

ICSE SEMESTER 2 EXAMINATION
SPECIMEN QUESTION PAPER
COOKERY

Maximum Marks: 50

Time allowed: One and a half hours

Answers to this Paper must be written on the paper provided separately.

You will not be allowed to write during the first 10 minutes.

This time is to be spent in reading the question paper.

The time given at the head of this Paper is the time allowed for writing the answers.

*Attempt **all** questions from **Section A** and **any four** questions from **Section B**.*

The intended marks for questions or parts of questions are given in brackets [].

SECTION A

*(Attempt **all** questions.)*

Question 1

Choose the correct answers to the questions from the given options. (Do not copy the question, Write the correct answer only.)

[10]

(i) Advantage of using steel over aluminum for making utensils is:

- (a) It is heavier
- (b) It lasts longer
- (c) It is neutral to food
- (d) It is good conductor of heat

(ii) Material used for making counter top need not be:

- (a) Heat resistant
- (b) Stain resistant
- (c) Microwave proof
- (d) Easy to clean

- (iii) Wooden spoons are preferred over the metal ones for stirring because:
- (a) They heat up well
 - (b) They provide a wooden flavor to the food.
 - (c) They do not scratch the vessels
 - (d) They do not react with the food
- (iv) For best ventilation in the kitchen the windows should be:
- (a) Next to each other on the same wall
 - (b) Covered with net
 - (c) Protected with iron grill
 - (d) Placed across on two different walls
- (v) Which of the following is a disadvantage of a one-wall kitchen design?
- (a) Work triangle is formed
 - (b) The work centers are too close
 - (c) There is extra counter space
 - (d) There is more storage space
- (vi) In which of the following work center should we store Kitchen garbage bins and attach drain boards?
- (a) Preparation center
 - (b) Service center
 - (c) Storage center
 - (d) Washing center
- (vii) The ceiling of the kitchen should have carvings and decorations.
- (a) True
 - (b) False
- (viii) Which of the following material is best suited for making Microwave cookware?
- (a) Aluminum
 - (b) Glass
 - (c) Copper
 - (d) Steel

- (ix) Steel vessels are lined with copper bottom to:
- (a) Give it an attractive look
 - (b) Make it slightly more heavy and durable
 - (c) Cook food faster without burning or sticking
 - (d) Prevent steel from damage
- (x) Most commonly used material for making kitchen platform is:
- (a) Stone
 - (b) Copper
 - (c) Iron
 - (d) None of the above

SECTION B

*(Answer **any four** questions from this Section.)*

Question 2

- (i) What measures shall one take to prevent the entry of cockroaches in the kitchen? [2]
- (ii) Explain the interspace relationship between the three major work centers of the kitchen. [2]
- (iii) How does one maintain efficiency of nonstick cookware? (Three points) [3]
- (iv) How does one clean plastic ware like water bottles and lunch box? (Three points) [3]

Question 3

- (i) What should one consider while deciding the size of the kitchen? [2]
- (ii) Name four cutting equipment used in the kitchen. [2]
- (iii) What are the important features of the cooking area of a kitchen? (Three points) [3]
- (iv) A carefully used pressure cooker can last for many years. What precautions should one take while using pressure cooker? (Three points) [3]

Question 4

- (i) List two important precautions that one should take while using microwave to ensure safety of the equipment. [2]
- (ii) What are the advantages of a u-shaped layout of kitchen? [2]
- (iii) A Well-laid floor of the kitchen can prevent many accidents. How should one plan the flooring of the kitchen to make it safe and avoid accidents? [3]
- (iv) List at least three chores, which are necessary to perform daily to maintain cleanliness in the kitchen. [3]

Question 5

- (i) What are the advantages of using various types of equipment in the kitchen? [2]
- (ii) List two important measures to prevent the entry of rats in the kitchen. [2]
- (iii) What are the advantages of one wall kitchen? (Three points) [3]
- (iv) Write a short note on modular kitchen. [3]

Question 6

- (i) Why is it necessary to carry out pest control measures in the kitchen on a regular basis? [2]
- (ii) Use of equipment is one of the ways to simplify work in the kitchen. List at least two other ways to simplify work in the kitchen. [2]
- (iii) Describe the preparation center of a kitchen. [3]
- (iv) A well planned storage makes for an efficient kitchen. Explain. [3]