



2018 VI 22

0930

Seat No. :

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Time : 2 Hours

COOKERY (E)
Pre-Vocational (Home Science Group)

Subject Code

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Total No. of Questions : 5

(Printed Pages : 2)

Maximum Marks : 40

- INSTRUCTIONS :** I) Answer **each** question on a fresh page.
II) Write the question number and sub question number **clearly**.
III) **All** questions are **compulsory**.
IV) Figures to the **right** indicate **full** marks.

- I. A) Fill in the blanks : [1]
1) The first meal to be served before the main meal is _____
- B) Answer the following question in **20 – 30** words :
1) Explain the term chowder. [2]
2) Why is stock not stored for a long period of time ? [2]
- C) Answer the following question in **40 – 50** words : [3]
1) Define cocktails and name the different type of cocktails.
- II. A) Fill in the blanks : [1]
1) The other name for giant chilies is _____
- B) Answer the following question in **30 – 50** words :
1) What is lean fish ? [2]
2) Explain the method of canning of fish. [2]
- C) Answer the following question in **40 – 50** words : [3]
1) Name any 12 spices.



- III. A) Match the following : [1]
- | Group A | Group B |
|----------------|----------------|
| 1) Pork | a) Lamb |
| 2) Beef | b) Stag |
| | c) Boar |
| | d) Yearling |
- B) Answer the following question in **20 – 30** words : [2]
- 1) Explain the term bechamel sauce. [2]
 - 2) What is the use of sauce in cooking ? [2]
- C) Answer the following in question in **40 – 50** words : [3]
- 1) What are the changes produced in meat during cooking ?
- IV. A) Name the following in 1 word each : [1]
- 1) A herb with a sweet fragrance and a sharp taste used as a common garnish for many Italian dishes.
- B) Answer the following question in **20 – 30** words : [2]
- 1) Write a short note on cooking of cheese. [2]
 - 2) Name any 4 classes of cheese. [2]
- C) Answer the following question in **40 – 50** words : [3]
- 1) Why should all garnishes be edible ?
- V. A) Fill in the blanks : [1]
- 1) A menu where multi course meals with a few choices are charged at a fixed price is known as _____
- B) Answer the following question in **20 – 30** words : [2]
- 1) How Indian cuisine can be characterized ? [2]
 - 2) Name some staple food of Indian cuisine. [2]
- C) Answer the following in question in **40 – 50** words : [3]
- 1) Give any 6 points to be observed while planning a menu.
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