

SECTION-B

- Q2) What are the various sections of larder kitchen and how do these support the hot kitchen?
- Q3) Write a note on the ingredients used in sausage preparation.
- Q4) “*Non -edible displays are the centre of attraction in the buffets*”. Elucidate.
- Q5) What is the difference between galantines and pate?
- Q6) What are the duties and responsibilities of larder chef?

SECTION-C

- Q7) Describe the parts of sandwiches.
- Q8) What are the different types of appetizers and how are these classified? Give examples.
- Q9) Write a note on different herbs used in the kitchen along with their uses.

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.