

ROLL No.....

NATIONAL COUNCIL FOR HOTEL MANAGEMENT  
AND CATERING TECHNOLOGY, NOIDA  
**ACADEMIC YEAR – 2014-2015**

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

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(Marks allotted to each question are given in brackets)

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Q.1. Define maintenance. Distinguish between break down and preventive maintenance.  
Give merits and demerits of each.

(2+4+4=10)

Q.2. List all types of fuel used in catering industry with example. Discuss advantages  
and disadvantages of electricity as a fuel over solid and liquid fuels.

(5+5=10)

Q.3. Explain different types of fire.

**OR**

Explain foam and CO<sub>2</sub> types of fire extinguisher.

(5)

Q.4. Write use, care and cleaning of refrigerator.

**OR**

Write specification of gas range used in hotel industry.

(5)

Q.5. Discuss causes and remedies of short circuits.

**OR**

Discuss common fire hazards.

(5)

Q.6. Name **ten** equipment used exclusively for bulk quantity kitchen.

(10x ½ =5)

**OR**

Discuss the reasons for blown off fuse.

(5)

Q.7. Define the following in one or two sentence:

- (a) BTU
- (b) Conductor
- (c) Volts
- (d) Ampere
- (e) OHMS

(5x1=5)

Q.8. Compute electricity bill for the month of April 2010 of ABC hotel, having the following electric load:

Electrical appliances	Unit Nos.	Operating hrs./day	Capacity
Lamps	15	10	100 W
Fans	10	24	300 W
Refrigerator	02	24	1000 W

Note: Electricity tariff `5/-/kilo watt.

(5)

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