



# BHARAT SEVAK SAMAJ

NATIONAL DEVELOPMENT AGENCY, PROMOTED BY GOVERNMENT OF INDIA  
CENTRAL BOARD OF EXAMINATIONS  
BSS NATIONAL VOCATIONAL EDUCATION MISSION

## HMTS010-BSS DIPLOMA IN FOOD PRODUCTION

### ONE YEAR EXAMINATION NOV-2015

#### HMTS010-01 COMMUNICATIVE ENGLISH AND COMPUTER FUNDAMENTALS

**TIME: 3 Hours**

**Marks: 100**

#### **INSTRUCTIONS**

- \* 33 questions are there in total
- \* Write answers to each question in proportion to the mark allotted
- \* During the first 15 minutes read the questions carefully

#### **I. FILL IN THE BLANKS**

**1 x 10 = 10**

- 1) Brought is ..... verb.
- 2) Write to the abbreviation ICS.
- 3) I waited for ..... hours
- 4) Paint has a ..... box
- 5) You can enlarge a document using .....
- 6) ..... is a folder, stores the deleted files
- 7) .....is the most widely used sprea sheet package
- 8) The extension of word file is .....
- 9) .....generation computer used to integrated circuits.
- 10) ..... You will pass.

#### **II. DEFINE THE FOLLOWING**

**2 x 10 = 20**

- 1) Define the adjectives words?
- 2) What is meant by verb?
- 3) Define interrogative Adverbs?
- 4) What is meant by masculine Gender?
- 5) Digital computer
- 6) Write short notes on 'macro'
- 7) Explain Header and Footer
- 8) Noun phrase
- 9) View
- 10) Active form

**III. WRITE BRIEF ANSWER FOR ANY 5 QUESTIONS****5 x 5 = 25**

- 1) Explain few sentences using "may, among, before"?
- 2) Spin box
- 3) Work area
- 4) Importance of information technology
- 5) Time sharing
- 6) Symbols and pictures
- 7) Write details about Charles Babbage?
- 8) Techniques for moving an injured (or) ill person.

**IV. WRITE LONG ANSWER FOR ANY 3 QUESTIONS****15 x 3 = 45**

- 1) Explain briefly the job descriptions
- 2) Describe MS Windows
- 3) What are the advantages of using computer in the Modern Field.
- 4) Explain Internet, Intranet, search engine and Website ?
- 5) Draw the block diagram of basic computer organisation and explain?



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## HMTS010-BSS DIPLOMA IN FOOD PRODUCTION

### ONE YEAR EXAMINATION NOV-2015

#### HMTS010-02 FOOD SCIENCE & NUTRITION

**TIME: 3 Hours**

**Marks: 100**

#### INSTRUCTIONS

- \* 33 questions are there in total
- \* Write answers to each question in proportion to the mark allotted
- \* During the first 15 minutes read the questions carefully

#### I. FILL IN THE BLANKS

**1 x 10 = 10**

- 1) Storage temperature for egg.....
- 2) When sugar is cooked at 177°C it will become \_\_\_\_\_
- 3) Hot food are served at \_\_\_\_\_
- 4) Cold food are served at \_\_\_\_\_
- 5) Frying of food is done in \_\_\_\_\_ temperature
- 6) France national soup is called \_\_\_\_\_
- 7) Addition of blond roux and white stock is called \_\_\_\_\_ sauce
- 8) \_\_\_\_\_ garnish is used for tomato puree
- 9) Cheddar cheese is originated in \_\_\_\_\_
- 10) Edam cheese is originated in \_\_\_\_\_

#### II. DEFINE THE FOLLOWING

**2 x 10 = 20**

- 1) Chlorophyll and carotenoid
- 2) What is called folding?
- 3) What is flaky pastry?
- 4) What is meant by pressing?
- 5) What is called broiling?
- 6) Define mincing?
- 7) Explain five types of fish?
- 8) Explain the béchamel sauce?
- 9) What is called steaming?
- 10) What are the functions of phosphorus?

**III. WRITE BRIEF ANSWER FOR ANY 5 QUESTIONS****5 x 5 = 25**

- 1) What are the point to be considered while choosing fish ?
- 2) Draw the cut of chicken?
- 3) What is cold soup give 5 example?
- 4) Explain the method of preparing chicken veloute sauce?
- 5) what are steps involved in cheese packing?
- 6) Explain the cuts of potatoes?
- 7) What are different class of fire with example?
- 8) Explain the classification of Nutrients.

**IV. WRITE LONG ANSWER FOR ANY 3 QUESTIONS****15 x 3 = 45**

- 1) Write notes on deep chilling and dry storage?
- 2) Write the classification of fish with example ?
- 3) What is IPM? Who is a PCO and the goal of IPM?
- 4) Draw a staff organization chart for a kitchen and explain briefly?
- 5) List out the temperature of cooking methods?



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## HMTS010-BSS DIPLOMA IN FOOD PRODUCTION

### ONE YEAR EXAMINATION NOV-2015

#### HMTS010-03 FOOD & BEVARAGE PRODUCTION

TIME: 3 Hours

Marks: 100

#### INSTRUCTIONS

- \* 33 questions are there in total
- \* Write answers to each question in proportion to the mark allotted
- \* During the first 15 minutes read the questions carefully

#### I. FILL IN THE BLANKS

1 x 10 = 10

- 1) Panana present for ..... nutrition
- 2) What is the name of the equipment used to keep the food hot?
- 3) What is name of the gas used for preparing food?
- 4) The turkey roast should be served with ----- sauce.
- 5) The storage temperature of meat items is \_\_\_\_\_
- 6) The storage temperature of dry store items is \_\_\_\_\_
- 7) French term for Brown Sauce is.....
- 8) When cooking pasta the ratio of water to pasta is .....
- 9) A gnocchi is .....
- 10) White sauce otherwise called as.....brown sauce otherwise called as .....

#### II. DEFINE THE FOLLOWING

2 x 10 = 20

- 1) What is the production of eggs
- 2) What are the accompaniments for caviar?
- 3) What are the chemicals present in egg?
- 4) Write down the methods of cooking
- 5) Write the derivatives of Brown sauce.
- 6) How will you check whether the mutton is fresh or not?
- 7) How will you preserve the meat?
- 8) How will you store the chicken?
- 9) Types of pastas any two ?
- 10) Ell us the doneness of Beef

**III. WRITE BRIEF ANSWER FOR ANY 5 QUESTIONS****5 x 5 = 25**

- 1) What is the difference between white roux and blond roux ?
- 2) What are garnishes used for minestrone soup ?
- 3) Explain your part in food safety..
- 4) Draw the organizational structure of production department.
- 5) Explain cuts of Beef.
- 6) Explain flavoring and seasonings.
- 7) List out five chicken preparation, Give a recipe for any one.
- 8) Write about the Safety Precautions and Prevention of Cuts and Scratches in Kitchen.

**IV. WRITE LONG ANSWER FOR ANY 3 QUESTIONS****15 x 3 = 45**

- 1) How did the preparing fish for cooking
- 2) What are the various methods of preparing ingredients before cooking?
- 3) With the help of Diagram explain the cuts of chicken and its uses?
- 4) List the Various equipments used in the kitchen mention their uses and Maintenance?
- 5) Explain Basic Mother Sauces with some Derivations.