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Time : 1 Hour**FIRST-TERM****COOKERY****Subject Code**

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Total No. of Questions : 20 (Printed Pages : 8)**Maximum Marks : 20**

INSTRUCTIONS : (i) Every question has four choices for its answer (A), (B), (C) and (D) and only one of them is the correct answer.

(ii) On the OMR sheet, for each question number, darken with a ball point pen ONLY ONE bubble corresponding to what you consider to be the most appropriate answer, from among the four choices.

1. Albumen is also called 1
- (A) Egg white
- (B) Yolk
- (C) Membrane
- (D) Chalazae
2. The appropriate time required to cook the soft boiled egg is 1
- (A) 3 minutes
- (B) 6 minutes
- (C) 9 minutes
- (D) 12 minutes

3. Eggs are poached in 1
- (A) Water
 - (B) Milk
 - (C) Oil
 - (D) Ghee
4. Egg is a rich source of minerals like calcium and 1
- (A) Sodium
 - (B) Phosphorus
 - (C) Manganese
 - (D) Copper
5. The egg yolk is held in the centre of the egg white by means of two cords like structures known as 1
- (A) Membrane
 - (B) Shell
 - (C) Chalazae
 - (D) Germinal disc
6. The egg protein is of extremely good quality as it contains all the essential 1
- (A) Acetic Acid
 - (B) Citric Acid
 - (C) Lactic Acid
 - (D) Amino Acids

7. If a rotten egg is put in a bowl of water, it will 1
- (A) Break
 - (B) Float
 - (C) Coagulate
 - (D) Sink
8. Egg acts as a thickening agent in 1
- (A) Custard
 - (B) Sponge Cake
 - (C) Ice-cream
 - (D) Cutlet
9. An example of root vegetable is 1
- (A) Brinjal
 - (B) Spinach
 - (C) Carrot
 - (D) Capsicum
10. The green colouring pigment in plants is known as 1
- (A) Anthocyanin
 - (B) Flavones
 - (C) Carotenoids
 - (D) Chlorophyll

11. Tomatoes are good source of 1
- (A) Vitamin B
 - (B) Vitamin C
 - (C) Vitamin D
 - (D) Vitamin E
12. A method of food preservation used for vegetables is 1
- (A) Pickling
 - (B) Pasteurization
 - (C) Sterilization
 - (D) Boiling
13. Fruits that are matured and beginning to ripe are good source of 1
- (A) Tannin
 - (B) Enzyme
 - (C) Pectin
 - (D) Pigment
14. Onion contains the pigment called 1
- (A) Chlorophyll
 - (B) Carotenoids
 - (C) Flavones
 - (D) Anthocyanin

15. An example of perishable product is 1
- (A) Potatoes
 - (B) Spinach
 - (C) Onion
 - (D) Beetroot
16. The agents present in vegetables responsible for darkening them when exposed to air are called 1
- (A) Enzymatic Browning
 - (B) Non-Enzymatic Browning
 - (C) Preservative
 - (D) Enzymes
17. Which of the following has the lowest smoking point ? 1
- (A) Sunflower oil
 - (B) Mustard oil
 - (C) Soya oil
 - (D) Coconut oil
18. The sugar commonly used everyday is called 1
- (A) Pactice
 - (B) Fructose
 - (C) Glucose
 - (D) Sucrose

19. Molasses contains 1
- (A) Invert Sugar and Minerals
 - (B) Invert Sugar and Vitamins
 - (C) Invert Sugar and Proteins
 - (D) Invert Sugar and Calcium
20. The cooking method used for Aloo Tikki is 1
- (A) Boiling
 - (B) Steaming
 - (C) Poaching
 - (D) Shallow Frying

