

C-6897

Sub. Code

20812

**CRAFT CERTIFICATE COURSE EXAMINATION,
APRIL 2022**

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 a short notes on beuquet garni.
2. Define flute.
3. Write the term of Garnish.
4. Define Jaljeera pani.
5. Write a short notes on fermentation.
6. Define the term of baba.
7. What are the types of cheese?
8. Define Baking.
9. What is Demiglaze?
10. List out any five desserts in Indian Cuisine.

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Explain about Indian cuisine.
Or
(b) Explain manufacturing procedure of cheese.
12. (a) Define sandwiches. Explain its types and cuttings.
Or
(b) Define cookies. Explain its types and faults and Remedies.
13. (a) Explain types and classification of stocks.
Or
(b) Describe History of French cuisine.
14. (a) Write about food's and their casual accompaniments.
Or
(b) Explain the role of accompaniments and garnishes.
15. (a) Explain the following:
(i) Raising Agents.
(ii) Liquids.
(iii) Fats and Oils.
Or
(b) Explain the following:
(i) Dry sausages.
(ii) Grenobloise.
(iii) Diable
(iv) Aigulette murat.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Chinese cuisine - Explain.

Or

(b) Nouvelle cuisining - Explain.

17. (a) Explain in detail about soups. Types and classification.

Or

(b) Explain in detail about mother sauces preparation, derivatives.

18. (a) Detailed about Icing.

Or

(b) Detailed about 'Pastries'

C-5485

Sub. Code

20821

**CRAFT CERTIFICATES COURSE EXAMINATION,
APRIL 2022**

Second Semester

Food Production

KITCHEN HYGIENE AND FOOD SAFETY

(2018 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Define Foods.
2. What is Preservation?
3. Expand – PFA and FPO.
4. What is colour coding?
5. Define HACCP.
6. What is ventilation?
7. Define Disinfection.
8. What is kitchen hygiene?
9. Give short notes on First aid.
10. Write the term of Grooming.

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Give a notes on high risk foods.

Or

(b) Explain about simple preservation methods.

12. (a) Explain food intoxication and their causative.

Or

(b) Give a notes on food safety methods.

13. (a) Explain about sterilization and sanitation.

Or

(b) Explain the cleaning methods of large and small equipments.

14. (a) Discuss good grooming standards.

Or

(b) List the minor injuries and explain the procedure of first aid.

15. (a) Give a note on causative nutrients.

Or

(b) Explain about balanced menu.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Briefly explain the types of storage.

Or

(b) Explain the general rules of sanitary food handling.

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

Or

(b) Draw and explain of two and three sink dish washing methods.

18. (a) Discuss causes of Accidents and their preventive methods.

Or

(b) What is balanced diet? and explain the types of diet with importance.
