

MAHARASHTRA STATE BOARD OF SKILL DEVELOPMENT EXAMINATION, MUMBAI

Examination--July, 2020

CERTIFICATE COURSE IN HOTEL MANAGEMENT AND CATERING
TECHNOLOGY

[१२५—३]

(BEHÉ MBE—100)

[१००] [< १००]

MBE

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(+) OÉOXÉ °É+ÉÉb÷

(a) ÉVÉ ÎC±É+@u °ÉÉ

(Eo) {ÉxÉO@u "É] É@u

(b) {ÉO@

(<) ÉVÉ@u É@u ÇÉ

(i) bÉ³y ÉaÉÉ

(ME) M@ÉÉÉÉ VÉÉ É@É.

2. É@u+É "ÉxÉU iÉaÉÉ@u Eo@u ÉaÉÉÉa ÉxÉÉVÉÉ É+É½.

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3. iÉÉb@ {É@ÉÉ.

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4.]oÉÇ ÉÉ@.

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(ENGLISH)

[TIME ALLOWED — 3 HOURS]

(MARKS — 100)

FOOD PRODUCTION AND CATERING SCIENCE (PRACTICAL-II)

Marks

1. Prepare the following menu :—

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Menu.—

(a) Green salad

(b) Veg. clear soup

(c) Paneer mutter

(d) Puri

(e) Jeera rice

(f) Dal fry

(g) Gulab jamun.

2. Write the plan of work of above menu.

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3. Viva.

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4. Term work.

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