

**C-8391**

**Sub. Code**

**20811**

**CRAFT CERTIFICATE COURSE EXAMINATION,  
APRIL 2026**

**First Semester**

**BASIC FOOD PRODUCTION**

**(2023 onwards)**

Duration : 3 Hours

Maximum : 75 Marks

**Part A**

(10 × 1 = 10)

Answer **all** questions.

1. If you spill something on the floor what should you do?  
(a) Leave it                      (b) Tell it  
(c) Clean it                      (d) Pretend to be unknown
2. What should you use to take something out of oven?  
(a) Tea travel                      (b) Paper towel  
(c) Oven mitts                      (d) Your hands
3. Which animals meat is referred to as mutton, particularly when the animal is an adult?  
(a) Moose                      (b) Pig  
(c) Sheep                      (d) Rabbit
4. What is the lower joint of the leg of a chicken called?  
(a) knob                      (b) thigh  
(c) winglet                      (d) Drumstick

5. The temperature of simmering of cooking is
- (a)  $82^{\circ} - 99^{\circ}\text{C}$                       (b)  $72^{\circ} - 85^{\circ}\text{C}$   
(c)  $65^{\circ} - 75^{\circ}\text{C}$                       (d)  $80 - 85^{\circ}\text{C}$
6. \_\_\_\_\_ is a method of heating fruits and vegetables in boiling water.
- (a) Boiling                      (b) Bleaching  
(c) Freezing                      (d) Covering
7. Poori is prepared with
- (a) atta                      (b) besan flour  
(c) rice                      (d) dhal
8. Which one of the following is an accompaniment for Idly
- (a) Sabji                      (b) Buaji  
(c) Chutney                      (d) Gravy
9. Mis hal is a spicy flavourful curry made of
- (a) French beans                      (b) Soybeans  
(c) Cluster beans                      (d) Moth beans
10. \_\_\_\_\_ gravy is made of Tomato as bane.
- (a) Makhani                      (b) Kadai  
(c) Palak                      (d) Dhal

**Part B**

(5 × 5 = 25)

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

11. (a) List any five types of knives and it's uses.

Or

- (b) Write the uses of cutting board with color coding.

12. (a) What are the procedure to be followed while cleaning the mutton?

Or

- (b) List the different cuts of fish.

13. (a) Differentiate Infrared and Microwave cooking.

Or

- (b) Mention the use of just four elements :

- (i) Salt
- (ii) Fat
- (iii) Acid
- (iv) Heat.

14. (a) Write the recipe of adai.

Or

- (b) Write the recipe of a snacks prepared with oats.

15. (a) List the procedure of seasoning the Tandoori Pot.

Or

- (b) Explain the uses of meat mincing machine.

**Part C**

(5 × 8 = 40)

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

16. (a) Draw the organizational chart and explain the duties of chef D partie.

Or

- (b) List all the duties and responsibilities of executive chef.

17. (a) Draw the structure of chicken and explain its parts.

Or

(b) Write the different methods of cooking eggs.

18. (a) Classify the cooking methods and explain.

Or

(b) Explain moist heat cooking methods.

19. (a) Write the uses of major ingredients used in South Indian Dinner Menus.

Or

(b) List any ten popular foods made out of small grains.

20. (a) Write the recipe of Chicken Shajahani.

Or

(b) Explain and write the origin of

(i) Green Gravy

(ii) Kadai Gravy

(iii) Makhani Gravy

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**C-8392**

**Sub. Code**

**20812**

**CRAFT CERTIFICATE COURSE EXAMINATION,  
APRIL 2026**

**First Semester**

**Food Production**

**ADVANCED FOOD PRODUCTION**

**(2023 onwards)**

Duration : 3 Hours

Maximum : 75 Marks

**Part A**

(10 × 1 = 10)

Answer **all** questions.

- Which of the following is a key ingredient in the classic French dish “coq au vin”?  
(a) shrimp                      (b) chicken  
(c) beef                              (d) pork
- Chettinad cuisine belongs to which part of India?  
(a) West bengal                  (b) Lucknow  
(c) Tamil Nadu                  (d) Andhra – pradesh
- Espagnole sauce is  
(a) white sauce                  (b) brown sauce  
(c) emulisified sauce          (d) cold sauce
- Sachet depices is  
(a) mirepoix                      (b) bouquet garni  
(c) stock                              (d) sauce

5. Which of the following is a classical French cut for potatoes, often used for French Fries?
- (a) Julienne                      (b) Brunoise  
(c) Batonnet                      (d) Paysanne
6. During cheese making what is the liquid portion that is separated from the curd called?
- (a) Whey                              (b) Buttermilk  
(c) Skim milk                      (d) Cream
7. Which mother sauce is made from a white stock, such as chicken or fish stock, thickened with a roux?
- (a) Espagnole                      (b) Veloute  
(c) Bechamel                      (d) Tomato
8. Which mother sauce is commonly used in French cuisine to make demi-glace?
- (a) Veloute                              (b) Espagnole  
(c) Hollandaise                      (d) Bechamel
9. Which dessert is known for its flaky pastry layers filled with nuts and sweetened with honey or syrup?
- (a) Baklava                              (b) Eclair  
(c) Maccaron                      (d) Pavlova
10. What is the primary leavening agent in most cookie recipes?
- (a) Yeast                              (b) Baking powder  
(c) Baking soda                      (d) Gelatin

**Part B**

(5 × 5 = 25)

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

11. (a) Outline the techniques of Chinese cuisine.

Or

- (b) Describe any five North Indian Sweet dishes.

12. (a) Discuss about sausages and list down the types of sausages.

Or

- (b) List and describe any three fish dishes of South India.

13. (a) List any five thickening agents with uses.

Or

- (b) Explain about fat and oils.

14. (a) Elucidate the salad and parts of the salad.

Or

- (b) Write a recipe for 1 litre Espagnole sauce with method.

15. (a) Explain about cold desserts with example.

Or

- (b) Discuss on puff pastry and types.

**Part C**

(5 × 8 = 40)

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

16. (a) Write a note on :

(i) History of French cuisine

(ii) Nouvelle cuisine.

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) Explain the various method of cooking fish with popular fish dishes.

18. (a) What is cheese? Enlist the various types of cheese with examples.

Or

(b) Classify the procedure for making Paneer and give the recipe for Panner Tikka.

19. (a) What is dressing? List out any five salad dressing with ingredients.

Or

(b) Discuss in detail on classical sauces and each sauce with any two derivatives.

20. (a) Discuss in details about sponge cake and types with faults.

Or

(b) Explain the preparation method of cookies with faults with remedies.