

MAHARASHTRA STATE BOARD OF SKILL DEVELOPMENT EXAMINATION, MUMBAI

Examination--July, 2020

CERTIFICATE COURSE IN HOSPITALITY

[Ἐξ—3 ἰεῖοῖ]

(BEÚHÉ ~~NHÉ~~—100)

[illegible]

ḪE.ÉE.—(1) ḪE.ÉE. | ḪE.ÉE. ḪE.ÉE. ḪE.ÉE. + ḪE.ÉE. + ḪE.ÉE.
 (2) = ḪE.ÉE. ḪE.ÉE. + ḪE.ÉE. ḪE.ÉE. ḪE.ÉE. ḪE.ÉE. ḪE.ÉE.
 (3) + ḪE.ÉE. ḪE.ÉE. ḪE.ÉE. + ḪE.ÉE. ḪE.ÉE. ḪE.ÉE. ḪE.ÉE. ḪE.ÉE.
 (4) + ḪE.ÉE. ḪE.ÉE. ḪE.ÉE. + ḪE.ÉE. ḪE.ÉE. ḪE.ÉE.

NÍŦÉ

1. (+) $\text{MEE}^3 \text{E}^{\text{a}} \text{E}^{\text{e}} \text{V} \text{E}^{\text{e}} \text{E}^{\text{e}} \text{J}^{\text{e}} \text{E}^{\text{e}} (\text{E}^{\text{e}} \text{E}^{\text{e}} \text{E}^{\text{e}} \text{E}^{\text{e}} \text{E}^{\text{e}}) (\text{E}^{\text{e}} \text{E}^{\text{e}}) :-$

- (1) MEEIxEIIE °EIEEB-IEI + °EEaIEE ½pEO.
- (2) ½p °EIEEBSEE aIEE + °EIEEa
- (3) EEEO<xIE EEOMIEE IEEO°EEa <IC EIE EIE]o ½pIEEIEE.
- (4) +Ea½pIEE IEEO°EEa <IC EIE EIE]o ½pIEEIEE.
- (5) EIEEO +EEIE ½p<QO °UC°EIE°EIE °EEIE aIEE EIEEIEE.
- (6) IEEO°EE EIEE °EIE EO EIOaIEE +EEIE EIEEIE]oEEOE°EIE EEIE°EIEEIE.

(८) श्री 0 ए० प्र० उ० ई० ए० ए० (ए० ए० ए० ए०) {१२३} :-

[illegible][illegible]

- (1) ~~Y~~ ~~E~~ ~~V~~ ~~E~~ ~~N~~ ~~E~~ (Braising)
- (2) ~~I~~ ~~C~~ ~~H~~ ~~E~~ ~~R~~ ~~S~~ ~~O~~ ~~P~~ (Clear Soup)
- (3) ~~P~~ ~~U~~ ~~R~~ ~~E~~ ~~E~~ ~~E~~ (Puree Soup)
- (4) ~~S~~ ~~A~~ ~~L~~ ~~A~~ ~~D~~ ~~D~~ ~~R~~ ~~E~~ ~~S~~ ~~S~~ ~~I~~ ~~N~~ ~~G~~ (Salad Dressing)
- (5) ~~C~~ ~~O~~ ~~M~~ ~~P~~ ~~O~~ ~~U~~ ~~N~~ ~~D~~ ~~S~~ ~~A~~ ~~L~~ ~~S~~ (Compound Salads)
- (6) ~~S~~ ~~N~~ ~~A~~ ~~C~~ ~~K~~ ~~S~~ (Snacks).

2. $J_{E \pm \frac{1}{2}}^{\pm} \left| \chi_{E \pm \frac{1}{2}}^{\pm} \right\rangle = E_{\pm \frac{1}{2}}^{\pm} \left| \chi_{E \pm \frac{1}{2}}^{\pm} \right\rangle = K_{E \pm \frac{1}{2}}^{\pm} : -$

(+) bōē ēā < MESED (ērūē ēherē Eo^ē.
 (+) +zē(ērūē)ē ēēvē ēh^aēsēā ½pēū o^eēmē.
 (Eo) ½pēūē āfSā ēMEO^omē Eo^uxē a^rēmē = nū/pmē tē.

3. जीए+ओ+ई | ई०खींईओ=कै०अ+ई½ (Edhi i f n k) :-
 (+) ईईओ °ईईसा (Thick Soup) ईमोओ०मी ए०उखे अईएमपे =नौ½पी०ई½ °[ई]० ओ०.
 (म्) ईईईव् ईईई०सार्दे खी<च/वे (°लो) सी ईसीई ईआई०ओ०.
 (EO) °ईईओ ईसीआईईई °ई½ाईईई½] ० ईईवोई ईओईईईओ ½ाई० (Hierarchy)
 °[ई]० ओ०.
16

 4. ि०ओ °[ई]० ओ० (Edhi i f n k) :-
 (+) ई०]० ईमे +hb=ई०]० ईमे
 (म्) ½ावे०+hb=°[ई०ईई
 (EO) {हो०ईई+ hb=ईई {हो०ईई ि०=ईबे]०
16

 5. ईहोईईई ई]ई ई+ई½ (Edhi i f n k) :-
 (+) ओई ½सा|ईई० (Types of Gravies)
 (म्) + ईई ईई]० (A la Carte)
 (EO) + ईईईई ईई०]० (American Breakfast)०
 (b) ईईबु (Larder)
 (<) °ईई (Stock).
16

 6. जीए+ओ+ई | ई०खींईओ=कै०अ+ई½ (Edhi i f n k) :-
 (+) ओ ½पु ½पेवईई ?]ई+ ईनु½] साओ ½पु०ई].
 (म्) ईई०]० ½पेवईईई ? <ईई ईई०]० साओ ½पु०ई].
 (EO) एक्झिक्युटिव्ह शेफच्या जबाबदाऱ्या आणि कर्तव्ये काय असतात ? ईईईई.
16

(ENGLISH)

[TIME ALLOWED—3 HOURS]

(MARKS—100)

**BASIC FOOD PRODUCTION, FOOD AND BEVERAGES
SERVICE (STEWARD) (THEORY-I)***Instructions:—*(1) All questions are *compulsory*.(2) Figures to the right indicates *full* marks.(3) *Assume* suitable additional data if required.(4) Draw the *necessary* diagram if required.**Marks**

1. (a) Fill in the blanks (any five) :—

5

(i) The garnish on the salad should be

(ii) The base of the salad is usually

(iii) Walk-in-fridge is considered to be the equipment.

(iv) Oven is classified as type of equipment.

(v) sauce is made from milk and white roux.

(vi) is a menu type usually with a set number of courses, all for a set price.

(b) State *true* or *false* (any five) :—

5

(i) It is important to wash vegetables after cutting to remove dirt.

(ii) The garnish in salad should be heavier than the body.

(iii) The dressing in salad works as taste enhancer.

(iv) The cleaning of kitchen should be done daily after cooking is over.

(v) The fish knife will be used to cut all the fruits.

(vi) Hygiene at working place is not necessary.

(c) Define the following terms (any five) :—

10

(i) Braising

(ii) Clear soup

(iii) Puree soups

(iv) Salad dressing

(v) Compound salads

(vi) Snacks.

2. Solve any *two* of the following : —

16

(a) Describe the method " Deep Frying ".

(b) Mention the objectives of Cooking.

(c) Classify vegetables giving suitable examples..

[turn over

CON 492

Marks

3. Solve any *two* of the following : — 16
- (a) Classify and describe thick soups with suitable examples.
 - (b) Prepare a chart on different types of knives.
 - (c) With the help of a flow chart, explain the hierarchy levels in hotel kitchen.
4. Difference between (any *two*) :— 16
- (a) Steaming and Stewing
 - (b) Herbs and Spices
 - (c) Perishable and non-perishable food products.
5. Write short notes (any *four*) :— 16
- (a) Types of Gravies
 - (b) A la Carte
 - (c) American Breakfast
 - (d) Larder
 - (e) Stock.
6. Solve any *two* of the following : — 16
- (a) What is Cover ? Draw the cover of Table-de-hote.
 - (b) What is Breakfast ? Draw the cover of English Breakfast.
 - (c) What are the duties and responsibilities of Executive Chef ?
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