

MAHARASHTRA STATE BOARD OF SKILL DEVELOPMENT EXAMINATION, MUMBAI

Examination—July, 2020

CERTIFICATE COURSE IN COOKERY TECHNICIAN

[१२]—3 iEE

(BEthE MBE—100)

EEOO (EIE+ 03)

MBE

1. (+) EOE aEE VEEMEE [E (EchEaEE) nE] :—

10

- (1) EEESEa(EhE+OEaE) Offal, bEE, 3nE, aEE, EEE(Eb+1/2)
1/2ME +EaE+VVEIE.
- (2) EEE EEE (+E) 1/2 EEE+1/2
- (3) OE+EE+EE iEESE EEE EOE xEE E EEE
- (4) 1/2<] E; ESE EEE EEESE+OE
- (5) E>E =EOb+EE +E EEE EEE EEE EEE] EEE +1/2
- (6) MEESE (Gnocchi) 1/2ME
OE+EEOE EEE EEE
- (7) MEESE +OE
- (8) EEE EEE+EE EEE EEE OE E =EOb+1/2
- (9) 1/2 EEE EEE OE OE EEE EEE +1/2
- (10) MEE OE EEE OE EEE EEE +1/2
- (8) MEE OE EEE OE EEE EEE +1/2
- (7) EEE OE EEE OE EEE EEE +1/2

(E) SEEO EOE EEE EEE (EchEaEE) (ESE) :—

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- (1) EEE EEE 1/2 EEE OE EEE.
- (2) +E EEE EEE EEE EEE OE EEE
- (3) bEESE EEE EEE EEE 1/2ME.
- (4) +E OE EEE (EESSE EOE EEE EEE).
- (5) EEE OE EEE BEOE OE+1/2
- (5) EOE OE EEE OE EEE 1/2ME EEE EEE

(EO) VEE EEE :—

5

' + ' ME]o

- (1) B EE EEE
- (2)] EE bE 1/2
- (3) EEE
- (4) EEE
- (5) EEE VEE

' E ' ME]o

- (+) EEE EEE
- (E) EEE EEE OE EEE
- (b) EOE EEE EEE EEE
- (<) OE EEE EEE EEE EEE

[=+E] EEE (E+)

2. एदहैलपनहै |ए|खे °बो-ई:-

16

(+) एदहै (एदहै) °बो-ई (एदहै) °बो-ई (एदहै) °बो-ई.

(+) जेसेजहै+है °बो-ई. बो-ई (एदहै) °बो-ई (एदहै) °बो-ई.

(Eo) + |एदहै| (एदहै) °बो-ई. = [एदहै] °बो-ई (एदहै) °बो-ई.

(b) किचनचा संघटनात्मक सेटअप समजावून सांगा. आणि कार्यकारी शेफच्या जबाबदाऱ्या कोणत्या +है?

3. एदहैलपनहै |ए|खे °बो-ई:-

16

(+) 10 नवी (एदहै) = (एदहै) °बो-ई + एदहै (एदहै) °बो-ई (एदहै) °बो-ई.

(+) |एदहै| (एदहै) °बो-ई + एदहै (एदहै) °बो-ई (एदहै) °बो-ई (एदहै) °बो-ई ?

(Eo) + |एदहै| (एदहै) °बो-ई, °बो-ई (एदहै) °बो-ई (एदहै) °बो-ई.

(b) +xx °बो-ई (एदहै) °बो-ई. एदहै (एदहै) °बो-ई (एदहै) °बो-ई.

4. |एदहै| (एदहै) °बो-ई (एदहै) :-

16

(+) एदहै (एदहै) °बो-ई (एदहै) °बो-ई. + एदहै (एदहै) °बो-ई = (एदहै) °बो-ई (एदहै) °बो-ई.

(+) + एदहै (एदहै) °बो-ई (एदहै) °बो-ई (एदहै) °बो-ई + एदहै (एदहै) °बो-ई ? 10 |एदहै| (एदहै) °बो-ई

(Eo) 5 + एदहै (एदहै) °बो-ई + एदहै (एदहै) °बो-ई + एदहै (एदहै) °बो-ई (एदहै) °बो-ई.

(b) एदहै (एदहै) °बो-ई (एदहै) °बो-ई. + एदहै (एदहै) °बो-ई = (एदहै) °बो-ई (एदहै) °बो-ई.

5. |एदहै| (एदहै) °बो-ई (एदहै) :-

16

(+) एदहै (एदहै) °बो-ई.

(+) <xx (एदहै) °बो-ई.

(Eo) (एदहै) °बो-ई.

(b) एदहै (एदहै) °बो-ई (एदहै) °बो-ई.

(<) xx - एदहै (एदहै) °बो-ई.

6. एदहैलपनहै |ए|खे °बो-ई :-

16

(+) एदहै (एदहै) °बो-ई (एदहै) °बो-ई (एदहै) °बो-ई + एदहै (एदहै) °बो-ई (एदहै) °बो-ई.

(+) एदहै (एदहै) °बो-ई (एदहै) °बो-ई (एदहै) °बो-ई + एदहै (एदहै) °बो-ई (एदहै) °बो-ई ? = एदहै (एदहै) °बो-ई (एदहै) °बो-ई.

(Eo) कुकरीमध्ये वापरल्या जाणाऱ्या कच्चा मालाचे वर्गीकरण करा.

(b) जेसेजहै+है |एदहै| (एदहै) °बो-ई (एदहै) °बो-ई = (एदहै) °बो-ई (एदहै) °बो-ई.

(ENGLISH)

[TIME ALLOWED—3 HOURS]

(MARKS—100)

COOKERY (THEORY-III)**Marks**1. (a) Fill in the blanks (any *ten*) :—

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(i) Meat items such as offal, head, heart, liver, kidney are known as

(ii) Appetizer is course.

(iii) The salad gets its name from part.

(iv) White fish contain fat in

(v) Time required for soft boiled egg is minute.

(vi) Gnocchi is

(vii) Most frequently used knife in the kitchen is

(viii) Garnish must be

(ix) Soaking and pressure cooking is ideal for

(x) Veal is meat of young calves of age

(xi) Carrot is a type of vegetable.

(xii) Broccoli Cauliflower are type of vegetables.

(b) State *true* or *false* (any *five*) :—

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(i) Pasteurization is a heat process used for milk.

(ii) White part of egg is rich in protein.

(iii) The flesh of pig is called meat.

(iv) Poaching is not suitable for eggs.

(v) Fillet is a cut of fish.

(v) Salt and sugar are used as preservatives.

(c) Match the pair :—

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'A' Group**'B' Group**

(i) A La Carte

(a) Menu of the day

(ii) Table d'Hôte

(b) Neat and clean

(iii) Mise-en-place

(c) Card menu

(iv) Mise-en-sauce

(d) Fix price menu

(v) Carte de jour

(e) Everything in its place.

[Turn over]

2. Attempt any *two* :— 16
- (a) Explain the cash book in detail.
 - (b) Describe costing system. Calculate costing of one kg. Nankhatai.
 - (c) Define budget. Give object and classification.
 - (d) Explain the Organizational set up of kitchen and what are the responsibilities of Executive Chef ?
3. Attempt any *two* :— 16
- (a) List the ten milk products and explain any two in detail.
 - (b) Classify the vegetables and give precautions while cooking roots and tubers ?
 - (c) Explain egg structure and give chemical composition and function.
 - (d) Write the principles of food preservation. Explain any two methods.
4. Explain in brief (any *two*) :— 16
- (a) Describe cuts of chicken and it's use with examples.
 - (b) How you will judge freshness of fish purchasing ? List 10 fish dishes ?
 - (c) List the five fermented and non fermented food.
 - (d) Describe cuts of meat and it's use with examples.
5. Write short notes (any *four*) :— 16
- (a) Roux Blond
 - (b) Invalid Cookery.
 - (c) Portion Control.
 - (d) Cost Control.
 - (e) Profit and Loss Account.
6. Attempt any *two* of the following :— 16
- (a) What precautions you will take while using various knives ? Mention types of knives with diagram.
 - (b) What is perishable and non-perishable ? Explain with examples.
 - (c) Classify Raw Material use in cookery.
 - (d) Explain basic elementary equipments of cost control systems.
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