



### **SECTION-B**

- Q2) Explain tempering of chocolate.
- Q3) What are the various types of icing and toppings used in cake making?
- Q4) Write down the ideal use of herbs in cooking.
- Q5) Write a short note on duty roaster.
- Q6) What is yield? Explain the importance of yield in kitchen operation.

### **SECTION-C**

- Q7) Explain in detail internal and external bread faults. Explain their causes and remedies.
- Q8) Explain in detail Italian cuisine. What are the influences and specialties of the cuisine?
- Q9) What are the types of frozen desserts? List in detail the equipments used in the production of frozen desserts.

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