

**Model Paper “The Professional Chef-I” (First Year)  
Diploma in Culinary Arts (02 Year Course)  
For Annual Examination 2023 & Onwards**

Marks: 20

TIME: 30 Minutes

**OBJECTIVE**

**Note: This part is compulsory. It should be attempted on the question paper and returned to the supervisory staff after the prescribed time. Cutting or over writing, Use of Ink Remover, lead Pencil and Eraser is not allowed. Supervisory Staff is requested to attach it with the answer book.**

**Q # 1: Encircle the write answer from the given answers a, b, c & d. (20x1) = 20**

- 1) Why do we need to wash or hands before cooking?
  - a) To safe food
  - b) to avoid contamination
  - c) To prevent illness
  - d) all of above
- 2) Who is head of kitchen?
  - a) Executive chef
  - b) Souse Chef
  - c) Chef de parties
  - d) none of them
- 3) The art of preparing, mixing, cooking and presenting food is called?
  - a) Culinary Arts
  - b) Cooking
  - c) Baking
  - d) None of above
- 4) Nutrition is a science of -----?
  - a) Nutrients
  - b) food
  - c) Cooking
  - d) None of above
- 5) What is the range of danger zone?
  - a) 5C-60C
  - b) 4C – 65C
  - c) 18C – 60C
  - d) 3C – 70C
- 6) If eggs are not cooked and dandled properly, they may cause a food borne illness from this germ.
  - a) Mold
  - b) Listeria
  - c) Cholera
  - d) Salmonella
- 7) one gram of fat provide :
  - a) 4 kcal
  - b) 5kcal
  - c) 7 Kcal
  - d) 9 kcal
- 8) What is the use of salamander?
  - a) BBQ
  - b) Glazing
  - c) Grilling
  - d) caramelizing
- 9) Culinary arts is about
  - a) Baking
  - b) cooking
  - c) Food hygiene
  - d) All of above
- 10) To cook food at 100C is
  - a) Boiling
  - b) Braising
  - c) Baking
  - c) caramelizing
- 11) A liquid that is used to add in a main dish
  - a) Soup
  - b) stock
  - c) Sauce
  - d) glaze
- 12) What is roux?
  - a) Equal parts of fat and flour
  - b) 1 part fat & 2 parts flour
  - c) 2 parts fat & 1 part flour
  - d) None of them

- 13) How many types of cooking methods are?  
a) 1  
b) 2  
c) 3  
d) 4
- 14) Which is all purpose knife?  
a) Chef knife  
b) palate knife  
c) Bread knife  
d) pillar
- 15) What is ginger?  
a) Vegetable  
b) fruit  
c) Herb  
d) spice
- 16) Fruits are naturally high in ?  
a) Protein  
b) carbohydrates  
c) Fats  
d) fiber
- 17) What is FIFO?  
a) First in, first out  
b) first in, fast out  
c) First in, last out  
d) fast in food service
- 18) National dish of Italian cuisine is?  
a) Pasta  
b) eggs  
c) Fish  
d) Cheese
- 19) Thickening agents are extracted from:  
a) Flowers  
b) Vegetables  
c) Fruits  
d) cereals
- 20) What is physical hazard?  
a) Nail  
b) viruses  
c) Chemicals  
d) All of above

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For Annual Examination 2023 & Onwards  
SUBJECTIVE**

**TIME: 2:30 Minutes**

**MARKS: 80**

**SECTION-I**

**Q.1 Write the short answers of any twenty five (25) from the following questions. (25\* 2 = 50)**

- i. What is culinary arts?
- ii. What is standardized recipe?
- iii. Enlist the types of menus?
- iv. Define Food & Nutrition?
- v. Define cooking?
- vi. Enlist any 5 tools used in baking?
- vii. What is Personal Hygiene?
- viii. What is danger zone?
- ix. What is the required temperature for storage of meat?
- x. Define Cuisine?
- xi. Differentiate between Continental Cuisine & Chinese Cuisine?
- xii. Enlist any 5 ingredients of asian cuisine?
- xiii. Enlist any 5 names of herbs?
- xiv. Differentiate between Fruit and Vegetable?
- xv. What is Ambient Temperature?
- xvi. Enlist any 3 hazards present in kitchen?
- xvii. Define soup?
- xviii. Enlist types of soup?
- xix. What is Stock?
- xx. Differentiate between red meat & white meat?
- xxi. What is GIGO?
- xxii. What is the role of Executive Chef?
- xxiii. Enlist five mother sauces?
- xxiv. What is Chinese stove?
- xxv. Why chef training is important?
- xxvi. What is food storage?
- xxvii. What is hollandaise sauce?
- xxviii. Enlist any 2 dishes of American Cuisine?
- xxix. Define blending?
- xxx. Define Blanching?
- xxxi. Differentiate between Hotel & Restaurant?
- xxxii. Enlist any three types of cuttings?
- xxxiii. What is roux?
- xxxiv. Differentiate between contamination & cross contamination?
- xxxv. What is shelf life?
- xxxvi. Define Minerals?
- xxxvii. Whose is incharge of kitchen?

**SECTION –II**

**Note: attempt any three questions.**

**(10\*3= 30)**

**Q.2** What is Kitchen brigade system? Write down the ranks of chefs in brigade system?

**Q.3** What is cross contamination? Enlist any 10 preventions of cross contamination?

**Q.4** What are Fruits? Explain different classes/types of fruits?

**Q.5** Write down the names of any 10 names of kitchen utensils?

**Q.6** Write down the types of stock? Explain the procedure of preparation of stock?

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**For Annual Examination 2023 & Onwards**  
**Practical**

**TIME: 3 Hours**

**MARKS: 100**

- |  |            |
|--|------------|
| <b>Q.1</b> Prepare, cook and finish Russian salad?                 | (30 marks) |
| <b>Q.2</b> Prepare, cook and finish chicken corn soup?             | (30 Marks) |
| <b>Q.3</b> Prepare, cook and finish Chicken Korma/ Chicken Karahi? | (30 Marks) |
| <b>Q.4</b> Viva voce   | (10 Marks) |