasteurised.
- (vii) Citrus fruits are good source of vitamin D.
- (viii) The pectin in fruits have jellying properties.
- (ix) Vegetables contain large amount water.
- (x) Sugar can be obtained from beet root also.

- (xi) The sugar we eat everyday is called sucrose.
- (xii) Honey is an artificial product.
- (xiii) The French word for fixed menu is 'A la carte'.
- (xiv) Menu cards don't display the rate of food and beverages.
- (xv) Planning a menu is a complex managerial task.

3. Answer the following questions in **20-30** words : 10

- (i) Why is egg protein considered good ?
- (ii) What are the advantages of boiling milk ?
- (iii) Name the *three* methods by which vegetables and fruits can be preserved.
- (iv) Which are the *three* sources from which sugar is obtained ?
- (v) What are the advantages of having a menu card ?