

Day : Monday

Date : 19/05/2025

S-30051-2025

Time : 10:00 AM-12:00 PM

Max. Marks : 50

NB :


1. Figures to the right indicate full marks.
2. All questions are compulsory.

Q. 1 Attempt ANY FIVE of the following: (1x5)

- a) Which stock is prepared using fish bones?
 - A. White Stock
 - B. Brown Stock
 - C. Fumet
 - D. Vegetable Stock
- b) What is the French term for a bundle of herbs used in stocks?
- c) Which soup uses a process of clarification?
 - A. Puree
 - B. Broth
 - C. Consommé
 - D. Velouté
- d) What is the main ingredient in a velouté soup?
- e) What is the primary consideration in selecting fresh fish?
- f) What is the primary thickening agent used in custard-based ice creams?
- g) **True or False:** Panna cotta is an example of a hot pudding.

Q. 2 Attempt ANY FIVE of the following: (1x5)

- a) Which thickening agent is derived from corn?
- b) What is the primary function of a sauce?
- c) What is a derivative of tomato sauce?
- d) **True or False:** Arrowroot is a starchy substance used as a thickening agent.
- e) What is the main ingredient of a White Wash?

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- f) **True or False:** Beurre Manié is prepared by using equal parts of butter and arrowroot.
- g) What is the primary purpose of thickening agents in sauces?

Q. 3 Attempt ANY FOUR of the following: (5x4)

- a) State any four key rules for preparing a good stock.
- b) State any four key process of cooling and storing stock to ensure food safety.
- c) Define soup and classify it with examples.
- d) Describe the process of preparing and clarifying consommé.
- e) Explain the differences between Espagnole and Velouté sauces.
- f) Describe the preparation and four uses of Hollandaise sauce.

Q. 4 Attempt ANY FOUR of the following: (5x4)

- a) State any four factors affecting the spoilage of fish and how to prevent it.
- b) Differentiate between gelato and ice cream in terms of texture, preparation, and serving.
- c) State any four importance of garnishes in dessert presentation.
- d) State any four types and uses of fire extinguishers in a commercial kitchen
- e) State any two potential hazards in food preparation and how HACCP addresses them.
- f) State any four key points to be considered care and maintenance of kitchen equipment to prevent accidents.

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