

Marks	E	M	CM	3
Pg. 3				

Time : 2 Hours

COOKERY (CWSN)**Subject Code**

H	4	5	0	4
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Total No. of Questions : 36**(Printed Pages : 14)****Maximum Marks : 40**

- INSTRUCTIONS :**
- (i) All questions are compulsory.
 - (ii) Question number 1 to 10 are Multiple Choice Questions. Choose and write the correct answer.
 - (iii) Question number 11 to 20 are Fill in the blanks. Write the appropriate words.
 - (iv) Question number 21 to 30 are True or False statements. Write True if the statement is true and correct and False if is not.
 - (v) Answer question number 31 to 36 in about 20 words.
 - (vi) Internal choice between question number 31 and 32.

Question Number 1 to 10 are multiple choice questions. Choose and write the correct answer :

1. Soft boiled egg is cooked for 1
- 3 minutes
 - 6 minutes
 - 9 minutes
 - 12 minutes

Answer

2. The green pigment found in radish leaves is called 1

- Chlorophyll
- Carotenoid
- Anthocyanin
- Flavone

Answer

3. The common nature's gift of sugar in liquid form is 1

- Liquid Jaggery
- Maple Syrup
- Corn Syrup
- Honey

Answer

4. A milk product obtained by coagulating milk with acid and Rennet is 1

- Ghee
- Butter
- Cheese
- Curd

Answer

Marks	E	M	CM
Pg. 4 & 5			

5

5. When set menus are planned for specific number of days and repeated all over again, it is called as a 1

- Cycle menu
- Selective menu
- Buffet menu
- Banquet menu

Answer

6. The white transparent thick liquid which surrounds the yolk is called 1

- Shell
- Membrane
- Chalazae
- Albumen

Answer

7. Carotene is a form of 1

- Vitamin A
- Vitamin B
- Vitamin C
- Vitamin D

Answer

8. The unrefined sugar crystals are brown in colour and is called 1

- Icing Sugar
- White Granulated Sugar
- Brown Sugar
- Coarse Sugar

Answer

9. Sandesh, a popular sweet dish is made from 1

- Khoa
- Paneer
- Curd
- Milk cream

Answer

10. A card presented before a customer in a restaurant, having details of foods along with their prices is called a 1

- Bin Card
- Purchase card
- Menu Card
- Gift Card

Answer

Marks	E	M	CM
Pg. 6 & 7			

7

Question Number 11 to 20 are fill in the blanks. Write the appropriate words.

11. Egg is a rich source of minerals like Iron, Phosphorus, Calcium and 1

Answer

12. The agents responsible for darkening the Vegetables when exposed to air are called 1

Answer

13. Corn syrup is made by the action of dilute acid on 1

Answer

14. Carbohydrates in milk are known as 1

Answer

15. Menu forms the basis of 1

Answer

16. A fresh egg will have the yolk in the 1

Answer

17. Fruits are canned in 1

Answer

18. Molasses contains some invert sugar and 1

Answer

19. The milk from which cream has been removed is known as 1

Answer

20. The food served to customers should be colourful, attractive, having good texture, flavour and 1

Answer

Question Number 21 to 30 are True or False statements. Write True if the statement is True and correct and False if is not.

21. Egg is not a versatile food item. 1

Answer

22. Lady fingers and French beans are green leafy Vegetables. 1

Answer

Marks	E	M	CM	9
Pg. 8 & 9				

23. Soya oil has the lowest smoking point among oils. 1

Answer

24. Homogenized milk has a creamier texture and whiter appearance. 1

Answer

25. Fixed menus are called A la Carte menus. 1

Answer

26. The egg shell is porous in nature. 1

Answer

27. Citrus fruits are a good source of vitamin A. 1

Answer

28. Oils having a high smoking points is not good for frying. 1

Answer

29. Condensed milk can be used in making sweet dishes. 1

Answer

30. Menu planning helps us to function in an efficient and organized manner. 1

Answer

Answer question number 31 to 36 in about 20 words :

Internal choice between question number 31 and 32.

31. Write the different characteristics of a fresh egg. 2

Answer

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Or

32. Why is egg protein considered good ?

Answer

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Marks	E	M	CM	11
Pg. 10 & 11				

33. What changes occur in fruits on ripening ? 2

Answer

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34. List *two* properties of sugar. 2

Answer

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35. Explain the term "Pasteurization of milk."

2

Answer

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36. What is Counter Service ?

2

Answer

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