

[~~१०६~~ ०] [~~१०६~~ ०]

MAHARASHTRA STATE BOARD OF SKILL DEVELOPMENT EXAMINATION, MUMBAI

Examination—July, 2020

CERTIFICATE COURSE IN COOKERY

[~~१०६~~ ०]—3 iEEeE]

(BEthE MhE—100)

EoEhEoE +hb÷½EVEE (EIE+®02)

°EhE.—(1) °E Ee |Ee +Ee Ee +E½E.

(2) ENEEa +E EEEo +°EaE iEaEa +E(Ea =kE°u °E E°IEIE ®E] aE °E]o EoE

(3) +E EEEo +°EaE °EaE +EIE®hE bEo MEpIE VEu.

(4) =VE EoEoE +EoEa (EIE MhE nEeEIEIE.

MhE

1. (+) EeEiE VEeE EeE (EhEeE) (EIE) :—

5

- (1) EeEo E°E°E°E EEE E+Eo VEIEa
- (2) SEVE BEo =iEeEe +E½
- (3) I½E EME GoE EvEa % j]o +°Eia
- (4) °EEJEu BVEJo +E½
- (5) bE³) VEoE iEEpE +°EIEIE.
- (6) nE±ESeEo ½) ZEebESeo +°Eia

(E) SEo Eo EEEuEa E+E½ (EhEeE) (EIE) :—

5

- (1) EEE°E VEaE bE³) EEE +EIE +E½
- (2) EEEaE °EEJE°E EEE EEE VEIEa
- (3) EEEpE iEEpE EEE EEE VEIEa
- (4) EEE°E°E ME °E ½ E+Eo VEIEa
- (5) ME ½ E °E EEE°E EEE EEE EEE VEIEa
- (6) EEEaEo ½) EEEIESEo EEE EEE +E½

(Eo) JEE+E °E EEE EME °EeE (EhEeE) (EIE) :—

5

- (1) EEE (2) +±E bE]o
- (3) EEEoEo (4) EEE°E EEE EEE
- (5) ½E EEE EEE EEE (6) EEE<E

(b) EEE VEeE VE°E (EhEeE) (EIE) :—

5

‘ + ’ ME]

‘ E ’ ME]o

- (1) nE (+) EEE EEE =nE BVEJo
- (2) EEE°E (E) EEE°E
- (3) EEEo (Eo) EEE°E
- (4) SE°E (Fat) (b) SEVE
- (5) EEE (E) B°E EEE
- (6) I½E EME (j) VE EEE =nE BVEJo

[=±E] ME (E½)

2. {ÉÓÁÉ |ÉŋxÉÉÉÓ =KÉ[®]ú tÉ (EóhÉiÉá) nÓÉ} :- 16
- (+) iÉáÉá +ÉÉÉ SÉ[®]áÉÓÉá ÉMÉÓ[®]É ÉóÉá ÉáÉá VÉÉiÉá?
- (É) bÉ³ŋ ½hÉVÉá EóÉÉ? bÉ³ŋSÉÓ 6 xÉÉ Éá É+É½ŋ +ÉÉÉ i[®]ÉÉ[®]ÉÉ =i{ÉÉn[®]ÉÉÉÓ áÉÉnÓ Eó[®]ú.
- (Eó) SÉ½ŋ =i{ÉÉn[®]É |ÉÉGó[®]ÉÉ °{É¹}ó Eó[®]ú.
- (b) SÉÓVÉ =i{ÉÉn[®]É |ÉÉGó[®]ÉÉ °{É¹}ó Eó[®]ú.
3. {ÉÓÁÉ |ÉŋxÉÉÉÓ =KÉ[®]ú tÉ (EóhÉiÉá) nÓÉ} :- 16
- (+) ;ó³ŋÉá ÉMÉÓ[®]É Éó[®]ú +ÉÉÉ |Éi[®]ÉÉÓÉÓ nÓÉ =nÓ½ŋÉá tÉ.
- (É) ÉMÉ ÉMÉ³ŋ BVÉ½ó EóÉÉ +É½ŋÉ?
- (Eó) nÓÉÉSá ÉÉÉÉVÉ |ÉÉó[®]ú EóhÉiÉá +É½ŋÉ?
- (b) +xxÉ °ÉhÉÉÉ[®]ÉÉ ÉÉÉÉVÉ {ÉrúÉÓ EóhÉi[®]ÉÉ +É½ŋÉ?
4. {ÉÓÁÉ |ÉŋxÉÉÉÓ =KÉ[®]ú tÉ (EóhÉiÉá) nÓÉ} :- 16
- (+) SÉÓVÉSá ÉÉÉÉVÉ |ÉÉó[®]ú EóhÉiÉá +É½ŋÉ? =nÓ½ŋÉá nÓÉÉ °{É¹}óEó[®]ú tÉ.
- (É) MÉ½ŋÉÓ °SÉxÉÉ EóÉÉÉ É i[®]ÉÉÉ[®]ú+ÉáÉÉ +ÉÉÉÉ +ÉÉÉ ÉMÉ ÉMÉ²áÉÉ |ÉÉó[®]úSá{ÉÓ °ÓÉÉVÉÉ ÉMÉ °ÉÉÉÉ.
- (Eó) EóÉ½ó =i{ÉÉn[®]É |ÉÉGó[®]ÉÉ °{É¹}ó Eó[®]ú.
- (b) iÉhÉVÉÉx[®]ÉSá ÉMÉ ÉMÉ³ŋ |ÉÉó[®]ú EóÉÉ +É½ŋÉ ?
5. |ÉÉb[®]ÉÉiÉ ÉŋÉÉÉ É+É½ŋ (EóhÉi[®]ÉÉ½ŋ SÉ[®]ŋ) :- 16
- (+) JÉÉt{ÉnÓÉÉ +ÉÉÉ SÉÉ (flavour and essence)
- (É) °ÉáÉÓ[®]Eó[®]ú+xxÉ (convenience food)
- (Eó) ÉÉÉ ½<VÉiÉxÉ Eó[®]ú +ÉÉÉ ÉÉÉ ½<P (Preserve and confectionary gums)
- (b) +ÉÉVÉÓ ÉxÉ°{ÉiÉÓ +ÉÉÉ É°ÉÉ+Éá (herbs and spices)
- (<) BÉóÓÉ nÓÉ (concentrated milk)
6. {ÉÓÁÉ |ÉŋxÉÉÉÓ =KÉ[®]ú tÉ (EóhÉiÉá) nÓÉ} :- 16
- (+) iÉÉhÉ½ŋSá ÉÉÉÉVÉ |ÉÉó[®]ú EóhÉiÉá?
- (É) áÉÉÉÉ =nÓ½ŋÉÉÉÉ½ŋ |ÉÉV[®]ÉÉÉá ÉMÉÓ[®]É Éó[®]ú Éá?
- (Eó) ;ó[®]úÉáÉÉÉÉ Éb[®]ÉÉÉ +ÉÉÉ 8 ;ó[®]úÉáÉÉÉÉ ;ó[®]ú =i{ÉÉn[®]ÉSá xÉÉÉ °ÉÉÉÉ.
- (b) SÉ[®]hÉÓ (fats) +ÉÉÉ iÉáÉ áÉÉ[®]ÉÉÉÉ ;ó[®]ú.

(ENGLISH)

[TIME ALLOWED—3 HOURS]

(MARKS—100)

COMMODITIES AND HYGINE (THEORY-II)*Instructions:—*(1) All questions are *compulsory*.

(2) Illustrate your answers with neat sketches wherever necessary.

(3) Assume suitable additional data if *necessary*.(4) Figures to the right indicate *full* marks.**Marks**

1. (a) Fill in the blanks (any *five*) :— 5
- (i) Coffee is made bybeans.
- (ii) Cheese is a product.
- (iii) Whipping cream contains% of fat.
- (iv) Sugar is a agent.
- (v) Pulses are rich in
- (vi) Cinnamon isof a tree.
- (b) True or false (any *five*) :— 5
- (i) Indian meals are incomplete without dal.
- (ii) Caramel is made from sugar.
- (iii) Poha is made from rice.
- (iv) Salads are served hot.
- (v) Pasteurization is done for wheat.
- (vi) Ravioli is a variety of pasta.
- (c) Explain the following (any *five*) :— 5
- (i) Blanch (iv) Pasteurization
- (ii) Al dente (v) Homogenization
- (iii) Marinate (vi) Cream
- (d) Match the following (any 5) :— 5
- | ‘A’ Bgroup | ‘B’ group |
|-----------------|------------------------------|
| (i) Milk | (a) Mechanical rising agent |
| (ii) Mozzarella | (b) Margarine |
| (iii) Coffee | (c) Butter |
| (iv) Fat | (d) Cheese |
| (v) Yeast | (e) Espresso |
| (vi) Whisking | (f) Biological rising agent. |
2. Answer the following (any *two*) :— 16
- (a) How are oils and fat classified?
- (b) What are pulses? List down 6 names and products made from them.
- (c) Explain the manufacturing process of tea.
- (d) Explain the manufacturing process of cheese.

[Turn over

CON 640

Marks

- | | |
|--|----|
| 3. Answer the following (any <i>two</i>) :— | 16 |
| <ul style="list-style-type: none"> (a) Classify fruits and give 2 examples of each? (b) What are the different rising agents? (c) What are the different types of milk? (d) What are the different methods of food preservation? | |
| 4. Answer the following (any <i>two</i>) :— | 16 |
| <ul style="list-style-type: none"> (a) What are the different types of cheese? Explain giving examples. (b) Draw and label a structure of wheat and explain the different types of flour. (c) Explain the manufacturing process of coffee. (d) What are the Different types of cereals ? | |
| 5. Write short notes (any <i>four</i>) :— | 16 |
| <ul style="list-style-type: none"> (a) Food flavour and essences (b) Convenience food (c) Preserve and confectionary gums (d) Herbs and spices (e) Concentrated milk. | |
| 6. Answer the following (any <i>two</i>) :— | 16 |
| <ul style="list-style-type: none"> (a) What are the different types of rice? (b) Classify vegetables with appropriate examples. (c) Explain farinaceous dishes and name 8 farinaceous food product. (d) Difference between fats and oil. | |
