

2. **एकहीचपान्ने** जेणे करिता :- 16
- (+) १/२ आहे 'अ' ऐवजी (ख) 'अ' ऐवजी (ग) 'अ' ऐवजी (घ) 'अ' ऐवजी (ङ) 'अ' ऐवजी
- (+) +xx ऐवजी (ख) 'अ' ऐवजी (ग) 'अ' ऐवजी (घ) 'अ' ऐवजी (ङ) 'अ' ऐवजी
- (+) +xx ऐवजी (ख) 'अ' ऐवजी (ग) 'अ' ऐवजी (घ) 'अ' ऐवजी (ङ) 'अ' ऐवजी
- (+) +xx ऐवजी (ख) 'अ' ऐवजी (ग) 'अ' ऐवजी (घ) 'अ' ऐवजी (ङ) 'अ' ऐवजी
3. **एकहीचपान्ने** जेणे करिता :- 16
- (+) कॅटरींग व्यवसायात वापरल्या जाणाऱ्या साहित्या व हत्यारांचे विस्तृत वर्णन करा.
- (+) ऐवजी (ख) 'अ' ऐवजी (ग) 'अ' ऐवजी (घ) 'अ' ऐवजी (ङ) 'अ' ऐवजी
- (+) ऐवजी (ख) 'अ' ऐवजी (ग) 'अ' ऐवजी (घ) 'अ' ऐवजी (ङ) 'अ' ऐवजी
- (+) ऐवजी (ख) 'अ' ऐवजी (ग) 'अ' ऐवजी (घ) 'अ' ऐवजी (ङ) 'अ' ऐवजी
4. **ऐवजी = कॅटरींग (एकहीचपान्ने) :-** 16
- (+) <xx ऐवजी (ख) 'अ' ऐवजी (ग) 'अ' ऐवजी (घ) 'अ' ऐवजी (ङ) 'अ' ऐवजी
- (+) ऐवजी (ख) 'अ' ऐवजी (ग) 'अ' ऐवजी (घ) 'अ' ऐवजी (ङ) 'अ' ऐवजी
- (+) ऐवजी (ख) 'अ' ऐवजी (ग) 'अ' ऐवजी (घ) 'अ' ऐवजी (ङ) 'अ' ऐवजी
- (+) +xx ऐवजी (ख) 'अ' ऐवजी (ग) 'अ' ऐवजी (घ) 'अ' ऐवजी (ङ) 'अ' ऐवजी
5. **ऐवजी (एकहीचपान्ने) :-** 16
- (+) ऐवजी (ख) 'अ' ऐवजी (ग) 'अ' ऐवजी (घ) 'अ' ऐवजी (ङ) 'अ' ऐवजी
- (+) ऐवजी (ख) 'अ' ऐवजी (ग) 'अ' ऐवजी (घ) 'अ' ऐवजी (ङ) 'अ' ऐवजी
- (+) BSE. B. ऐवजी. ऐवजी. ऐवजी.
- (+) ऐवजी + ऐवजी व ऐवजी.
- (+) ऐवजी ऐवजी.
6. **एकहीचपान्ने** जेणे करिता :- 16
- (+) ऐवजी ऐवजी १/२ ऐवजी ३/४ ऐवजी १० ऐवजी ऐवजी ऐवजी ऐवजी
- (+) ऐवजी + ऐवजी ; ऐवजी + ऐवजी ऐवजी १/२ ऐवजी ऐवजी ऐवजी ऐवजी
- (+) ऐवजी ऐवजी + ऐवजी ऐवजी ऐवजी ऐवजी ऐवजी ऐवजी ऐवजी ऐवजी
- (+) ऐवजी ऐवजी ऐवजी ऐवजी ऐवजी ऐवजी ऐवजी ऐवजी

(ENGLISH)

[TIME ALLOWED—3 HOURS]

(MARKS—100)

HYGIENE SANITATION AND CATERING MANAGEMENT (THEORY-II)**Marks**1. (a) Fill in the blanks (any *five*) :—

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- (i) B. I. S. stand for
- (ii) is use as medical sanitizer.
- (iii) A fix menu is known as
- (iv) gas is use at fire of inflammable liquid.
- (v) Conical strainer use in cookery is known as
- (vi) Before storing stock must be cooled to temperature.
- (vii) A person who serve food to a table in a restaurant is known as

(b) Match the pair :—

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'A' Group**'B' Group**

- | | |
|-------------------|---|
| (i) Washing hand | (a) Temperature Danger Zone |
| (ii) T. C. S. | (b) In refrigerator |
| (iii) T. D. Z. | (c) 28 gm. |
| (iv) Food thawing | (d) Time temperature Control for Safety |
| (v) 10z | (e) Do before cooking. |

(c) State *true* or *false* :—

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- (i) A piece of broken glass is physical contamination.
- (ii) Ventilation is not important in sanitation.
- (iii) Pathogens grow rapidly at 70 - 120°F
- (iv) Grooming is not necessary in hotel.
- (v) Vaccum cleaner is mechanical cleaning equipment.

(d) Give long form (any *five*) :—

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- | | | |
|------------------|---------------|----------------|
| (i) R. T. S. | (ii) I. Q. F. | (iii) B. B. Q. |
| (iv) H. T. S. T. | (v) C. T. R. | (vi) R. D. A. |

[Turn over

2. Attempt any *two* of the following :— 16
- (a) Explain in detail Hotel organization.
 - (b) Explain food poisoning.
 - (c) How will you prevent food Contamination ?
 - (d) Give in detail three sink cleaning method of utensils.
3. Attempt any *two* of the following :— 16
- (a) Explain in details tools and equipments use in catering.
 - (b) Explain kitchen organization.
 - (c) Give the the advantages of planning.
 - (d) Explain in detail First-aids.
4. Give brief answers (any *two*) :— 16
- (a) Explain Cooking fuels with advantages and disadvantages.
 - (b) Different types of catering.
 - (c) Features of good Organization.
 - (d) Explain Food storage.
5. Write short notes (any *Four*) :— 16
- (a) Cafeteria.
 - (b) Pantry.
 - (c) H. A. C. C. P.
 - (d) Safety and Hazards.
 - (e) Fast Foods.
6. Attempt any *two* of the following :— 16
- (a) List 10 safety procedure of handling kitchen equipments.
 - (b) Give the co-ordination of kitchen departments with food and beverage department.
 - (c) Explain in brief perishable and non-perishable food items.
 - (d) Give importance of motivation and communication in hotel organisation ?
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