

Version No.			

ROLL NUMBER						



0	0	0	0
1	1	1	1
2	2	2	2
3	3	3	3
4	4	4	4
5	5	5	5
6	6	6	6
7	7	7	7
8	8	8	8
9	9	9	9

0	0	0	0	0	0	0
1	1	1	1	1	1	1
2	2	2	2	2	2	2
3	3	3	3	3	3	3
4	4	4	4	4	4	4
5	5	5	5	5	5	5
6	6	6	6	6	6	6
7	7	7	7	7	7	7
8	8	8	8	8	8	8
9	9	9	9	9	9	9

Answer Sheet No. _____

Sign. of Candidate _____

Sign. of Invigilator _____

Fundamentals of Cooking SSC–II

SECTION – A (Marks 06)

Time allowed: 10 Minutes

Section – A is compulsory. All parts of this section are to be answered on this page and handed over to the Centre Superintendent. Deleting/overwriting is not allowed. **Do not use lead pencil.**

Q.1 Fill the relevant bubble for each part. All parts carry one mark.

- (1) The process in which the sugar converts into liquid through heat is known as:

A. Coagulation <input type="radio"/>	B. Gelatinization <input type="radio"/>
C. Boiling <input type="radio"/>	D. Caramelization <input type="radio"/>

- (2) Which is used spice for the aroma in Mughlai cuisine?

A. Cloves <input type="radio"/>	B. Nut mug <input type="radio"/>
C. Saffron <input type="radio"/>	D. All of above <input type="radio"/>

- (3) Arabs prefer to cook food in:

A. Mustard oil <input type="radio"/>	B. Olive oil <input type="radio"/>
C. Corn oil <input type="radio"/>	D. Sunflower oil <input type="radio"/>

- (4) What is oriental cuisine?

A. American style cooking <input type="radio"/>	
B. Asian style cooking <input type="radio"/>	
C. Europe style cooking <input type="radio"/>	
D. Russian style cooking <input type="radio"/>	

- (5) Which sauce is known as the brown sauce?

A. Tomato Sauce <input type="radio"/>	B. Española Sauce <input type="radio"/>
C. Velouté Sauce <input type="radio"/>	D. Hollandaise <input type="radio"/>

- (6) Margarine is a type of

A. Bread <input type="radio"/>	B. Fat <input type="radio"/>
C. Pastry <input type="radio"/>	D. Cake <input type="radio"/>



Federal Board SSC-II Examination
Fundamentals of Cooking
(Curriculum 2021)

Time allowed: 2.00 hours

Total Marks: 24

Note: Answer any seven parts from Section 'B' and attempt any two questions from Section 'C' on the separately provided answer book. Write your answers neatly and legibly.

SECTION – B (Marks 14)

Q.2 Attempt any **SEVEN** parts from the following. All parts carry equal marks. Be brief and to the point. (7 × 2 = 14)

- i. Enlist the basic nutrients.
- ii. What is Mal nutrition?
- iii. What do you know about brunch?
- iv. What is the baking temperature of bread?
- v. What is correct serving temperature of cream cake?
- vi. Which sauce is used in the production of Alfredo pasta?
- vii. Enlist any three mother sauces?
- viii. Write down names of any 4 spices used in oriental cuisine?
- ix. Why Arabic Cuisine is healthier than the other cuisines?
- x. Which is the most popular sauce in Arabic/Greek cuisine?

SECTION – C (Marks 10)

Note: Attempt any **TWO** questions. All questions carry equal marks. (2×5 = 10)

Q.3 Elaborate basic principles of cooking?

Q.4 Write down the cooking methods of hummus along with standard recipe?

Q.5 Explain the various cooking methods used in oriental cuisine?

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