

<b>C-1302</b>
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<b>Sub. Code</b>
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<b>20811</b>
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**CRAFT CERTIFICATE COURSE EXAMINATION,  
NOVEMBER 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. Define Grains.
2. List out any five cuts of vegetables.
3. What is the storage temperature of Egg?
4. Define – Cereals.
5. Write about cutting board color coding.
6. Define different cuts of chicken.
7. What is the essential ingredients to make Adai with their proposition?
8. Write the term of paupiette.
9. What is kitchen pantry?
10. Define – Condiments.

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

11. (a) Explain cutting board color coding and cleanliness.  
Or  
(b) Explain about types of fish and cuts of fish.
12. (a) Draw a neat diagram and explain the cooking methods of Eggs.  
Or  
(b) Explain about preparation method of Kadaai gravy and storage.
13. (a) Infrared Cooking – Explain.  
Or  
(b) Solar Cooking – Explain.
14. (a) Compile five course snacks from small rains and its receipe.  
Or  
(b) What are the duties and responsibilities of tourant?
15. (a) What are the points to be consider while selecting lamb and chicken?  
Or  
(b) Explain about meat mincing maintenance.

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

16. (a) Draw the organizational structure of kitchen.  
Or  
(b) Preparation method of white gravy and its storage.

17. (a) Draw the chart methods of cooking and explain.

Or

(b) Explain in brief – Mise-en-place.

18. (a) Detail about Tandoori pot seasoning.

Or

(b) Detail about seasoning a griddle or dosa plate.

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<b>C-1303</b>
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<b>20812</b>
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**CRAFT CERTIFICATE COURSE EXAMINATION,  
NOVEMBER 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. Define Baking.
2. Define Glutes.
3. What is Tartare?
4. Write a short notes on Bouquet garni.
5. List out types of cheese.
6. Define Patrani Machi.
7. What is Demi glaze?
8. Define flute.
9. Define Croutons.
10. Write a short notes on fermentation.

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

11. (a) What are the faults and Remedies of Hot and Cold desserts.

Or

- (b) What are the principles involved in pastry making.

12. (a) Procedure of making Chhena – Explain.

Or

- (b) Procedure for making Paneer – Explain.

13. (a) Explain about South Indian Cuisine.

Or

- (b) Explain about open or Smorgasborb – Sandwiches.

14. (a) Give the basic Recipe of Mutton Ragan Josh.

Or

- (b) Explain faults and remedies of kings.

15. (a) Explain the role of dressing in salad.

Or

- (b) What are the Types of Sausages.

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

16. (a) Study of characteristics of raw materials.

Or

- (b) Draw classification chart of soups and give atleast two examples of each.

17. (a) Enlist essential ingredients for bread making along with their role in bread production.

Or

- (b) Discuss in detail about History of french cuisine.

18. (a) Give uses of stock and write a recipe for 1 ltr chicken stock.

Or

- (b) Classify sauces with examples and list their importance.
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**CRAFT CERTIFICATE COURSE EXAMINATION,  
NOVEMBER 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. Write a short notes on “Sunshine Vitamin”.
2. What is Agmark?
3. Define Amino acids.
4. Write the term of Food.
5. List out the contents of first – aid box.
6. What is the deficiency of Night blindness?
7. Define Grooming.
8. Expand W.H.O.
9. Give short notes on High Risk foods.
10. Define Danger zone.

**Part B**

(5 × 5 = 25)

Answer **all** questions.

11. (a) What are the importances of food preservations?

Or

- (b) Good structural details for a hygienic kitchen.

12. (a) Explain eco-friendly methods of Garbage disposal.

Or

- (b) Detail about types of storage.

13. (a) Draw the diagram of Two and three sink dish washing methods.

Or

- (b) Explain about balanced menu.

14. (a) Write the symptoms and food sources of deficiency diseases.

Or

- (b) Explain in detail about personal hygiene.

15. (a) List down the basic first aid for minor injuries.

Or

- (b) Explain about pest control techniques.



**Part C**

(3 × 10 = 30)

Answer **all** questions.

16. (a) Detail about food safety methods.

Or

(b) Detail about Food Intoxication.

17. (a) Explain about importance of oral Hygiene.

Or

(b) How will you comfortable and protective clothing?

18. (a) Briefly explain about the general rules of sanitary food handling.

Or

(b) Bring out the cleaning methods for electrical, large and small equipments.

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**CRAFT CERTIFICATE COURSE EXAMINATION,  
NOVEMBER 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 Ingridiants:
  - (a) Milk Product's
  - (b) Fish
  - (c) Cooked Meat
  - (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 Naan?
8. Write any Four types of South Indian Breakfast.
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 Method 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 Banking  
(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 Sea Soning, Temperature and Maintenance.

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**CRAFT CERTIFICATE COURSE EXAMINATION,  
NOVEMBER 2019**

**Non - Semester**

**Food Production**

**ADVANCED FOOD PRODUCTION**

**(2016 onwards)**

Time : 3 Hours

Maximum : 75 Marks

**Part A**

(10 × 2 = 20)

Answer **all** questions.

1. Write short notes on Vol an vent.
2. What is Emulsion?
3. Write about International soups.
4. Define Marinaele.
5. What are the types of yeast?
6. List out any five Chinese vegetables.
7. Define Croquettes.
8. What is Zest?
9. What is the Accompaniments of soups?
10. What is Gluten

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

11. (a) Write about Types of bread and explain.
- Or
- (b) Discuss the faults and Remedies of sponge cake.
12. (a) Prepare a list of sweets from South India. Give the recipe of any three of them
- Or
- (b) What is the procedure for making Chhena.
13. (a) Explain about Salad Dressings.
- Or
- (b) Explain about open or Smorgasborb Sandwiches.
14. (a) Give the basic Recipe of Mutton Rogan Josh.
- Or
- (b) Give the basic Receipe of Murgh Tandoori.
15. (a) Describe the district features of Kashmiri Cuisine.
- Or
- (b) Detail about Punjabi Cuisine.

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

16. (a) Study of characteristics of raw materials.
- Or
- (b) Define Sausages and types of Sausages.

17. (a) Discuss the characteristics of Goan foods.

Or

(b) Explain the following in Detail.

(i) Searing

(ii) Baste

(iii) Concassee

(iv) Gratinate

(v) Blanching

18. (a) Basic Manufacturing procedure of cheese.

Or

(b) Discuss in detail about History of french cuisine

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**CRAFT CERTIFICATE COURSE EXAMINATION,  
NOVEMBER 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 on 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 disinfection, sterilization 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, drawing 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.
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**CRAFT CERTIFICATE COURSE EXAMINATION,  
NOVEMBER 2019**

**Non-Semester**

**FOOD PRODUCTION**

**(Upto 2015 Batch)**

Time : 3 Hours

Maximum : 100 Marks

**Part A**

(5 × 8 = 40)

Answer any **five** questions.

1. What are the classification of soups with example in each group?
2. Explain methods of mixing foods.
3. Describe about methods of bread making.
4. Classify standardization of recipies.
5. Classify sauces. Give recipe of one ltr of Mayonnaise. What precautions are taken during preparation and storage of mayonnaise?
6. Explain the structure and composition of an egg various ways of cooking eggs with example in each method.
7. Define roux and explain types of roux.
8. Explain aims and objectives of cooking.

**Part B**

(4 × 15 = 60)

Answer any **four** questions.

9. What is the effect of heat on different vegetables and various methods of cooking?
  10. Explain –Types of pastry making.
  11. Draw the organisational structure of kitchens.
  12. List out the safety precautions and prevention of accidents in kitchen.
  13. Give recipe of one ltr. of veloute sauce. With necessary precautions to be observed while preparing these with five derivatives.
  14. Define and classify stoke.
  15. What are the points to be consider while planning menu?
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**CRAFT CERTIFICATE COURSE EXAMINATION,  
NOVEMBER 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. Discuss about various Preparation method of Fish.
2. Explain function and management of Larder.
3. Discuss types of Game and its preparation.
4. Draw the Layout of Larder section of a 5 star hotel.
5. Discuss the care and maintenance of the equipment.
6. Describe forcemeat. Discuss the types and their uses.
7. Explain the following
  - (a) Cavier
  - (b) Veal
  - (c) Aspic
  - (d) Canape'
8. Explain – Blast freezing of meat.

**Part B**

(4 × 15 = 60)

Answer any **four** questions.

9. Explain Duties and responsibilities of chef Garde manger.
10. Show the different cuts of a Beef with its uses and weights.
11. How to choose fish while purchasing and its storage? Give the classification.
12. Draw the layout of Larder Department.
13. Explain Briefly about sandwiches and canapes.
14. Classify different vegetables and fruit carrings.
15. Explain the following:
  - (a) Bacon
  - (b) Ham
  - (c) Offals
  - (d) Steak
  - (e) Terrine
  - (f) Salami
  - (g) Gammon.

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**CRAFT CERTIFICATE COURSE EXAMINATION,  
NOVEMBER 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 are the mode of infection?
2. Define calories, list out all calories foods and how many calories does our body need?
3. What are merits and demerits of Hand an Manual dish washing method?
4. Classify simple test in the detection of common food adulteration.
5. List out food groups and their role in balance diet.
6. What is the prevailing food standard in India?
7. List the functions of Vitamin C.
8. How will you care and prevention of over crowding in kitchen?

**Part B**

(4 × 15 = 60)

Answer any **four** questions.

9. Explain the factors to be considered while planning a kitchen.
  10. Describe food adulteration as public health hazard.
  11. Enumerate on food storage techniques.
  12. Write notes on :
    - (a) Positive good health and habit
    - (b) Food handlers habits
    - (c) Right clothing
  13. Define Nutrients, Proper Diet and rise classes of nutrients.
  14. Explain about pest control.
  15. Discuss about daily requirement of food.
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