

*Time allowed : 3 hours]**[Maximum marks : 80]**Note : Attempt any six questions all. Question No. 1 is compulsory.*

1. Explain : 2×10=20
- Walk-in freezers
 - Onion sauce
 - Contamination
 - Darne
 - Wish bone
 - Aeration
 - Texture
 - Muffins
 - Icing sugar
 - Knock back
2. Discuss functioning of Larder section of a 5 star hotel. 12

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[P. T. O.]

- Discuss the evolution and principles of HACCP. 12 ✓
- Classified and provide details of various types of fish. 12 ✓
- Discuss various culinary cuts of pork. 12 ✓
- Elaborate the ingredients used in cake making. 12 ✓
- Explain recipe of cake making methods. 12 ✓
- What is pastry ? Discuss its different types. 12