

ROLL No.....

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR - 2013-2014

COURSE : 1st Semester of Craftsmanship 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. Draw the fire triangle and explain its components and their significance. Classify fires and describe each class. (5+5=10)

OR

List the different types of fire extinguishers and with proper illustration describe the HALON type of fire extinguisher. (6+4=10)

Q.2. Elaborate the routine use, care and cleaning process of (**any two**):

- (a) Refrigerator
- (b) Mincer
- (c) Gas burner

(2x5=10)

Q.3. Classify different types of fuels and compare the advantages and dis-advantages between solid and liquid fuel. (5+5=10)

OR

Write short notes on (**any two**):

- (a) Breakdown maintenance
- (b) Preventive maintenance
- (c) Shutdown maintenance
- (d) Importance of maintenance

(2x5=10))

Q.4. (a) Define short circuit.
(b) Discuss precautions to be taken to avoid a short circuit. (2+3=5)

- Q.5. (a) Define heat and temperature.
(b) What are the different scales by which temperature is measured?
(2+3=5)

- Q.6. State True or False:
- (a) Calorie is a measure of electricity.
 - (b) Cleaning of a gas range is a running maintenance.
 - (c) LPG is a type of gaseous fuel.
 - (d) Copper is a bad conductor of electricity.
 - (e) Convection is process of heat transfer.
 - (f) Incubators are generally used in kitchen.
 - (g) Acetylene is a flammable gas.
 - (h) Sprinkling of cold water helps to cut off electrical fire.
 - (i) A thermostat helps to measure temperature.
 - (j) Porcelain is an insulator of electricity.
- (10x1=10)
