

Model Paper “Cooking & Baking”
Diploma for Vocational Teacher Development (1-Year Course)
Annual Examination 2017 & Onward

Objective
Part-A

Roll No: _____
Marks: 20

Time: 30 minutes

Note: This part is compulsory. It should be attempted on the question paper and returned to the supervisory staff after the prescribed time. Cutting, overwriting and use of lead pencil are not allowed. Supervisory staff is requested to attach it with the answer book.

Q1: Chooses the correct answer and encircles it.

20x 1= 20

1 Freezing temperatures _____.

- | | |
|---|---------------------------|
| a) Prevent microorganisms from growing | b) Destroy microorganisms |
| c) Retard the action of bacteria and mold | d) Destroy enzymes |

2 Which of the following pieces of canning equipment CANNOT be reused?

- | | |
|-------------------------------------|----------------------|
| a) Glass canning jar. | b) Metal screw band. |
| c) Metal lid with sealing compound. | d) Pressure canner. |

3: Food Poisoning is _____

- | | |
|--|--------------------------------|
| a) Illness caused by eating contaminated | b) Illness caused by Bacteria. |
| c) Illness caused by viruses. | d) All of the above. |

4: Before drying, vegetables should be _____.

- | | |
|-------------|---------------|
| a) sulfured | b) autoclaved |
| c) salted | d) blanched |

5 Preventing the growth of pathogens in food:

- | | |
|----------------------|------------------------|
| a) Food preservation | b) Cross-contamination |
| c) danger zone | d) shelf life |

6 Spreading pathogens from one surface to another:

- | | |
|------------------------|----------------|
| a) Food preservation | b) sulfuring |
| c) Cross-contamination | d) autoclaving |

7: The temperature between 40 - 140F where bacteria can grow and multiply rapidly:

- | | |
|----------------|---------------|
| a) danger zone | b) perishable |
| c) autoclaving | d) FAT TOM |

8: Anything that causes disease:

- | | |
|-------------|-------------------|
| a) bacteria | b) pathogens |
| c) mold | d) microorganisms |

9: Amount of time a food can be stored and remain fresh:

- a) irradiation
- b) shelf life
- c) danger zone
- d) radura

10: A fungus that causes fermentation:

- a) yeast
- b) enzymes
- c) mold
- d) bacteria

11: A type of food preservation technique that involves sealing food in sterilized, airtight containers:

- a) drying
- b) irradiating
- c) freezing
- d) canning

12: This statement is for “cleaning something to make it free of bacteria or disease causing elements”.

- a) Hygiene
- b) Sanitation
- c) Personal Hygiene
- d) All of the above

13: What colour chopping board for raw fish?

- a) Red
- b) Blue
- c) Green
- d) white

14: Bacteria grow most rapidly in the range of temperatures between

- a) 40 °F and 140 °F,
- b) 4°C and 60°C.
- c) 60°C and 74°C
- d) Both A,B

15: Flour, Sugar, Eggs, Baking powder, butter are called

- a) Baking hacks
- b) Basic ingredients
- c) Baking building blocks
- d) Baking blocks

16: In basic cooking term what is the meaning of term “Broil”.

- a) Cook something on low flame
- b) fry something on high flame
- c) Grill something on high flame
- d) None of the above

17: something cook in oil is called.

- a) Deep fry
- b) Dry fry
- c) Fry
- d) All of the above

18 When was the kitchen brigade system invented?

- a) 17th century
- b) 18th century
- c) 19th century
- d) 20th century

19 Who is known as the father of modern cuisine?

- a) Auguste Escoffier
- b) Alain Ducasse
- c) Jean Anthelme Brillat-Savarin
- d) Prosper Montagné

20 A large plate usually 10 inches in diameter used for the main course of a meal is

- a) Curry plate
- b) Dinner plate
- c) Service plate
- d) Both B and C

31. Write any ten fruits calories?
32. Write any ten vegetables calories?
33. What is natural method?
34. How to prevent cockroaches in kitchen cabinets?
35. What are the basic things for the chef?
36. Define high risk food?
37. Write a short note on Mixing Food?

Section -II

Note: Attempt any three (3) questions.

10 x3= 30

1. Explain personal Hygiene appearance and grooming?
2. Describe kitchen departments and kitchen sanitation?
3. What is Food hygiene also explain Food poisoning?
4. Describe cross contamination and food contamination?
5. How many types of cockroaches and also explain the method of killing cockroaches, flies and other insect pests?

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Practical

Time: 5 Hours

**Roll No: _____
Marks: 140**

Attempt any Two of the following questions.

- ✓ Make a Peanut butter cake
- ✓ Make a Almond dry cake
- ✓ Make a Hyderabadi Biryani with rita and sald
- ✓ Make a Steam Chicken with Vegetable kabab