

C-8033

Sub. Code

20811

**CRAFT CERTIFICATION COURSE EXAMINATION,
NOVEMBER 2022.**

First Semester

Food Production

BASIC FOOD PRODUCTION

(2018 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Explain marbling.
2. Write down the duties of chef commuter.
3. Name any four safety equipments used in kitchen.
4. What is meuniere?
5. How do you make yellow gravy?
6. Name any five snacks prepared by using small grains.
7. What are the duties held in commissary department?
8. What are the essential ingredients used to make idly and dosa varieties?
9. Explain the seasoning procedures of Indore.
10. Write short notes on Solar Cooking.

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Explain the duties and responsibilities of the Commiss III

Or

- (b) Explain and list down 10 kitchen safety procedures to be followed.

12. (a) Draw the diagram of the egg and explain its parts.

Or

- (b) Explain the different methods of cooking eggs.

13. (a) Explain about convection cooking.

Or

- (b) Explain

- (i) Pot roasting
- (ii) Split roasting
- (iii) Oven Roasting

14. (a) Explain the snacks made from the following grains

- (i) Channa dal
- (ii) Urad dal
- (iii) Raw rice

Or

- (b) Explain the preparation of yellow and Kadai gravy.

15. (a) Write down the uses of different coloured cutting board.

Or

- (b) What do you mean by vegetable cutting machine and describe its uses?

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Explain the duties and responsibilities of “Gardemanger”.

Or

- (b) Write down the difference between infra-red cooking and solar cooking.

17. (a) Explain the preparation method of “Makhani Gravy”.

Or

- (b) How can you make green gravy? Explain.

18. (a) Write down the maintenance procedure followed in Meat mincing machine.

Or

- (b) Write down the maintenance procedure followed in steam generator and steam vessel.

C-8034

Sub. Code

20812

**CRAFT CERTIFICATE COURSE EXAMINATION,
NOVEMBER 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. Define cookery.
2. Name any ten basic ingredients used in Chinese cuisine.
3. What is stock?
4. Name any five commonly used garnishes for soups.
5. What do you mean by “Raising agents”?
6. What is cheese?
7. What do you mean by “Sandwiches”?
8. Name any four types of vegetable cutting.
9. What is “Demi glaze”?
10. What is “Bouquet garni”?

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Write the recipe for “Tomato shorba”.
Or
(b) Write short notes on five Chinese regional cuisines.
12. (a) Suggest suitable garnishes for the following
(i) Tomato juice
(ii) Fruit cocktail
(iii) Stews
(iv) Pulaos
(v) Dals
Or
(b) Name any ten International Soups with its origin.
13. (a) Write the uses of salt in cooking.
Or
(b) Write the recipe for Hollandaise sauce and its method of preparation.
14. (a) Write the various cuts of potatoes with its shapes and sizes with diagram.
Or
(b) Define yeast. Write its role in bakery products.
15. (a) Write the different types of sandwiches and explain.
Or
(b) Define Icings. Write its recipe and method of preparation.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Explain the history of French Cuisine.

Or

(b) Briefly explain about Indian Cuisine.

17. (a) Classify soups and explain all in detail.

Or

(b) What is salad? Write its parts and explain any five meat based salad with its ingredients and dressings.

18. (a) Name the different types of cheese with its origin and explain its manufacturing process.

Or

(b) Explain the following

(i) Al'a Carté

(ii) Croutons

(iii) Fillets

(iv) Mire poix

(v) Puree

C-8035

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20821

**CRAFT CERTIFICATE COURSE EXAMINATION,
NOVEMBER 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 food.
2. Expand the following:
 - (a) FIFO
 - (b) HACCP
3. Distinguish between food infection and food intoxication.
4. What is Balanced diet?
5. Define Pasterization.
6. What is the deficiency disorder of Vitamin D?
7. Define cross contamination.
8. What is Blast freezing?
9. Write short note on pesticides.
10. What is adulteration? Give one example.

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) How do you classify foods based on perishability?

Or

- (b) Explain the types of bacterial food poisoning.

12. (a) What is food preservation? Explain the types of food preservatives with example.

Or

- (b) Brief three sink diswashing method.

13. (a) Methods of Garbage disposal – Explain.

Or

- (b) Explain the personal hygiene practices should be followed in the kitchen.

14. (a) What are the types of accidents happen in the kitchen? and Explain.

Or

- (b) Explain the factors which affect the growth of microorganisms.

15. (a) Explain the following food laws:

(i) PFA

(ii) AGMARK

Or

- (b) Mention the functions, sources and deficiency of Vitamin A and Vitamin C.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Explain about the importance of oral hygiene.

Or

(b) Write about the cleaning methods for large and small equipments.

17. (a) Elaborate the structural details of hygienic kitchen.

Or

(b) Classification of pest? Explain the measures to control pest.

18. (a) Explain about food safety standards.

Or

(b) Elaborate about comfortable and protective clothing.
