

Version No.			

ROLL NUMBER						



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-I
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) The enzyme found in mouth is:

A. Amylase	<input type="radio"/>	B. Lipase	<input type="radio"/>
C. Pepsin	<input type="radio"/>	D. Trypsin	<input type="radio"/>

- (2) Who is second in-command in a kitchen of restaurant?

A. Head chef	<input type="radio"/>	B. Sous chef	<input type="radio"/>
C. Commis	<input type="radio"/>	D. Chef de partie	<input type="radio"/>

- (3) Dry storage temperature is:

A. 11-19°C	<input type="radio"/>	B. 10-18°C	<input type="radio"/>
C. 18-20°C	<input type="radio"/>	D. 13-21°C	<input type="radio"/>

- (4) Which of the following methods is combination method?

A. Steaming	<input type="radio"/>	B. Broiling	<input type="radio"/>
C. Poaching	<input type="radio"/>	D. Braising	<input type="radio"/>

- (5) The origin of Caesar salad is:

A. Mexico	<input type="radio"/>	B. Germany	<input type="radio"/>
C. France	<input type="radio"/>	D. Finland	<input type="radio"/>

- (6) The basic roux ingredients include:

A. Butter & milk	<input type="radio"/>	B. Egg & butter	<input type="radio"/>
C. Butter & flour	<input type="radio"/>	D. Egg & milk	<input type="radio"/>



Federal Board SSC-I 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 is apprentice?
- ii. Write any two cutting styles of vegetables.
- iii. What is food nutrition?
- iv. What is stock?
- v. Write down any two names of mother sauces.
- vi. What is steaming?
- vii. What are three ways of transfer of heat?
- viii. What are types of soups?
- ix. Write down any four kitchen tools.
- x. What are the categories of sandwiches?

SECTION – C (Marks 10)

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

Q.3 Explain any four types of knives.

Q.4 Write down difference of dry heat cooking and moist heat cooking method.

Q.5 Describe Island kitchen and gallery kitchen.

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