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MAHARASHTRA STATE BOARD OF SKILL DEVELOPMENT EXAMINATION, MUMBAI

Examination--July, 2020

CERTIFICATE COURSE IN COOKERY (401201)

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(BEthE MthE-100)

±Hb®(EIE+®3)

°EIEE.—(1) °E EÇ |E°E °EIEE EThE +E°E°E +E°E.

(2) +E°E°E +°E iEIEE °EIEE °E°E M°E°E V°E.

(3) +E°E°E +°E iEIEE +EIEE EIEE.

(4) =V°E°E°E +E°E (EIEE MthE nE°E EIEE.

MthE

1. (+) MEE°E EIEE VEEIEE |E°E. (EIEE EIEE°E (EIEE):—

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- (1) °EIEE °EIEE (Mornay sauce) ½ SEE bE°E°E °E°E +E°E
- (2) ½ bE°E°E EIEE EIEE MthE °EIEE iEIEE ½ MthE +E°E°E VEEIEE
- (3) MEEIEE EIEE°E = (EIEE +EIEE EIEE°E °E EIEE VEEIEE
- (4) EIEE °E°E ½ ½ MthE°E = nE°E°E +E°E
- (5) C±E °EIEE ½ BE°E C±E EIEE°E °EIEE +E°E
- (6) °EIEE °EIEE bE°E°E °E ½ EIEE VEEIEE
- (7) °EIEE ½ SEE BE°E |EIEE°E +E°E

(E) VEEIEE ±EIEE (EIEE EIEE°E (EIEE) :-

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- | ' + ' °EIEE | ' E ' °EIEE |
|---------------------------------|---|
| (1) <°E°E (Emulsion) | (+) {EIEE°E EIEE°E +E°E E°E (Poaching liquor of fish |
| (2) E°E°E°E°E (Vinaigrette) (E) | ½ +E°E MthE °EIEE°E (Head of Garde manager department) |
| (3) jEIEE°E°E (Forcemeat) (E) | nEIEE + °EIEE°E°E E°E°E (Mixture of two immiscible liquids) |
| (4) °EIEE MthE °EIEE°E (b) | xIEE-JEE°E°E EIEE°E (Non-edible Display) |
| (5) EIEE°E°E MthE | (<) iE°E°E (EIEE (Fried Bread) |
| (Court bouillon Game) | |
| (6) GÜ°E°E (Croutons) (j) | °EIEE°E°E °EIEE°E (Ground or pureed flesh) |
| (7) +E°E EIEE°E°E (M) | iEIEE +EIEE EIEE°E (Oil and vinegar) |
| (Ice Carvings) | |

[=±E] EIEE (E°E)

(ENGLISH)

[TIME ALLOWED—3 HOURS]

(MARKS—100)

LARDER (THEORY-III)*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) Mornay sauce is a derivative ofsauce.
- (ii) A slice of round fish cut on bone is known as
- (iii) Kidney of beef is used for making &
- (iv) Caviar is an example ofHorsd'oeuvre.
- (v) Club Sandwich is aclosed cold sandwich.
- (vi) Russian Salad served withdressing.
- (vii) Shank is a type of

(B) Match the following. (any *five*) :—

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Column 'A'

Column 'B'

- | | |
|-------------------------|---------------------------------------|
| (i) Emulsion | (1) Poaching liquor |
| (ii) Vinaigrette | (2) Head of Garde manager department |
| (iii) Force meat | (3) Mixture of two immiscible-liquids |
| (iv) Chef Garde manager | (4) Non - edible Display |
| (v) Court bouillon Game | (5) Fried Bread |
| (vi) Croutons | (6) Ground or pureed flesh |
| (vii) Ice Carvings | (7) Oil and vinegar |

(c) State *true* or *false* (any *ten*) :—

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- (i) Fresh breads are suitable for making sandwiches.
- (ii) Beef and Veal are of same age.
- (iii) Supreme is the name of a fish cut.
- (iv) Mayonnaise is a cold sauce.
- (v) Parmesan is a cheese from Italy.
- (vi) Hollandaise is a cold sauce.
- (vii) Grade Manager is a part of larder Kitchen.
- (viii) When poaching eggs, vinegar is added.
- (ix) Barbecue sauce is a derivative of Tomato sauce.
- (x) Red colour of vegetables are due to the presence of carotenoid pigments.
- (xi) The correct shape of an omelet is torpedo shape.

[Turn over

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Marks

2. Answer the following questions (any *two*) :— 16
- (a) What is the main equipment used in the larder section? Explain the cleaning and care of any one of them.
 - (b) Define Horsd'oeuvre. What are the different types of Horsd'oeuvre? Give one example of each.
 - (c) How to choose fish while purchasing?
 - (d) Describe the functions of Larder Department.
3. Answer the following questions (any *two*) :— 16
- (a) Draw and list cuts of Poultry and state uses of each.
 - (b) Draw the layout of larder section of a five star hotel.
 - (c) Draw and label the cuts of pork and give uses of each cut.
 - (d) Draw and list cuts of lamb and state use of each.
4. Differentiate. (any *two*) :— 16
- (a) Ice Carvings and Vegetable Carvings.
 - (b) Furred Game and Feathered Game.
 - (c) Refrigerators and Walk-In.
 - (d) Simple Salad and Compound Salad.
5. Write Short Notes (any *four*) :— 16
- (a) Appetizers.
 - (b) Brine.
 - (c) Ham.
 - (d) Enriching agent.
 - (e) Still Room.
6. Answer the following questions. (any *two*) :— 16
- (a) What are the duties and responsibilities of chef Garde manager?
 - (b) What are the factors to be kept in mind while selecting an egg?
 - (c) What do you understand by the term of "Force Meat"? Give its different types.
 - (d) Write the uses of leftovers.
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