

ROLL No.....

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR – 2016-2017

COURSE : 1st Semester of Craftmanship Certificate Course in
Food Production & Patisserie
SUBJECT : Equipment Maintenance
TIME ALLOWED : 02 Hours MAX. MARKS: 50

(Marks allotted to each question are given in brackets)

- Q.1. Define fire extinguisher. Elaborate different types of fire extinguisher and their usages. (10)
- Q.2. Write short notes on **any two**:
(a) Fuse (b) Solid fuel (c) Mincer (2x5=10)
- Q.3. Write short notes on **any two**:
(a) AC and DC current (b) Maintenance (c) Volts (2x5=10)
- Q.4. Write about cleaning and care of **any two**:
(a) Refrigerator (b) Mixer (c) Gas burner (d) Potato peeler (2x2 ½ =5)
- Q.5. What precautions will you take to prevent short circuit?
OR
Give merits and de-merits of preventive maintenance. (5)
- Q.6. Define the following (**any two**):
(a) Ampere (b) Conductor (c) Class 'A' fire (d) Thermostat (5)
- Q.7. State True or False:
(a) Incubator is kind of fuel.
(b) Halon is type of fire extinguisher.
(c) Earthing not necessary for electrical equipment.
(d) AC current means actual current.
(e) Breakdown is another name of shutdown maintenance. (5x1=5)
