

[१००] [< १००]

MAHARASHTRA STATE BOARD OF SKILL DEVELOPMENT EXAMINATION, MUMBAI

Examination--July, 2020

CERTIFICATE COURSE IN COOKERY, BAKERY AND CONFECTIONERY

[१२५—3]

(BEHÉ MBE—100)

Edu] Edu] aE EEO + hb: + Eb (Ei EIEo3)

	MBE
1. JEE+EO EnEa aEE SEE u EdaEg "EaEU iE aEE u EoE.	60
"EaEU—(E (EEaE { aEEO ; OEaEO E'IE + @E+EB]E, EEaEb; o OE+EEb; OEaE ESaEaE.	
2. EOEaME < aEe EMEOE o mEE OE 1/2 OE E+E/4.	20
3. iEEbO (E oIEE.	10
4.]OEg EEg.	10

(ENGLISH)

[TIME ALLOWED — 3 HOURS]

(MARKS — 100)

CONTINENTAL COOKERY AND LARDER (PRACTICAL-III)

	Marks
1. Prepare fallowing food course menu :—	60
Menu.—Pumpkin puree, fuseli with arabiata, waldrof Salad, grilled Chicken	
2. Explain cooking fuels with proper classification.	20
3. Oral.	10
4. Term work.	10
