



2018 III 16

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Seat No. :

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Time : 2 Hours

COOKERY (New Pattern)

Subject Code

H	5	0	4
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Total No. of Questions : 3

(Printed Pages : 2)

Maximum Marks : 40

- INSTRUCTIONS:** i) Write the number of questions and sub-questions **clearly**.  
ii) **All** questions are **compulsory** and carry marks as indicated against **each** question.

1. Fill in the blanks :

[15]

- i) The hard shell of the egg is made up of \_\_\_\_\_
- ii) The egg yolk is held in the centre of the egg white by means of two cord like structures called as \_\_\_\_\_
- iii) The round yellow liquid mass of the egg is surrounded by a transparent thick liquid called as \_\_\_\_\_
- iv) The process of heating milk at a high temperature which helps in killing the bacteria present in it is termed as \_\_\_\_\_
- v) Cheese is prepared by coagulating milk with acid and an enzyme called as \_\_\_\_\_
- vi) The liquid that separated from cream while making butter is called as \_\_\_\_\_
- vii) The green colouring pigment in plants is known as \_\_\_\_\_
- viii) The colour of yellow and orange vegetables is due to the pigment called as \_\_\_\_\_
- ix) The red colour of the vegetables is due to the pigment called as \_\_\_\_\_
- x) The unrefined sugar crystals are brown in colour and is called as \_\_\_\_\_
- xi) When the oil is heated, smoke starts to appear above the oil, this temperature is called \_\_\_\_\_
- xii) Corn syrup is made by the action of dilute acid on \_\_\_\_\_



- xiii) Table d'hote menu is also referred to as \_\_\_\_\_
- xiv) A multiple choice menu, with each dish priced separately is called as \_\_\_\_\_
- xv) A banquet style of a fixed menu has more elaborate choices ranging from the soup to the \_\_\_\_\_

2. State whether the following statements are **true** or **false** : **[15]**

- i) The time taken by hard boiled egg, to cook in 3 minutes.
- ii) Egg is a rich source of minerals like iron and phosphorus.
- iii) Fresh egg does not have yolk in the centre.
- iv) The carbohydrates that are present in milk is called Lactose.
- v) Curds is used to prepare raita.
- vi) Milk from which cream has been removed is called evaporated milk.
- vii) Citrus fruits are a good source of vitamin C.
- viii) Vegetables like peas are preserved by drying them in the sun.
- ix) Cauliflower is a root vegetable.
- x) The most common source of sucrose is sugar and jaggery.
- xi) Molasses is not a by product of manufacturing sugar from cane sugar.
- xii) A little starch is added to icing sugar which is used for icing the cakes.
- xiii) A menu is a list of foods beverage that can be served to a guest.
- xiv) A la carte menu involves a huge amount of Mise-en-place.
- xv) A menu does not help the guests to select dishes of their choice which they can afford.

3. Answer the following questions in **20 – 30** words : **[10]**

- i) Explain any two uses of eggs.
  - ii) Explain the 'terai' homogenization in milk.
  - iii) Describe any two changes that take place in fruits on ripening.
  - iv) How is sugar prepared ?
  - v) Explain any two functions of a menu.
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