

कनिष्ठ अनुदेशक (वेस्टर्न जुलैरी आई)

WCA-2016

प्रश्न पुस्तिका / QUESTION BOOKLET

कोड / CODE : **18**

क्रम संख्या /
SR.No.

805021

पुस्तिका में पृष्ठों की संख्या /
Number of Pages in Booklet : 32

पुस्तिका में प्रश्नों की संख्या /
Number of Questions in Booklet : 120

18

समय / Time : 2.00 घंटे / Hours

पूर्णांक / Maximum Marks: 120

INSTRUCTIONS

1. Answer all questions.
2. All questions carry equal marks.
3. Only one answer is to be given for each question.
4. If more than one answers are marked, it would be treated as wrong answer.
5. Each question has four alternative responses marked serially as 1, 2, 3, 4. You have to darken only one circle or bubble indicating the correct answer on the Answer Sheet using **BLUE BALL POINT PEN**.
6. After opening the envelope the candidate should ensure that Serial Number of the Question Paper and Answer Sheet must be same. In case they are different, a candidate must obtain envelop of another set of Question paper & O.M.R. Sheet of the same Serial Number. Candidate himself shall be responsible for ensuring this.
7. Mobile Phone/Bluetooth Devices or any other electronics gadget in the examination hall is strictly dealt as per rules.
8. Please correctly fill your Roll Number in O.M.R. Sheet. 5 Marks will be deducted for filling wrong or incomplete Roll Number.

Warning : If a candidate is found copying or if any unauthorized material is found in his/her possession, F.I.R. would be lodged against him/her in the Police Station and he/she would liable to be prosecuted under Section 3 of the State Prevention of Unfair means Act, 1992 and Board Regulations. Board may also debar him/her permanently from all future examination of the Board.

निर्देश

1. सभी प्रश्नों के उत्तर दीजिए।
2. सभी प्रश्नों के अंक समान हैं।
3. प्रत्येक प्रश्न का केवल एक ही उत्तर दीजिए।
4. एक से अधिक उत्तर देने की दशा में प्रश्न के उत्तर को गलत माना जावेगा।
5. प्रत्येक प्रश्न के चार वैकल्पिक उत्तर दिये गये हैं, जिन्हें क्रमशः 1, 2, 3, 4 अंकित किया गया है। अभ्यर्थी को सही उत्तर निर्दिष्ट करते हुए उनमें से केवल एक गोले अथवा बबल को उत्तर-पत्रक पर नीले बॉल प्वाइंट पेन से गहरा करना है।
6. प्रश्न-पत्र पुस्तिका एवं उत्तर पत्रक के लिफाफे की सील खोलने पर परीक्षार्थी यह सुनिश्चित कर लें कि उसके उत्तर पत्रक पर वही क्रमांक अंकित है जो प्रश्न-पत्र पुस्तिका पर अंकित है। इसमें कोई भिन्नता हो तो वीक्षक से समान क्रमांक के प्रश्न-पत्र एवं उत्तरपत्रक का दूसरा लिफाफा प्राप्त कर ले। ऐसा ना करने पर जिम्मेदारी अभ्यर्थी की होगी।
7. मोबाइल फोन/ब्लूटूथ डिवाइस अथवा इलेक्ट्रॉनिक यंत्र का परीक्षा हॉल में प्रयोग पूर्णतया वर्जित है। यदि किसी अभ्यर्थी के पास ऐसी कोई वर्जित सामग्री मिलती है तो उसके विरुद्ध बोर्ड द्वारा निवमानुसार कठोर कार्यवाही की जावेगी।
8. कृपया अपना रोल नम्बर ओ.एम.आर. पत्रक पर सावधानी पूर्वक सही करें। गलत या अपूर्ण रोल नम्बर भरने पर 5 अंक कुल प्राप्तांको में से काटे जाएंगे।

चेतावनी : अगर कोई अभ्यर्थी नकल करते पकड़ा जाता है या उसके पास से कोई अनाधिकृत सामग्री पाई जाती है, उस अभ्यर्थी के विरुद्ध पुलिस में प्राथमिकी दर्ज कराई जायेगी और राज्य अनुचित साधनों की रोकथाम अधिनियम, 1992 की धारा 3 एवं बोर्ड रेग्यूलेशन के तहत कार्यवाही की जावेगी। साथ ही बोर्ड ऐसे अभ्यर्थी को भविष्य में होने वाली बोर्ड की समस्त परीक्षाओं से विवर्जित कर सकता है।

इस परीक्षा पुस्तिका को तब तक न खोलें जब तक कहा न जाए।

Do not open this test booklet until you are asked to do so.

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1) Match List I with List II and select the correct answer by using the codes given below the lists:

List - I

- (A) Executive sous Chef
- (B) Executive Chef
- (C) Demi Chef de partie
- (D) Chef de partie

List - II

- (P) Assistant to Supervisor
- (Q) Supervisor
- (R) Overall in charge for Kitchen Operations
- (S) Planning Menus and implementing SOPS

Codes :-

| | A | B | C | D |
|----|---|---|---|---|
| 1) | S | R | Q | P |
| 2) | R | S | P | Q |
| 3) | P | Q | R | S |
| 4) | Q | S | P | R |

2) Which of the following statements are main causes of accidents in the Kitchen.

- 1) Distraction, Haste, Failure to observe precaution, Urgency and disturbing others.
- 2) Irresponsible behavior, failure to observe precaution, urgency and disturbing others.
- 3) Distraction, Haste & failure to observe precaution rules & regulations
- 4) Urgency, failure to observe precaution, disturbing others & Irresponsible behavior

3) Which of the following statements on hygiene & food safety is correct?

- 1) Sanitation & Disinfection is a science dealing with hygiene
- 2) Personal Hygiene and food safety go hand in hand because one is complimentary to others
- 3) Successful business is the backbone for hygiene & food safety
- 4) All four of the above statements are correct

4) Chemical contamination is one of the type of contaminations normally seen in food business.

- (a) Growth of veterinary drugs, fertilizers, pesticides, and toxins
- (b) Food preparation residues – oil & cleaning chemicals found in pots & pans, not cleaned thoroughly
- (c) Processing food contamination, excessive addition of preservatives in foods
- (d) Chemical contamination does not cause illness such as cancer etc.

Which of the following is the correct statement of chemical contamination?

- 1) Statements b, c, d are correct
- 2) Statements a, b, c are correct
- 3) Statements c, d, a are correct
- 4) Statements a, b, d are correct

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5) Of the following four statements, which are routes for Bacterial Contamination?

- | | |
|-----------------------------|---------------------------|
| (a) Hands of Food handlers | (b) Cloths and Equipment |
| (c) Hand – Contact surfaces | (d) Food contact surfaces |

Find the correct Answer

- | | |
|--------------------------------------|-----------------------------------|
| 1) Statements a, b, c are correct | 2) Statements a, b, d are correct |
| 3) Statements a, b, c, d are correct | 4) Statements b, c, d are correct |

6) Match List - I with List - II and select the correct answer by using the codes below the lists:

List - I

- (A) Cross contamination
(B) Direct contact method
(C) Drip Method

(D) Indirect Method

Codes:

List - II

- (M) Inadequate storage
(N) Using the same surface where raw food is cut
(O) Transfer of bacteria from contaminated food to safe food
(P) Loading all food in one basket

| | A | B | C | D |
|----|---|---|---|---|
| 1) | M | N | O | P |
| 2) | O | P | M | N |
| 3) | N | O | P | M |
| 4) | P | M | N | O |

7) Match List - I with List - II and select the correct answer by using the codes given below the lists:

List - I

- (E) Salmonella
(F) Staphylococcus Aureus
(G) Clostridium botulinum
(H) Escherichia coli (e-coli)

Codes :-

List - II

- (P) Fish Intestines
(Q) Raw milk & manured vegetables
(R) Eggs & Poultry
(S) Human skin, ear, nose & hands

| | E | F | G | H |
|----|---|---|---|---|
| 1) | P | Q | R | S |
| 2) | Q | R | S | P |
| 3) | R | S | P | Q |
| 4) | S | P | Q | R |

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8) Personal Hygiene of a food handler is very important and at all times has moral and legal responsibility to maintain good standards of personal hygiene. Which of the following is not a correct statement?

- 1) Washing hands with soap while actual service of food & beverage is being done and after meeting a restaurant guest
- 2) Washing hands with soap while handling raw vegetables & dirty foods after handling storage, after handling cleaning equipment mop, bucket, cloths
- 3) Washing hands with soap after touching or blowing one's nose, after touching one's hair, after licking finger
- 4) Washing hands with soap before entering the kitchen, coming back from break, after going to toilet, after handling cooked and raw meat

9) Protective clothes worn by Chefs in kitchen includes one of the following options :

- (a) Chef Coat, Chef's Trouser, Apron, Chef's Cap
- (b) Chef's Trouser, Apron, Chef's Cap, Chef Coat, shoes
- (c) Apron, Chef's Cap, Chef's Coat, Chef's Trouser Scarf
- (d) Chef's Coat, Chef's Trouser, Chef's Cap, Scarf, Apron, shoes, Kitchen Dusters

Which of the above statements is correct?

- 1) Statement (d) is correct
- 2) Statement (b) is correct
- 3) Statement (a) is correct
- 4) Statement (c) is correct

10) Match List – I with List – II and select the correct answer by using the codes given below the lists:

List – I

- (A) Knife blade
- (B) Handle of knife
- (C) Tip of knife
- (D) Cutting Edge of knife

List – II

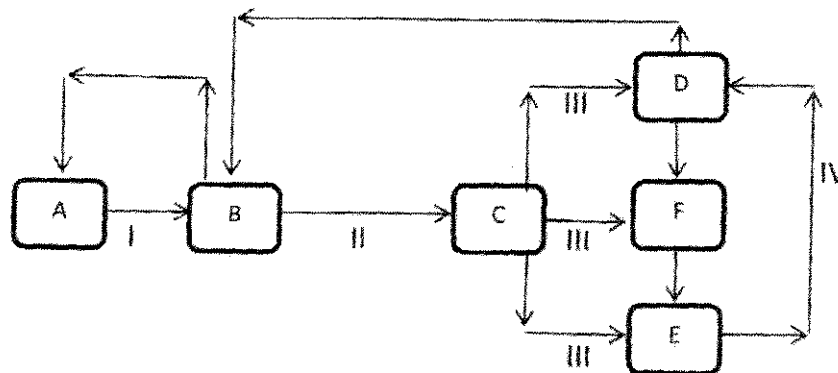
- (P) Used for scoring patterns
- (Q) Honed & sharpened
- (R) High carbon stainless steel
- (S) Wood, Plastic, Metal

Codes :- Pick the correct code

- | | A | B | C | D |
|----|---|---|---|---|
| 1) | P | Q | R | S |
| 2) | Q | R | S | T |
| 3) | R | S | P | Q |
| 4) | S | P | Q | S |

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- 11) Read the flow chart of Purchasing Cycle in a hotel carefully. The areas are Indicated by Capital Alphabets is given under List I and formats used are indicated by Roman letters are given under List II. Match List I with List II



List I

- (a) A, B, C
- (b) D, E, F
- (c) I & II
- (d) III & IV

Codes :-

| | a | b | c | d |
|----|-------|------|-------|-------|
| 1) | (iv) | (ii) | (iii) | (i) |
| 2) | (iii) | (iv) | (i) | (ii) |
| 3) | (i) | (ii) | (iv) | (iii) |
| 4) | (ii) | (i) | (iii) | (iv) |

List II

- (i) Stores requisition & Purchase requisition
- (ii) Purchase order & Invoice/Delivery challan
- (iii) F & B Dept., Stores Dept., Purchase Dept.
- (iv) Receiving Dept., Supplier & Accounts Dept.

- 12) Match List I and List II

List - I

- (A) Brat Pan
- (B) Combi Oven
- (C) Pulveriser
- (D) Dough sheeter

Codes :-

| | A | B | C | D |
|------|---|---|---|---|
| 1) R | S | P | Q | |
| 2) S | P | Q | R | |
| 3) P | Q | R | S | |
| 4) Q | R | S | P | |

List - II

- (P) Puree or paste
- (Q) Sheet out dough
- (R) Tilting Pan for bulk cooking
- (S) Used for dry & moist method of cooking

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- 13) Different types of fuels are given in List I and their usages are given in List II
Match the following by using the codes

List - I

- (E) LPG
(F) Solid fuel
(G) Electricity
(H) Wood

List - II

- (W) ovens
(X) Cooking ranges, ovens, salamander
(Y) Heating food in Cheffand dishes
(Z) Ovens, Salamander, Toaster

Codes :-

| | E | F | G | H |
|----|---|---|---|---|
| 1) | Y | Z | W | X |
| 2) | Z | W | X | Y |
| 3) | W | X | Y | Z |
| 4) | X | Y | Z | W |

- 14) Which of the following statement is not correct?

- (a) Grilling meats on spit fire and charcoal fire is called Barbeque
(b) In Infra red cookers, heat is transferred in three ways – Radiations, Convections and Conduction
(c) Induction cooking does not work as transformer
(d) A cooking equipment which runs on steam is called Steam Jacket Kettle.

Which of the above statements is Incorrect?

- 1) Statement (a) is Incorrect
2) Statement (b) is Incorrect
3) Statement (c) is Incorrect
4) Statement (d) is Incorrect

- 15) Match List - I, which contains storage areas with List - II which gives the area allotment for various storage areas.

List - I

- (A) Dry food storage area
(B) Vegetable storage area
(C) Storage space per meal for large operation
(D) Storage space per meal for small operation

List - II

- (P) 0.28 sqm
(Q) 0.65 sqm
(R) 0.37 sqm
(S) 0.20 sqm

Codes :-

| | A | B | C | D |
|----|---|---|---|---|
| 1) | Q | R | S | P |
| 2) | R | S | P | Q |
| 3) | S | P | Q | R |
| 4) | P | Q | R | S |

- 16) Security is an important issue during storage of food products in a hotel.

- (a) Lockable storage Area & Precious storage are unnecessary
(b) Limited Access and secure design helps ensuring proper security measures
(c) Effective control includes, proper lightning and monitoring is part of ensuring proper operational control
(d) After working hours, all items to be placed back in storage areas

Of the following four statements, which one is incorrect?

- 1) Statement (a) is incorrect
2) Statement (b) is incorrect
3) Statement (c) is incorrect
4) Statement (d) is incorrect

17) Which one of the following statements is correct for Preservation of Quality of food items during storage?

- (a) Rotating food stocks following FIFO
- (b) Storing food at proper temperature & ensuring proper ventilation
- (c) Clean storage areas to keep away pests
- (d) All the three above are correct

- 1) Statement (a) is correct
- 2) Statement (d) is correct
- 3) Statement (b) is correct
- 4) Statement (c) is correct

18) Perpetual Inventory Method is one of the system to keep track of Inventory.

- (a) A perpetual Inventory System allows you to keep track of items in storage on an ongoing basis
- (b) Perpetual Inventory System tells you the quantity of each product that should be in storage
- (c) Statement (A) is important and statement (B) is not important
- (d) Statement (B) is true and statement (A) is not important

Which of the above statements are true for Perpetual Inventory?

- 1) a & b are correct
- 2) b & c are correct
- 3) c & d are correct
- 4) d & a are correct

19) Read the following statements carefully:-

- (a) Dry Food Products should be stored between 10°C to 30°C
- (b) Large meat carcasses, raw whole fish is stored at -18°C.
- (c) Refrigerated temperature for cooked food should be -1°C to 8°C

Of the above three statements, which is the correct statement?

- 1) Statements a & c are correct
- 2) Statements b & c are correct
- 3) Statements a & b are correct
- 4) Statements a, b & c are correct

20) While thawing food, which of the following best illustrated the practice?

- (p) Thawing frozen food by keeping in refrigerated units
- (q) Thawing under running water at 21°C and below
- (r) Thawing in Microwaves

Of the above three statements, which one is correct statement?

- 1) Statements p & q are correct
- 2) All three statements are correct
- 3) Statements q & r are correct
- 4) Statements r & p are correct

21) Displaying food in food stations in a food service operation may be done in any of the following ways:

- (A) Aromas & live cooking
- (B) Attractive buffets with display materials
- (C) Trolleys – Dessert, Cheese & flambé cooking
- (D) Salad Bars and self-service counters

Which one of the above statements are Incorrect

- 1) All four are incorrect
- 2) All the above are correct
- 3) Statements ABC are correct
- 4) Statement BCA are correct

22) Read the following definitions of "Stock"

- (A) It is a liquid which is water with salt & pepper
- (B) It is a liquid which has been simmered for a long time to extract flavors from the ingredients used
- (C) It is a liquid which has been made from milk which is boiled to extract the flavors
- (D) A stock is in liquid which is cloudy containing all the flavors of the ingredients

Which of the above statements best defines stock?

- 1) Statement 'A' correctly defines stock
- 2) Statement 'B' correctly defines stock
- 3) Statement 'C' correctly defines stock
- 4) Statement 'D' correctly defines stock

23) Match List – I with List – II and answer as per the codes given after the lists.

List – I

- (A) Court Bouillon
- (B) Neutral stock
- (C) Fumet
- (D) Remouillage

List – II

- (P) Fish stock
- (Q) Rewetting
- (R) Made from veal or chicken
- (S) Water boiled with seasonings & Flavorings with wine or lime juice

Codes :-

| | A | B | C | D |
|----|---|---|---|---|
| 1) | P | S | Q | R |
| 2) | R | Q | S | P |
| 3) | S | R | P | Q |
| 4) | Q | P | R | S |

- 24) Match List – I with List – II and answer as per the codes given after the lists

List – I

- (E) Mirepoix
(F) Sachet D'epices
(G) Bouquet Garni
(H) Court Bouillon

List - II

- (W) Thyme + bayleaf + celery + leak & pepper corns & carrots
(X) Onion + wine vinegar + carrots
(Y) Onions + leeks + carrots + turnips + celery
(Z) Thyme + bayleaf + parsley stems + pepper corns + garlic clove

Codes:-

| | E | F | G | H |
|----|---|---|---|---|
| 1) | X | Y | Z | W |
| 2) | W | X | Y | Z |
| 3) | Z | W | X | Y |
| 4) | Y | Z | W | X |

- 25) Read the following statements on "Fish Fumet"

- (a) Fish fumet is used to prepare fish soup + Bouillabaise
(b) Fish fumet is used to prepare fish veloute' and as 'aspic' in cold fish preparations
(c) Fish fumet is used only for fish veloute'
(d) Fish fumet is used only for fish veloute'

Which of the above statement is correct about Fish Fumet?

- 1) Statement b & c are correct
2) Statement a & b are correct
3) Statement c & d are correct
4) Statement d & a are correct

- 26) White chicken stock is prepared in kitchen for various uses. Read the following statements on "Chicken Stock"

- (e) It is used for preparation of fricassee & ragout
(f) It is used to prepare chicken veloute' & juslie
(g) It is not used for cold poached chicken
(h) It is only used for chicken soup

Which are the above statements are correct?

- 1) Statements e, f & h are correct
2) Statements f, g & e are correct
3) Statements g, h, & f are correct
4) Statements h, e & g are correct

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27) Match List - I & List - II

List - I

- (A) Estouffade
- (B) Court Bouillon
- (C) Dashi
- (D) Yakhni

Codes :-

List - II

- (P) Kombu + water + Boni. of flakes
- (Q) Lamb shinbone + mirepoix + bayleaf + green cardamom + & black cardamom + cinnamon + pepper corn
- (R) Beef bones + mirepoix + water + tomato paste
- (S) Onions + carrot + water + wine vinegar + sachet d'epices

| | A | B | C | D |
|----|---|---|---|---|
| 1) | Q | R | S | P |
| 2) | P | Q | R | S |
| 3) | R | S | P | Q |
| 4) | S | P | Q | R |

28) Match List - I & List - II

List - I

- (A) Onion Gravy
- (B) White gravy
- (C) Makhni gravy
- (D) Hariyali gravy

Codes :-

List - II

- (E) Cashewnut paste + tomato purce + Khoya + potli masala + red chilli powder
- (F) Chopped tomatoes + spinch + onion paste + khada masala + green chilli paste
- (G) Onions + khada masala + red chilli powder + chopped tomatoes
- (H) Onions + ginger + garlic + charmagaz paste + khada masala + green chilli paste + fresh curd

| | A | B | C | D |
|----|---|---|---|---|
| 1) | H | E | F | G |
| 2) | G | H | E | F |
| 3) | E | F | G | H |
| 4) | F | G | H | E |

29) Read the following statements carefully:-

- (P) Yakhni gravy is made from chopped tomatoes & curd
- (Q) Kadhai gravy made from chopped tomatoes, diced peppers & tomatoes
- (R) Moghlai gravy is made from brown onion paste + curd
- (S) Rizala gravy is made from mustard seeds, poppy seeds, ginger, green Chillies

Which of the above statements is correct?

- 1) Statement Q is correct
- 2) Statement S is correct
- 3) Statement P is correct
- 4) Statement R is correct

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30) Read the following statements:

- (e) Flavour & Moisture imparts flavours & gives the moistness
- (f) Visual Appeal gives contrasting colours and appearance
- (g) Adds texture to the food & provides necessary nutrition
- (h) Adds style to dish

Which of the above statements are correct?

- | | |
|-------------------------|-------------------------|
| 1) f, g & h are correct | 2) g, h & e are correct |
| 3) e, f & g are correct | 4) h, e & f are correct |

31) Match List I with List II and answer as per codes given after the lists:

List I

- (A) White Roux
- (B) Blond Roux
- (C) Brown Roux
- (D) Beurre Manie

List II

- (M) Refined flour & butter cooked to slight brown colour to prepare Espagnole sauce
- (N) Refined flour and butter mixed together – used as thickening agent
- (O) Refined flour + butter – cooked together to prepare Béchamel sauce
- (P) Refined flour+butter, cooked to creamish colour and used to prepare Veloute sauce

Codes:-

- | | A | B | C | D |
|----|---|---|---|---|
| 1) | P | M | N | O |
| 2) | M | N | O | P |
| 3) | N | O | P | M |
| 4) | O | P | M | N |

32) Read the following statements carefully:

- (a) Slurry is a mixture of cornstarch; potato flour or arrowroot and water used in Asian sauces
- (b) One part of egg yolk with three parts of water forms liaison used to thicken Sauces
- (c) Blood of jugged hare is used as thickening agent
- (d) Fruit purees are used as colouring agents

Which of the above statements are correct?

- | | |
|---------------------------------|---------------------------------|
| 1) Statements a & b are correct | 2) Statements a & c are correct |
| 3) Statements d & c are correct | 4) Statements b & d are correct |

33) The structure of classification of sauces starts with "Mother Sauces"

Assertion A :- Hollandaise and Mayonnaise are two of the mother sauces which are used for soft meats and vegetables

Reason R :- These two sauces does not feature with large number of meat and poultry dishes
Which of the following is correct statement about (A) and (R)

- 1) Both A & R are individually true and (R) signifies the correct position of (A)
- 2) Both A & R are individually true and (R) does not signify the correct position of (A)
- 3) (A) is true but (R) is false
- 4) (A) is false but (R) is true

34) The following four mother sauces are prepared with Roux as the main Ingredient.

- | | |
|---------------|-------------|
| (a) Bechamel | (b) Veloute |
| (c) Espagnole | (d) Tomato |

These sauces are used in various dishes and they may be given importance on the basis of their usage.
Which of the following is the right order of importance:

- | | |
|---------------|---------------|
| 1) b, d, a, c | 2) a, c, d, b |
| 3) c, a, b, d | 4) d, b, c, a |

35) Read the following statements carefully:-

- (a) Bechamel sauce is prepared from white roux and milk flavoured with onion clove and bayleaf
- (b) Espagnole sauce is prepared from Brown roux, brown beef stock, bouquet garni, tomatoes & red wine
- (c) Hollandaise sauce is prepared from emulsion of egg yolk & salad oil
- (d) Tomato sauce is prepared from brown roux, brown stock, tomato puree and mirepoix

Which of the above statements is Incorrect

- | | |
|-------------------------------|-------------------------------|
| 1) Statement (a) is incorrect | 2) Statement (b) is incorrect |
| 3) Statement (c) is incorrect | 4) Statement (d) is incorrect |

WCA

36) Read the following statements carefully:

- (p) Veloute is the only uncooked mother sauce
- (q) Hollandaise is an uncooked passed mother sauce
- (r) Mayonnaise is the only uncooked mother sauce
- (s) béchamel is an uncooked mother sauce

Which of the above statements is correct

- 1) Statement (p) is incorrect
- 2) Statement (q) is incorrect
- 3) Statement (r) is incorrect
- 4) Statement (s) is incorrect

37) Read the following statements carefully:

- (a) Soubise sauce is a derivative of Veloute sauce
- (b) Allemande sauce is a derivative of Tomato sauce
- (c) Diable sauce is a derivative of Hollandaise sauce
- (d) Maltaise sauce is a derivative of Hollandaise sauce

Which of the above statements is correct?

- 1) Statement (d) is incorrect
- 2) Statement (b) is incorrect
- 3) Statement (a) is incorrect
- 4) Statement (c) is incorrect

38) Which of the following is not a correct statement?

- 1) Sauce Indienne is a derivative of Bechamel sauce
- 2) Sauce Cardinal is a derivative of Espagnole sauce
- 3) Sauce Moutarde is a derivative of Hollandaise sauce
- 4) Sauce Verte is a derivative of Mayonnaise sauce

39) Proprietary sauces are those which are made industrially having secret family recipes. Which of the following statements on proprietary sauces is correct?

- 1) Barbeque sauce is a derivative of Tomato sauce, a mother sauce which is made commercially
- 2) Worcestershire sauce is a thick, dark brown, pungent with visible sediments, made from soya, vinegar and exotic ingredients
- 3) Soya sauce is a native of Malaysia
- 4) All the above three statements are correct

WCA

40) Match List I with List II and answer as per the codes given after the lists:

List I

- (A) Pesto sauce
- (B) Chimimichuri
- (C) Harissa
- (D) Salsa Di Noci

List II

- (M) Hot red pepper sauce from Morocco
- (N) Prepared from walnut & hazelnut, garlic and dried red chilli
- (O) Prepared from basil & pine nuts
- (P) Prepared from parsley leaves & Olive oil, Organo

Codes:-

| | A | B | C | D |
|----|---|---|---|---|
| 1) | N | O | P | M |
| 2) | M | N | O | P |
| 3) | P | M | N | O |
| 4) | O | P | M | N |

41) Match List I and List II

List I

- (A) Bisi-bele huliyanana
- (B) Tahari
- (C) Vangi Bhath
- (D) Kutchi Biriyan

List II

- (P) Maharashtrian
- (Q) Hyderabadi
- (R) Karnataka
- (S) Avadh

Codes:

| | A | B | C | D |
|----|---|---|---|---|
| 1) | R | S | P | Q |
| 2) | S | P | Q | R |
| 3) | P | Q | R | S |
| 4) | Q | R | S | P |

42) Match List I & List II and answer as per the codes given after the lists

List I

- (A) Meat Glaze
- (B) Chicken Glaze
- (C) Fish Glaze
- (D) Glacage

List II

- (M) Prepared from Fumet
- (N) Glazing cakes
- (O) Prepared from Brown stock
- (P) Prepared from neutral stock

Codes:-

| | A | B | C | D |
|----|---|---|---|---|
| 1) | O | P | M | N |
| 2) | P | M | N | O |
| 3) | M | N | O | P |
| 4) | N | O | P | M |

WCA

43) Broth is defined as:-

- (a) Stock based soup, not thickened served unpassed and garnished with chopped herbs, vegetables and meats
- (b) Broths are soups served in which reduced stock is added to give body to Soup
- (c) Broths are thick soups which coat the back of the spoon
- (d) Broths are passed soups

Which of the above statements are correct?

- 1) Both (a) and (b) are correct
- 2) Both (b) and (c) are correct
- 3) Both (c) and (d) are correct
- 4) a, b, c & d are correct

44) Consomme is a clear clarified stock prepared from

- (a) Cold mutton/beef stock, mirepoix & egg white
- (b) Cold mutton/beef stock, mirepoix, minced meat, egg white & pepper corns
- (c) Boiled & cooled water, mirepoix, egg white, minced meat & pepper corns
- (d) Boiled & cooled water, mirepoix, egg white

Which of the above statements is correct?

- 1) Statement a is correct
- 2) Statement b is correct
- 3) Statements a & c are correct
- 4) Statement b & d are correct

45) Match List I with List II and answer as per codes given after the lists

List I

- (M) Consomme Celestine
- (N) Consomme Carmen
- (O) Consomme Marie Louise
- (P) Consomme Andalouse

List II

- (A) Freshly boiled Green peas
- (B) Diced Royale cubes, juliennes of ham, threaded eggs, boiled rice
- (C) Shredded pancakes
- (D) Juliennes of tomato, truffles, hard boiled eggs, boiled rice

Codes:-

- | | M | N | O | P |
|----|---|---|---|---|
| 1) | B | C | D | A |
| 2) | A | B | C | D |
| 3) | C | D | A | B |
| 4) | D | A | B | C |

WCA

46) Which of the following pairs is not correctly matched?

- | | |
|------------|---------------------|
| 1) Cream | — Thick passed soup |
| 2) Veloute | — Blond roux |
| 3) Bisque | — Mutton |
| 4) Chowder | — Sea food based |

47) Which of the following soups is correctly matched?

- | | |
|-------------------------|---------------|
| 1) Crème de Champignons | — Asparagus |
| 2) crème Crecy | — Cucumber |
| 3) Crème Dubarry | — Cauliflower |
| 4) Crème St. Germain | — Spinach |

48) Which of the following International soups are correctly matched?

- | | |
|------------------|---------------|
| 1) Bouillabaisse | — Switzerland |
| 2) Gazpacho | — Portugal |
| 3) Gumbo | — U.S.A. |
| 4) Minestrone | — Spain |

49) Read the following statements carefully:

- (a) Mulligatawny soup is a national soup of Sri Lanka
 - (b) Minestrone soup is a cream soup prepared from vegetables
 - (c) Chowder is a soup prepared from mushroom and meat
 - (d) Borsch is a soup from Poland prepared from meat and vegetables
- Which one of the above statements is correct?

- | | |
|-----------------------------|-----------------------------|
| 1) Statement (a) is correct | 2) Statement (c) is correct |
| 3) Statement (b) is correct | 4) Statement (d) is correct |

50) Which of the following pairs is not correctly matched?

- | | |
|----------------|-------------------------|
| 1) Vicchysoise | — Potato & Leak soup |
| 2) Borsch | — Sea food soup |
| 3) Chowder | — Sea food soup |
| 4) Gazpacho | — Hot soup from Germany |

WCA

51) Which of the following is incorrectly matched?

- | | |
|------------|-------------------------------|
| 1) Beef | — Buffalo |
| 2) Pork | — Pig |
| 3) Game | — Cat's meat |
| 4) Poultry | — Chicken & farm raised birds |

52) Which of the following statements on cuts of lamb is incorrect?

- 1) The Lamb neck in shoulder is a bony piece & lot of collagen used for stews
- 2) Lamb rack is a prime and expensive cut used for roasted lamb.
- 3) Leg of Lamb is one of the juiciest cut used for curries and roasts.
- 4) Saddle of lamb consist of sirloin chop, Leg chop, and spare ribs

53) Which of the following pairs is not correctly matched?

- | | |
|-------------------|--------------------------------|
| 1) Champ | — Kababs & Biryani |
| 2) Raan | — For roasting a complete Raan |
| 3) Kaleji & Gurda | — Burrah |
| 4) Boti | — Stews & Kababs |

54) Which one of the following pairs is correctly matched?

- | | |
|-----------------------|------------------------------|
| 1) Chateaubriand | — Centre of fillet |
| 2) Tourmedoes | — Tail end of fillet |
| 3) Fillet Mignon | — Part next to Chateaubriand |
| 4) Head of Tenderloin | — Head of beef carcass |

55) Which one of the following pairs is not correctly matched?

- | | |
|--------------|---------------------------------|
| 1) Very Rare | — 15 to 20 seconds on each side |
| 2) Rare | — 4 minutes on each side |
| 3) Medium | — 4 minutes on each side |
| 4) Well done | — 7 to 10 minutes on each side |

56) Match List I with List II and answer as per codes given after the lists:-

- | <u>List I</u> | <u>List II</u> |
|----------------|--------------------------------------|
| (E) Ham | (A) From bell contains Cartilage |
| (F) Bacon | (B) Hind leg - whole animal is cured |
| (G) Spare ribs | (C) Hind leg - leg is cured |
| (H) Gammon | (D) Belly of pork |

Codes:-

- | | E | F | G | H |
|----|---|---|---|---|
| 1) | B | C | D | A |
| 2) | A | B | C | D |
| 3) | D | A | B | C |
| 4) | C | D | A | B |

WCA

77. Which of the following pairs is correctly matched?
- | | |
|-------------------|---------------------------|
| 1. Poussin | — 1 to 1.5 kg in weight |
| 2. Pouter | — 400 to 450 gms |
| 3. Capon | — Castrated male roosters |
| 4. Spring chicken | — 300 to 400 gm |
78. Which of the following pairs about poultry is not correctly matched?
- | | |
|-------------|---|
| 1. Singeing | — Moving the bird over an open flame to remove smaller feathers |
| 2. Basting | — Natural juice oozing out during roasting |
| 3. Trussing | — Poultry tied up with thread during roasting |
| 4. Dressing | — Cutting the birds into pieces |
79. Which one of the following statements is incorrect?
- 1) Flat fish is flat in shape with eyes on one side
 - 2) Round fish is round in shape with eyes on either side & yields two fillets
 - 3) The belly side of flat fish is white in colour and yields four fillets
 - 4) Salmon, trout and snapper are example of flat fish whereas sole, plaice, turbot are examples for Round fish
80. Which of the following pairs is incorrectly matched?
- | | |
|------------------|-------------------------|
| 1. Smell of fish | — Foul smell |
| 2. Skin of fish | — Depressed on pressing |
| 3. Eyes of fish | — Clear & bulging |
| 4. Gills of fish | — Deep red in colour |
81. Which of the following pairs of cuts of fish and their corresponding Description is incorrectly matched?
- | | |
|-----------|---------------------------------|
| 1. Dune | — Fish cut into 4 quarters |
| 2. Cloth | — Fish fillet folded like cloth |
| 3. Strips | — Strips of fish from fillet |
| 4. Pique | — Thin escalope |

WCA

62) Which of the following pairs of fish & shell fish and their style of preparation is not correctly matched?

- | | |
|------------|------------------------------------|
| 1) Pomfret | — Boiled |
| 2) Lobster | — Smoked |
| 3) Prawns | — Fried, served with tartare sauce |
| 4) Salmon | — Thermidor |

63) Which one of the following pairs on fish/shell fish type and their method of cooking is not correctly matched?

- | | |
|-------------|---------------------|
| 1) Grilling | — Lobsters and Tuna |
| 2) Sautéing | — Pomfret |
| 3) Poaching | — Lean fish |
| 4) Smoking | — Oysters |

64) Animal Bones are blanched to:

- 1) To whiten the colour and remove impurities
- 2) To remove excess salt
- 3) To make absorbent
- 4) To make the bones tender

65) Which cut of lamb is generally poached for cold meat platter?

- | | |
|------------------|-----------------------|
| 1) Neck of lamb | 2) Prime cuts of meat |
| 3) Lamb trotters | 4) Lamb shin |

66) Stewing is a method of cooking; one of the following pairs is not correctly matched:

- | | |
|---------------------------|-----------------|
| 1) Neck of lamb | — Lamb Stew |
| 2) Diced shoulder of lamb | — Lamb curry |
| 3) Diced beef | — Bouillabaisse |
| 4) Chicken | — Fricassee |

67) Poeling is method of cooking combining three other methods into one. Which one of the following methods of cooking are combined in Poeling?

- | | |
|--------------------------------|--------------------------------|
| 1) Roasting, Grilling, Boiling | 2) Stewing, Braising, Grilling |
| 3) Steaming, Roasting, Stewing | 4) Boiling, Braising, Roasting |

68) One of the following pairs using grilling as method of cooking is not correctly matched:

- | | |
|-------------------|-----------------------------------|
| 1) Fish | — Marinated and dusted with flour |
| 2) Fillet of Beef | — Whole chateaubriand & steaks |
| 3) Lamb chops | — Served in main course |
| 4) Shell fish | — not marinated for grilling |

WCA

- 69) The portion size of Smoked Chicken Caesar salad served per portion is:
- 1) 120 gms
 - 2) 75 gms
 - 3) 80 gms
 - 4) As per guest choice
- 70) The portion size of Grilled Bekti per portion is:
- 1) 120 gms
 - 2) 140 gms
 - 3) 160 gms
 - 4) 130 gms
- 71) Caviar is
- 1) Carving meat
 - 2) Roe of Sturgeon fish
 - 3) Style of presentation of food
 - 4) Type of fish
- 72) The main purpose of garnish is:
- 1) To add colour, texture, taste
 - 2) Nutritional value
 - 3) Element of surprise to the dish
 - 4) All of the above
- 73) One of the following pairs not correctly matched:
- 1) Gherkins — Fresh cucumber
 - 2) Capers — Small, round, salted berries
 - 3) Lettuce — Used as base for salads or fillers in sandwiches
 - 4) Herbs — Fresh sprigs
- 74) One of the following pairs on cuts of vegetables is not correctly matched:
- 1) Juliennes — Thin long strips
 - 2) Jardiniere — Batons (Thick pieces)
 - 3) Chiffonade — Shredded
 - 4) Wedges — Roughly cut
- 75) One of the following pairs on cuts of vegetables is not correctly matched:
- 1) Paring — Peeling skin of fruit in circular motion
 - 2) Paysanne — Barrel shaped cut of vegetable
 - 3) Macedoine — Large dices
 - 4) Brunoise — Small dices
- 76) For preparing Cabbage foolgath, cabbage is cut into:
- 1) Dices
 - 2) Shredded
 - 3) Thick pieces
 - 4) Sliced

WCA

77) Allumette is a cut of vegetables for root vegetables. What is the size/shape of such a cut?

- | | |
|---------------------|---------------------|
| 1) Baton | 2) Jardiniere |
| 3) Match stick size | 4) Long thin strips |

78) The onions used for sambar is called:

- | | |
|-----------------|-----------------|
| 1) White onions | 2) Small onions |
| 3) Baby onions | 4) Shallots |

79) For preparation of Baigan ka bharta, the brinjal used is:

- | | |
|--------------------|-----------------------|
| 1) Long brinjals | 2) Big round brinjals |
| 3) Nagpur brinjals | 4) Any brinjals |

80) One of the following pairs is incorrectly matched:

- | | |
|------------------|-------------|
| 1) Ladies finger | — Charchari |
| 2) Cabbage | — Foogath |
| 3) Drumstick | — Sambar |
| 4) Cauliflower | — Au-gratin |

81) For preparing vegetable Jhalfrezi, which cut of vegetable is used?

- | | |
|---------------|-------------|
| 1) Julienne | 2) Brunoise |
| 3) Jardiniere | 4) Diced |

82) The term Doodhi refers to which vegetable?

- | | |
|-----------|----------|
| 1) Turai | 2) Louki |
| 3) Baigan | 4) Beans |

83) The famous dish 'Avial' is from which state of India?

- | | |
|-----------|--------------|
| 1) Orissa | 2) Karnataka |
| 3) Kerala | 4) Gujarat |

84) One of the following pairs is incorrectly matched:

- | | |
|--------------------|---------------|
| 1) Oondhyu | — Gujarat |
| 2) Shuktoni | — Karnataka |
| 3) Batata nu shaak | — Maharashtra |
| 4) Thoran | — Kerala |

WCA

85) One of the following pairs is incorrectly matched:

- | | |
|----------------------|----------------------|
| 1) Pommes au-tour | — Cooked in jacket |
| 2) Pommes Lyonnaise | — Cooked with tomato |
| 3) Pommes Duchesse | — with egg |
| 4) Pommes Perseilles | — With Parsley |

86) One of the following pairs is incorrectly matched:

- | | |
|---------------|---------------|
| 1) Florentine | — Mushrooms |
| 2) Portugaise | — Tomato |
| 3) Flamande | — Green peas |
| 4) Chou-fleur | — Cauliflower |

87) When cooking rice by absorption method, the quantity of water to rice is:

- | | |
|-------------------------------------|---------------------------------------|
| 1) Equal quantities | 2) Three times water to one part rice |
| 3) Two parts water to one part rice | 4) As per requirement |

88) Match List I and List II

List I

- (A) Bisi-bele huliyan
(B) Tahari
(C) Vangi Bhath
(D) Kutchi Briyani

Codes:

- | | A | B | C | D |
|----|---|---|---|---|
| 1) | R | S | P | Q |
| 2) | S | P | Q | R |
| 3) | P | Q | R | S |
| 4) | Q | R | S | P |

List II

- (P) Maharashtrian
(Q) Hydrabadi
(R) Karnataka
(S) Avadh

89) One of the following pairs is incorrectly matched

- | | |
|--------------------|--------------|
| 1) Tamarind Rice | — Tamil Nadu |
| 2) Bagala Bhath | — Karnataka |
| 3) Dhansak | — Gujarat |
| 4) Sofiana Briyani | — Kerala |

90) South East Asia is split into

- | | |
|-----------------|------------------|
| 1) Two Regions | 2) Three Regions |
| 3) South Region | 4) Four Regions |

WCA

- 91) Satay is a delicious starter from
- | | |
|--------------|-------------|
| 1) Singapore | 2) Malaysia |
| 3) Indonesia | 4) Brunei |
- 92) Soto Ayam, a Chicken soup is a speciality of
- | | |
|--------------|--------------|
| 1) Indonesia | 2) Malaysia |
| 3) Thailand | 4) Singapore |
- 93) One of the following pairs is not correctly matched
- | | |
|-------------------|--------------------------|
| 1) Sop Bayem | — Spinach |
| 2) Soto Daging | — Beef |
| 3) Sop ikan pedas | — Fish |
| 4) Tom – Yam | — Lemon grass & galangal |
- 94) Nasi Goreng is a famous Indonesian dish which means:
- | | |
|------------------|---------------------|
| 1) Chicken Curry | 2) Fish Preparation |
| 3) Fried Rice | 4) Beef Curry |
- 95) Staple food of South East Asian countries is:
- | | |
|------------------------|------------|
| 1) Rice | 2) Noodles |
| 3) Both Rice & Noodles | 4) Wheat |
- 96) Tofu is an important ingredient in some of the South East Asian cooking. It is made from:
- | | |
|---------------|-----------------|
| 1) Cow milk | 2) Buffalo milk |
| 3) Sheep milk | 4) Soya milk |
- 97) The ratio of urad dal to rice in preparation of dosa batter is
- | | |
|--------|-------------|
| 1) 1:1 | 2) 1:2 |
| 3) 1:3 | 4) No ratio |
- 98) One of the following pairs is incorrectly matched
- | | |
|-----------|---------------|
| 1) Dhokla | — Gujarat |
| 2) Pongal | — Karnataka |
| 3) Poha | — Maharashtra |
| 4) Appam | — Kerala |

WCA

99) One of the following pairs on South East Asian Desserts is incorrectly matched

- | | |
|-----------------|------------------------|
| 1) Sangkaya | — Coconut milk |
| 2) Tom tum Krob | — Water chestnut |
| 3) Khanom Krok | — Rice pancakes |
| 4) Rujak | — Rice flour dumplings |

100) A Salad comprises of four parts. One of the pairs is incorrect

- | | |
|-------------|----------------------------------|
| 1) Base | — Salad is built on base |
| 2) Body | — Skeleton of salad |
| 3) Dressing | — Moistening & Flavouring agents |
| 4) Garnish | — Focal Point |

101) Compound salads are

- | | |
|------------------------|-----------------------------|
| 1) Elaborate in nature | 2) More than one ingredient |
| 3) Exclusive garnish | 4) All of the above |

102) Match List I with List II

| List-I | List-II |
|--------------------|-----------------------------|
| (A) Salade Nicoise | (P) Mayonnaise dressing |
| (B) Salade Waldorf | (Q) Juliennes of vegetables |
| (C) Russian Salad | (R) Boiled & quartered eggs |
| (D) Cole Slaw | (S) Walnuts |

Codes:

| | A | B | C | D |
|----|---|---|---|---|
| 1) | R | S | P | Q |
| 2) | S | P | Q | R |
| 3) | P | Q | R | S |
| 4) | Q | R | S | P |

103) Salad dressings are used

- (a) To heighten the flavor, makes it palatable, improves appearance
 (b) Heighten flavor, palatability, appearance, improves food value, complements the ingredients used
 (c) In the modern concept, flavoured oils are used

Which of the above statements are correct?

- | | |
|---------------------------------|----------------------------------|
| 1) Statements B & C are correct | 2) Statements A & B are correct |
| 3) Statements A & C are correct | 4) None of the above are correct |

WCA

104) Match List I and List II

List I

- (A) Oil based dressings
- (B) Fresh Cream based dressings
- (C) Mayonnaise based dressings
- (D) Natural Yoghurt dressings

List II

- (M) Acidulated
- (N) Fruit & Fish salads
- (O) Piquant taste
- (P) Oil & Vinegar

Codes:

| | A | B | C | D |
|----|---|---|---|---|
| 1) | M | O | P | N |
| 2) | O | N | M | P |
| 3) | P | M | N | O |
| 4) | N | P | O | M |

105) The emerging trends in salad making are

- (A) Buffet layout & presentations, healthy approach
- (B) Deconstructed approach, returning to classical salads
- (C) Flavour profiles and Live salad stations

Which of the above statements are correct ?

- 1) Statements A & B are correct
- 2) Statements B & C are correct
- 3) Statements A & C are correct
- 4) Statements A,B & C are correct

106) A paste in bakery refers to:

- 1) Filling
- 2) Dough in which filling is kept
- 3) Elasticity of dough
- 4) Base of many pastries

107) The methods used to prepare sweet paste are

- 1) Creaming Method
- 2) Rubbing in Method
- 3) Both Creaming & Rubbing Methods are used
- 4) Neither Creaming Method nor Rubbing-in Method

108) Products prepared from sweet paste are

- 1) Tarts, Pies & Flans
- 2) Cookies & Biscuits
- 3) Cakes, pastries & decorations
- 4) All three of the above

WCA

- 109) Match List I with List II. Given below under List I are the various products prepared from Choux paste. Match with List II containing the description of the product.

List I

- (A) Savoury items
- (B) Chocolate Eclairs
- (C) Profiteroles
- (D) Croquembush

Codes

| | A | B | C | D |
|----|---|---|---|---|
| 1) | R | S | P | Q |
| 2) | Q | R | S | P |
| 3) | P | Q | R | S |
| 4) | S | P | Q | R |

List II

- (P) Glazed with chocolate, caramelized sugar
- (Q) Grand Marnier wedding cake in France
- (R) Fritters, gnocchi
- (S) Flavoured cream & custard

- 110) One of the following pairs is not correctly matched. The following are products made from Choux paste and their description

- | | |
|------------------------|--|
| 1) Profiterole Suchard | — Profiterole filled with fondant |
| 2) Paris Brest | — Ring shaped choux paste |
| 3) Swans | — Choux paste in the shape of tear drop |
| 4) Cream Slices | — Thin sheets of choux paste layered with fruits and cream |

- 111) A basic sponge can be used for

- 1) Fruit based cakes, apple pie, Crumbled pie
- 2) Chocolate cakes, Mousse cakes & pastries
- 3) Both 1 & 2
- 4) Neither 1 nor 2

- 112) Match List I with List II. List I contains various types of sponge and List II contains description of sponge

List I

- (E) Genoise Sponge
- (F) Chiffon cake
- (G) Victoria Sponge
- (H) Swiss Roll Sponge

Codes

| | E | F | G | H |
|----|---|---|---|---|
| 1) | X | Y | Z | W |
| 2) | W | X | Y | Z |
| 3) | Z | W | X | Y |
| 4) | Y | Z | W | X |

List II

- (W) Afternoon Tea cake
- (X) Flavoured Cream
- (Y) Gateaux Mocha
- (Z) Fresh Fruits & Fruit based/Chocolate sauces

WCA

- 113) Match List I with List II. List I contains the equipment used for the preparation of cakes and sponges. List II contains the usage of these equipment

List I

- (E) Savarin Mould
- (F) Palette Knife
- (G) Turn Table
- (H) Balloon Whisk

List II

- (W) Whipping Ingredients
- (X) Baba au- rhum
- (Y) Icing of sponges
- (Z) lazy Suzanne

Codes:

| | E | F | G | H |
|----|---|---|---|---|
| 1) | Z | W | X | Y |
| 2) | X | Y | Z | W |
| 3) | W | X | Y | Z |
| 4) | Y | Z | W | X |

- 114) One of the following pairs is not correctly matched.

- | | |
|-----------------|---|
| 1) Blind Baking | — Baking blindly |
| 2) Docking | — Making small holes on pastry |
| 3) Folding | — Mixing two ingredients without loosing the volume |
| 4) Rubbing-in | — Mixing flour & butter with finger tips |

- 115) Marzipan is a paste made from:

- 1) Mixture of grounded cashewnut and sugar
- 2) Mixture of ground almonds and sugar
- 3) Mixture of stoned fruits & sugar
- 4) All of the above

- 116) One of the following pairs is not correctly matched

- | | |
|--------------------|------------------|
| 1) Frangipani | — Almond paste |
| 2) Mousse | — Served cold |
| 3) Souffle | — Baked or cold |
| 4) Crème Chantilly | — English origin |

- 117) One of the following pairs is not correctly matched

- | | |
|-----------------|---|
| 1) Truffle | — 1 part cream & 1 & 1/2 parts chocolate |
| 2) Ganache | — 1 part cream & 1/2 part chocolate |
| 3) Lemon Cream | — Lemon & curd |
| 4) Butter Cream | — Equal quantities of unsalted butter & icing sugar |

WCA

118) Which of the following statements is not correct?

- 1) Acids in the form of vinegar and lemon juice are commonly used to flav or foods
- 2) Essential oils are prepared from fruits, leaves or flowers
- 3) Frequently used herbs and spices in past cooking are cinnamon, nutmeg, clove & mint
- 4) Extracts are extracted from artificial sources. They are very cheap

119) One of the following pairs of hot desserts is incorrectly matched

- | | |
|-----------------------|--------------------|
| 1) Baked Egg Custards | — Crème Brulee |
| 2) Charlotte pudding | — Lined with bread |
| 3) Beignets | — Type of Tarte |
| 4) Pancakes | — Crepe Suzette |

120) One of the following pairs of cold desserts is incorrectly matched

- | | |
|-----------------|---|
| 1) Blancmange | — Almond flavoured milk based, de-moulded & Served |
| 2) Conde | — Desserts with rice |
| 3) Bavarois | — Single layered |
| 4) Baba au-rhum | — Yeast dough, baked, soaked in sweet flavoured rum syrup |