

MAHARASHTRA STATE BOARD OF SKILL DEVELOPMENT EXAMINATION, MUMBAI

Examination--July, 2020

CERTIFICATE COURSE IN COOKERY TECHNICIAN

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(BEÚÉ NÜÉ—100)

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(ENGLISH)

[TIME ALLOWED — 3 HOURS]

(MARKS — 100)

HYGIENE SANITATION AND CATERING MANAGEMENT (PRACTICAL-II)

	Marks
1. Perform general assessment test (candidates grooming/hygiene during practical exam and Scullery).	40
2. Operation for maintenance of five machinery.	20
3. Prepare the organization chart for five star kitchen.	20
4. Write down the procedure for above.	10
5. Viva.	10