

C-9021

Sub. Code

20821

**CRAFT CERTIFICATE COURSE EXAMINATION,
APRIL 2023.**

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. Classify vitamins.
2. Define food poisoning.
3. Give short notes on anaemia.
4. What is burns and scalds?
5. Define danger zone.
6. What are the systems of ventilation ?
7. Define micronutrient.
8. List any four pesticides recommended to use in kitchen.
9. Differentiate Garbage and refusal waste.
10. Expand the following:
 - (a) LTH
 - (b) HTST

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) What are the different methods of storage techniques followed in the kitchen?

Or

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

12. (a) Explain – HACCP and its principles.

Or

- (b) Explain any two food laws to ensure food safety.

13. (a) Explain the causes of food spoilage.

Or

- (b) What are the precautions to prevent accidents in the kitchen?

14. (a) Explain about pest control techniques.

Or

- (b) Write the functions, sources and deficiency of vitamin A and vitamin D.

15. (a) Give a structural details for hygienic kitchen.

Or

- (b) List out the first aid for minor injuries.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Explain the methods of food preservation.

Or

- (b) Give a detailed explanation about food infection.

17. (a) Explain the different methods of garbage disposal.

Or

- (b) List out any four deficiency diseases, symptoms, functions and food sources.

18. (a) Elaborate the methods of dishwashing.

Or

- (b) Write in detail about the types, causes and preventive methods of kitchen accidents.

C-9020

Sub. Code

20812

**CRAFT CERTIFICATE COURSE EXAMINATION,
APRIL 2023.**

First Semester

Food Production

ADVANCED FOOD PRODUCTION

(2018 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. What is Paella?
2. Define the term Ravioli.
3. What is Spaetzle?
4. Define the term "Bratwurst"
5. How to prepare Marquise potato?
6. What is Blancmange?
7. Name any two popular fish preparation of Bengal cuisine.
8. Give two examples of Cold soups with their country of origin.
9. What is Demi-glaze?
10. Name any two types of cookies.

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Write brief note on Fondant icing and marzipan.
Or
(b) Differentiate between Natural bread improver and chemical bread improver.
12. (a) Explain the role of different ingredients in bread making.
Or
(b) What are the different cuts of Potatoes?
13. (a) How will you prepare Pindi Channa?
Or
(b) Write the salient features of French Cuisine.
14. (a) What are the basic mother sauces of French cuisine? Explain any one of the preparation.
Or
(b) Write a brief note on hard cheese.
15. (a) Write the method of cutting a sandwich.
Or
(b) Differentiate between Naan and kulcha

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Explain in detail the speciality of Spanish cuisine. Explain Tapas and its popularity.
Or
(b) “Mezze platter is gaining importance all around the world”. Justify the statement with focus on Mezze and Mediterranean food.

17. (a) Define churn frozen dessert. Explain in detail different varieties of churn frozen Desserts.

Or

- (b) What are various parts of a sandwich? Explain the importance of each part giving suitable examples.

18. (a) “Indenting plays an important role in bulk food production”. Explain.

Or

- (b) Explain the components of a Sandwich and write the uses of spreads and dressing.
