



### SECTION-B

- Q2. What is the correct storage procedure for storing chicken, meat and fish?
- Q3. Write a one line description of any five popular Continental soups along with their country of origin.
- Q4. What are Compound butters? Explain giving examples.
- Q5. Write a short note on uses of Pulses & Cereals in continental cuisine.
- Q6. Discuss the importance of attractive presentation of food. How do various elements affect plate presentation?

### SECTION-C

- Q7. What is Homogenisation & Pasteurization of Milk? What are the uses of milk in cookery?
- Q8. Describe the cuts of Lamb with the help of a neat diagram.
- Q9. Classify sauces. Write a brief description of two derivatives of each mother sauce.