

**C-5736**

**Sub. Code**

**20811**

**CRAFT CERTIFICATE COURSE EXAMINATION,  
APRIL 2025**

**First Semester**

**Food Production**

**BASIC FOOD PRODUCTION**

**(2023 onwards)**

Duration : 3 Hours

Maximum : 75 Marks

**Part A**

(10 × 1 = 10)

Answer **all** questions.

1. What cooking method typically uses dry heat in an enclosed space?
  - (a) Steaming
  - (b) Braising
  - (c) Frying
  - (d) Baking
2. What is the purpose of Mise en place in kitchen organization?
  - (a) To clean the kitchen thoroughly before cooking
  - (b) To organize ingredients and equipment before cooking
  - (c) To ensure proper ventilation in the kitchen
  - (d) To create a seating arrangement for guests
3. Which cooking method involves cooking meal using direct exposure to high heat, usually from above?
  - (a) Brailing
  - (b) Sauteing
  - (c) Poaching
  - (d) Steaming

4. What type of egg are typically used for poaching due to their ability to hold their shape well?
- (a) Fresh egg                      (b) Hard-boiled eggs  
(c) Pasteurized egg              (d) Refrigerated eggs
5. What is the primary purpose of braising?
- (a) To cook food slowly in a liquid  
(b) To cook food quickly high heat  
(c) To cook food indirectly using steam  
(d) To cook food directly over an open flame
6. What special cooking technique involves cooking food using the heat generated by volcanic stones?
- (a) Tandoori                      (b) Stone cooking  
(c) Teppanyaki                  (d) Charcoal grilling
7. Which South Indian breakfast dish is a Savory Pancake made from fermented rice and lentil batter?
- (a) Dosa                              (b) Idiyappam  
(c) Appam                          (d) Puttu
8. Which Indian dinner dish is a creamy spinach and paneer curry?
- (a) Palak Paneer                  (b) Malai Kofta  
(c) Chana Masala                (d) Aloo Gobi
9. Which Indian gravy is known for its rich and creamy texture, often made with cashew nut paste and cream?
- (a) Karma gravy                  (b) Palak gravy  
(c) Makhani gravy                (d) Bhuna gravy

10. Which of the following should be done before cleaning electrical kitchen equipment?
- (a) Unplugging the equipment
  - (b) Turning off the lights in the kitchen
  - (c) Increasing the temperature setting
  - (d) Adding water to the equipment

**Part B**

(5 × 5 = 25)

Answer **all** questions, choosing either (a) or (b).

11. (a) List various parts of a knife and its uses.
- Or
- (b) Explain the duties and responsibilities of sous chef briefly.
12. (a) Sketch and label the cuts of chicken.
- Or
- (b) Explain any two method of cooking with lamb.
13. (a) Outline the impacts of special method of cooking.
- Or
- (b) Discuss on infrared cooking system.
14. (a) Write a note on preparation method of Kolukkattai.
- Or
- (b) What is pongal? Describe the recipes for pongal.
15. (a) Outline the important of tandoor pat seasoning.
- Or
- (b) Describe the vegetable cutting machine.

**Part C**

(5 × 8 = 40)

Answer **all** questions, choosing either (a) or (b).

16. (a) Draw the organisational hierarchy of large kitchen in a star hotel. Outline the duties and responsibilities executive chef.

Or

- (b) Define cooking. Categories the method of cooking with neat diagram.

17. (a) Explain the selection factor and cooking of fish with examples.

Or

- (b) Describe the methods of cooking eggs with example.

18. (a) Sketch and explain the microwave cooking method.

Or

- (b) Outline the difference between basic method of cooking and special method of cooking.

19. (a) Write the recipe of Adai, Idiappam and puttu and varieties.

Or

- (b) Discuss in detail about the popular dinner items with chutney varieties.

20. (a) Describe the basic gravies used in Indian cuisine.

Or

- (b) Differentiate between green and white gravy preparation method in Indian kitchen.

**C-5737**

**Sub. Code**

**20812**

**CRAFT CERTIFICATE COURSE EXAMINATION,  
APRIL 2025.**

**First Semester**

**Food Production**

**ADVANCED FOOD PRODUCTION**

**(2023 onwards)**

Duration : 3 Hours

Maximum : 75 Marks

**Part A**

(10 × 1 = 10)

Answer **all** questions.

1. Which regional cuisine is renowned for its emphasis on fresh ingredients, light flavour and the uses of sea food?  
  
(a) Cantonese                      (b) Hunan  
(c) Shandong                      (d) Xinjiang
2. New cuisine in French highlighting about light sauce, small portions and multiple courses is also known as \_\_\_\_\_.  
  
(a) Nouvelle cuisine  
(b) Haute cuisine  
(c) Modern cuisine  
(d) Molecular cuisine
3. Fond de cuisine refers to  
  
(a) Stock                              (b) Soup  
(c) Sauce                              (d) Griller

4. Which among these is the international soup of Spain?
- (a) Gazpacho (b) Minestrone  
(c) Mulligatawny (d) Scotch Broth
5. Which of the following is NOT a legume?
- (a) Lentils (b) Chickpeas  
(c) Almonds (d) Peanuts
6. What is the key flavouring ingredient in the Indian dessert "Phirni"?
- (a) Cardamom (b) Cinnamon  
(c) Nutmeg (d) Saffron
7. Which of the following is NOT one of the five mother sauces in classical French cuisine?
- (a) Bechamel (b) Veloute  
(c) Pesto (d) Hollandaise
8. Which cut produces, thin, round slices, often used for cucumbers and carrots in salads?
- (a) Rondelle (b) Oblique  
(c) Paysanne (d) Brunoise
9. Which of these desserts is made from deep-fried dough often coated with cinnamon sugar?
- (a) Tarte tatin (b) Churro  
(c) Cannoli (d) Baklava
10. In a Genoise sponge cake, what ingredients are typically added to provide extra stability and structure?
- (a) Cornstarch (b) Butter  
(c) Milk (d) Gelatin

**Part B**

(5 × 5 = 25)

Answer **all** questions, choosing either (a) or (b).

11. (a) Describe Nouvelle cuisine.

Or

- (b) List any five unique ingredients used in French cuisine.

12. (a) Explain the importance of a accompaniments.

Or

- (b) Describe the types of stocks.

13. (a) Write the uses of eggs in cookery.

Or

- (b) Describe the importance of leaving agent.

14. (a) What is sauce? Classify basic mother sauces.

Or

- (b) Define Salad. Discuss various types of salad.

15. (a) Describe about smorgasbord.

Or

- (b) Write a note on cake faults and remedies.

**Part C**

(5 × 8 = 40)

Answer **all** questions, choosing either (a) or (b).

16. (a) Write a detail note on regions of Indian cuisine and their importance.

Or

- (b) Enlist and explain the regions of Indian cuisine with some unique dishes.

17. (a) Define Soup. Classify the different types of soup with examples.

Or

- (b) Write a detail note on accompaniments and garnishes and list any ten classical accompaniments.

18. (a) Enlist and explain about cheese manufacturing process.

Or

- (b) Illustrate the Indian dessert with regional specialty. Discuss the challenges in Indian sweet making.

19. (a) What is salad dressing? List the various types of salad dressings with examples.

Or

- (b) Describe veloute sauce? Explain any five derivatives of veloute sauce.

20. (a) Discuss in details the basic ingredients used for making basic pastry.

Or

- (b) What is icing? Explain the various types of icing.

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