

- a. Chef's Uniform.
- b. HACCP.
- c. Thickening Agents.
- d. Chef de Partie.
- e. Roux.
- f. Poaching.
- g. Different Types of Fuel
- h. Proprietary Sauce.
- i. Open Sandwich.
- j. Consomme'

SECTION-B

2. Draw a Kitchen Organization of a Five Star Hotel.
3. Explain the various points a food handler needs to keep in mind for maintaining good personal hygiene.
4. Explain different types of Salad Dressings.
5. What are the different types of Raising Agents? Explain briefly.
6. Explain different parts of Salad.

SECTION-C

7. With the help of a neat labeled diagram explain different parts of an Egg. List the uses of eggs in cooking.
8. Briefly explain various method of cooking.
9. Define sauce. Explain **any Five** Basic Mother sauce with their ingredients.

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