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

COURSE : 1st Semester of Craftsmanship Certificate Course in
Food Production & Patisserie
SUBJECT : Equipment Maintenance
TIME ALLOWED : 02 Hours

(Marks allotted to each question are given in brackets)

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 CO₂ 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:

<table>
<thead>
<tr>
<th>Electrical appliances</th>
<th>Unit Nos.</th>
<th>Operating hrs./day</th>
<th>Capacity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lamps</td>
<td>15</td>
<td>10</td>
<td>100 W</td>
</tr>
<tr>
<td>Fans</td>
<td>10</td>
<td>24</td>
<td>300 W</td>
</tr>
<tr>
<td>Refrigerator</td>
<td>02</td>
<td>24</td>
<td>1000 W</td>
</tr>
</tbody>
</table>

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

(5)**********