

Model Paper "The Professional Chef-I"  
Diploma in Culinary Arts (First Year)  
For Annual Examinations 2019 & Onwards

Roll No. \_\_\_\_\_

OBJECTIVE

Time: 30 Minutes

Marks: 20

**Question No.1:** Encircle the right answer from the given answers A, B, C & D cutting and overwriting is not allowed.

1. To cut in thin strips is called:
  - A. Shreds
  - B. Strips
  - C. Julienne
  - D. Dice
2. Best Deep fry Temperature is?
  - A. 280°F
  - B. 400°F
  - C. 325° F
  - D. 200° F
3. Food service temperature is ?
  - A. 74° C
  - B. 65° C
  - C. 90° C
  - D. 80° C
4. What is the term half and half used in recipe?
  - A. Half milk and half chicken stock
  - B. Half juice and half whisky
  - C. Half vinegar and half oil
  - D. Half water and half oil
5. Meat Life in Danger Zone is?
  - A. 4 hours
  - B. 8 hours
  - C. 16 hours
  - D. 24 h ours
6. Basic unit of weight is?
  - A. Milliliters
  - B. Millimeters
  - C. Grams
  - D. Kg
7. Best poaching temperature is in between?
  - A. 71°C to 82°C
  - B. 82°C to 87°C
  - C. 87°C to 98°C
  - D. 110°C to 112°C
8. One Ounce is equal to?
  - A. 28 gram
  - B. 30 grams
  - C. 30 drops of water
  - D. 35 mls
9. Menus are planned on the basis of?
  - A. Guest profiles'
  - B. Variety of dishes
  - C. Margin of profits
  - D. Cost of meals
10. B.B.Q means?
  - A. version of grilling
  - B. Version of roasting
  - C. Preparing hunter meats
  - D. Cooking wildly

11. FIFO means?
  - E. First in first out
  - F. First in fast out
  - G. Fast in food service
  - H. Food and fumigation
12. Bus boy is a?
  - A. Trainee waiter
  - B. Trainee cook
  - C. Trainee dishwasher
  - D. Trainee Storekeeper
13. One kilo gram is equal to?
  - A. 16 ounce's
  - B. Two pound
  - C. 450 gram
  - D. 1000 gram
14. Colander is a type of?
  - E. Cooking pots
  - F. Cooking spatula
  - G. Kitchen fork
  - H. Kitchen strainer
15. Basic unit of liquid measuring is?
  - A. gram
  - B. milliliter
  - C. millimeter
  - D. Ounce
16. Ginger is a?
  - A. Vegetable
  - B. Herbs
  - C. Spice
  - D. Fruit
17. Biological hazard can be found in?
  - E. Meats
  - F. Plastics
  - G. Mercury
  - H. Minerals
18. Salad Dressing is usually made from?
  - A. Mix Spice
  - B. Vegetable Flowers
  - C. Vinaigrette
  - D. Cheese
19. Fruits are naturally high in?
  - A. Proteins
  - B. Iron
  - C. Fiber
  - D. Vitamins
20. On 90° C bacteria are?
  - A. Seized
  - B. Killed
  - C. Multiplies
  - D. Stop

