

[१०६ ०] [८०००]

MAHARASHTRA STATE BOARD OF SKILL DEVELOPMENT EXAMINATION, MUMBAI

Examination--July, 2020

CERTIFICATE COURSE IN COOKERY

[१२५-3 iEE°E]

(BEthE MhE-100)

अभिलेख + ६० EEE°E (EIE+ ०१)

°EE°E — (1) °E°E [E]E + E°E E°E + E°E.

(2) E°E E°E + E°E E°E + °E E°E + E°E E°E = KE°E °E E°E E°E °E E°E E°E.

(3) + E°E E°E + °E °E °E °E E°E + E°E E°E °E °E °E °E °E.

(4) = VE°E E°E + °E E°E + E°E E°E (E°E MhE °E E°E E°E).

MhE

1. (+) E°E E°E E°E E°E (E°E E°E) (E°E) :—

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(1) अंज्यातील पांढऱ्या बल्कमधील प्रथिने

(2) BE°E = E°E E°E °E E°E + E°E

(3) E°E E°E SE°E BE°E °E E°E + E°E

(4) E°E E°E E°E + °E E°E °E E°E °E E°E

(5) °E E°E °E °E E°E E°E E°E E°E + E°E °E E°E

(6) °E E°E E°E E°E E°E E°E E°E °E E°E E°E.

(E) JE°E E°E JE°E E°E E°E (E°E E°E) (E°E) :—

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(1) E°E BE°E E°E E°E E°E °E E°E + E°E

(2) E°E E°E °E E°E °E E°E E°E E°E

(3) °E E°E E°E E°E E°E E°E °E E°E E°E BE°E E°E E°E (E°E E°E + E°E)

(4) °E E°E E°E E°E E°E E°E E°E E°E E°E E°E (E°E + E°E)

(5) V°E E°E E°E E°E E°E E°E BE°E E°E E°E + E°E

(E) JE°E E°E E°E E°E E°E (E°E E°E) (E°E) :—

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(1) G°E E°E

(2) °E E°E

(3) °E E°E (roux)

(4) E°E E°E

(5) °E E°E E°E

(6) SE°E E°E

(b) VE°E E°E VE°E E°E :—

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ME°E °E °E

(1) E°E E°E E°E E°E

(2) ME°E E°E

(3) E°E E°E E°E

(4) E°E E°E

(5) E°E E°E °E E°E

ME°E °E °E

(+) E°E E°E E°E E°E

(E) E°E E°E E°E

(b) E°E E°E E°E

(c) + E°E E°E E°E E°E

[E°E] E°E (E°E)

2. JEE+EO+É JEXEEEO =KE® tÉ (EdhEiEz) nñE) :- 16
- (+) EoSSaEE "EE+EESeá "EMEOoñE.
 (E) °EEIE +EEhE +±EEoE EoEe +E½E ? °[E]o EoE.
 (Eo) "EEO ½hEVEa EoEe? "EEO EeEeEVEEEO iEk Eá EdhEiEO +E½E ?
 (b) B°(EhEeEá °EEPEEO EbiEO +EEhE xEE E (EESE bE½) o½VEEO xEE Eá
3. JEE+EO+É JEXEEEO =KE® tÉ (EdhEiEz) nñE) :- 16
- (+) +zE {E½ MEUE EoñEa ½hEVEa EoEe? +zE {E½ MEUE EoñEaE} EdhEiEa "Eqa EESEEEIE PaEE Eá
 (E) "EEaGoEa-® {EEEOE+EE °E "EVEE EME °EEEE i°EESeá ;oEEnü +EEhE iEEa EoEe +E½E?
 (Eo) "EEa EoEeE, EoEeE +EEhE bEoESeá "EESEaE 4 EoEEEO xEE Eá tE.
 (b) JEEVEE+EESEaE EE EE Ee EoEEIEOSEa xEE E i°EESeá °[E]o EoñE tE.
4. IEEbEaEEIE =KE® tÉ (EdhEiEz) nñE) :- 16
- (+) EoEeEeE® JEq oSEo EoEEeEa EdhEiEO ?
 (E) {±Ee +E<EGoEEO E®EEO E+½E.
 (Eo) °EE "½hEVEa EoEe ? °EESeá "EMEOoñE EoE +EEhE i°EESEaE "EBy nñE E½ SEeE +E½E] E° EEEO xEE Eá tE.
 (b) JEME EeEeE "½hEVEa EoEe? BEo JE EEEhEIE E®EEO EoEeE EoEe.
5. E]EE tE (EdhEiEz) SE® :- 16
- (+) +zEESE {EEaE.
 (E) °EaEEEO EoñEEO {EE®Eo +EEhE +{EE®Eo {EriE.
 (Eo) JEq oSEE MEhE EeE.
 (b) °EaEEEO ½hEVEa EoEe? =hEIE ½p iEEeñEaE EE EE Ee {EriEO EdhEiEE +E½E.
6. JEE+EO+É JEXEEEO =KE® tÉ (EdhEiEz) nñE) :- 16
- (+) °EE EExaE +zEEIE JEEy EoEEO JEEeE EO ? =nE½hEa tE +EEhE °E "EVEE EME °EEEE.
 (E) ½EaEzE °EEPE +EEhE {EESE bE½} o½VEEO EbiEO.
 (Eo) {EEIEE EoE ½} aESE °EaEEIEE Eo SEE] E
 (b) {EEEOE+EESeá =qEE +EEhE =Eqüo

(ENGLISH)

[TIME ALLOWED—3 HOURS]

(MARKS—100)

BASIC OF COOKERY (THEORY-I)*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*) :—

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(i) The protein in egg white is

(ii) is a warm mother sauce.

(iii) Pickling is one of the form of

(iv) Colouring pigment in spinach is

(v) The temperature to store fish is

(vi) sauce is also called white sauce.

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

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(i) Bisque is a vegetable soup.

(ii) Stirring mean incorporation of air.

(iii) Microwave cooking is a fast method of cooking.

(iv) Beating is cutting in smack dice.

(v) Julienne is a cut of vegetable.

(c) Define the following (any *five*) :—

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(i) Crouton

(ii) Soup

(iii) Roux

(iv) Whisk

(v) Marinate

(vi) Chowder.

(d) Match the following :—

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Group 'A'

Group 'B'

(i) Executive chef

(a) Carotenoids

(ii) Carrot

(b) Flavours

(iii) Cauliflower

(c) Chlorophyll

(iv) Spinach

(d) Kitchen head

(v) Beet root

(e) Anthocyanin

2. Answer the following (any *two*):—

16

(a) Classification of raw materials.

(b) What are the accompaniments and garnish? Explain.

(c) What is menu? What are the principles of menu planning?

(d) Recipe of espagnole sauce and name five derivatives.

[Turn over

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Marks

3. Answer the following (any *two*):— 16
- (a) What is reheating of food ? Points to be considered while reheating ?
 - (b) Explain microware cooking. What are its advantage and disadvantage ?
 - (c) Name four cuts of fish, chicken, lamb and pork.
 - (d) Name and explain various cuts of vegetables.
4. Answer in brief (any *two*) :— 16
- (a) What are the duties of an executive chef ?
 - (b) Write the recipe of plain ice cream.
 - (c) What is soup ? Classify soup and name four international soup with country of origin.
 - (d) What is portion control ? Draw standard recipe card.
5. Write short notes (any *four*) :— 16
- (a) Texture of food.
 - (b) Conventional and non conventional method of cooking.
 - (c) Chefs uniform.
 - (d) What is cooking ? What are the different heat transfer methods ?
6. Answer the following (any *two*) :— 16
- (a) How to detect common food adulteration ? Give examples and explain.
 - (b) Recipe of hollandaise sauce and five derivatives.
 - (c) Organisational chart of a five star hotel.
 - (d) Aims and objective of cooking.
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