



2018 IV 06

0930

Seat No. :

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Time : 2 Hours

**COOKERY (E)**  
**Pre-Vocational (Home Science Group)**

**Subject Code**

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Total No. of Questions : 5

(Printed Pages : 2)

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) Figure to the **right** indicates **full** marks.

1. A) Fill in the blanks : [1]

A small snack like food which are served before the main meal is \_\_\_\_\_

B) Answer the following question in **20-30** words :

1) Explain the term thin soups with examples. [2]

2) Draw a neat flow chart showing the classification of soups. [2]

C) Answer the following question in **40-50** words : [3]

Define canapés.

2. A) Match the following : [1]

**Group A**

**Group B**

1) Cinnamon a) Root

2) Ginger b) Fruit

c) Bark

d) Flower

B) Answer the following question in **20-30** words :

1) What is vertebrate fish ? [2]

2) Give any one difference between fish and meat. [2]

C) Answer the following question in **40-50** words : [3]

Why are liquid spices more preferred than their original form ?



3. A) Fill in the blanks : [1]  
A young one of a goat below the age of 12 months is called as \_\_\_\_\_
- B) Answer the following question in **20-30** words :  
1) What is secondary sauce ? [2]  
2) What are the different uses of sauce ? [2]
- C) Answer the following question in **40-50** words : [3]  
Give any two factors that effect the tenderness of meat ?
4. A) Name the following in **1** word **each**. [1]  
Fried bread cubes used as garnish are known as \_\_\_\_\_
- B) Answer the following question in **20-30** words :  
1) Explain the term cheese ? [2]  
2) Name any 4 classes of cheese. [2]
- C) Answer the following question in **40-50** words : [3]  
Write a short note on garnishes in soups.
5. A) Name the following : [1]  
Name the two types of menu.
- B) Answer the following question in **20-30** words :  
1) What is nasta ? [2]  
2) Name any 8 commonly used spices in Indian cuisine. [2]
- C) Answer the following in question in **40-50** words : [3]  
What are the requirements of menu planning ?
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