

CP-9720

Sub. Code

20811

**CRAFT CERTIFICATE COURSE EXAMINATION,
NOVEMBER 2018**

First Semester

Food Production

BASIC FOOD PRODUCTION

(2018 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Define cooking.
2. What do you mean by Mis-en-place?
3. What is offals?
4. Explain the term bleeding.
5. What is boiling?
6. What is binding?
7. Draw the kitchen knife and lable the parts.
8. Name any 4 thickening agent.
9. What is poaching?
10. Name any four small kitchen equipment?

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Draw and explain kitchen organisation chart for a small hotel.

Or

- (b) Explain the duties and responsibilities of sous chef.

12. (a) Draw a neat diagram and explain the cuts of chicken.

Or

- (b) Explain about types of eggs and about the selection of eggs.

13. (a) Write a short note on Baking.

Or

- (b) Write a short note on Solar cooking.

14. (a) Compile a five course north Indian breakfast menu.

Or

- (b) Explain about the small grains and write one snack recipe used with small grain.

15. (a) How to prepare makhani gravy with proper ingredient and method.

Or

- (b) Explain meat mincing machine and its maintenance.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Duties and responsibilities of executive chef.

Or

- (b) Cuts of lamb with a neat diagram and label the parts.

17. (a) Explain in details about the methods of cooking with neat flowchart.

Or

- (b) Write in detail about microwave cooking and draw the microwave and label the parts.

18. (a) Write a short note on basic Indian gravy and explain the preparation of brown gravy.

Or

- (b) Write in detail about tandoori pot seasoning and its maintenance and draw the tandoori pot.

CP-9721

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20812

**CRAFT CERTIFICATE COURSE EXAMINATION,
NOVEMBER 2018**

First Semester

Food Production

ADVANCED FOOD PRODUCTION

(2018 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Define Garnishes.
2. Write about regions of Chinese cooking.
3. Define Brown stock.
4. Define consommé soup.
5. Name some International soups.
6. List of Indian Breads.
7. What is the meaning of Sausages?
8. Define salads.
9. Explain flavourings.
10. What is Augrating?

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Explain French cuisine.

Or

(b) Explain Indian cuisine.

12. (a) Study of characteristics of Below Raw materials like sweetening and Raisings agents.

Or

(b) Write about selection of fish and storage.

13. (a) Write classification of soup's with example.

Or

(b) Explain Batter, Bouquet Garnt, Mirepoix, Gratinete.

14. (a) Explain Paneer and Procedure and Storage.

Or

(b) Define sponge cakes, types and preparation method.

15. (a) Write white stock and brown stock method's and storage.

Or

(b) Write about sandwiches and types of sandwiches.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Write about Food's and Thare usual accompaniments and Garnishes.

Or

- (b) Define sausages and types of sausages.
17. (a) Write about Indian desserts and sweet making with example.

Or

- (b) Explain Mother sauces and preparation with two derivatives for each sauce.
18. (a) Write short no following culinary term's and Explain : Larding, Zest, Bain-Marie, Blanching and Caramelize.

Or

- (b) Definition hot and cold desserts and methods preparation and faults.
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**CRAFT CERTIFICATE COURSE EXAMINATION,
NOVEMBER 2018**

Non-Semester

Food Production

BASIC FOOD PRODUCTION

(2016 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. What is convention cooking?
2. Differentiate between flat fish and round fish.
3. Mise-en scence
4. What is naan?
5. What is meant by solar cooking?
6. What is meant by Roasting?
7. What is meant by pot seasoning?
8. Define vegetable.
9. Write any two Dosa and Varieties.
10. Define Maknani gravy.

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Write short note Kitchen Safety procedure and handling of equipment.

Or

- (b) Give any ten south Indian Kitchen Vegetables pulses to use in Kitchen.

12. (a) Explain lamp cutting procedure and draw for lamp.

Or

- (b) Explain Types of fish and cutting procedure.

13. (a) Explain method of cooking.

Or

- (b) Explain convection cooking.

14. (a) Explain snack from small grain.

Or

- (b) Write short note in to preparation in Kolukkattai Aappam.

15. (a) Explain steam generator and steam vessel operation.

Or

- (b) Do preparation in Kadaai gravy and storage procedure.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Write short note duties of Kitchen staff.

Or

(b) Selection of Vegetable and pulses, cereals procedure in storage.

17. (a) Explain about the basic method of cooking.

Or

(b) Explain special method of cooking such as Infrared cooking.

18. Write note on:

(a) (i) Specification uses care and maintenance of vegetable cutting machine.

(ii) White gravy explain.

Or

(b) What is Brown gravy? Explain about its preparation and uses.

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**CRAFT CERTIFICATE COURSE EXAMINATION,
NOVEMBER 2018**

Non-Semester

Food Production

ADVANCED FOOD PRODUCTION

(2016 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. What is the meaning for Nouvella Cuisine?
2. Write about Fish stock.
3. Define salads.
4. Define puree soup. Give two example.
5. Write Part's the salad and give one example of each.
6. Write any six cut's of vegetable.
7. Write about Sausage making.
8. How to make Bechamel sauce?
9. Define sandwiches.
10. How to make cold soup and give two example.

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Explain Indian Cuisine.
Or
(b) Explain French Cuisine.
12. (a) Explain Blanching, Concassee, Croutone, Demiglaze.
Or
(b) Write classification of Soup's with one example.
13. (a) Write about cut's of Fish and storage.
Or
(b) Characteristics egg storage and to used in Indian Cuisine.
14. (a) Write short in stock types and classification.
Or
(b) Explain Cheese and procedure and storage.
15. (a) Definition ICING and types. Recipes and preparation method.
Or
(b) Write about sandwiches and type of sandwiches.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Definition Hot and cold Desserts and method faults and Remedies.
Or
(b) Explain mother sauces and preparation with two Derivatives for each sauce.

17. (a) Define Sausages and types of sausages.

Or

(b) Write about Food's and Thare usual accompaniments and Garnishes.

18. (a) Write about Indian Desserts and sweet making with example.

Or

(b) Write short notes on any Five Culinary terms and explain.

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20813

**CRAFT CERTIFICATE COURSE EXAMINATION,
NOVEMBER 2018**

Non-Semester

Food Production

KITCHEN HYGIENE AND FOOD SAFETY

(2016 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Definition of food.
2. Definition Food Preservation.
3. Definition for WACCP.
4. What meaning food safety?
5. Definition Agmark, FPO.
6. Definition Sterilization.
7. Definition Sanitation.
8. Explain oral hygiene.
9. Any two personal hygiene.
10. Definition pest control.

Part B**(5 × 5 = 25)**Answer **all** questions.

11. (a) Write short note commercial preservation class-I in principles.

Or

- (b) Explain types of storage and technique.

12. (a) Explain of food poisoning.

Or

- (b) Any four food law food safety – Explain.

13. (a) Write short note in structural detail floor walls ceiling.

Or

- (b) Explain two dish washing method.

14. (a) Write short note personnel hygiene and sanitation.

Or

- (b) Explain basic aid minor injuries.

15. (a) Write short note balance diet and list any four diet menu.

Or

- (b) Explain balanced menu.

Part C**(3 × 10 = 30)**Answer **all** questions.

16. (a) Write short note factors responsible for food spoilage control growth factor.

Or

- (b) Explain in “FPO, Agmark, BIS, Food Safety Act”.

17. (a) Explain : Ventilation and its merits.

Or

(b) Explain First Aid Procedures.

18. (a) Explain good grooming standards and care of body part in personnel hygiene.

Or

(b) Explain : Balanced diet for health.

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**CRAFT CERTIFICATE COURSE EXAMINATION,
NOVEMBER 2018**

Non-Semester

FOOD PRODUCTION

(Upto 2015 batch)

Time : 3 Hours

Maximum : 100 Marks

Part A

(5 × 8 = 40)

Answer any **five** questions.

1. Draw the organisation of kitchen department.
2. Give the recipe for tomato sauce and state any three of its derivatives.
3. Write about the various methods of preparation of ingredients.
4. Write about the texture of food.
5. How do you ensure safety measures pertaining to mechanical equipments in kitchen?
6. Explain the following terms :
 - (a) Blending
 - (b) Coagulation
 - (c) A la carte
 - (d) Garnish.
7. Give the brief study how portion are worked out?
8. Define cooking of eggs.

Part B

(4 × 15 = 60)

Answer any **four** questions.

9. How to prepare black forest gaseous? Explain with recipe.
 10. List out ten popular consumes and explain detail about garnishes.
 11. What is pastry? Explain the principles involved in pastry making.
 12. Write notes on :
 - (a) Brown stock. (5)
 - (b) Sweetening agents. (5)
 - (c) Chicken chettinadu. (5)
 13. Explain the following :
 - (a) Aims and objects of cooking food.
 - (b) Weighing and measuring.
 14. Write a note on :
 - (a) Duties and responsibilities of cold kitchen chef.
 - (b) Role of pulses in cookery.
 15. Write notes on :
 - (a) Millet dosai
 - (b) Any two types of kolukattai
 - (c) Brown gravy.
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**CRAFT CERTIFICATE COURSE EXAMINATION,
NOVEMBER 2018**

Non-Semester

Food Production

LARDER

(Upto 2015 Batch)

Time : 3 Hours

Maximum : 100 Marks

Part A

(5 × 8 = 40)

Answer any **five** questions.

1. Mention the duties and responsibilities of chef larder.
2. What is smoked salmon? Mention its characteristics and accompaniments.
3. Define larder. Explain its function and management.
4. Illustrate and explain cuts of beef, lamb, mutton, pork.
5. What are harrdœuvres? Explain hot and cold harrdœuvres with various examples.
6. What do you mean by carving? What are the various types of carving with example?
7. Define dressing. Explain its uses.
8. What are game birds?

Part B

(4 × 15 = 60)

Answer any **four** questions.

9. Draw a neat lay-out of larder department and explain the activities of various selections.
10. What do you mean by hors d'oeuvres? Write notes on types of hors d'oeuvres by giving examples.
11. Define the following in details.
 - (a) Ballontine
 - (b) Gallontine
 - (c) Marinade
 - (d) Charcutiere
 - (e) Chard froid
 - (f) Gammon.
12. Explain step by step functions of larder's function work cleanliness and control of larder.
13. Draw a neat diagram of cuts of beef.
14. Give the staff Hierarchy of Larder department and write at least five duties of the personnel.
15. What are the duties and responsibilities of a garde manger chef?

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20813

**CRAFT CERTIFICATE COURSE EXAMINATION,
NOVEMBER 2018**

Non-Semester

Food Production

HYGIENE AND FOOD SCIENCE

(Upto 2015 batch)

Time : 3 Hours

Maximum : 100 Marks

Part A

(5 × 8 = 40)

Answer any **five** questions.

1. Define nutrients.
2. What are the different methods of garbage disposal? Write there advantages and disadvantages.
3. What is deep freezing? Mention its advantages and limitations.
4. Define the term hygiene. How do you ensure kitchen hygiene in catering establishments?
5. What is incineration? Mention its advantages and limitations.
6. What is walk-in cooler? Comment on its role in the storage of foods.
7. Explain the factors to be considered while planning a kitchen.
8. Explain dish washing Methods.

Part B

(4 × 15 = 60)

Answer any **four** questions.

9. Explain about food adulteration.
 10. Enumerate on food storage techniques. What are the gage temperatures maintained in food storage?
 11. What is kitchen stewarding department? Explain the various domestic pests and how to you eradicate them.
 12. What are the factors responsible for food poisoning? Suggest measure to control them.
 13. Write notes on :
 - (a) Case and maintenance of major kitchen equipments.
 - (b) Food handler's habits.
 - (c) Right clothing.
 14. What are ISI mark and Agmark?
 15. Explain personal hygiene attitudes.
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