

C-2822

Sub. Code

20811

**CRAFT CERTIFICATE COURSE EXAMINATION,
APRIL 2024.**

First Semester

Food Production

BASIC FOOD PRODUCTION

(2023 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 1 = 10)

Answer **all** questions.

1. _____ is a French term for having all your ingredients measured, cut, peeled, sliced, grated, etc. before you start cooking.
(a) Mise-en-place (b) mise-en-scene
(c) pre-cutting (d) Pre cooking
2. Boiling and Braising are used in _____ method of cooking.
(a) Moist (b) Dry
(c) Medium of fat (d) None of the above
3. Drumstick, Thigh, Breast and Wings are the cuts of _____.
(a) Beef (b) Pork
(c) Chicken (d) Lamb
4. Braising and Stewing can be used to cook _____.
(a) Vegetables (b) Fruit
(c) Pasta (d) Mutton

5. A _____ uses sunlight to cook food instead of gas or electricity.
- (a) Dry cooking (b) Moist cooking
(c) Solar cooking (d) All of the above
6. _____ is a cooking method that uses dry heat where hot air covers the food, cooking it evenly on all sides with temperatures of at least 150°C (300°F) from an open flame, oven, or other heat source.
- (a) Braising (b) Boiling
(c) Stewing (d) Roasting
7. Give two example of Dosa variety
- (a) Idly, vada (b) podi, onion dosa
(c) all of the above (d) none of the above
8. _____ is a type of savoury rice cake, originating from South India, popular as a breakfast food in Southern India and in Sri Lanka. The cakes are made by steaming a batter consisting of fermented black lentils (de-husked) and rice.
- (a) Dosa (b) Vada
(c) Pongal (d) Idly
9. Which gravy is used to make Chicken Butter Masala
- (a) Makhni gravy (b) Orange gravy
(c) Salem gravy (d) None of the above
10. Broiled Onion and Tomato paste is used to make _____ Gravy.
- (a) Orange (b) Red
(c) Brown (d) Yellow

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Write a short note on basic kitchen safety procedure followed in kitchen.

Or

- (b) Give the duties of sous chef in a 5 star hotel.

12. (a) What are types of Fish? Explain with help of flow chart.

Or

- (b) Draw and explain the structure of the Egg? Mention few Egg dishes prepared for breakfast.

13. (a) Draw the flow chart and explain various methods of cooking in brief.

Or

- (b) Explain (i) Microwave cooking (ii) Convection cooking (iii) Infrared cooking.

14. (a) Give the recipe of preparing Pongal? Mention its accompaniment and garnish.

Or

- (b) What are the various popular small grain snacks available in South India? Explain few.

15. (a) Write a short note on steam generator and steam vessel operation.

Or

- (b) Give the Recipe of brown Gravy, its preparation and storage.

Part C

(5 × 8 = 40)

Answer **all** questions.

16. (a) What are the types of knives and cutting board used in kitchen? Mention its color coding and cleanliness.

Or

- (b) Explain the duties of executive chef in a 5 Star Hotel.

17. (a) Draw and explain cuts of chicken. Mention various methods used for cooking chicken.

Or

- (b) Draw the structure of lamb and explain. What is the selection criteria for purchasing lamb.

18. (a) Do a comparative study of (i) Poori (ii) Pongal and (iii) Paniyaram? It method and ingredients.

Or

- (b) Write a note on South Indian Breakfast and popularity in India and health benefits.

19. (a) What is Gravy? Explain the methods and procedure for making and storing white gravy.

Or

- (b) Write a short note on Tandoor cooking.

20. (a) Classify moist method of cooking and explain in detail.

Or

- (b) Explain solar cooking and its benefits.

C-2823

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20812

**CRAFT CERTIFICATE COURSE EXAMINATION,
APRIL 2024**

First Semester

Food Production

ADVANCE FOOD PRODUCTION

(2023 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 1 = 10)

Answer **all** questions.

1. WOK and Cleaver are equipment used in which Cuisine _____.
(a) South Indian (b) North Indian
(c) Chinese Cuisine (d) Continental

2. _____ is a mixed rice dish originating among the Muslims of South Asia. It is made with spices, vegetables, rice, and usually some type of meat (chicken, beef, goat, lamb, prawn, or fish).
(a) Biryani (b) Pulao
(c) steamed rice (d) boiled rice

3. It is a bunch of herbs and spices, contains leeks, celery, thyme, parsley, bayleaf _____.
(a) Spices box (b) bouquet garni
(c) masala (d) spice powder

4. National Soup of Spain is _____.
- (a) Ministrone (b) Muligatwany
(c) Bisque (d) Gaspacho
5. _____ is a fresh acid-set cheese common in cuisine of the Indian subcontinent made from full-fat buffalo milk or cow milk.
- (a) paneer (b) cheese
(c) curd (d) milk powder
6. Ladoos and Rasagullas are example of _____.
- (a) Indian meal (b) Indian savoury
(c) Indian sweet (d) None of the above
7. Béchamel and Espagnole are example of _____.
- (a) Father sauce (b) Mother sauce
(c) Brother sauce (d) None of the above
8. Brunnoise and Macedoine are cuts of _____.
- (a) beef (b) pork
(c) vegetables (d) fruit
9. A food or drink that stimulates the appetite and is usually served before a meal.
- (a) dessert (b) roti
(c) sorbet (d) appetizer
10. _____ is made up of three essential components: an acid (such as vinegar, wine, or citrus), an oil (such as olive oil or sesame oil), and a flavouring agent (such as herbs and spices).
- (a) marinate (b) soaking
(c) resting (d) leavening

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Write short note on Chinese cuisine and the techniques used.

Or

- (b) Write short note on history of French cuisine and the ingredients they use.

12. (a) Write short note on consomme, its preparation and garnishes used.

Or

- (b) Write the recipe of five lit white stock.

13. (a) Write the procedure for making paneer.

Or

- (b) Give the method of preparing cheese.

14. (a) Write about the vegetables used in Indian cuisine.

Or

- (b) Write short note on sandwich, its base, garnishes and dressing and filling.

15. (a) What are pastries? Write its types, faults and remedies.

Or

- (b) Write about the various hot and cold dessert, the types, its fault and remedies.

Part C

(5 × 8 = 40)

Answer **all** questions.

16. (a) Write a detailed note on Indian cuisine. Mention for popular Indian dishes.

Or

- (b) Write an essay on Nouvelle cuisine.

17. (a) Write about various garnishes used in Indian cuisine. What are the importance of garnishes in modern days?

Or

- (b) Write about fish cookery, cuts of fishes and its cooking.

18. (a) Write about various raising and thickening agent used in Indian kitchen.

Or

- (b) Write a descriptive note on Indian sweets and making process. What are the various sweetening agents?

19. (a) Write a note on salads, its base, garnishes, body and dressing.

Or

- (b) Write on various mother sauce with the help of flow chart, and its various derivatives.

20. (a) Discuss the various method of making cake, its types. Give the recipe of a basic sponge.

Or

- (b) Discuss about various icing, its types and uses. Give the recipe of royal icing.