

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)

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|------------------------|--------------------------|
| 1) Croquettes potatoes | 5) Lyonnaise potatoes |
| 2) Marquise potatoes | 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) State a standardized recipe of 1 liter of Chicken stock.
- b) Give one example each of the following types of soups:
Broth b. Puree c. Chowders d. Velouté
- c) Give a standardized recipe of one liter of Velouté Sauce.
- d) Describe the following textures:
i) Short and crumbly ii) Spongy iii) Lumpy iv) Hard
- e) Give a suitable example where in eggs are used as :
Emulsifier, Glazing agent, Clarifying agent, Enriching agent

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

- a) List and explain the following Consommé variations:
a. Julienne b. Florentine c. Printaniere d. St.Germain
- b) Briefly discuss the following thickening agents:
a. Roux b. White wash c. Arrowroot d. Waxy maize
- c) Give the local equivalents of the following fish: (any four)
a. Prawns b. Snail c. Bombay Duck d. Black Pomfret
e. Indian Salmon f. Eel g. Mackerel h. King Fish
- d) What is a Salad dressing? State and explain any two types of salad dressings with examples of salads wherein they are used.

SECTION - II

Q.4) Explain **Any Six** of the following culinary terms:

(6 Marks)

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

Q.5) 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

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
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