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SECTION - B (35 Marks)
 Answer **ALL** questions
ALL questions carry **EQUAL** Marks

(5 × 7 = 35)

Question No.	Question	K Level	CO
11.a.	Point out the do's and dont's in the kitchen.	K3	CO3
	(OR)		
11.b	Outline the duties and responsibilities of Sous chef.		
12.a	Classify the various types of pasta.	K4	CO4
	(OR)		
12.b	Discuss the role of thickening agent in culinary.		
13.a	Illustrate the effects of heat on nutrients in food.	K5	CO5
	(OR)		
13.b.	Sketch the primal cuts of lamb.		
14.a.	Highlights the standards of a good soup.	K4	CO4
	(OR)		
14.b.	Enumerate the basic mother sauces with examples.		
15.a.	Interpret about forcemeat and its types.	K5	CO5
	(OR)		
15.b.	Illustrate the common dressing methods of salad.		

SECTION -C (30 Marks)
 Answer **ANY THREE** questions
ALL questions carry **EQUAL** Marks

(3 × 10 = 30)

Question No.	Question	K Level	CO
16	Analyze the different sections of kitchen in a hotel.	K4	CO4
17	Elucidate the role of sweetening agents in kitchen.	K4	CO4
18	Sketch the cuts of fish and label the parts.	K5	CO5
19	Recommend any two derivatives from mother sauces.	K5	CO5
20	Prepare the manufacturing process of gelatin.	K4	CO4

Z-Z-Z END