

SECTION-B

2. Explain flow of work in kitchen.
3. List 5 small and 5 large equipments used in kitchen.
4. Write short note on care and maintenance of knives.
5. Explain elements of presentation using colour and texture.
6. Write recipe for 1 litre béchamel sauce.

SECTION-C

7. Explain kitchen hierarchy in small and large hotels.
8. Explain kitchen stewarding and its functionality in food production department.
9. Discuss cooking methods on basis of heat transfer.

NOTE : Disclosure of Identity by writing Mobile No. or Making of passing request on any page of Answer Sheet will lead to UMC against the Student.