



# Board of Examinations for Seafarers Trust

## All India Exit Examination June 2014

### 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 counted 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.

Rubber Stamp of  
Examination Center

<b>Name of the candidate:</b>			
<b>Roll No.</b>	<b>INDOS No.</b>		
<b>Candidate's Code 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>

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

#### 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				
Grand Total				

#### 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>			

**Q1. Find out the cost for 25 portions of the following dish. (6 marks)**

**Name of the Dish: Raita**

**Number of portions:100**

<b>Ingredients</b>	<b>Quantity</b>	<b>Unit</b>	<b>(Space for calculation)</b>	<b>Amount</b>
Curd	10Kg	Rs.30 per Kg		
Cucumber	8 Kg	Rs. 20 per Kg		
Tomato	3 Kg	Rs.30per Kg		
Onion	7.5 Kg	Rs.80 per Kg		
Corriander leaves	75 gms.	Rs.2.00 per gm		
Raisin	1.5 Kg	Rs.160 per kg		
Cost for 100 persons				
Cost for 1 portion				
Cost for 20 portions				

**Q2. (8 Marks)**

**2.1 List 4 hygiene practices in catering operations (2 Marks)**

Microwave Ovens	
Meat Mincer	
Slicing Machine	
Dough Mixers	

**2.2 List four precautions you will take in galley during rough weather (2 Marks)**

1.
2.
3.
4.

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

<b>Punjabi</b>	<b>Bengali</b>
1	1
2	2

**2.4 Name any four points to check freshness of fish. (2 Marks)**

1.
2.

3.
4.

**Q3. (14 Marks)**

**3.1 List four aims and objectives of cooking (2 Marks)**

1.
2.
3.
4.

**3.2 Name six types of cleaning agent/ polish used for cleanliness. (3 Marks)**

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

**3.3 Name English equivalents of following items (2Marks)**

Chawal	
Jeera	
Tej patta	
Haldi	

**3.4 Write names of any 4 Poultry joints. (2 Marks)**

1.
2.
3.
4.

**3.5 List names of any Six public area on a ship which requires cleaning (3 Marks)**

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

**3.6 List four steps involved in Wine service. (2 Marks)**

1.
2.
3.
4.

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**GSK SECTION**

**Q.1 List six ways a person can get injured on ship. (3 marks)**

1
2
3
4
5
6

**Q.2 Write any four parts of a ship. (2 marks)**

1.
2.
3.
4.

**Q.3 Write the full form of following abbreviations. (2 marks)**

ISM -	
STCW	
PSC	
MMD	

**THE END**