

| Version No. | | | |
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| ROLL NUMBER | | | | | | |
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| 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 _____

Professional Chef 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) Quantity of prepared product is called:

| | |
|---------------------------------------|---------------------------------------|
| A. Menu <input type="radio"/> | B. Raw material <input type="radio"/> |
| C. Actual yield <input type="radio"/> | D. Byproduct <input type="radio"/> |
- (2) A menu should be:

| | |
|--|---|
| A. Tough and complex <input type="radio"/> | B. Easy and understanding <input type="radio"/> |
| C. Clear and simple <input type="radio"/> | D. Both B & C <input type="radio"/> |
- (3) Which type of rice is good for health?

| | |
|--|---------------------------------------|
| A. Wight Rice <input type="radio"/> | B. Brown rice <input type="radio"/> |
| C. Long grain rice <input type="radio"/> | D. Jasmine rice <input type="radio"/> |
- (4) Starch is used for which of the following purpose?

| | |
|-------------------------------------|-------------------------------------|
| A. Thickening <input type="radio"/> | B. Rising <input type="radio"/> |
| C. Binding <input type="radio"/> | D. Jellifying <input type="radio"/> |
- (5) There are _____ Steps in processing of pulses.

| | |
|-----------------------------|----------------------------|
| A. 6 <input type="radio"/> | B. 3 <input type="radio"/> |
| C. 12 <input type="radio"/> | D. 8 <input type="radio"/> |
- (6) Fried finger fish used to provide

| |
|--|
| A. Enhance flavor <input type="radio"/> |
| B. To protect fish from over cooking <input type="radio"/> |
| C. Add crisp <input type="radio"/> |
| D. Tenderness <input type="radio"/> |



Federal Board SSC-II Examination
Professional Chef
(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. What type of language should be used in recipe writing?
- ii. What is the serving temperature of rice?
- iii. Write down the storage conditions for cooked pasta?
- iv. What are the serving techniques of daal and chawal?
- v. Which type of poultry bird is good for health?
- vi. Define Cold desserts.
- vii. Which nation/ country use desserts as first in meal (appetizer)?
- viii. Give some examples of Frozen and fruit based desserts?
- ix. Define soft skills?
- x. Write down any two guidelines of garnishing?

SECTION – C (Marks 10)

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

Q.3 Describe the cooking procedure of beans, pulses and legumes?

Q.4 State importance of plating and finishing of desserts?

Q.5 Explain quality points for the cooking of rice and farinaceous dishes?

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