

Day : Thursday
Date : 20/11/2025

W-19884-2025

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 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)

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|--------------|-------------|
| a) Kofta | e) Khichidi |
| b) Baghar | f) Ittr |
| c) Dum | g) Pachadi |
| d) Khansamah | h) Bharwaan |

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

- a) State the use, care & maintenance of the following equipment:
 - i) Convection Oven
 - ii) Griller Salamander
- b) Describe any four points to be considered while running an industrial canteen
- c) Draw a neat layout of main kitchen of a five star hotel depicting all sections and placement of equipment.
- d) Write a note on types of menus

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

- a) State any eight points to be considered while purchasing quantity kitchen equipment.
- b) Briefly describe transport catering.
- c) With the help of food pyramid explain the importance of balance meal.
- d) Plan a weekly menu for and hospital catering serving breakfast, lunch and Dinner in general ward for 50 pax.

SECTION – II

Q.4) List the following: Attempt any **Six** of the following: (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) Two types of appam .

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

(4 Marks X 3 = 12)

- a) Give a standard recipe for white gravy for 100 portions.
- b) What points to be considered in receiving, preparation and storage areas while planning a kitchen layout?
- c) With reference to geographical location, historical background, seasonal availability and staple diet discuss the cuisine of Rajasthan/ Karnataka. (any ONE)
- d) List and explain any four cooking equipment used in Kerala.

Q.6) Attempt of the following:

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

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