Date: 04-05-2016
9:30 a.m. to 9:50 a.m.


MEAL MANAGEMENT \& FOOD PRESERVATION
(Home Economics Group)
Max. Marks: 10 Time: 20 minutes

## SECTION 'A' <br> (MULTIPLE CHOICE QUESTIONS) - (M.C.Qs.) <br>  <br> ii) Do not copy the part questions in your answerbook. Write only the answer in full against the proper number of the question and its part. <br> iii) The code of your question paper is to be written in bold letters in the beginning of the answerscript.

1. Choose the correct answer for each from the given options:
i) In menu writing, beverages should be written:

* in the beginning
in the end
* on the left side of main dish
on the right side of main dish
ii) Coffee is an example of:
* Stimulating beverage
* Nourishing beverage

* Refreshing beverage
iii) AI is the abbreviation of:
* Average intake * Adequate intake* Ample intake * Accurate intake
iv) Veal is the meat from cattle:
* younger than 3 months * younger than 2 months
* younger than 4 months * younger than 6 months
v) The first step, in the process of management, is:

| * | Organizing | * | Supervising |  | Planning | * | Evaluation |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Another name of vinegar is: |  |  |  |  |  |  |  |
| The bread for sandwich should be sliced to: |  |  |  |  |  |  |  |
| * | $1 "$ <br> 4 | * | $\frac{1}{6}^{\prime \prime}$ | * | $\frac{1}{10}^{\prime \prime}$ | * | $\frac{1}{12}^{\prime \prime}$ |

viii) Bacteria, growing well between $45^{\circ} \mathrm{C} \& 95^{\circ} \mathrm{C}$, are:

* Thermophilic $\quad$ Chryophilic $*$ Mesophilic * Exophilic
ix) Often, an efficient opportunity for one-stop shopping is presented by:
* Niche markets * Farmer markets * Supermarkets * Discount stores
x) Salad, which serves as the first course in the meal, is:
* Accompaniment * Appetizer * Main course * Dessert
xi) You should buy fresh fruits \& vegetables when they are:
* large sized $\quad$ small sized $* \quad$ low cost $\quad * \quad$ in season
xii) One ounce is equal to:
* $23.4 \mathrm{gm} \quad * \quad 25.4 \mathrm{gm}$ * $28.4 \mathrm{gm} \quad * \quad 29.4 \mathrm{gm}$
xiii) The second critical point of HACCP for consumer is: * Preparation $*$ Cooking *
xiv) The carbohydrate, found in fruits which helps to form a gel, is:
* Pectin $*$ Fructose $\quad * \quad$ Glucose $\quad * \quad$ Cellulose
xv) A diet, containing six essential constituents of Nutrients, is known as:
* Malnourished diet
* Balanced diet
* Insufficient diet * Undernourished diet
xvi) The collection or selection of dishes, to be served at particular meal time, is called:

| Diet | * | Meal service | * | Men | * | Meal pattern |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| The RDA of protein, for normal adult woman, aged 31-50 years, is: |  |  |  |  |  |  |
| 35 gm | * | 42 gm | * | 46 gm | * | 56 gm |
| Kitchen, arranged lengthwise, along two walls, is called: |  |  |  |  |  |  |
| Galley kitchen | * | U-shaped kitc |  | Singl | * | L-shaped kit |

xix) The usual materials for flatware are:

* $\quad$ Silver \& Iron
* $\quad$ Silver \& Aluminum
* Silver \& Copper $\quad$ * Silver \& Stainless Steel
$\mathrm{xx}) \quad$ The endosperm in the kernel is:
* $65 \% \quad * \quad 75 \% \quad * \quad 85 \% \quad$ $\quad 45 \%$

