

--	--	--	--	--

Time : 2 Hours

COOKERY

Subject Code

H	5	0	4
---	---	---	---

Total No. of Questions : 3

(Printed Pages : 2)

Maximum Marks : 40

Instructions:

- i) All questions are compulsory.
- ii) Answer each question on a fresh page and attempt all parts of a question together.
- iii) Write the number of each question and sub question clearly.
- iv) Figures to the right indicate marks allotted to each question.

1. Fill in the blanks:

[15]

- i) Eggs spoil easily because of their high..... content.
- ii) Right in the centre of yolk is the living centre or the.....
- iii) The greenish grey ring around the egg yolk of a boiled egg is due to the reaction of iron with.....
- iv) Pasteurisation is carried out for..... seconds.
- v) Casein separates from milk when anythingis added to milk.
- vi) Malai is called in English.
- vii) Yam and Colocacia are example of..... vegetables .
- viii) Fruits are canned in syrup.
- ix) Dates and figs are naturally preserved by.....
- x) Nature's gift of sugar in liquid form is.....
- xi) Icing sugar is a mixture of powdered sugar and a little
- xii) The sweetening agent in pea nut chikki is
- xiii) Buffet menus are usually
- xiv) All items are cooked to order in..... menu.
- xv) The document that helps guests to selected food or beverage of their choice is termed as.....

2. State whether the following statements are TRUE or FALSE:

[15]

- i) Eggs are a poor source of proteins.
- ii) When egg is mixed with milk and cooked the mixture thickens.
- iii) The extent of beating an egg has an influence on the foam formation and stability.
- iv) Milk should be boiled before using.
- v) Cow's milk has more fat, protein and carbohydrate and less moisture.
- vi) Rasgullas and rasmalai are made from paneer.
- vii) Bringals and lady fingers are source of dietary fibre and bulk in diet.
- viii) Vegetables properly cooked are firm and tender.
- ix) When vegetables are cooked cellulose hardens.
- x) Sugar cane juice is clarified, evaporated and crystallised before getting sugar.
- xi) Corn syrup is manufactured by the action of dilute acid on starch.
- xii) In sweets like laddoos and burfies we use sugar syrup at two thread stage.
- xiii) A menu is a list of equipments available in the hotel.
- xiv) In Table d' hote menus all items are cooked to order.
- xv) A huge amount of mise- en- place is required for A la carte menus.

3. Answer the following questions in 20-30 words:

[10]

- i) Name the important minerals present in the egg yolk.
- ii) Mention the composition of milk.
- iii) List the different classification of vegetables with examples.
- iv) What are the characteristics of sugar?
- v) Which are the two types of menu?