

Day : Thursday
Date : 21/11/2024

W-19884-2024

Time : 10:00 AM-12:30 PM
Max. Marks : 60

N.B.:

- 1) All questions are **COMPULSORY**
- 2) Figures to the **right** indicate **full** marks.
- 3) Answers to both the sections should be written in the **same** answer booklet.

SECTION – I

Q.1) Explain the following culinary terms (any **Six**) :

(1 Mark X 6 = 6)

- | | |
|------------------|------------|
| a) Panch Poharan | e) Saunth |
| b) Gujiya | f) Dhungar |
| c) Shukto | g) Falooda |
| d) Kari | h) Raan |

Q.2) Attempt any **Three** of the following:

(4 Marks X 3 = 12)

- a) State any eight points to be considered while purchasing quantity kitchen equipment.
- b) Discuss the different ways in which an industrial canteen can be managed
- c) Draw a neat layout of main kitchen of a five star hotel depicting all sections and placement of equipment.
- d) Plan a weekly menu for and Industrial canteen serving breakfast and lunch for 1500 pax daily.

Q.3) Attempt any **Three** the following:

(4 Marks X 3 = 12)

- a) State the use, care & maintenance of the following equipment:
 - i) Cooking Range
 - ii) Food Processor
- b) Briefly discuss railway catering.
- c) What are the various points to be considered for preparing healthy diets?
- d) State the various factors that influences the cuisine of Punjab / Bengal (any one).

SECTION – II

Q.4) List the following: Attempt any **Six** :

(1Mark X 6 = 6)

- a) Two Gujarati desserts.
- b) Two South Indian chutneys.
- c) Two vegetarian preparations from Rajasthani cuisine.
- d) Two rice preparations from Kerala cuisine.
- e) Two kitchen tools used in Maharashtra.
- f) Two breads from Hyderabad cuisine.
- g) Two fish preparations from Goan cuisine.
- h) Four types of rasam preparations from Tamilnadu.

PTO

Q.5) Attempt any **Three** of the following:

(4 Marks X 3 = 12)

- a) Write a standard recipe for Makhani gravy for 100 portions.
- b) What points to be considered in cooking, service and wash-up areas while planning a kitchen layout?
- c) Discuss any eight points to be considered while planning a menu.
- d) List and briefly describe any four lucknowi kebabs.

Q.6) Attempt of the following:

- a) Plan a festival menu for the state of Gujarat / Tamilnadu and briefly explain each dish.
(any one) (8 marks)
- b) Give the composition of the following: (4 marks)
 - i) Garam masala
 - ii) Dhansak masala