

Appx A								
SYLLABUS								
Post No	Trade	Type of Post	Physical (1 mile run)	Practical Test (Min 40% reqd to qualify for written Exam)	Written Test			
1	Driver Mechanical Transport (Ordinary Grade)	Gp 'C'	Pass/Qualify (Maximum time to qualify - 10 mins)	Meneuvering of slope without silpping	30 marks	Maint of heavy / light veh	100 marks	
				Driving of vehs on a driving track ('8')		Use of Oiles / lubs		
				Reverse parking		Daily / periodic checking		
						Tyre rotation		
	Road signs							
	Traffice Rules							
	Use of Tools							
	General knowledge							
2	Vehicle Mechanic	Gp 'C'	Pass/Qualify (Maximum time to qualify - 10 mins)	Identification of engine parts	25 marks	Operations of petrol / diesel engines		100 marks
				Identification of parts of transmission sys		Checking of faults		
				Identification of parts of fuel sys		Repair & Maint on engine		
				Identification of different Lubricants / oils		Repair & Maint on fuel sys		
				Identification of tools, eqpts		Repair & Maint of break sys		
						Repair & Maint of clutch sys		
	Repair & Maint of chasis							
	General Knowledge							
3	Electrician	Gp 'C'	Pass/Qualify (Maximum time to qualify - 10 mins)	Making of joints & fixing of switch boards switches/ MCBs etc	25 marks	Wiring of all types of vehs/eqpt including house wiring	100 marks	
				Identification of electrical compoents of Veh/Eqpts/Plant		Charging batteries		
				Identification of tools, eqpts		Maint of elect machinery held in Wksp		
						Simple electrical calculations		
	Measuring and testing instruments							
	Electrical motors and generations							
	General Knowledge							

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4	MSW Cook	Gp 'C'	Pass/ Qualify (Maximum time to qualify - 10 mins)	Chopping/Cutting of vegetables	30 marks	(a) Preparation of procedure & different types of ingredients used with quantity mentioned against each, for preparation of Indian, South Indian, Mughalai, Hyderabadi, Chinese & Continental dishes: -
				Identification of spices		
				Cleaning of utencils		
				Knowledge of cleanliness of working place		
				Finishing/garnishing/decoration /beautification/flavoring of food		
						100 marks
						(i) Veg dishes
						(ii) Non-Veg
						(iii) Sweet dish
						(b) Preservation of food
						(c) Washing / cleaning of Utencils
						General Knowledge