

**Model Paper “The Professional Chef-II” (Second Year)
Diploma in Culinary Arts (02 Year Course)
For Annual Examination 2024 & 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) What is red meat?
 - a) Beef
 - b) chicken
 - c) Fish
 - d) veal
- 2) Freezing temperature of food is:
 - a) -18C
 - b) -5C
 - c) 16C
 - d) -8C
- 3) How many primary cuts are in a chicken?
 - a) 7
 - b) 6
 - c) 5
 - d) 4
- 4) To cut or chop into very small pieces
 - a) Mince
 - b) cube
 - c) Dice
 - d) diagonal
- 5) FIFO system is called:
 - a) First in, first out
 - b) first in, last out
 - c) First in, find out
 - d) fist out, last in
- 6) To cook food on a specific time & temperature in an oven is called:
 - a) Baking
 - b) Blanching
 - c) Simmering
 - d) sifting
- 7) Yest is used for
 - a) Mixing
 - b) rising
 - c) Blending
 - d) mixing
- 8) What is meant by blanching of vegetables?
 - a) Boil and put into cold water
 - b) boil and wash it
 - c) Wash and fry
 - d) none of these
- 9) What is tart?
 - a) Puff pastry product
 - b) Short pastry
 - c) Choux Pastry
 - d) Sweet pastry
- 10) Which oil is healthier for health?
 - a) Olive oil
 - b) fortified oil
 - c) Cooking oil
 - d) butter
- 11) What are the signs of spoilage in food?
 - a) Change in color
 - b) Change in texture
 - c) Change is taste
 - d) none of these
- 12) Red cutting board is used for
 - a) Cutting vegetables
 - b) Cutting Fruits
 - c) Cutting meat
 - d) cutting dairy products
- 13) Basic components of salad are:
 - a) Dressing, vegetables
 - b) Dressing, vegetables & bread
 - c) Dressing and fruit
 - d) None of these

- 14) Addition in visual appeal and flavor is:
- a) Dish
 - b) Dressing
 - b) Garnish
 - d) Flavor
- 15) Cream cakes must be stored at
- a) -18C
 - b) -20C
 - c) 5C
 - d) 4 C
- 16) Frozen meat must be thawed at
- a) Lowest shelf of refrigerator
 - b) top shelf in refrigerator
 - c) dip in cold water
 - d) dip in hot water
- 17) Hors d'oeuvre is the name of
- a) Sandwiches
 - b) breakfast
 - c) Burgers
 - d) salads
- 18) Which cooking method is recommended for a less tender cut of meat?
- a) Grilling
 - b) roasting
 - c) Broiling
 - d) braising
- 19) Dough of bread rises by:
- a) Yeast
 - b) baking powder
 - c) Baking soda
 - d) salt
- 20) A mixture of rough cuts or diced vegetables, herbs and spices used for seasoning.
- a) Mirepoix
 - b) Mis en place
 - c) Sear
 - d) Marination

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SUBJECTIVE**

TIME: 2 Hrs 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. Why chef training is necessary?
- ii. What is mis en place?
- iii. Differentiate between grilling and broiling?
- iv. What is baking?
- v. What is the role of temperature in baking?
- vi. What are cooking methods?
- vii. What is pasta?
- viii. What are the primary cuts of chicken?
- ix. What is the role of conventional oven?
- x. Write down any 3 names of dishes of potatoes?
- xi. What is a dumpling?
- xii. What is puff pastry?
- xiii. Differentiate between fermented and non fermented dough?
- xiv. What is the role of yeast in baking?
- xv. Define appetizer?
- xvi. Enlist any 4 names of starters?
- xvii. Write down any 5 names of spices?
- xviii. What is garnish?
- xix. What is pressure cooker?
- xx. What is stock?
- xxi. Differentiate between soup and stock?
- xxii. What is cross contamination?
- xxiii. Enlist types of contamination?
- xxiv. Write 2 types of sugar?
- xxv. Differentiate between salted and unsalted butter?
- xxvi. Define PPE?
- xxvii. What is patisserie?
- xxviii. Write down any 3 names of vegetable cuttings?
- xxix. Define deep frying?
- xxx. Write any 3 names of Thai cuisine?
- xxxi. What is kitchen?
- xxxii. Define restaurant?
- xxxiii. Describe the temperature of frozen food?
- xxxiv. Define beef?
- xxxv. What is Asian cuisine?
- xxxvi. Write any 2 names of kitchen utensils?
- xxxvii. What is ambient temperature?

SECTION –II

Note: Attempt any three questions.

(10*3= 30)

Q.2 Write a note on veal, also describe the primary cuts of veal?

Q.3 What is the role of mis en place in cooking?

Q.4 What is salad? Describe in detail about types of salad?

Q.5 What is baking? Describe about the production methods of sponge products?

Q.6 What is food? Write about the recipe of chicken biryani.

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PRACTICAL

TIME: 3 Hours

MARKS: 100

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| Q.1 Prepare, cook and finish apple cabbage salad? | (30 marks) |
| Q.2 Prepare, cook and finish chicken Manchurian with egg fried rice | (30 Marks) |
| Q.3 Prepare, cook and finish Chicken Korma/ Chicken Chowmien? | (30 Marks) |
| Q.4 Viva Voce | (10 Marks) |