

F-4  
V-74

B74-106 Principles of Cookery

21/5/12  
May-2012

T74/V74/BHM203/BTH106/EE/20120521

Time : Three Hours

Marks : 80

Instructions for the candidates :

- 1) All questions are **compulsory**.
- 2) Draw suitable diagrams and sketches wherever necessary.
- 3) Assume suitable data if necessary.
- 4) Figures to the right indicate full marks.

1. Write notes on **any eight** of the following.

16

- a) Balsamic vinegar
- b) Couscous
- c) Horseradish and its uses
- d) Creaming method
- e) Flavouring of seasonings
- f) Convection cooking technique
- g) Raising agents
- h) Glazes
- i) Consommé
- j) Butcher's block
- k) Receiving area
- l) Barbecue

2. Answer **any four** of the following questions in about 40 to 45 words each.

12

- a) Write the importance of first aid in a kitchen.
- b) Give the basic rules of poaching.
- c) What are the aims and objectives of cooking food?
- d) Give the different advantages of a microwave oven in the kitchen.
- e) Explain the process of cleaning a fat fryer daily after its use.
- f) Mention the recipe for chicken stock.

3. Answer **any four** of the following questions in about 40 to 45 words each. 12
- Give the basic rules of boiling.
  - Mention the duties of commisary/assistant cooks.
  - Write a note on fats and oils.
  - List the different garnishes used for soups.
  - Write the importance of weights and measures in a kitchen.
  - Give the recipe for hollaindaise sauce.
4. Answer **any two** of the following questions in about 80 to 90 words each. 12
- Classify the types of rising or leavening agents and explain in brief.
  - Write notes on thickening agents and binding agents.
  - Write any six points to be followed by the kitchen staff in terms of personal hygiene.
5. Answer **any two** of the following questions in about 80 to 90 words each. 12
- Give the classification of soups.
  - Draw the layout of the kitchen department of a five-star hotel. Also explain each section.
  - Write about the function and importance of the larder department.
6. Answer **any two** of the following questions in about 100 to 120 words each. 16
- State the points to be considered while planning a menu.
  - Explain in detail, the uses of eggs in cookery.
  - What are the products prepared in the larder section of a kitchen? Explain any eight products of the larder section.