

Day : Wednesday

Date : 19/11/2025

W-29475-2025

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) What is the primary aim of cooking food?
 - a) Enhance flavor
 - b) Improve appearance
 - c) Make food safe for consumption
 - d) All of the above
 - b) Which nutrient gets denatured due to heat?
 - a) Proteins
 - b) Carbohydrates
 - c) Vitamins
 - d) Minerals
 - c) Which cooking method involves heat transfer through direct contact?
 - a) Conduction
 - b) Convection
 - c) Radiation
 - d) None of the above
 - d) What is the effect of heat on carbohydrates?
 - a) Caramelization
 - b) Gelatinization
 - c) Both a and b
 - d) None of the above
 - e) Which cooking method uses moist heat?
 - a) Roasting
 - b) Steaming
 - c) Baking
 - d) Grilling
 - f) What metal is commonly used for cooking equipment due to its high thermal conductivity?
 - a) Copper
 - b) Aluminum
 - c) Iron
 - d) Stainless steel
 - g) Which vitamin is most sensitive to heat?

- a) Vitamin A
- b) Vitamin C
- c) Vitamin D
- d) Vitamin K

Q. 2 Attempt ANY FIVE of the following:

(1x5)

- a) Which level of chef is typically responsible for the training of commis chefs?
 - a) Sous Chef
 - b) Chef de Partie
 - c) Pastry Chef
 - d) Executive Chef
- b) What behavior is most expected of kitchen staff in a professional environment?
 - a) Punctuality
 - b) Laziness
 - c) Neglect
 - d) Arguments
- c) Which nutrient is **most abundant** in poultry?
 - a) Carbohydrates
 - b) Fats
 - c) Protein
 - d) Vitamin C
- d) Which method of cooking poultry **retains the most nutrients**?
 - a) Frying
 - b) Poaching
 - c) Grilling
 - d) Boiling
- e) How does the **addition of garnishes** impact a salad?
 - a) Adds moisture
 - b) Changes the color
 - c) Reduces flavor
 - d) Provides additional texture and visual appeal
- f) What is the primary function of **garnishes** in a sandwich?
 - a) Add color
 - b) Provide flavor
 - c) Improve texture
 - d) All of the above
- g) What does the **preparation method** in a standard recipe provide?
 - a) List of ingredients
 - b) Cooking time
 - c) Step-by-step instructions for making the dish
 - d) Yield

Q. 3 Attempt ANY FOUR of the following:

(5x4)

- a) Define interdepartmental coordination between

- i) Kitchen Dept and Housekeeping in a hotel.
- ii) Kitchen Dept and Front Office Dept in a hotel.

- b) What are the challenges faced by chefs in maintaining standards of professionalism in a fast-paced kitchen environment?
- c) Differentiate between moist and dry heat cooking methods with examples.
- d) Explain the properties of copper and stainless steel that make them suitable for culinary equipment.
- e) Describe the **criteria for selecting poultry**.
- f) Discuss the **food safety practices** involved in the handling and preparation of eggs and poultry.

Q. 4

Attempt ANY FOUR of the following:

(5x4)

- a) What are the functions of Eggs in Cooking?
- b) State any four types of salad dressings.
- c) What are the **key considerations for choosing ingredients** for a salad?
- d) Explain the **role and types of spreads** used in sandwiches.
- e) Explain the **importance of garnishes** in sandwiches.
- f) Draw a neat diagram of Standard Recipe Format.

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