

C-4482

Sub. Code

20811

CRAFT CERTIFICATE COURSE EXAMINATION

FOOD PRODUCTION

APRIL 2021 EXAMINATION

&

APRIL 2020 ARREAR EXAMINATION

First Semester

BASIC FOOD PRODUCTION

(2018 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. How will you season a Dosa Griddle?
2. Define Vegetables and name four leafy vegetables.
3. Uses of basic Indian gravies/pastes.
4. What are pulses? Name four pulses.
5. Name five electric equipments used in the kitchen.
6. What are the difference between Maida and Atta?
7. Explain micro-wave cooking.
8. Name four fried/griddled Indian snacks or break fast dishes and explain in short.

9. Explain the following terms :
- (a) Raft
 - (b) Rendering
 - (c) Rigor-Mortis
 - (d) Offals.
10. Define grains and name any four grains.

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Classify fish and give one example to each.
- Or
- (b) Draw a neat diagram of egg and identify its parts. How will make poached egg?
12. (a) How solar cooking is different from convection oven cooking? Explain in detail.
- Or
- (b) What are the demerits of pressure cooking and grilling?
13. (a) What are the duties of break fast cook?
- Or
- (b) Name any five cuts of fish and explain with a sketch.
14. (a) What are the basic Indian gravies? Give the recipe of green gravy/paste.
- Or
- (b) Name and describe any four popular small grain based snacks.

15. (a) Draw a neat sketch of lamb and identify its parts.

Or

(b) How will you store cut fish and chicken?

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Explain in detail – “Mise-en-place”.

Or

(b) Draw the classical organization structure of kitchen.

17. (a) What is minced meat? Explain its uses.

Or

(b) What are the safety measures to be followed in a kitchen?

18. (a) Name any five cuts of chicken and explain in detail of its uses.

Or

(b) What are the selection of process of the following vegetables fruits?

(i) Banana

(ii) Tomato

(iii) Lettuce leaves

(iv) Potato

(v) Onion

C-4483

Sub. Code

20812

CRAFT CERTIFICATE COURSE EXAMINATION

APRIL 2021 EXAMINATION

&

APRIL 2020 ARREAR EXAMINATION

First Semester

ADVANCED FOOD PRODUCTION

(2018 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Define Szechwan.
2. What is Fukien style?
3. Define stock.
4. What is consommé?
5. What are Bouquet garni?
6. What is treacle?
7. Write a short notes on sauce.
8. What is dressings?
9. Define puree.
10. What is Icings?

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Explain the techniques of Chinese cooking.

Or

- (b) Explain about Nouvelle cuisine.

12. (a) Explain the classification of soups.

Or

- (b) Give a note on accompaniments.

13. (a) What are the uses of salt?

Or

- (b) Explain the types of sugar?

14. (a) Give a notes on preparation of sauces.

Or

- (b) Explain the role of dressing in salads.

15. (a) Explain the cattings of sandwiches.

Or

- (b) Give a short notes on the following terms :

(i) A la carté

(ii) Au gratin

(iii) Baking

(iv) Fritters

(v) Zest.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Study of Indian cuisine.

Or

(b) What is selection criteria for sea food? How are they cooked differently?

17. (a) Explain the cuts and uses of potatoes.

Or

(b) Study of characteristics of raw materials.

18. (a) Discuss in details about salads.

Or

(b) What is yeast? Write the functions of yeast in bread making.

C-4484

Sub. Code

20821

CRAFT CERTIFICATE COURSE EXAMINATION

FOOD PRODUCTION

APRIL 2021 EXAMINATION

&

APRIL 2020 ARREAR EXAMINATION

Second Semester

KITCHEN HYGIENE AND FOOD SAFETY

(2018 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. What is low risk food?
2. Expand FIFO.
3. Define food poisoning.
4. What the term of danger zone?
5. Give a short notes on drainage.
6. What is three sink methods?
7. Define Hygiene.
8. Write any two grooming standards.

9. What is diet?
10. Define deficiency diseases.

Part B (5 × 5 = 25)

Answer **all** questions.

11. (a) What are the factor responsible for food spoilage?
Or
(b) Explain the principles of food preservation methods.
12. (a) Give a notes on food infection.
Or
(b) Explain the control of food poisoning.
13. (a) Detail about pest control techniques.
Or
(b) Explain the cleaning methods for electrical equipments.
14. (a) Explain in detail about personal hygiene.
Or
(b) Give a notes on basic first and procedure.
15. (a) Explain any five types of diet.
Or
(b) Write a chart of balanced menu.

Part C (3 × 10 = 30)

Answer **all** questions.

16. (a) Briefly explain about storage techniques.
Or
(b) Explain the classification of food spoilage.

17. (a) Briefly explain the following :

- (i) HACCP
- (ii) COSHH
- (iii) Danger zone
- (iv) Contamination
- (v) Colour coding.

Or

(b) Detail about dish washing methods.

18. (a) What are the importance of oral hygiene and explain?

Or

(b) List out the basic nutrients and explain their role in maintaining good health.

C-4485

Sub. Code

20811

CRAFT CERTIFICATE COURSE EXAMINATION

FOOD PRODUCTION

APRIL 2021 EXAMINATION

&

APRIL 2020 ARREAR EXAMINATION

Non-Semester

BASIC FOOD PRODUCTION

(2016 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Define Mirepoix.
2. What is puree?
3. List any five freshwater fish.
4. Draw the structure of an egg.
5. Define poaching.
6. Define white gravy.
7. What is spit roasting?
8. Give a short note on pot seasoning.

9. List out any five small grains.
10. Write any four uses of vegetables cutting machine.

Part B (5 × 5 = 25)

Answer **all** questions.

11. (a) Give a short notes on kitchen safety procedures.
Or
(b) List at least five job responsibilities of an executive chef and a commis.
12. (a) Explain about types of fish.
Or
(b) Explain the cooking methods of an egg.
13. (a) Give a short notes on solar cooking.
Or
(b) Explain about braising and griddling.
14. (a) Give a short notes on Indian break fast.
Or
(b) Give a short notes on Indian dinner food.
15. (a) Write a note on brown gravy.
Or
(b) Explain about seasoning a griddle.

Part C (3 × 10 = 30)

Answer **all** questions.

16. (a) Explain about mise-en-place.
Or
(b) Explain the classification of fish. How are they select and cooked differentially?

17. (a) Explain about organizational hierarchy of large kitchen.

Or

(b) Explain the special methods of infrared and convection cooking.

18. (a) Explain the importance of small grains in Tamilnadu cooking and give an examples of popular foods in grains.

Or

(b) List the specification , uses and maintenance of vegetable cutting machine.
