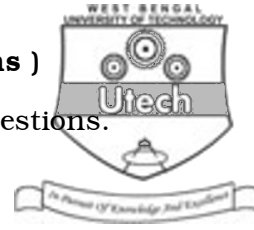




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**GROUP – B****(Short Answer Type Questions)**Answer any *three* of the following questions.

3 × 5 = 15

2. Explain the principle of storing.
3. What is the difference between bulbs and tubers ?
4. What are stoned fruits ? Give two examples.
5. How is tea processed ? Name few varieties of tea.
6. What are the differences between herbs and spices ?
7. What are the principles of refrigeration ?

GROUP – C**(Long Answer Type Questions)**Answer any *three* of the following questions.

3 × 15 = 45

8. Classify the different methods of cooking with examples.
9. What is consommé and how is it clarified ? Name five classical soups with their country of origin.
10. Define and classify sauce. Write in detail the preparation of hot and cold emulsified sauce.
11. Define stock. Give the recipe of brown stock.
12. Classify cheese with two examples of each category. State the manufacturing process of cheese.

END