

Part B

5 X 6=30

Answer the following
Answer should not exceed 400 words or two pages

- 11.a. State the principles involved in menu planning.
(or)
- 11.b. Explain the importance of menu writing.
- 12.a. Enumerate the cutting techniques involved in vegetables cookery.
(or)
- 12.b. List any six equipments used in food production with suitable example.
- 13.a. Describe the principles involved in Baking process.
(or)
- 13.b. Illustrate any three combination methods used in Indian recipes.
- 14.a. Demonstrate on stocks preparation procedures.
(or)
- 14.b. Write about the Gravies and its importance in various functions.
- 15.a. Explain briefly on the basic ingredients used in Chinese Cuisines.
(or)
- 15.b. Sketch out the characteristics of menu used in Arabian Cuisines.

Part C

5 x 12=60

Answer the following
Answer should not exceed 800 words or four pages

- 16.a. Identify the factors influencing menu planning.
(or)
16. b. List out different types of menu and explain any two in detail.
- 17.a. Explain the preliminary cooking process and sanitation methods to flow in Food production Area.
(or)
17. b. Write the procedures to handle any six equipments in food production.
- 18.a. Illustration moist heat cooking methods in detail.
(or)
- 18.b. Outline on dry heat cooking methods with suitable example.
- 19.a. Explain the functions and structure of sauces.
(or)
19. b. Examine salads in terms of types, ingredients, arrangements, garnishing and presentation.
- 20.a. Describe the basic ingredients used in French and Mexican cuisines.
(or)
- 20.b. List the characteristics of menu and explain the preparation methods of Indian dishes.
