CENTRAL BHARAT SEVAK SAMAJ

NATIONAL DEVELOPMENT AGENCY, ESTABLISHED IN 1952 BY PLANNING COMMISSION, GOVT. OF INDIA

CENTRAL BOARD OF EXAMINATIONS

BSS NATIONAL VOCATIONAL EDUCATION MISSION

HMTS010-BSS DIPLOMA IN FOOD PRODUCTION

ONE YEAR EXAMINATION NOVEMBER-2025

HMTS010-01 COMMUNICATIVE ENGLISH AND COMPUTER FUNDAMENTALS

TIME: 3 Hours **Marks: 100**

INSTRUCTIONS

* 43 questions are there in total
* Write answers to each question in proportion to the mark allotted
* During the first 15 minutes read the questions carefully

I. FILL IN THE BLANKS - ANSWER FOR ANY 10 QUESTIONS **1 x 10 = 10**

1) Pronouns are used instead of _____

2) Write to the abbreviation ICS.

3) Windows 98 is a _____ loading system

4) Basic working platform of the computer is the _____

5) DOS Means _____

6) RAM stands for _____

7) In MS Word print is in _____ menu

8) In Windows _____ function key used to get help

9) Paint has a _____ box

10) _____ are where the text is typed

11) _____ is popular word processor

12) In Ms Excel individual file is known as _____

13) A sheet can be renamed using _____ facility in Ms Excel

14) Ctrl+Y is the short cut for _____ to grid

15) He _____ studying in our Institute

II. DEFINE THE FOLLOWING - ANSWER FOR ANY 10 QUESTIONS **2 x 10 = 20**

1) Define Gender?
2) What is meant by transitive verb?
3) Define types of sentences?
4) Define kinds of Adverbs?
5) Define kinds of adjectives?
6) What is meant by weak verbs?
7) Compound sentences
8) What is Internet
9) Define Mouse
10) Briefly explain the table menu in MS Excel
11) Explain Cut, Copy and 'Paste'
12) Enter
13) Enter
14) Define Verb
15) Define keyboard?

III. WRITE BRIEF ANSWER FOR ANY 5 QUESTIONS **5 x 5 = 25**

1) Explain few sentences using "shall, will"?
2) Define common conjunctions
3) Formal menu
4) Explain Arithmetic logic unit
5) Title bar
6) Explain any five functions in MS Excel
7) Briefly explain the table menu in MS Excel
8) Define A, B, C in CPR?

IV. WRITE LONG ANSWER FOR ANY 3 QUESTIONS **15 x 3 = 45**

1) Briefly explain storage unit
2) Explain the keyboard
3) Write briefly about generations of computer?
4) Explain in detail about MS Word?
5) Explain in detail about articles?

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HMTS010-BSS DIPLOMA IN FOOD PRODUCTION

ONE YEAR EXAMINATION NOVEMBER-2025

HMTS010-02 FOOD SCIENCE & NUTRITION

TIME: 3 Hours **Marks: 100**

INSTRUCTIONS

* 43 questions are there in total
* Write answers to each question in proportion to the mark allotted
* During the first 15 minutes read the questions carefully

I. FILL IN THE BLANKS - ANSWER FOR ANY 10 QUESTIONS **1 x 10 = 10**

1) Storage temperature for egg _____

2) Basil, sage oregano, tarragon are called _____

3) Dried yeast are in _____ form

4) Calf are called at _____ month aged

5) Two types of frying _____ and _____

6) Frying at food is done in _____ temperature

7) _____ and _____ used as thickening agent in soup

8) _____ and _____ are used as garnish for scotch broth

9) _____ garnish is used for tomato puree

10) Edam cheese is originated in _____

11) _____ and _____ are stem vegetables

12) _____ protein is called in milk

13) Ladies finger in French is called _____

14) The body contains about _____ minerals.

15) Water in Blood Plasma, about _____ percentage.

II. DEFINE THE FOLLOWING - ANSWER FOR ANY 10 QUESTIONS **2 x 10 = 20**

1) What type of sweeting
2) What is a hotel
3) Whole wheat flour and refined flour
4) Define mise-en-place?
5) What is called cutting?
6) What is macedone?
7) Name any five root vegetables?
8) Explain five types of pulses?
9) Define the menu?
10) What is type of cheese?
11) Write about Osmatic pressure.
12) Explain the different types of fuel commonly used
13) What is panada?
14) What Is drumstick?
15) What is potage?

III. WRITE BRIEF ANSWER FOR ANY 5 QUESTIONS **5 x 5 = 25**

1) Define hygiene, sanitation, and personal hygiene?
2) What is food contamination?
3) Name 2 continental chicken preparation and 5 indian chicken preparation?
4) How do you select the good quality of shell fish?
5) What is called national soup and explain with example?
6) Draw chart of classification of basic sauce?
7) Explain the method of preparing béchamel sauce?
8) What are part of salad explain it?

IV. WRITE LONG ANSWER FOR ANY 3 QUESTIONS **15 x 3 = 45**

1) Explain Indian cuisine
2) What are the popular cuisine of the world?
3) Draw and Explain Bacteria.
4) What is a recipe? How do you prepare a standard format of a recipe?
5) What is the hierarchy of five star hotel kitchens? Write the role of an executive chef.

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HMTS010-BSS DIPLOMA IN FOOD PRODUCTION

ONE YEAR EXAMINATION NOVEMBER-2025

HMTS010-03 FOOD & BEVERAGE PRODUCTION

TIME: 3 Hours **Marks: 100**

INSTRUCTIONS

* 43 questions are there in total
* Write answers to each question in proportion to the mark allotted
* During the first 15 minutes read the questions carefully

I. FILL IN THE BLANKS - ANSWER FOR ANY 10 QUESTIONS **1 x 10 = 10**

1) The crushing _____ kondo production

2) The accompaniment sauce of venison is _____

3) The Roast Lamp should be served with _____ sauce.

4) White sauce otherwise called as _____ brown sauce otherwise called as _____

5) Basic cold mother sauce is _____

6) Chena Murgi is a _____

7) Thin soup is known as _____

8) Cazpacho is a type of _____

9) The correct untensil to pour food is _____

10) Brown sauce is also called as _____

11) The term Re-chauffe means _____

12) Morney sauce is a derivative of _____

13) Stocks reduced to gelatinous consistency is _____

14) Lamb is _____

15) _____ is a typical way of serving Indian Meals.

II. DEFINE THE FOLLOWING - ANSWER FOR ANY 10 QUESTIONS **2 x 10 = 20**

1) What is the production of eggs
2) Pasteurized milk
3) What is caviar? What are all the types of caviar?
4) What is Paring?
5) Yolks of egg and cream?
6) Explain about pork?
7) What are the Indian breads?
8) What is Meringue?
9) What is coating?
10) What are the different types fire extinguisher?
11) Define Menu?
12) What is grating?
13) What are the uses of egg?
14) Differentiate between white fish and oily fish?
15) At What temperature should we store ice cream?

III. WRITE BRIEF ANSWER FOR ANY 5 QUESTIONS **5 x 5 = 25**

1) What is the difference between chicken a la king and chicken a la kieve?
2) What are the purchasing quality of mutton & Lamb?
3) Explain the cooking methods.
4) Explain about Grills and Salemanders.
5) Give various cooking methods of Egg?
6) Types of vegetable cutting
7) What are effects of heat on vegetables?
8) Contamination and cross contamination.

IV. WRITE LONG ANSWER FOR ANY 3 QUESTIONS **15 x 3 = 45**

1) Write an essay on cyclic menus?
2) Explain why accidents happening in kitchen. Write about the safety precautions to be taken.
3) Explain in details about care and maintenance of kitchen equipments?
4) Elaborate on holding technology?
5) Classify Soup and explain each with examples each?