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Time : 2 Hours**Cookery (E)**
(Pre-Vocational)**Subject Code**

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Total No. of Questions : 5**(Printed Pages : 3)****Maximum Marks : 40**

INSTRUCTIONS : (i) Answer each question on a fresh page.

(ii) Write the question number and sub-question number clearly.

(iii) *All* questions are compulsory.

(iv) Figures to the right indicate full marks.

1. (A) Fill in the blank : 1
- (i) Hors d'oeuvres are meant to stimulate the
- (B) Answer the following questions in **20-30** words :
- (i) What are soups ? 2
- (ii) Explain the procedure for preparing fish stock. 2
- (C) Answer the following question in **40-50** words : 3
- (i) Explain the term Hors d'oeuvres Froid Singular.

2. (A) Name the following : 1
- (i) A spice used to sooth aches and to stimulate the flow of gastric juices.
- (B) Answer the following questions in **20-30** words :
- (i) What are the different market forms of shell fish sold ? 2
- (ii) List the commonly used methods of preserving fish. 2
- (C) Answer the following question in **40-50** words :
- (i) Name any **12** types of spices used in cookery. 3
3. (A) Fill in the blank :
- (i) Meat of veal and stag is known as 1
- (B) Answer the following questions in **20-30** words :
- (i) Why does mayonnaise curdle or split ? 2
- (ii) Write a short note on tomato sauce. 2
- (C) Answer the following question in **40-50** words :
- (i) What are the factors that effect the flavour of the meat ? Write any *three* factors. 3
4. (A) Name the following in *one* word : 1
- (i) A complementary addition to the main ingredient of a meal.
- (B) Answer the following questions in **20-30** words :
- (i) What is processed cheese ? 2
- (ii) Why should all the cheese dishes be cooked at low temperature ? 2

- (C) Answer the following question in **40-50** words :
(i) Explain the advantages of garnishing a dish. 3
5. (A) Fill in the blank : 1
(i) A flat LCD screen or a moving display images is known as
- (B) Answer the following questions in **20-30** words :
(i) Name any **8** common sweets served in Indian cuisine. 2
(ii) Write a short note on Goan Cuisine. 2
- (C) Answer the following question in **40-50** words : 3
(i) Write any *three* requirements of menu planning.