

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR – 2015-2016

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 maintenance. Differentiate between preventive and break-down maintenance.

(2+4+4=10)

OR

Enlist types of fuels used in hotel and catering industry. Electricity is the best fuel used in hotel industry. Justify

(5+5=10)

Q.2. Classify fire and recommend procedures for extinguishing it.

OR

List and explain all types of fire extinguisher.

(10)

Q.3. Define the following:

(a) Volts (b) Watts (c) Ampere (d) Conductor (e) B.T.U.

(5x1=5)

Q.4. Write specification for 200 ltr. refrigerator.

(5)

Q.5. Explain safety precautions while handling electric appliances.

(5)

Q.6. What is the difference between heat and temperature?

(5)

Q.7. Write responsibilities of hotel maintenance department.

(5)

Q.8. Explain Rewirable and cartridge fuses.

(5)
