



Federal Board SSC Practical Examination  
Name of subject **Professional Chef**  
Model Question Paper

Time Allowed: 05 Hours

Total Marks: 90

**Written Examination (10)**

Q.1 Write down the Food storage procedure and stock rotation cycle according to SOP's. (5)

**OR**

Write down the proper making process of white stock.

Q.2 Write down the proper making process of Alfredo pasta. (5)

**OR**

Write down the proper making process of Chicken roast.

**Practical Exam (60)**

Q.3 Prepare cook and finish Chicken corn soup 2 servings. (15)

**OR**

Prepare cook and finish Russian Salad 1 Family bowl serving.

Q.4 Prepare cook and finish 2 Club sandwich with French fries. (15)

Q.5 Prepare cook and finish Kheer 2 servings. (15)

**OR**

Prepare cook and finish Chicken Vegetable macaroni 1 Family bowl serving.

Q.6 Prepare cook and finish Chicken pulao with mint sauce. (15)

**Viva Voce (20)**