



# Board of Examinations for Seafarers Trust

## All India Exit Examination Sept 2017

### CCMC Question & Answer Book

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

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

<b>Rubber Stamp of Examination Center</b>
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<b>Name of the candidate:</b>			
<b>Roll No.</b>		<b>INDOS No.</b>	
<b>Signature of candidate</b>			

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

<b>Name of the invigilator</b>	<b>Signature</b>	<b>Room No</b>	<b>Date</b>

**Marks Scored**

Section 1- Cookery, Housekeeping & H&B	Q 1 6 marks	Q2 8 marks	Q 3 14 marks	Total
Score				
Section 2 - GSK	Q 4 3 marks	Q 5 2 marks	Q 6 2 marks	
Score				
			<b>Grand Total</b>	

**Name & Signature of the Examiners**

	Name	Signature	Date
<b>Examiner Section 1 Cookery, Housekeeping &amp; F&amp;B Services</b>			
<b>Examiner – Section 2 GSK</b>			
<b>Moderator</b>			

**Q 1. The below table shows the ingredients required for preparing “Mutton Rogan Josh” for 4 crew members of a Supply Vessel. If the vessel plans to prepare the same item 2 (Two) times a week for her 8 crew members in a voyage of 4 (Four) weeks, how much will the quantity of each of these ingredients be needed? (6 marks)**

Ingredients	Quantity	Unit	Quantity needed
Mutton	500	gms	
Onion	100	gms	
Ginger	5	nos	
Garlic	5	gms	
Kashmiri Chilli	15	gms	
Garam Masala Powder	3	gms	

**Q2. (8 Marks)**

**2.1 List Four signs of spoilt eggs.**

**( 2 Marks)**

1.
2.
3.
4.

**2.2 Write any FOUR precautions to be followed while using a Mixer. (2 Marks)**

1.
2.
3.
4.

**2.3 Write the ingredient name of the following:**

**(2 Marks)**

<b>1. Pulp or paste of vegetables or fruit</b>	
<b>2. Stomach from chicken</b>	
<b>3. Sugar heated to a golden brown color</b>	
<b>4. The rind of citrus fruit used in flavouring</b>	

**2.4 List any FOUR flavoring agent of western cuisines.**

**(2 Marks)**

1.
2.
3.
4.

**Q3. (14 Marks)**

**3.1 List any FOUR qualities required for a Housekeeping Professional.  
(2 Marks)**

1.	2.
3.	4.

**3.2 Write the FOUR safety precautions while using washing machine. (2 Marks)**

1.
2.
3.
4.

**3.3 Write Six steps of Carpet Shampooing. (3 Marks)**

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

**3.4 List Names of Six types of Animal Meat used as food. (3 Marks)**

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

**3.5 List Four types of service of serving food. (2 Marks)**

1.
2.
3.
4.

**3.6 List Four names of crockery used for Tea Service. (2 Marks)**

1.
2.
3.
4.

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**GSK SECTION**

**Q.1 Write the full form of the following abbreviations. (3 marks)**

1. IMO	
2. ILO	
3. ISM	
4. PSC	
5. MARPOL	
6. SOLAS	

**Q.2 . List four types of shipboard jobs for which work permit is required. (2 marks)**

1.
2.
3.
4.

**Q.3 List Four precautions to be taken to avoid fire in galley (2 marks)**

1.	
2.	
3.	
4.	

**THE END**