Q.1. (a) What are the attributes of a good chef?  
(b) List the importance of each item of a chef’s protective clothing.  

(5+5=10)

Q.2. (a) Give the “Classical Brigade” as propounded by Chef Augustine Escoffier.  
(b) State the duties and responsibilities of a Sous Chef of a 5-star hotel.  

(5+5=10)

Q.3. (a) Highlight and briefly explain five classical cuts of vegetables.  
(b) What is the effect of heat on vegetable pigments?  

(5+5=10)

OR

(a) What are the different parts of a salad? Briefly state the role of each part.  
(b) Give examples of five different types of salad dressings commonly used.  

(2+3=5)

Q.4. What are the various types of sugar used in cookery? List various stages of cooked sugar stating their temperatures.  

(4+6=10)

Q.5. Classify soups in a chart form giving at least one example of each. List and briefly explain four consommé garnishes.  

(6+4=10)

Q.6. Differentiate between:  
(a) Beurre Marie and Bain Marie  
(b) Estouffade and Espagnole  
(c) Boiling and Broiling  
(d) Hollandaise and Mayonnaise  
(e) Larding and Basting  

(5x2=10)
Q.7. Explain (any two):
   (a) Aims and objectives of cooking
   (b) Rancidity in fats and oils
   (c) Biological leavening/Raising agents
   (d) Importance of kitchen uniform

   (2x5=10)

Q.8. Highlight the different methods of cooking. Indicate two food items for each type of cooking method.

   OR

   With the help of a labeled diagram, explain the structure and composition of an egg. List the uses of eggs in culinary preparations.

   (6+4=10)

Q.9. Define stocks. Explain the elements of stock. What are the care and precautions to be taken during the preparation and storage of stocks?

   OR

   Classify sauces. Give recipe of one ltr. of Mayonnaise. What precautions are taken during preparation and storage of Mayonnaise.

   (2+3+5=10)

Q.10. Explain any ten of the following terms:
   (a) Chinois
   (b) Lyonnaise
   (c) Roux
   (d) Slurry
   (e) Docking
   (f) Mirepoix
   (g) Jugged
   (h) Bouquet Garni
   (i) Mousse
   (j) Vollaile
   (k) Blind baking
   (l) Smoke point

   (10x1=10)

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