

Day : Wednesday

Date : 03/12/2025

W-19872-2025

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 sections should be written in the **SAME** answer booklet.

### SECTION - I

Q.1) Explain any **Six** culinary terms: (1 Mark X 6 = 06)

1) Aspic	5) Navarin
2) Assaisonner	6) Civet
3) Farcir	7) Muesli
4) Coulis	8) Kedgeree

Q.2) Attempt any **Three** of the following : ( 4Marks X 3 = 12)

- a) Describe any four classical hot hors d'oeuvres.
- b) State the use of the following hand tools and equipment used in the larder department:  
i) Slicing Machine                    ii) Deep freezer  
iii) Mincing Machine                iv) Grater
- c) State any four selection criteria to be considered while purchasing beef.
- d) Classify dessert sauces giving two examples each.
- e) Explain the following steps in bread making:  
i) Scaling                            ii) Makeup and Panning                            iii) Proofing                            iv) Baking

Q.3) Attempt any **Three** of the following : ( 4Marks X 3 = 12)

- a) Draw and label the cuts of veal. Give their approximate weight and suitable method of cooking.
- b) What is Force-meat? Explain the various components of force-meat.
- c) Describe two types of chaud-froid sauce.
- d) Describe the following cake-mixing methods:  
i) All in one method.                    ii) Blending method.

P.T.O.

### **SECTION – III**

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

(1 Mark X 6 = 06)

- a) Explain the term, Amuse Bouche.
- b) Give two examples of dips used as accompaniments.
- c) \_\_\_\_\_ is a beef steak obtained from sirloin including the bone and fillet. (choose the correct answer)
  - i) Tartare steak
  - ii) T-bone steak
  - iii) Tournedos steak
  - iv) Chateaubriand steak
- d) \_\_\_\_\_ is obtained from the saddle of lamb. (choose the correct answer)
  - i) Crown
  - ii) Tartare steak
  - iii) Minute steak
  - iv) Chateaubriand steak
- e) List two dry fruits used in the bakery.
- f) List two shortenings used in the bakery.
- g) Give two examples of Sheet cookies.
  
- h) A chocolate cream finger is an example of \_\_\_\_\_ method of cookie making. (choose the correct answer)
  - i) Dropped
  - ii) Bagged
  - iii) Sheet
  - iv) Icebox

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

( 4Marks X 3 = 12)

Q.6) Attempt any **Three** of the following :

( 4Marks X 3 = 12)

a) Describe the following methods of smoking meats:  
i) Hot                    ii) Cold

b) Explain the following terms:  
i) Ham                    ii) Bacon                    iii) Gammon                    iv) Green Bacon

c) State four functions of fats in the bakery.

d) Define Custard. Explain Stirred and Baked custards.

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