

Day : Monday

Time : 10:00 AM-12:30 PM

Date : 4/12/2023

W-19857-2023

Max. Marks : 60

N.B.:

- 1) All questions are COMPULSORY
- 2) Figures to the right indicate full marks.

SECTION – I

Q.1) Explain the following styles of preparing potatoes: (any six) (6 Marks)

- | | |
|---------------------|--------------------------|
| 1) Chester potatoes | 5) Duchesse potatoes |
| 2) French fries | 6) Anna potatoes |
| 3) Parsley potatoes | 7) Baked jacket potatoes |
| 4) Hashed brown | 8) Brioche potatoes |

Q.2) Attempt any Three of the following: (12 Marks)

- a) Describe the following textures:
 - i) Flaky
 - ii) Smooth
 - iii) Coarse and open
 - iv) Hard
- b) State and discuss the structure of a salad with suitable examples.
- c) Give the local equivalents of the following fish: (any four)
 - a. Sole
 - b. Mackerel
 - c. Oyster
 - d. Mussels
 - e. Crab
 - f. Shark
 - g. Bombay duck
 - h. Pomfret
- d) 1) Define the term Bouquet garni and state its use.
2) Briefly explain the following Soups:
 - i) Veloute
 - ii) Chowder

Q.3) Attempt Any Three of the following: (12 Marks)

- a) Briefly explain the following types of stocks.
 - i) White stock
 - ii) Vegetable stock
- b) Discuss any four function of Sauces.
- c) List any four points to be considered while selecting fresh egg.
- d) Describe the following methods of cooking fish:
 - a. Boiling
 - b. Steaming

SECTION - II

Q.4) Explain Any Six of the following culinary terms: (6 Marks)

- | | |
|-------------|-----------|
| a) Parboil | e) Poach |
| b) Fumet | f) Ragout |
| c) Blanched | g) Stew |
| d) Cutlet | h) Baste |

PTO

Q.5) Attempt any Three the following:

(12 Marks)

- a) Give example of the International soups of the following nations:
 - a. Italy
 - b. France
 - c. India
 - d. America
- b) Give the composition of the following types of salads:
 - a. Caesar
 - b. Mimosa
- c)
 - 1) Discuss any two derivatives of Tomato sauce.
 - 2) State the textures in the following food products:
 - a. Idli
 - b. Chapaties
- d)
 - 1) Explain the following types of egg preparations in brief:
 - a. Scrambled egg
 - b. Soufflés
 - 2) Draw and describe the following cuts of a Fish:
 - a. Delice
 - b. Darne

Q.6) Attempt **Any Three** the following:

(12 Marks)

- a)
 - 1) What are essences? State any two examples of the same.
 - 2) Briefly explain the following Soups:
 - i) Velouté
 - ii) Puree
- b)
 - 1) Discuss any two derivatives of Béchamel sauce.
 - 2) State the textures in the following food products:
 - a. Madeira cake
 - b. Idli batter
- c)
 - 1) Briefly explain the following egg preparations:
 - a. Boiled eggs
 - b. Omelet
 - 2) Draw and describe the following cuts of a Fish:
 - a. Goujons
 - b. Mignon
- d) Give the composition of the following types of salads:
 - a. Japonaise
 - b. Raphael
