Q.1. Explain in brief:
(a) Gazpacho  (b) Romesco sauce  (c) Chateaubriand  
(d) Tronçon  (e) Jasmine  (f) Docking  
(g) Jaconde sponge  (h) Liquorice  (i) Colocasia  
(j) Rizala gravy  

(10x1=10)

Q.2. Classify soups. Explain each type in detail with one example of each.  

OR  
(a) Give recipe for 1 ltr. consommé.  
(b) Mention five international soups with country of origin.  

(5+5=10)

Q.3.  
(a) What is a sauce?  
(b) Name and explain five thickening agents used for preparation of sauces.  
(c) Complete the following:
   (i) Bigarade = demi minus glaze plus_________.  
   (ii) Supreme = veloute plus_____________________.  
   (iii) Soubise = béchamel plus_____________________.  

(2+5+3=10)  

OR  
(a) Classify sauces.  
(b) Give recipe for 1 ltr. mayonnaise.  

(5+5=10)

Q.4. Draw a labelled diagram for cuts of beef.  

OR  
Write short notes with diagram:
(a) Chuck  (b) Rib eye steak  (c) Gammon  
(d) Bacon  (e) Lamb rack  

(5x2=10)
Q.5. Classify fish with an example of each category.

OR

Mention ten conventional cuts of fish with diagram.

(10)

Q.6. (a) Explain briefly:
(i) Risotto
(ii) Paella

(b) Write short note on Indian gravies.

(2 ½ +2 ½ +5=10)

Q.7. (a) Draw a labelled diagram of structure of wheat.
(b) Write short note on types of wheat.

(5+5=10)

Q.8. (a) Classify cheese.
(b) What are the different types of cream used in catering trade?

(5+5=10)

Q.9. List the ingredients used in bread making. Explain role of each.

(5+5=10)

Q.10. Draw general layout of a commercial kitchen.

(10)