



**SECTION -A (SHORT/OBJECTIVE TYPE QUESTIONS)**  
(10x1=10 Marks)

- A. Define Chikki
- B. Define Kulfi falooda
- C. Define Sandesh
- D. Define Chhena jilapi
- E. Define Bhapa Doi
- F. Define Thekua
- G. Define Mohanthal
- H. Define Ukadiche Modak
- I. Define Payasams
- J. Define Khubani ka meetha

**SECTION -B (ESSAY TYPE QUESTIONS)**  
(5x5=25 Marks)

1. Define Raw material, their characteristics and classification.
2. Write a note on Quality Controlling of Food.

3. Name two Indian sweets prepared by using following as main ingredients:
  - a) Moong dal
  - b) Besan
  - c) Chenna
  - d) Khoya
  - e) Curd
  - f) Refined flour
4. Write a recipe of any two sweets from each zone of India.
5. Write short notes on:
  - a) Bengali sweets
  - b) Use of milk / milk products in preparation of Indian sweets
6. Discuss the importance of sweets in Indian culture.
7. What is the importance of personal hygiene and sanitation for chefs?
8. Define,
  - a) Dispatching of Indian sweets,
  - b) Packaging of Indian sweets, and
  - c) Storing of food material.

\*\*\*END OF PAPER\*\*\*