

2022 XI 26

0230

Seat No.

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Time : 1½ Hours

FIRST-TERM

COOKERY (E)

Pre-Vocational

Subject Code

(Home Science Group)

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Total No. of Questions : 20 (Printed Pages : 8)

Maximum Marks : 20

- INSTRUCTIONS :**
- (i) Every question has four choices (A), (B), (C) and (D) and only one of them is the correct answer.
 - (ii) On the OMR sheet, darken completely with a ball point pen Only ONE bubble you consider as the most appropriate answer.
 - (iii) Multiple markings are invalid.
 - (iv) Use Blue or Black ball point pen only.
 - (v) Do not fold the OMR sheet or use white ink.
 - (vi) For each question, you will be awarded ONE mark, if you have darkened only the bubble corresponding to the correct answer. In all other cases, you will get zero mark. There is no negative mark.
 - (vii) Once the bubble is filled it is not possible to change the answer.
 - (viii) Only one OMR sheet will be provided. Hence sufficient care must be taken while darkening the bubble.

1. Savoury tit bits of food made up of bread toasted or fried 1
 - (A) Canapes
 - (B) Cocktails
 - (C) Cakes
 - (D) Cuttlets

2. Fish is dried by exposing to hot sun 1
 - (A) Canning
 - (B) Sundrying
 - (C) Freezing
 - (D) Sweetening

3. Vegetables boiled in water for 20-30 min 1
 - (A) Fish stock
 - (B) Emergency stock
 - (C) Bone stock
 - (D) Vegetable stock

4. The flesh of mammals 1
 - (A) Fish
 - (B) Meat
 - (C) Vegetable
 - (D) Milk

5. The method of preservation of fish 1
- (A) Clam
 - (B) Fish
 - (C) Canning
 - (D) Shell fish
6. Relieves toothache 1
- (A) Chilly
 - (B) Clove
 - (C) Cinnamon
 - (D) Nutmeg
7. The meat obtained from pig is 1
- (A) Calf
 - (B) Mutton
 - (C) Beef
 - (D) Pork
8. Fish bones, skin, head and other trimmings are boiled in water 1
- (A) Emergency stock
 - (B) Fish stock
 - (C) Vegetable stock
 - (D) Bone stock

9. Fish is an excellent source of 1
- (A) Protein
 - (B) Vitamin
 - (C) Mineral
 - (D) Fat
10. Served in liquid or solid form 1
- (A) Mutton
 - (B) Rissoes
 - (C) Canapes
 - (D) Cocktail
11. The flavour of meat is stronger in 1
- (A) Male animal
 - (B) Female animal
 - (C) Young animal
 - (D) Uncastrated
12. Turmeric is the member of the 1
- (A) Tuber family
 - (B) Parsely family
 - (C) Ginger family
 - (D) Wine family

13. Foundation of all good soup 1
- (A) Oxtail soup
 - (B) Starter
 - (C) Canapes
 - (D) Stock
14. A mature male animal which is *not* castrated 1
- (A) Bull
 - (B) Steer
 - (C) Heifer
 - (D) Cow
15. One of the classification of soups 1
- (A) Puree
 - (B) Thin
 - (C) Veloutes
 - (D) Chowders
16. Heads of some shell fish are removed before marketing 1
- (A) Steaks
 - (B) Shucked
 - (C) Headless
 - (D) Drawn fish

17. Powdered spices should be stored in 1
- (A) Pot
 - (B) Paper bag
 - (C) Pan
 - (D) Air tight container
18. A male or female animal below three months of age is 1
- (A) Bull
 - (B) Calf
 - (C) Steer
 - (D) Veal
19. The temperature of freezing of fish is 1
- (A) 19°C
 - (B) 29°C
 - (C) 39°C
 - (D) 49°C
20. The other name for canapes is 1
- (A) Cocktail
 - (B) Open sandwiches
 - (C) Petties
 - (D) Hors D'oeuvres

