

SECTION-B

2. What are balotine?
3. Differentiate between puree and pate.
4. Write precautions are to be taken while making force meat.
5. What are Terrines?
6. What are the functions of garnishes?

SECTION-C

7. Sketch out the layout of cold kitchen.
8. Write down uses of dressing.
9. What are the buffet displays prepared in larder?

NOTE : Disclosure of Identity by writing Mobile No. or Making of passing request on any page of Answer Sheet will lead to UMC against the Student.