

- Q.5 The lobster is a common _____ used for food.
- a) Mollusk b) Crustacean
c) eel d) Shrimp
- Q.6 Potato starch begins to _____ at a lower temperature than cornstarch.
- a) Burn b) Gelatinize
c) Smell d) Separate

SECTION-B

Note: Objective/ Completion type questions. All questions are compulsory. (6x1=6)

- Q.7 Grinding.
Q.8 Dhansak
Q.9 Marination
Q.10 Filleting
Q.11 Garam Masala
Q.12 Dum

SECTION-C

Note: Short answer type questions. Attempt any eight questions out of ten questions. (8x4=32)

- Q.13 Draw neat labelled a diagram of egg.

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- Q.14 Discuss the role of spices in Indian cookery.
- Q.15 Name five national soups with their country of origin.
- Q.16 Discuss the different methods of cooking rice.
- Q.17 Draw the diagram of wheat and explain its composition.
- Q.18 Explain any four cuts of fish.
- Q.19 Differentiate between herbs and spices.
- Q.20 What care will you take while storing cereals and pulses?
- Q.21 Give the composition of basic Garam Masala and Sambar Masala.
- Q.22 Describe in brief various types of Breakfast cereals.

SECTION-D

Note: Long answer type questions. Attempt any two questions out of three questions. (2x8=16)

- Q.23 Define soups? Classify soups with two examples of each type.
- Q.24 Draw a neat diagram of Pork, showing various parts and its uses.
- Q.25 Discuss the different types of Gravies used in Indian cooking

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