

Subject Code : <b style="font-size: 1.2em;">H-4504	Subject : <b style="font-size: 1.2em;">COOKERY (CWSN)
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HOLLOW CRAFT STICKER

SEAT NO.

BAR CODE

Centre :

Seat No. (in fig.).....

(in words).....

.....

Candidate's Signature :

Supervisor's Signature with date :

Subject Code	H-4504
Subject	Cookery (CWSN)
Date	2025-02-24

FOR OFFICE USE

Subject Code	
Subject	
Date	
Main Answer Book = 1	
Specific remarks of centre conductor regarding malpractices (in Red Ink)	

Examiner	Moderator	Chief Moderator
Total in Figures =	=	=
Total in Words		
Signature		
Apptt.No. :		

- Mobile Phones and other electronic gadgets are stricity prohibited inside the examination hall.
- Use of non-programmable calculator is allowed ONLY in some subjects.
- Writing in any form on the Hollow craft sticker and Bar code sticker is strictly prohibited.
- Only blue ink/ball pen is to be used for writing the answers. Black lead pencil may be used for drawing figures, diagrams and graphs. Use of any other colour pencil/pen is strictly prohibited.
- Disclosing of identify on the answer book (except in the space provided) in any form is strictly prohibited.
- Candidate should check that the printed seat number is correct and verify that the answer book has all pages serially numbered before filling all other details.

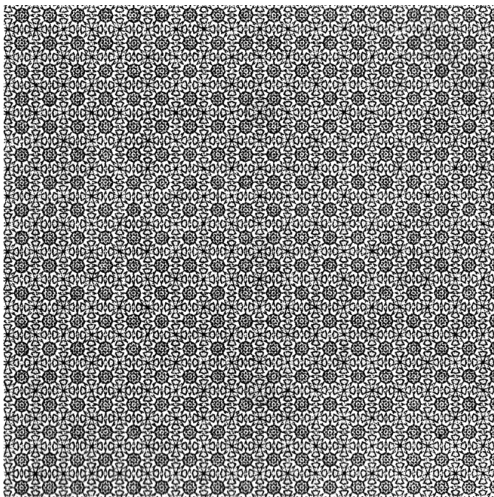
INSTRUCTIONS TO CANDIDATES

The Candidate shall

1. Produce the admission card on demand to competent authorities during the examination.
2. Enter the seat number and other particulars in the space provided on every main answer book and supplement.
3. Verify that the Block Supervisor has signed in the appropriate space on the main answer book and also the supplements.
4. Not be allowed to leave the examination hall during the first ONE HOUR and also the last TEN minutes of the examination.
5. Not damage/scribble the seat no./barcode sticker.
6. Not indulge in any malpractice like.
 - Carrying written material into the examination hall.
 - Communicating in any manner with other candidates in the examination hall.
 - Passing slips of paper, answer book or supplements to other candidates.
 - Impersonating another candidates.
 - Attaching currency notes to the answer books.
 - Copying from another candidate or vice versa.
 - Leaving the examination hall without submitting answer book to the supervisor.
 - Using of coloured thread to tie answer books.
7. Abide by the rules of discipline.
8. Stop writing on the answer book after the ringing of the final bell.
9. Stick the hollow craft sticker on the main answer book as well as on the supplement after the final bell.
10. Not leave the seat till all answer books are collected and counted by the supervisor.

NOTE :

Candidate shall be liable for penalty imposed by the board for the violation of any or all of the above clauses.



Pg No.	Examiner	Moderator	Chief Moderator
03			
04 & 05			
06 & 07			
08 & 09			
10 & 11			
12 & 13			
14 & 15			
TOTAL			
Total in words			
Apptt. No.			
Sign			
Verification			

2025 II 24

0930

Marks	E	M	CM	3
Pg. 3				

Time : 2 Hours

COOKERY (CWSN)

Subject Code

H	4	5	0	4
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Total No. of Questions : 36

(Printed Pages : 15)

Maximum Marks : 40

- INSTRUCTIONS :**
- (i) All questions are compulsory.
 - (ii) Question numbers 1 to 10 are multiple choice questions. Choose and write the correct answer.
 - (iii) Question numbers 11 to 20 are fill in the blanks. Answer in 1 or 2 words.
 - (iv) Question numbers 21 to 30 are true or false statements. Write true if the statement is true and correct and false if is not.
 - (v) Answer question numbers 31 to 36 in about 20 words each.
 - (vi) Internal choice between question number 31 and 32.

Question number 1 to 10 are multiple choice questions.

Choose and write the correct answer :

1. The part of the egg that holds the egg yolk in the center of the egg white is called 1
- Shell
 - Membrane
 - Chalazae
 - Albumen

Answer

2. The orange colour in carrots is due to a pigment called 1

- Chlorophyll
- Flavones
- Anthocyanin
- Carotenoid

Answer

3. Jaggery is obtained from 1

- Sugarcane and date palm
- Apples and grapes
- Wheat and barley
- Corn and potatoes

Answer

4. The product obtained by heating milk until all the moisture dries up and a thick residue remains is called 1

- Skimmed milk
- Khoa
- Ghee
- Butter milk

Answer

Marks	E	M	CM
Pg. 4 & 5			

5

5. The type of food service where waiters serve food to customers is called 1

- Counter service
- Table service
- Cafeteria service
- Room service

Answer

6. Eggs are rich in the mineral, such as 1

- Iodine
- Sulphur
- Manganese
- Copper

Answer

7. Carrots and beets are examples of 1

- Green leafy vegetables
- Root vegetables
- Flower vegetables
- Fruit vegetables

Answer

8. In fried foods, fat serves as a heat transfer medium and a 1

- Sweetener
- Thickener
- Stabilizer
- Lubricant

Answer

9. Milk cream is also called 1

- Butter
- Curd
- Cheese
- Malai

Answer

10. A multiple-choice menu with each dish priced separately is called a 1

- A la Carte menu
- Table d hote menu
- Buffet menu
- Daily special menu

Answer

Marks	E	M	CM
Pg. 6 & 7			

7

Question Numbers 11 to 20 are fill in the blanks. Answer in 1 or 2 words :

11. When an egg is cooked on a greased frying pan, the preparation is called a 1

Answer

12. The colouring agents in fruits and vegetables are called 1

Answer

13. The main properties of sugar are crystallization and 1

Answer

14. The protein that is present in milk is called 1

Answer

15. Table d hote menu is also referred to as a 1

Answer

16. The component of an egg that coagulates upon cooking is 1

Answer

17. Citrus fruits like oranges and lemons are an excellent source of vitamin 1

Answer

18. The by-product obtained during the manufacturing of sugar from sugarcane is 1

Answer

19. Sweets like Rasgulla and Rasmalai are made from 1

Answer

20. Banquet style food menus have more elaborate choices, ranging from soup to 1

Answer

Question Numbers 21 to 30 are true or false statements. Write true if the statement is true and correct and false if is not.

21. Eggs do not digest easily. 1

Answer

Marks	E	M	CM	9
Pg. 8 & 9				

22. Vegetables are canned in sugar syrup. 1

Answer

23. Oils that have been repeatedly heated will have a low smoking point. 1

Answer

24. The milk from which cream has been removed is called evaporated milk. 1

Answer

25. A menu card helps the customers in selecting dishes of their choice. 1

Answer

26. The egg protein contains all the essential amino acids required by our body. 1

Answer

27. Anthocyanin pigment is insoluble in water. 1

Answer

28. Honey consists of simple sugars. 1

Answer

29. Milk is highly perishable. 1

Answer

30. A la carte menu involves a huge amount of Mise-en-place. 1

Answer

Answer question numbers 31 to 36 in about 20 words :

Internal choice between question number 31 and 32.

31. State *one* point of difference between half boiled egg and hard boiled egg. 2

Answer

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Marks	E	M	CM	11
Pg. 10 & 11				

Or

32. List *two* uses of boiled eggs.

Answer

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33. Explain the term enzymatic browning in vegetables. 2

Answer

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34. What is corn syrup ?

2

Answer

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35. How are curds prepared from milk ?

2

Answer

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Marks	E	M	CM
Pg. 12 & 13			

13

36. Mention *two* points to be considered while planning a menu.

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Answer

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Marks	E	M	CM
Pg. 14 & 15			

15

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