

Subject Code : S-1065	Subject : Basic Cookery (E) (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	S-1065
Subject	Basic Cookery (E) (CWSN)
Date	2025-03-19

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.

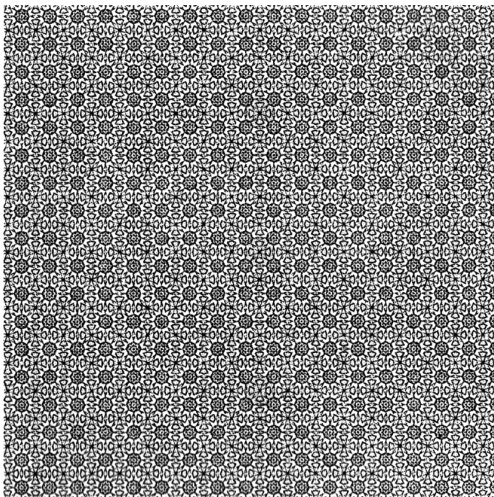
INSTRUCTIONS TO CANDIDATES

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 III 19

0930

Marks	E	M	CM	3
Pg. 3				

Time : 2 Hours

BASIC COOKERY (E)

(For Children With Special Needs)

Subject Code

S	1	0	6	5
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Total No. of Questions : 36 (Printed Pages : 15)

Maximum Marks : 40

INSTRUCTIONS : (1) All questions are compulsory.

(2) Answer in the provided space.

Fill in the blanks with the correct alternative from those given in the brackets. **1×8=8**

1. The chemical substances present inside of a food are called

(wheat, nutrient, pulses)

2. is a method of cooking where food is cooked without coming in direct contact with water.

(boiling, baking, steaming)

3. Seasonal fruits and vegetables have a high value.

(fat, nutritive, fibre)

4. A serving dish can be defined as a dish in which food is

(Served, Eaten, Stored)

S-1065

P.T.O.

5. Vitamin K is required for

(Healthy skin, blood clotting, proper vision)

6. Milk that has been first boiled to a high temperature and rapidly cooled to make it safe from microorganisms is known as milk.

(pasteurized, cold, milk shake)

7. Mix different flours to increase the protein quality of the flour.

(cereal and pulse, wholegrain and refined, rice and wheat)

8. For Traditional Indian Dinning is used for eating.

(only one hand, both hands, fork and knife)

Tick the odd one out :

1×6=6

9. Fats :

- Butter

☐

- Sunflower oil

☐

- Ghee

☐

Marks	E	M	CM
Pg. 4 & 5			

5

10. Cooking by Dry heat :

- Baking

- Grilling

- Steaming

11. Tableware :

- Cutlery

- Glassware

- Tablemat

12. Roasting :

- Quick cooking

- Slow cooking

- Less fat is used

13. Sugar :

• Honey

• Jaggery

• Curds

14. Fruits and Vegetables :

• Eat Whole Fruits

• Eat Raw Vegetables

• Drink Juices

Choose the right alternative from Column B that matches the word in

Column A, and write your answer in Column C.

1×4=4

	Column A	Column B	Column C
15.	Half plate	(i) Refrigerator	
16.	Eat sparingly	(ii) Bread	
17.	Tomatoes	(iii) Tandoor	
18.	Roasting	(iv) Starters	
		(v) Fats and sugar	

Marks	E	M	CM
Pg. 6 & 7			

7

Identify the given picture :

1×6=6

19.



Ans.

(Body Building Food, Protective Foods, Vitamin D Rich Foods)

20.



Ans.

(Salad Spoon, Table Spoon, Soup Ladle)

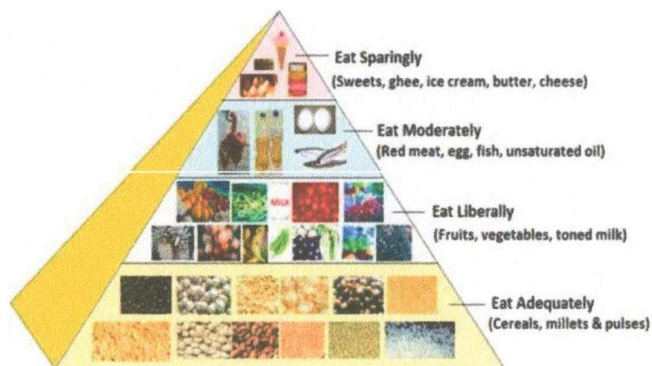
21.



Ans.

(Baking, Roasting, Solar Cooking)

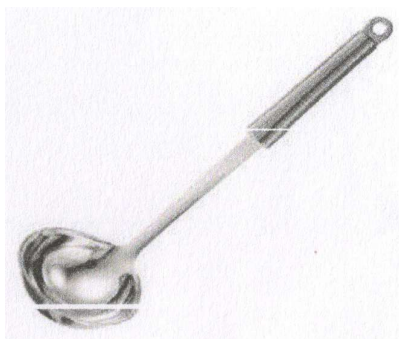
22.



Ans.

(Food Pyramid, Food Plate, Food Chart)

23.



Ans.

(Salad Spoon, Soup Ladle, Table Spoon)

24.



Ans.

(meat fish poultry and dairy, fats and sugar, fruits and vegetables)

Marks	E	M	CM
Pg. 8 & 9			

9

OR

State whether the following statements are true or false : 1×6=6

19. Shallow frying uses large amount of oil or fat.

Ans.

20. Pressure cooking food saves time.

Ans.

21. Chop foods into medium-sized pieces and not very tiny pieces.

Ans.

22. Put the dinner plate in the middle of the placemat.

Ans.

23. Do not eat the edible peel of fruits such as chikoos, and guavas.

Ans.

24. Eating food on banana leaves is considered healthy and auspicious.

Ans.

Answer in one word :

1×8=8

25. A vegetable rich in Vitamin A.

Ans.

26. A cereal that you enjoy for breakfast.

Ans.

27. A food that should be eaten adequately.

Ans.

28. A traditional Indian dining plate.

Ans.

29. A food cooked by Baking.

Ans.

Marks	E	M	CM
Pg. 10 & 11			

11

30. A food cooked by Frying.

Ans.

31. A serving dish.

Ans.

32. A mineral required for formation of Haemoglobin.

Ans.

Answer the following questions :

2×4=8

33. Name any 2 groups of food.

Or

List any 2 healthy cooking tips/methods.

Ans.

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34. What is a Food Guide Pyramid ?

Or

Mention any *two* rules of Healthy Diet.

Ans.
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35. Explain any *two* methods of cooking with examples.

Or

Give any *two* reasons for cooking food.

Ans.
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Marks	E	M	CM
Pg. 12 & 13			

13

36. Mention any *two* points one has to follow for Indian Traditional dining.

Or

What is the size of the quarter plate and its use.

Ans.
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Marks	E	M	CM
Pg. 14 & 15			

15

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