

C-1174

Sub. Code

20811

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

First Semester

Food Production

BASIC FOOD PRODUCTION

(2018 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. List the name of the Kitchen staffs.
2. Write the types of Knives.
3. Define an Egg.
4. Name the various Lamb preparation.
5. Explain the term 'offal'.
6. What you mean by stewing?
7. Name the ingredients used in Adai preparation.
8. Write about the storage of yellow gravy.
9. List the name of Tandoori Masala ingredients.
10. Define Baking.

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Plan a kitchen layout of a three star hotel.

Or

- (b) Explain the duties and responsibilities of Executive Chef.

12. (a) Name the various Fish preparation.

Or

- (b) Brief the selection factors of meat.

13. (a) Explain the various methods of Cooking Food.

Or

- (b) Write short notes on :

- (i) Poaching
- (ii) Braising
- (iii) Broiling

14. (a) List the Name of the ingredients and recipes of paniaram and pongal.

Or

- (b) Name some small grains from regional language (Tamil) to English and their preparations.

15. (a) Write short notes on:

- (i) Kadai gravy
- (ii) Brown gravy
- (iii) White gravy

Or

- (b) Briefly explain about Tandoor Pot seasoning and maintenance.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) What are the different sections in a Kitchen? Explain.

Or

- (b) Explain various Mise-en-place in Kitchen.

17. (a) Brief the selection factors of Meat.

Or

- (b) List the cuts of Lamb and usage of the cuts.

18. (a) Explain about any five Breakfast and dinner dishes.

Or

- (b) Describe about Tandoor Pot, Masala and preparation.
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C-1175

Sub. Code

20812

**CRAFT CERTIFICATE COURSE EXAMINATION,
NOVEMBER 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. Name any five ingredients used in French cuisine.
2. Name any five popular Bengali dishes.
3. What is Sauce?
4. What is Sausage?
5. What is Roux?
6. What is Canapes?
7. Name any four derivatives of Hollandaise sauce.
8. What is the difference between Horsd'oeuvres and salad?
9. Name any four vegetable based salad with its dressings.
10. What do you mean by "Mirepoix"?

Part B

(5 × 5 = 25)

Answer **all** questions.

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

Or

- (b) Write the recipe for “Mutton Rogan Josh”.

12. (a) How will you choose fish?

Or

- (b) Give correct accompaniments for the following

- (i) Oysters
- (ii) Puree soup
- (iii) Fried fish
- (iv) Roast lamb
- (v) Roast duck

13. (a) Name any five popular spices and herbs used in kitchen and write its importance.

Or

- (b) Name any five famous Indian sweets and explain with its recipe

14. (a) Classify vegetables and explain different methods of vegetable cooking.

Or

- (b) Name any five fish based salad and write its ingredients and dressings.

15. (a) Explain the following culinary terms.

(i) Appetisee

(ii) Blanching

(iii) Fillet

(iv) Garnish

(v) Bain Marie.

Or

(b) Write any five common faults and its remedies to be taken in yeast products.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Describe the Nouvelle cuisine.

Or

(b) Explain the history of Indian Cuisine.

17. (a) Classify the raw materials used in cooking and explain all.

Or

(b) Classify the mother sauces and explain all with its recipe, method of preparation and its derivatives.

18. (a) What is “Sandwiches”? Write the important points to be observed while preparing sandwiches and explain different types of sandwiches.

Or

- (b) Write short notes on the following :

- (i) Sponge cakes
- (ii) Icings
- (iii) Pastries
- (iv) Cookies
- (v) Hot desserts.

C-1176

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20821

**CRAFT CERTIFICATE COURSE EXAMINATION,
NOVEMBER 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. What is the role of microbes in food spoilage?
2. Write about the classification of foods in case of spoilage.
3. List any two types of food poisoning.
4. What is food infection?
5. Pen down the sink washing methods.
6. Jot down the cleaning methods of large and small equipments.
7. How should we care for our body parts for personal hygiene?
8. Write the two importances of oral hygiene.
9. What's the deficiency disease of Vitamin A?
10. Write the symptoms of the deficiency disease of iron.

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) What is FIFO? Write about it.
Or
(b) Explain about food preservation.
12. (a) Write about the causative agents of food infection.
Or
(b) Elaborate on food safety methods.
13. (a) List the eco-friendly methods of garbage disposal.
Or
(b) Expound about the pest control techniques.
14. (a) Name the causes of accidents while cooking.
Or
(b) How will you do first aid for burns and scolds? Explain.
15. (a) What are causative nutrients for the deficiency disease rickets and pellagra, explain about it.
Or
(b) Write the importance of balance diet.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Differentiate between high risk and low risk foods.
Or
(b) Pen down about the types of food storage.

17. (a) Write an essay about food safety.

Or

(b) Expound about the good structural details for a hygienic kitchen.

18. (a) Inscribe an essay on personal safety.

Or

(b) Write the list of deficiency diseases.

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20811

**CRAFT CERTIFICATE COURSE IN FOOD
PRODUCTION EXAMINATION,
NOVEMBER 2023.**

First Semester

BASIC FOOD PRODUCTION

(2023 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 1 = 10)

Answer **all** questions.

1. Chick pea, Soy beans and Moong Dal are varieties of _____
(a) Pulses (b) Cereals
(c) Grains (d) All of the above
2. Foxtail is an example of _____
(a) Pulses (b) Grains
(c) Cereals (d) Millet
3. Salmon is example of _____
(a) International fish (b) Crab
(c) Lobster (d) Prawn
4. Omelette and Scrambled are example of _____
preparation
(a) Chicken (b) Egg
(c) Mutton (d) Vegetable

5. _____ a fermented rice pancake, is a speciality of the South Indian coastal state of Kerala.
- (a) Idly (b) Rice cake
(c) Appam (d) Dosa
6. Muruku is an example of _____ snack
- (a) South Indian snack
(b) North Indian snack
(c) South Indian sweet
(d) North Indian sweet
7. _____ refer to the cooking of food in hot fats or oils, usually done with a shallow oil bath in a pan over a fire or as so-called deep fat frying, In which the food is completely immersed in a deeper vessel of hot oil.
- (a) Roasting (b) Boiling
(c) Frying (d) Poaching
8. _____ method is used to cook food gently in liquid just below the boiling point.
- (a) Roasting (b) Boiling
(c) Frying (d) Poaching
9. _____ is a large urn-shaped oven, usually made of clay, originating from the Indian subcontinent.
- (a) Oven (b) Microwave
(c) Tandoor (d) Tawa
10. Refrigerator and Oven is an example _____ kitchen Equipment
- (a) Small (b) Big
(c) medium (d) manual

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Draw the kitchen organizational structure of a medium size hotel.

Or

- (b) What are the various task done under Mise-en-place.

12. (a) Classify Fish and its types. What are selection criteria for fish.

Or

- (b) Write a short note on Egg cookery. What is uniqueness of egg as an ingredient?

13. (a) Write short note on the popularity of south Indian Breakfast.

Or

- (b) Explain Puttu. Give the Recipie of Puttu for 10 people.

14. (a) Classify Methods of cooking under medium of Fat in detail.

Or

- (b) Write a short note of microwave cooking. Its Advantage and disadvantage.

15. (a) Discuss various Thickening Agent used in Indian Gravies?

Or

- (b) Give the Recipie of Makhani Gravy? Its preparation and storage.

Part C

(5 × 8 = 40)

Answer **all** questions.

16. (a) Write about safety Factors followed in kitchen.

Or

- (b) What are the various raw Materials used in south Indian kitchen in detail.

17. (a) Draw the structure of lamb and explain it various cuts also mention appropriate cooking method for them.

Or

- (b) Explain the various cuts of chicken with the help of diagram also mention the selection and cleaning of chicken.

18. (a) Explain about the basic methods of cooking with the help neat-flow chart. Explain each method in detail.

Or

- (b) Write in details about the special methods of cooking.

19. (a) Give a comparative study of Kolukkattai, Adai, Idli in terms with, method, Ingredients, nutritional value.

Or

- (b) Write an essay on popularizing south Indian Grains and snacks preparation, its marketing, packaging and sales.

20. (a) Write and Explain the Basis Indian gravies with the help of flow chart. Explain its coloring, thickening and flavouring Agent.

Or

- (b) Write short note on:

- (i) Vegetable Cutting Machines.
(ii) Meat Mincing Maintenance.

C-1457

Sub. Code

20812

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

First Semester

Food Production

ADVANCED FOOD PRODUCTION

(2023 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 1 = 10)

Answer **all** questions.

1. _____ consists of pieces of lamb or mutton braised with a gravy flavoured with garlic, ginger and aromatic spices (clove, bay leaves, cardamom, and cinnamon), and in some versions incorporating onions or yoghurt.
(a) Mutton briyani (b) mutton kurma
(c) mutton curry (d) rogan josh
2. It is a dish originating in the Indian subcontinent consisting of meat or vegetables braised with yogurt or cream, water or stock, and spices to produce a thick sauce or glaze _____
(a) Biryani (b) Kurma
(c) curry (d) none of the above
3. What is the National Soup of Italy served with Pasta _____?
(a) Ministrone (b) muliigatwany
(c) Gaspacho (d) cold soup

4. Sautéed vegetables and Tartar Sauce is an Accompaniment for _____
- (a) Grilled chicken (b) grilled fish
(c) grilled beef (d) grilled lamb
5. Yeast & Baking powder are example of _____
- (a) Sweetening agent (b) raising agent
(c) Shortening agent (d) none of the above
6. Jardinière & Fondant are typically cuts of which vegetable _____
- (a) Carrot (b) Bean
(c) potato (d) beetroot
7. Demi glaze is a derivatives of _____
- (a) Espagole (b) mayonnaise
(c) hollandaise (d) veloute
8. Vinaigrette & Mayonnaise are example of _____
- (a) Sauces (b) salad dressing
(c) liquid (d) none of the above
9. Ravioli is an example of _____
- (a) Pasta (b) stuffed pasta
(c) none of the above (d) all of the above
10. The purpose of using a _____ is to create a uniform, controlled temperature around the food.
- (a) Refeigerator (b) bain —marie
(c) walk in (d) none of the above

Part B

(5 × 5 = 25)

Answer ALL questions.

11. (a) Write short note on Chinese Cooking technique.

Or

- (b) Give a brief description of any 5 popular Indian Dish and its origin.

12. (a) Write short note on various food and its accompaniment.

Or

- (b) Write a short note on types of Sausages.

13. (a) Discuss about various Flavouring and Seasoning used in Cooking.

Or

- (b) Discuss on various cuts of potatoes with drawing. Mention any 5 potato dishes.

14. (a) Discuss on various salad, salad dressing its parts and garnish.

Or

- (b) What are various vegetable used in Indian Cooking? Mention 5 vegetable dishes in India.

15. (a) Discuss on various faults and remedies in sponge making.

Or

- (b) Discuss on types of King and its uses.

Part C

(5 × 8 = 40)

Answer ALL questions.

16. (a) Write an essay on French Cuisine, its culture Geographical influence, ingredients in cooking.

Or

- (b) Write an essay on Regions of China and its significance in cooking.

17. (a) What is a Stock, What are points to keep in mind while making Stock? Give Recipe of 5 lit brown stock.

Or

- (b) Write a detailed note Sausage and its types with preparations.

18. (a) Discuss on various Indian Dessert from North and South Indian and detail.

Or

- (b) Give the procedure for making Paneer. Name any 10 paneer dishes in India.

19. (a) What are Sauce? Discuss 6 Mother sauces and derivatives with two line description.

Or

- (b) What are Sandwich? What are the bread used in Sandwich and discuss various types of Sandwich.

20. (a) What is Yeast? What are its types? Discuss few yeast product its faults and remedies.

Or

- (b) What are Cookies? Write about its types and methods. Give Recipe of Chocolate chip Cookies.