

Model Paper Diploma In Culinary Arts (2 Years)

First Year 2019 & Onwards

“The Professional Chef-I”

SECTION-I (SUBJECTIVE)

Note: Attempt any 2 (two) questions

Total Time 1:30 Hours

(2 x 25) = 50

Question # 1: Write a brief note on cuisine of Sub continent

Question # 2: What is roux, explain types of roux in detail

Question # 3: Explain the six groups of foods, with their nutritional values

SECTION-II

Note: Write the short answer to any Ten (10) from the following questions. While writing answer, write the question number carefully. Each question carries (two) 2 marks.

(10 x 2) = 20

- i. Define cuisine?
- ii. Define Calorie?
- iii. Define Chef?
- iv. Define Mise-n-palace?
- v. What is bain marie?
- vi. What is Dredging?
- vii. What is Puree?
- viii. What is marinate?
- ix. What is Broth?
- x. Define Dressings
- xi. What is Gard-e-Manger?
- xii. What is Contamination?

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SECTION-III (MCQs)

Time 30 Minutes

30x1=30

Note: Encircle the write answer from the given answers A, B, C & D cutting and overwriting is not allowed.

i: What is common in between nutrients and food groups?

- A. Fat
- B. Water
- C. Vitamins
- D. All of the above

ii: To whom executive chef reports?

- A. General Manager
- B. Food & Beverage Manager
- C. Human Resource Manager
- D. Front office Manager

iii: Cookies are made from?

- A. Short
- B. Cross
- C. Dough
- D. Flour

iv: Who is responsible for kitchen cleaning?

- A. Executive Chef
- B. Chief Steward
- C. House Boy
- D. Bus Boy

v: To cut in thin strips is called:

- A. Shreds
- B. Strips
- C. Julienne
- D. Dice

