

**C-7397**

**Sub. Code**

**20811**

**CRAFT CERTIFICATE COURSE EXAMINATION,  
NOVEMBER 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. At what temperature does water boil?  
(a) 100°C                      (b) 180°C  
(c) 212°C                      (d) 250°C
2. What should you do before you start cooking?  
(a) Hand wash                (b) Face wash  
(c) Knife handling          (d) Garbage handling
3. What is the correct term for meat that has low fat content?  
(a) Skinny                      (b) Lean  
(c) Blend                      (d) Low
4. What kind of meat is used to make buffolo wings?  
(a) Porkloin                    (b) Chicken wings  
(c) Beef ribs                    (d) Chicken feet

5. Grilling uses which source of heat transfer  
(a) conduction (b) radiation  
(c) convention (d) electromagnet
6. Simmering takes place at the temperature of  
(a) 80-88°C (b) 85-90°C  
(c) 95°-98°C (d) 100°-110°C
7. Idly is prepared with  
(a) Atta (b) Maida  
(c) Besan flour (d) Rice and Dhal
8. Which one of the following is accomplant for poori  
(a) Sabj (b) bhaaji  
(c) chutney (d) sambar
9. Dal Kachori originates from which zone of India.  
(a) East (b) West  
(c) North (d) South
10. Shrikhand is a traditional sweet of which state  
(a) Goa (b) Odisha  
(c) Punjab (d) Maharastra

**Part B**

(5 × 5 = 25)

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

11. (a) Write short notes on MISE-EN-PLACE.

Or

- (b) Differentiate pulses and cereals.

12. (a) List the cleaning procedure of fish.

Or

(b) Write the different methods of cooking eggs.

13. (a) Differentiate convection and solar cooking.

Or

(b) What are the five basic cooking skills.

14. (a) Write the recipe of a snacks prepared by raagi.

Or

(b) Write the recipe of pongal.

15. (a) List the procedure of seasoning (i) Griddle (ii) Dosa tawa.

Or

(b) Explain the uses of vegetable cutting machine.

**Part C**

(5 × 8 = 40)

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

16. (a) Draw the organizational chart of the kitchen and explain the duties of executive chef.

Or

(b) Explain the safety factors in the kitchen.

17. (a) Explain in detail about the selection factors of fish.

Or

(b) Draw the structure of Lamb and explain its parts.

18. (a) What are the three main categories of cooking methods. Explain.

Or

- (b) Write short notes on (i) Poaching (ii) Boiling (iii) Grilling (iv) Frying (v) Roasting

19. (a) Write the uses of major ingredients used in South Indian breakfast menu.

Or

- (b) List any ten small grains names in English.

20. (a) Explain and write the origin of

- (i) Makhani gravy
- (ii) Yellow gravy
- (iii) White gravy

Or

- (b) Write the recipe of Chicken butter masala.
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**C-7398**

**Sub. Code**

**20812**

**CRAFT CERTIFICATE COURSE EXAMINATION,  
NOVEMBER 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 spice is commonly used in Indian cuisine and is known for its yellow colour?  
(a) Paprika                      (b) Saffron  
(c) Turmeric                      (d) Cumin
2. Which cooking technique is commonly associated with Nouvelle cuisine?  
(a) Braising                      (b) Grilling  
(c) Sous vide                      (d) Deep frying
3. Which garnish is commonly used to add acidity and brightness to seafood dishes?  
(a) Lemon wedge                      (b) Cilantro  
(c) Truffle oil                      (d) Creme Fraiche

4. Which of the following is a classic accompaniment for roast turkey?
- (a) Cranberry sauce      (b) Pasteurization  
(c) Aging                      (d) Packaging
5. What is the first step in cheese manufacturing?
- (a) Curdling                      (b) Pasteurization  
(c) Aging                      (d) Packaging
6. What is the main ingredients in the traditional Indian dessert “Gulab Jamun”?
- (a) Rice                      (b) Wheat Flour  
(c) Semolina (Sooji)      (d) Milk Solids (Khoya)
7. What is the name of the sandwich made with a hamburger patty placed between two slices of bread or a bun?
- (a) Club sandwich      (b) Philly cheses leak  
(c) Burger                      (d) Croque monsieur
8. Which vegetable cut involves cutting into long thin strips similar to matchsticks?
- (a) Brunoise                      (b) Julienne  
(c) Dice                      (d) Mine
9. What does the term “al dente” mean when referring to Pasta or vegetables?
- (a) cooking until very soft  
(b) cooking until just tender with a slight firmness to the bite  
(c) cooking until crispy  
(d) cooking until falling apart

10. Which type of icing is made with butter and powdered sugar resulting in a creamy and spreadable consistency?
- (a) Fondant
  - (b) Royal icing
  - (c) Buttercream
  - (d) Glaze

**Part B**

(5 × 5 = 25)

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

11. (a) Elucidate importance of nouvelle cuisine
- Or
- (b) Categories the Indian regional sweet dishes.
12. (a) Outline on role of accompaniments and garnishes.
- Or
- (b) classify the international soups with example.
13. (a) Explain the method for Channa preparation.
- Or
- (b) Clarify the South Indian desserts.
14. (a) Write any five derivatives for hallandaise sauce.
- Or
- (b) Classify the sandwiches with types.
15. (a) Explain about cookies and faults.
- Or
- (b) Explain the function of cake making ingredients.

**Part C**

(5 × 8 = 40)

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

16. (a) Explain about history of French cuisine and ingredients used for in French.

Or

- (b) Write detail note on Indian cuisine with regional special dishes.

17. (a) Describe the sausages with types.

Or

- (b) Categories the popular fish dishes with examples.

18. (a) Explain the Cheese manufacturing procedure in detail.

Or

- (b) Classify the method of Indian sweet making and explain any two Bengali sweets.

19. (a) What is Salad? Explain the parts and types of Salad.

Or

- (b) Describe Veloute sauce. Enlist any five derivatives of Veloute sauce.

20. (a) Discuss Pastry. Elucidate the types of pastries with faults.

Or

- (b) Write note on hot and cold desserts with types and faults.