



# Board of Examinations for Seafarers Trust

## All India Exit Examination June 2017

### CCMC Question & Answer Book

**Additional instructions to the Candidate: Maximum time allowed 45 minutes**

1. This is a Question & Answer Booklet and contains four pages including cover page.
2. Fill in your details on this page.
3. **Write your roll number on top of each page at given place, otherwise it will not be considered even if answers are written.**
4. All answers to be written in this Answer Book. Do not write anywhere else.
5. For writing answers, follow instructions given for each group of questions.
6. Use black or blue ball pen only for writing answers.
7. Start writing only when asked to do so by the invigilator.

Rubber Stamp of  
Examination Center

<b>Name of the candidate:</b>	
<b>Roll No.</b>	<b>INDOS No.</b>
<b>Signature of candidate</b>	

\*\*\*\*\* Do not write below this\*\*\*\*\*

Name of the invigilator	Signature	Room No	Date

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#### Total Marks Scored

<b>Section Cookery</b>	<b>Q 1</b> 6 mks	<b>Q2</b> 10	<b>Q 3</b> 12	<b>Total</b> 28
<b>Score</b>				
<b>Section GSK</b>	<b>Q 4</b> 3 mks	<b>Q 5</b> 2	<b>Q6</b> 2	<b>Total</b> 7
<b>Score</b>				

#### Grand Total Marks Scored

Section Cookery	Section GSK	Grand Total

#### Name & Signature of the Examiners

	Name	Signature	Date
<b>Examiner 1 Cookery</b>			
<b>Examiner 1 GSK</b>			
<b>Moderator</b>			

**Q 1. Estimate the provisions to be ordered for a voyage of 14 days for a total ship's crew of 18 persons: (6 marks)**

Ingredients	Consumption per day for 18 persons	(Space for calculation)	Total consumption for 14 days
1. Chicken	5.5 kg/day		
2. Fish	3.5 kg/day		
3. Mixed vegetables	5.5 kg/day		
4. Dal	3.5 kg/day		
5. Rice	4 kg/day		
6. Egg	36 Nos/day		

**Q 2 Write short answers. (12 Marks)**

**2.1 List 4 precautions to be taken to avoid accidents while working in Cold Rooms. (2 Marks)**

1.	
2.	
3.	
4.	

**2.2 State any four reasons for discarding canned food. ( 2 Marks)**

1.	3.
2.	4.

**2.3 Name four types of Kitchen knife (2Marks)**

1.	3.
2.	4.

**2.4 Write the English Names of the following ingredients. (2 Marks)**

<b>1.Hara Piyaz</b>		<b>3.Besan</b>	
<b>2.Masoor dal</b>		<b>4.Imli</b>	

**2.5 Give two names of dishes under each of the following cuisine (2 Marks)**

<b>Japanese Cuisine</b>	<b>Goan</b>
<b>1</b>	<b>1</b>
<b>2</b>	<b>2</b>

**Q 3 Write short answers. (12 Marks)**

**3.1 List factors to be considered while ordering provision (2 Marks)**

<b>1.</b>	<b>3.</b>
<b>2.</b>	<b>4.</b>

**3.2 List 4 food and Beverages duties of a General Steward (2 Marks)**

<b>1.</b>	<b>3.</b>
<b>2.</b>	<b>4.</b>

**3.3 List four names of Cutlery used for food services. (2Marks)**

<b>1</b>	<b>3.</b>
<b>2</b>	<b>4.</b>

**3.4 List 4 polishes and on what they are used for house keeping purpose (2 Marks)**

<b>1.</b>
<b>2.</b>
<b>3.</b>
<b>4.</b>

**3.5 List four Laundry Process (2 Marks)**

1.
2.
3.
4.

**3.6 List 4 fabric varieties. (2 Marks)**

1.	3.
2.	4.

**GSK SECTION****Q.1 Name 4 types of ships. (2 marks)**

1.	2.
3.	4.

**Q.2 List name of any FOUR Hand Tools used on ship. (2 marks)**

1	3
2	4

**List Six precautions to be taken to avoid fire in Galley: (3 Marks)**

1.	
2.	
3.	
4.	
5.	
6.	

**End**