

# T77/V77/V90/MHM204/MTH108/MHS108/EE/20160526

Time : 3 Hours

Marks : 80

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## Instructions :

1. All Questions are Compulsory.
  2. Each Sub-question carry 5 marks.
  3. Each Sub-question should be answered between 75 to 100 words. Write every questions answer on separate page.
  4. Question paper of 80 Marks, it will be converted in to your programme structure marks.
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1. Solve any **four** sub-questions.
  - a) What are the aims and objectives of cooking? 5
  - b) Give quality signs for chicken. 5
  - c) Write down the recipe for 250 ml of Brown Sauce. 5
  - d) Classify and explain in short of cakes. 5
  - e) Write short note on 'Hunan Cuisine'. 5
  
2. Solve any **four** sub-questions.
  - a) State ten examples of Western Cooking equipments. 5
  - b) Explain method of poaching fish. 5
  - c) Write about basic working technique in brief - Whisking. 5
  - d) State five products made from Puff Pastry. 5
  - e) State the courses of a French Menu. 5

3. Solve any **four** sub-questions.
- a) What are the guidelines for special storage of food? 5
  - b) Give five derivatives of Mayonnaise sauce. 5
  - c) State ten examples of root vegetables. 5
  - d) Explain in short: 5
    - i) French Butter Cream
    - ii) Simple Butter Cream
  - e) Name basic ten(10) ingredients used in Spanish Cooking. 5
4. Solve any **four** sub-questions.
- a) What are the helpful tips to develop personal hygiene? 5
  - b) Name ten spices in Hindi. 5
  - c) Why cold liquid is used for Food items? 5
  - d) Explain the method of preparation of Choux pastry. 5
  - e) Explain the service style of Italian Food. 5

