Subject Code :
H-4504

Subject :
COOKERY (CWSN)

HOLLOW CRAFT STICKER

SEAT NO. BAR CODE

Centre : .....

Seat No. (in fig.).....

(in words).....

.....

Candidate's Signature :.....

Supervisor's Signature with date :.....

Subject Code	**H-4504**
Subject	**Kookery (CWSN)**
Date	**2024-03-02**

FOR OFFICE USE

Subject Code	
Subject	
Date	
Main Answer Book = 1	
Specific remarks of centre conductor regarding malpractices (in Red Ink)	

	Examiner	**Moderator**	**Chief Moderator**
Total in Figures	=	=	=
Total in Words			
Signature			
Apptt.No. :			

- Mobile Phones and other electronic gadgets are stricity prohibited inside the examination hall.
- Use of non-programmable calculator is allowed ONLY in some subjects.
- Writing in any form on the Hollow craft sticker and Bar code sticker is strictly prohibited.
- Only blue ink/ball pen is to be used for writing the answers. Black lead pencil may be used for drawing figures, diagrams and graphs. Use of any other colour pencil/pen is strictly prohibited.
- Disclosing of identify on the answer book (except in the space provided) in any form is strictly prohibited.
- Candidate should check that the printed seat number is correct and verify that the answer book has all pages serially numbered before filling all other details.

INSTRUCTIONS TO CANDIDATES

The Candidate shall

1. Produce the admission card on demand to competent authorities during the examination.
2. Enter the seat number and other particulars in the space provided on every main answer book and supplement.
3. Verify that the Block Supervisor has signed in the appropriate space on the main answer book and also the supplements.
4. Not be allowed to leave the examination hall during the first ONE HOUR and also the last TEN minutes of the examination.
5. Not damage/scribble the seat no./ barcode sticker.
6. Not indulge in any malpractice like.
   - Carrying written material into the examination hall.
   - Communicating in any manner with other candidates in the examination hall.
   - Passing slips of paper, answer book or supplements to other candidates.
   - Impersonating another candidates.
   - Attaching currency notes to the answer books.
   - Copying from another candidate or vice versa.
   - Leaving the examination hall without submitting answer book to the supervisor.
   - Using of coloured thread to tie answer books.
7. Abide by the rules of dicipline.
8. Stop writing on the answer book after the ringing of the final bell.
9. Stick the hollow craft sticker on the main answer book as well as on the supplement after the final bell.
10. Not leave the seat till all answer books are collected and counted by the supervisor.

NOTE :

Candidate shall be liable for penalty imposed by the board for the violation of any or all of the above clauses.

Pg No.	Examiner	Moderator	Chief Moderator
03			
04 & 05			
06 & 07			
08 & 09			
10 & 11			
12 & 13			
14			
TOTAL			
Total in words			
Apptt. No.			
Sign			
Verification			

Time : 2 Hours

COOKERY (CWSN)

Subject Code

H	4	5	0	4

Total No. of Questions : 36 **(Printed Pages : 14)** **Maximum Marks : 40**

INSTRUCTIONS : (*i*) *All* questions are compulsory.

(*ii*) Question number **1** to **10** are Multiple Choice Questions. Choose and write the correct answer.

(*iii*) Question number **11** to **20** are Fill in the blanks. Write the appropriate words.

(*iv*) Question number **21** to **30** are True or False statements. Write True if the statement is true and correct and False if is not.

(*v*) Answer question number **31** to **36** in about **20** words.

(*vi*) Internal choice between question number **31** and **32**.

Question Number 1 to 10 are multiple choice questions. Choose and write the correct answer :

1. Soft boiled egg is cooked for 1

- 3 minutes
- 6 minutes
- 9 minutes
- 12 minutes

Answer .....

2. The green pigment found in radish leaves is called 1

- Chlorophyll
- Carotenoid
- Anthocyanin
- Flavone

Answer .....

3. The common nature's gift of sugar in liquid form is 1

- Liquid Jaggery
- Maple Syrup
- Corn Syrup
- Honey

Answer .....

4. A milk product obtained by coagulating milk with acid and Rennet is 1

- Ghee
- Butter
- Cheese
- Curd

Answer .....

5. When set menus are planned for specific number of days and repeated all over again, it is called as a 1

- Cycle menu
- Selective menu
- Buffet menu
- Banquet menu

Answer .....

6. The white transparent thick liquid which surrounds the yolk is called 1

- Shell
- Membrane
- Chalazae
- Albumen

Answer .....

7. Carotene is a form of 1

- Vitamin A
- Vitamin B
- Vitamin C
- Vitamin D

Answer .....

8. The unrefined sugar crystals are brown in colour and is called 1

- Icing Sugar
- White Granulated Sugar
- Brown Sugar
- Coarse Sugar

Answer .....

9. Sandesh, a popular sweet dish is made from 1

- Khoa
- Paneer
- Curd
- Milk cream

Answer .....

10. A card presented before a customer in a restaurant, having details of foods along with their prices is called a 1

- Bin Card
- Purchase card
- Menu Card
- Gift Card

Answer .....

Question Number 11 to 20 are fill in the blanks. Write the appropriate words.

11. Egg is a rich source of minerals like Iron, Phosphorus, Calcium and 1

Answer .....

12. The agents responsible for darkening the Vegetables when exposed to air are called 1

Answer .....

13. Corn syrup is made by the action of dilute acid on 1

Answer .....

14. Carbohydrates in milk are known as 1

Answer .....

15. Menu forms the basis of 1

Answer .....

16. A fresh egg will have the yolk in the 1

Answer .....

17. Fruits are canned in 1

Answer .....

18. Molasses contains some invert sugar and 1

Answer .....

19. The milk from which cream has been removed is known as 1

Answer .....

20. The food served to customers should be colourful, attractive, having good texture, flavour and 1

Answer .....

Question Number 21 to 30 are True or False statements. Write True if the statement is True and correct and False if is not.

21. Egg is not a versatile food item. 1

Answer .....

22. Lady fingers and French beans are green leafy Vegetables. 1

Answer .....

23. Soya oil has the lowest smoking point among oils. 1

Answer .....

24. Homogenized milk has a creamier texture and whiter appearance. 1

Answer .....

25. Fixed menus are called A la Carte menus. 1

Answer .....

26. The egg shell is porous in nature. 1

Answer .....

27. Citrus fruits are a good source of vitamin A. 1

Answer .....

28. Oils having a high smoking points is not good for frying. 1

Answer .....

29. Condensed milk can be used in making sweet dishes. 1

Answer .....

30. Menu planning helps us to function in an efficient and organized manner. 1

Answer .....

Answer question number 31 to 36 in about 20 words :

Internal choice between question number 31 and 32.

31. Write the different characteristics of a fresh egg. 2

Answer .....

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Or

32. Why is egg protein considered good ?

Answer .....

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33. What changes occur in fruits on ripening ? 2

Answer .....

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34. List *two* properties of sugar. 2

Answer .....

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35. Explain the term "Pasteurization of milk." 2

Answer .....

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36. What is Counter Service ? 2

Answer .....

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Marks Pg. 12 & 13	E	M	CM

Marks Pg. 14	E	M	CM