

**ICSE SEMESTER 2 EXAMINATION**  
**SPECIMEN QUESTION PAPER**  
**COOKERY**

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*Maximum Marks: 50*

*Time allowed: One and a half hours*

*Answers to this Paper must be written on the paper provided separately.*

*You will not be allowed to write during the first 10 minutes.*

*This time is to be spent in reading the question paper.*

*The time given at the head of this Paper is the time allowed for writing the answers.*

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*Attempt **all** questions from **Section A** and **any four** questions from **Section B**.*

*The intended marks for questions or parts of questions are given in brackets [ ].*

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**SECTION A**

*(Attempt **all** questions.)*

**Question 1**

Choose the correct answers to the questions from the given options. (Do not copy the question, Write the correct answer only.)

[10]

(i) Advantage of using steel over aluminum for making utensils is:

- (a) It is heavier
- (b) It lasts longer
- (c) It is neutral to food
- (d) It is good conductor of heat

(ii) Material used for making counter top need not be:

- (a) Heat resistant
- (b) Stain resistant
- (c) Microwave proof
- (d) Easy to clean

- (iii) Wooden spoons are preferred over the metal ones for stirring because:
- (a) They heat up well
  - (b) They provide a wooden flavor to the food.
  - (c) They do not scratch the vessels
  - (d) They do not react with the food
- (iv) For best ventilation in the kitchen the windows should be:
- (a) Next to each other on the same wall
  - (b) Covered with net
  - (c) Protected with iron grill
  - (d) Placed across on two different walls
- (v) Which of the following is a disadvantage of a one-wall kitchen design?
- (a) Work triangle is formed
  - (b) The work centers are too close
  - (c) There is extra counter space
  - (d) There is more storage space
- (vi) In which of the following work center should we store Kitchen garbage bins and attach drain boards?
- (a) Preparation center
  - (b) Service center
  - (c) Storage center
  - (d) Washing center
- (vii) The ceiling of the kitchen should have carvings and decorations.
- (a) True
  - (b) False
- (viii) Which of the following material is best suited for making Microwave cookware?
- (a) Aluminum
  - (b) Glass
  - (c) Copper
  - (d) Steel

- (ix) Steel vessels are lined with copper bottom to:
- (a) Give it an attractive look
  - (b) Make it slightly more heavy and durable
  - (c) Cook food faster without burning or sticking
  - (d) Prevent steel from damage
- (x) Most commonly used material for making kitchen platform is:
- (a) Stone
  - (b) Copper
  - (c) Iron
  - (d) None of the above

## SECTION B

*(Answer **any four** questions from this Section.)*

### Question 2

- (i) What measures shall one take to prevent the entry of cockroaches in the kitchen? [2]
- (ii) Explain the interspace relationship between the three major work centers of the kitchen. [2]
- (iii) How does one maintain efficiency of nonstick cookware? (Three points) [3]
- (iv) How does one clean plastic ware like water bottles and lunch box? (Three points) [3]

### Question 3

- (i) What should one consider while deciding the size of the kitchen? [2]
- (ii) Name four cutting equipment used in the kitchen. [2]
- (iii) What are the important features of the cooking area of a kitchen? (Three points) [3]
- (iv) A carefully used pressure cooker can last for many years. What precautions should one take while using pressure cooker? (Three points) [3]

#### **Question 4**

- (i) List two important precautions that one should take while using microwave to ensure safety of the equipment. [2]
- (ii) What are the advantages of a u-shaped layout of kitchen? [2]
- (iii) A Well-laid floor of the kitchen can prevent many accidents. How should one plan the flooring of the kitchen to make it safe and avoid accidents? [3]
- (iv) List at least three chores, which are necessary to perform daily to maintain cleanliness in the kitchen. [3]

#### **Question 5**

- (i) What are the advantages of using various types of equipment in the kitchen? [2]
- (ii) List two important measures to prevent the entry of rats in the kitchen. [2]
- (iii) What are the advantages of one wall kitchen? (Three points) [3]
- (iv) Write a short note on modular kitchen. [3]

#### **Question 6**

- (i) Why is it necessary to carry out pest control measures in the kitchen on a regular basis? [2]
- (ii) Use of equipment is one of the ways to simplify work in the kitchen. List at least two other ways to simplify work in the kitchen. [2]
- (iii) Describe the preparation center of a kitchen. [3]
- (iv) A well planned storage makes for an efficient kitchen. Explain. [3]