

**C-5483**

**Sub. Code**

**20811**

**CRAFT CERTIFICATES COURSE EXAMINATION,  
NOVEMBER 2021.**

**First Semester**

**Food Production**

**BASIC FOOD PRODUCTION**

**(2018 onwards)**

Duration : 3 Hours

Maximum : 75 Marks

**Part A**

(10 × 2 = 20)

Answer **all** questions.

1. What is the role of kitchen stewarding?
2. Define salamander.
3. Write the term of 'Abats'.
4. Write short notes on salami.
5. What is kitchen pantry?
6. Define – pulses.
7. Define – Rechauffe.
8. Define Aspic.
9. Who is garde Manger?
10. What is mise-en-place?

**Part B**

(5 × 5 = 25)

Answer **all** questions.

11. (a) Write the recipe of pongal, Adai and Dosa and varieties.  
Or  
(b) Write any four recipe of popular foods of small grains.
12. (a) Uses of vegetable cutting machine – Explain.  
Or  
(b) Uses of steam generator - Explain.
13. (a) Draw the chart method of cooking.  
Or  
(b) Draw the neat diagram and explain the cuts of chicken.
14. (a) Briefly explain the duties and responsibilities of executive chef.  
Or  
(b) Explain brief – texture.
15. (a) Draw the organisational hierarchy of large kitchen in a star hotel.  
Or  
(b) Draw the diagram and explain methods of cooking eggs.

**Part C**

(3 × 10 = 30)

Answer **all** questions.

16. (a) Explain the method of Yellow gravy preparation and its storage method.  
Or  
(b) Explain the method of Brown gravy preparation and its storage method.

17. (a) Draw and explain – Microwave cooking.

Or

(b) Explain in detail about the – convection cooking.

18. (a) Explain about the safety factors to be followed in the star hotels kitchen.

Or

(b) Draw the diagram and explain types of fish, cuts of fish and methods of cooking fish.

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**C-5484**

**Sub. Code**

**20812**

**CRAFT CERTIFICATES COURSE EXAMINATION,  
NOVEMBER 2021.**

**First Semester**

**Food Production**

**ADVANCED FOOD PRODUCTION**

**(2018 onwards)**

Duration : 3 Hours

Maximum : 75 Marks

**Part A**

(10 × 2 = 20)

Answer **all** questions.

1. Write any four basic ingredients of chinese cooking.
2. Give any four Indian popular dishes.
3. What is garnishes?
4. Define sausages.
5. Define mirepoix.
6. Write any four types of salt.
7. Define salads.
8. List the types of cheese.
9. Define Deglace.
10. List out types of yeast.

**Part B**

(5 × 5 = 25)

Answer **all** questions.

11. (a) Explain the following dishes
- (i) Yakhni shorba
  - (ii) Tamator shorba
  - (iii) Mithaee
  - (iv) Kulcha
  - (v) Naan

Or

- (b) Explain about French cuisine.
12. (a) What you mean by stock and explain its classification?

Or

- (b) What are the types of saugages?
13. (a) Draw a neat diagram of an egg and explain the parts.

Or

- (b) Explain the types of cheese.
14. (a) Explain about types of sandwiches.
- Or
- (b) Give a notes on cuts of vegetables.
15. (a) What is pastries and explain the preparation method of puff pastry?

Or

- (b) Explain the sponge faults and their remedies.

**Part C**

(3 × 10 = 30)

Answer **all** questions.

16. (a) Discuss in detail about fat and oils.

Or

(b) What is soup? Give some examples for them and explain their types.

17. (a) Name the methods of Indian Sweet making and explain any two.

Or

(b) What are the essential ingredients for cake making? and explain their functions.

18. (a) Explain the faults of cookies and their causes.

Or

(b) Explain the defects found in some pastries and their causes.

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