

CBSE Question Paper – 2010

MEAL PLANING & SERVICE

(Theory) Paper II

Class – XII

Time allowed: 2 hours

Maximum Marks: 30

Instructions: Attempt all questions. All questions carry equal marks.

1. Why is it important to precost the menu? Explain how it is done. 3
2. Sunita wants to do pre-preparation of various vegetables to be used in different dishes in her food production unit. Give her three suggestions for this pre-preparation. 3
3. Differentiate between A la Carte menu and Table d'hôte menu. Prepare a three-course continental table d'hôte menu for dinner. 2+2=4
4. Enumerate two advantages and two disadvantages of frying as a method of cooking. 4
5. List any four characteristics of napkins used in food service units. Illustrate with suitable diagrams, any one method of napkin folding. 5

Other Educational Websites:

ICSEGuess.com | NIOSGuess.com | IGNOUGuess.com | IITGuess.com | MagicSense.com | AIPMTGuess.com | AIEEEGuess.com | IndiaGuess.com

6. Explain the importance of consuming a balanced meal. Plan a balanced meal for a preschooler to be consumed during lunch time.

5

7. What do you understand by 'waiter service'? Give any four duties of a waiter before the guests arrive.

6

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