



# Board of Examinations for Seafarers Trust

## All India Exit Examination Dec 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, else it will not be considered even if the answers are written.**
3. All answers are 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.

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\*\*\*\*\*

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

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

**Name & Signature of the Examiners**

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

**Q 1. From the following recipe find out the cost for 24 portions of Sukha Mutton if the following quantities and rates are applicable for 4 Portions. (6 marks)**

Ingredients	Quantity (units) for 4 portions	Rate/Unit	Calculations	Amount
Mutton	600 gms	Rs. 450/Kg		
Onion	50 gms	Rs. 20/Kg		
Ginger	20 gms	Rs. 210/Kg		
Garlic	60 gms	Rs. 45/Kg		
Green Chilies	20 gms	Rs. 55/Kg		
Oil	10 ml	Rs. 134/litre		
Garam Masala Powder	5 gms	Rs. 75/100gms		
Salt	10 gms	Rs.27/Kg		
Cost of 24 portions				

**Q2. (8 Marks)**

**2.1 List four benefits of Time Management (2 Marks)**

1.
2.
3.
4.

2.2 List 4 Reasons of stress. ( 2 Marks)	2.3 List 4 factors required for bacterial Growth. (2 Marks)
1.	1.
2.	2.
3.	3.
4.	4.

**2.4 List four types of Knife used in galley of a ship. (2 Marks)**

1	2
3	4

**Q3. (14 Marks)****3.1 List four precautions while using mixer. (2 Marks)**

1.
2.
3.
4.

**3.2 List precautions to be observed while using knives. (3 Marks)**

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

**3.3 Explain the following culinary terms in short. (2Marks)**

<b>Baste</b>	
<b>Appetizer</b>	
<b>Garnish</b>	
<b>Puree</b>	

**3.4 List 4 points to take care while using vacuum cleaner. ( 2 Marks)**

1.
2.
3.
4.

**3.5 List the names of four types of crockery used for Dinner Service. (2 Marks)**

1.	3.
2.	4.

**3.6 Briefly explain uses of following equipment used for food services (3 Marks)**

1. Salver	
2. Bud Vase	
3. Pepper Mill	
4. Tea Cozy	
5. Finger Bowl	
6. Platter	

\*\*\*\*\*

**GSK SECTION**

**Q.1 List 6 types of ships as per the cargo they carry. (3 marks)**

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

**Q.2 List 4 life saving appliances kept on board. (2 marks)**

1.	
2.	
3.	
4.	

**Q.3 List 4 types of pollution which may occur from ship (2 marks)**

1.	2.
3.	4.

**THE END**