

[illegible]

- a) Speciality kitchen
- b) Mise en place
- c) C.D.P.
- d) Elements of food presentation
- e) Cooking by radiation
- f) Brunoise
- g) Braising
- h) Chowder
- i) Mayonnaise
- j) Vinaigrette dressing

SECTION-B

- Q2. What are the aims and objectives of cooking food?
- Q3. '*Intradepartmental coordination*' helps in smooth workflow in kitchens. Explain.
- Q4. Professional attitude is an important part of Chef. Describe the attributes required to be a Chef.
- Q5. List and discuss the importance of heat and cold producing equipments in kitchen.
- Q6. Describe the role of kitchen stewarding department in a hotel.

SECTION-C

- Q7. What are basic mother sauces? Write two derivatives of each with brief descriptions.
- Q8. Classify & explain various methods of cooking giving suitable examples.
- Q9. Prepare the Job description of Executive Chef of a large hotel in correct format.