

Day : Monday

Date : 02/06/2025

S-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) Falooda | e) Loochi |
| b) Kalan | f) Boti |
| c) Saunth | g) Petha |
| d) Toddy | h) Baffad |

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

- a) State the use, care & maintenance of the following equipment:
 - i) Steamers
 - ii) Walk in cooler
- b) Discuss the different ways in which an industrial canteen can be managed
- c) Draw a neat layout of main kitchen of a five star hotel depicting all sections and placement of equipment.
- d) Define Menu. State its functions.

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 Hospital catering
- c) What are the various points to be considered for preparing healthy diets?
- d) Plan a weekly menu for and Institutional canteen serving breakfast and lunch for 250 pax daily.

SECTION – II

Q.4) List the following: Attempt any Six of the following: (1Mark X 6 = 6)

- a) Two non-vegetarian dishes from Sindhi Cuisine.
- b) Two bread preparations from Rajasthani cuisine.
- c) Two types of appams.
- d) Four snack items from Gujarati cuisine.
- e) Two kitchen tools used in Awadh.
- f) Two dessert preparations from Hyderabad cuisine.
- g) Two mutton preparations from Maharashtra cuisine.
- h) Two types of Lucknowi kebabs

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

(4 Marks X 3 = 12)

- a) Write a standard recipe for Makhani 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 Bengal / Punjab. (any ONE)
- d) List and briefly explain any four cooking equipment used in Awadhi cuisine.

Q.6) Attempt of the following:

- a) Plan a festival menu for the state of Kashmir/ Kerala and briefly explain each dish. (any one) (8 marks).
- b) Give the composition of the following: (4 marks).
 - i) Sambar masala
 - ii) Chat masala

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