



Federal Board SSC Practical Examination  
Name of subject **Fundamental of Cooking**  
Model Question Paper

Time Allowed: 05 Hours

Total Marks: 90

**Written Examination (10)**

- Q.1 Write down the hand washing rules and procedure. (5)  
**OR**  
Write down the procedure for using and handling of knife.
- Q.2 Write down the proper making process of Murg Malai Kabab. (5)  
**OR**  
Write down the procedure of Chocolate Chip Cookies.

**Practical Exam (60)**

- Q.3 Prepare cook and finish Sautéed vegetable. (15)  
**OR**  
Preserve Potato or Carrot by using the blanching methods.
- Q.4 Prepare cook and finish English fruit trifle and serve it at correct temperature. (15)
- Q.5 Prepare cook and finish Shahi tukray 2 servings. (15)  
**OR**  
Prepare cook and finish Hummus single Serving.
- Q.6 Prepare cook and finish Shahi chicken korma single Serving. (15)

**Viva Voce (20)**