

C-0588

Sub. Code

20811

**CRAFT CERTIFICATE COURSE EXAMINATION,
APRIL 2019**

First Semester

Food Production

BASIC FOOD PRODUCTION

(2018 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. What is the weight of an egg? How to check the egg?
2. Define cooking.
3. What is shallow frying?
4. Write any two points to be consider to select the chicken.
5. Give any two Kerla breakfast menu.
6. Write any four Indian breads.
7. How will make paratha?
8. How will make dosa batter?
9. What the difference between samosa and samsa?
10. What is marination?

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Explain the safety factors used in kitchen.

Or

- (b) Draw the kitchen organisation chart for the three star hotel.

12. (a) Cuts of fish with a neat diagram and label the parts.

Or

- (b) Explain in detail about the methods of cooking egg.

13. (a) Distinguish between roasting and frying.

Or

- (b) Explain in detail about LPG.

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

Or

- (b) Explain about the small grains with some examples and write any one recipe used with small grains.

15. (a) Explain in brief about the basic Indian gravy and the preparation method of yellow gravy.

Or

- (b) Explain the vegetable cutting machine and its maintenance.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Write the duties and responsibilities of kitchen staff of a five star hotel.

Or

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

17. (a) Write short note on infrared cooking and solar cooking.

Or

- (b) Write short note on steaming, stewing, roasting and grilling.

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

Or

- (b) Explain in detail about the seasoning a griddle or a dosa plate.

C-0589

Sub. Code

20812

**CRAFT CERTIFICATE COURSE EXAMINATION,
APRIL 2019**

First Semester

Food Production

ADVANCED FOOD PRODUCTION

(2018 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. What is meaning for Nouvella Cuisine?
2. Write about fish stock.
3. Define Salads.
4. Define Puree Soup. Give two example.
5. Write Part's of the salad and Give one example.
6. Write any six cut's of vegetable.
7. Write about sausage making.
8. How to make Bechamel Sauce?
9. Define Sand wiches.
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, Concasse, 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, Receipts 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 there usual accompaniments and Garnishes.

18. (a) Write about Indian Desserts and Sweet Making with Example.

Or

(b) Write short note on any five culinary Terms and Explain.

C-0590

Sub. Code

20821

**CRAFT CERTIFICATE COURSE EXAMINATION,
APRIL 2019**

Second Semester

Food Production

KITCHEN HYGIENE AND FOOD SAFETY

(2018 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Expand FIFO.
2. Define Foods.
3. Expand AGMARK.
4. Expand PFA and FPO.
5. What are Pests?
6. Define sanitation.
7. What are scalds?
8. What is the basic first aid for insect bites?
9. Define diet.
10. What is the nutrient that is needed for daily energy?

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) What is Food preservation?
Or
(b) What are the good storage techniques?
12. (a) What is food infection?
Or
(b) How to control food poisoning?
13. (a) What are eco-friendly garbage disposal methods?
Or
(b) What are two sink and three sink methods?
14. (a) What are the importance of oral hygiene?
Or
(b) Write the proper personal hygiene of a hotel professional.
15. (a) What is a balanced diet?
Or
(b) What is a balanced menu?

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Classify and explain foods in case of food spoilage.
Or
(b) Explain the principles and methods of food preservation.

17. (a) Write all the food safety methods and also explain prevention and control of food poisoning.

Or

- (b) Write the general rules of sanitary food handling.

18. (a) Explain the procedure for maintaining good structural details for a hygiene kitchen.

Or

- (b) What are the causes for accidents in a kitchen? Explain their preventive measures.

C-0591

Sub. Code

20811

**CRAFT COURSE CERTIFICATE EXAMINATION,
APRIL 2019**

Non-Semester

Food production

BASIC FOOD PRODUCTION

(2016 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Write the cutting board color code for following Ingredients:
 - (a) Milk product's
 - (b) Fish
 - (c) Cooked meet
 - (d) Vegetables.
2. Write about mis-en-place.
3. Who is sous chef? Mention his duties and responsibilities.
4. Write any four cut's of fish.
5. How do you make scrambled eggs?
6. What do you mean by microwave cooking?
7. How to make garlic Nann?
8. Write any four types of South Indian Break fast.
9. Give any four examples for small grain's.
10. How to make green gravy?

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Explain safety factors in the kitchen.

Or

- (b) What do you mean by colour coding of cutting boards? Mention its advantages.

12. (a) Write notes on cuts of chicken and their specification.

Or

- (b) Mention the uses of eggs in Bakery and Indian cookery.

13. (a) What is infrared cooking? Mention its limitations and advantages.

Or

- (b) Write short note's on methods of cooking.

14. (a) How to make Millet dosa explain.

Or

- (b) Give the recipe for idiappam.

15. (a) Give the recipe for white Gravy and how to store it.

Or

- (b) Explain vegetable cutting machine.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. Write note on:

- (a) (i) Duties and responsibilities of executive chef.
- (ii) Role of cereal in cookery.

Or

- (b) (i) Any two method of cooking of fish.
- (ii) Cuts of lamb, their specification and uses.

17. Write note on :

- (a) (i) Boiling and baking.
- (ii) Meaning of roasting and its types.

Or

- (b) (i) Kolukkattai
- (ii) Adai.

18. (a) Specification, uses, care and maintenance of meat mincer.

Or

- (b) Write about Tandoor pot seasoning, temperature and maintenance.

C-0592

Sub. Code

20812

**CRAFT CERTIFICATE COURSE EXAMINATION,
APRIL 2019**

Non-Semester

Food Production

ADVANCE FOOD PRODUCTION

(2016 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Define Dry Sausages.
2. What meaning Consomme?
3. What is Meuniere?
4. Define fat (or) oil.
5. Define Dressing.
6. What is meaning Larding?
7. Define pastries.
8. List three cold soup.
9. What Schezwan?
10. What is meaning fillets?

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

11. (a) Discuss about Chinese Cuisine.

Or

(b) Explain food and their usual accompaniment.

12. (a) Discuss about cooking method of fish with special application.

Or

(b) Flavouring and Seasoning explain.

13. (a) Write short in manufacturing procedure of cheese.

Or

(b) Explain Salads and part of salads.

14. (a) Discuss about Vegetable cutting procedure.

Or

(b) Definition of cookies and preparation method.

15. (a) Culinary terms:

(i) Blacing

(ii) Bouquet garni

(iii) Fillets.

Or

(b) Write about open (or) Smorgasbord.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Write different cuisine in India list Five special dish of the regional cuisine.

Or

- (b) Explain classification soup and types.

17. (a) Explain French Mother Sauces and Sandwiches.

Or

- (b) Explain Sponge cakes to preparation and any five dish and merit and demerit.

18. (a) Explain any ten culinary terms used in hotel industry.

Or

- (b) Explain pastries, definition and Remedies.
-

C-0593

Sub. Code

20813

**CRAFT CERTIFICATE COURSE EXAMINATION,
APRIL 2019**

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. Write short notes FSSAI.
2. What is cross contamination?
3. What is "DANGER ZONE" Temperature?
4. How you Preserve the Food?
5. Definition for HACCP.
6. What is mean by Personal Hygiene?
7. Compile a five course menu for Balance Diet.
8. What you know about Food Safety act?
9. What is mean by sterilization?
10. Any four Vitamin – A Deficiency.

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Explain Role of Microbes in Food spoilage.

Or

- (b) Explain Dish washing Procedure.

12. (a) Short note on Basic First Aid Procedure.

Or

- (b) Write the cleaning method's for two large equipment used in the kitchen.

13. (a) Write definition for Desinfection, Sterilisation and Sanitation.

Or

- (b) Explain Food Infection and Food Intoxication.

14. (a) Explain Dish washing procedure.

Or

- (b) List of Deficiency and Diseases and Symptoms and Food Sources Vit – A.

15. (a) Write about Personal Hygiene and Grooming.

Or

- (b) Explain Comfortable and protective clothing.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Draw structural detail floor, wall, ceiling, drainage and ventilation.

Or

- (b) Explain general rules to avoid cross contamination during Handling of Food.

17. (a) Write about Food Law's to food safety PFA, FPO, BIS, AGMark, Food safety Act.

Or

- (b) Explain Pest Control in Hotel Industry in Various Techniques.

18. (a) Explain III effects of Garbage and eco-friendly method.

Or

- (b) Write the classification of Foods in case of spoilage, High Risk Foods and Low Risk.

C-0594

Sub. Code

20811

**CRAFT CERTIFICATE COURSE EXAMINATION,
APRIL 2019**

Non-Semester

FOOD PRODUCTION

(Upto 2015 batch)

Time : 3 Hours

Maximum : 100 Marks

Part A

(5 × 8 = 40)

Answer any **five** questions.

1. List the various textures and explain any four.
2. Explain the following culinary term
 - (a) Payasanna
 - (b) Mirpoix
3. Give the recipe for bechamel sauce. State any four of its derivatives.
4. Define Ham. Classify the types of Ham with Examples.
5. Give the recipe for Genoese Sponge.
6. Discuss the effect of cooking on carbohydrates with examples.
7. What do you mean by cooking?
8. Explain the effect of cooking on different nutrients.

Part B

(4 × 15 = 60)

Answer any **four** questions.

9. How are vegetables and fruits classified? Explain in detail with examples.
 10. What do you mean by HACCP? Explain its application in food production?
 11. Give the recipes for plain sponge cake and puff pastry in detail.
 12. Define a Salad. Classify the types of salad and parts of a salad. Name any five commonly used salad dressings.
 13. How do you classify soups? Explain in detail. Write any two recipe.
 14. Discuss the difference between table d'hotel and a'la carte.
 15. What are the duties and responsibilities of executive chef and chef the party?
-

C-0595

Sub. Code

20812

**CRAFT CERTIFICATE COURSE EXAMINATION,
APRIL 2019**

Non-Semester

Food Production

LARDER

(Upto 2015 batch)

Time : 3 Hours

Maximum : 100 Marks

Part A

(5 × 8 = 40)

Answer any **five** questions.

1. Write notes on organising a cold buffet.
2. Write notes on equipments and tools used in vegetable carving.
3. What are salads? What are the parts of the salad and explain with examples?
4. Define the following meat preservation method.
 - (a) Salting
 - (b) Drying
 - (c) Smoking
 - (d) Blast freezing
5. Mention the various types of fish.
6. What are sandwiches and canapes explain? Explain its arrangement with example.

7. What is a larder department? Briefly explain.
8. What is a force meat Explain its types.

Part B

(4 × 15 = 60)

Answer any **four** questions.

9. Write notes on:
 - (a) Fillings used for sandwiches (5)
 - (b) Tools used in ice carving (5)
 - (c) Preparation of force meat (5)
10. Draw a neat carcass of beef and label various joints. Explain the uses of joints.
11. Elaborately explain the classification of fish and its cleaning methods. Explain various fish preparation.
12. Differentiate between poultry and game. Explain the various quality of its age, quality, market types, preparation, dressing and cuts with its uses.
13. Write short note on the following
 - (a) Ham (b) Bacon
 - (c) Gallanline (d) Terine
 - (e) Sausage (f) Ballantine.
14. Define force meat. Elaborately explain its preparation used in various cold food preparation with examples.
15. Draw a neat diagram of cuts of chicken.

C-0596

Sub. Code

20813

**CRAFT CERTIFICATE COURSE EXAMINATION,
APRIL 2019**

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. What is food hygiene?
2. Define balanced diet and food groups.
3. Mention the importance of personal hygiene to food handlers.
4. Write note on any two methods of garbage disposal.
5. Comment on various methods of dish washing followed in hotels.
6. Suggest measures to avoid food contamination.
7. Define canning.
8. Explain briefly about food poisoning and infection.

Part B

(4 × 15 = 60)

Answer any **four** questions.

9. Briefly explain about the nutritive value of fruits and vegetables.
 10. Define daily requirement and write the factors which affect the daily requirement.
 11. What do you mean by food adulteration? Give an account on methods of detection of food adulteration.
 12. What is dry storage? Comment on its lay-out and maintenance measures.
 13. Classify nutrients. Explain their importance in meeting nutritional requirements.
 14. Describe the general health and fitness of a kitchen's personnel.
 15. What are the different techniques for correct storage?
-