

Total No. of Questions : 7]

SEAT No. :

P1370

[Total No. of Pages : 2

[6059]-301

S.Y.B.Sc. (Hospitality Studies)
HS-301 : FOOD PRODUCTION - III
(2019 CBCS Pattern) (Semester - III)

Time : 3 Hours]

[Max. Marks : 70

Instructions to the candidates:

- 1) *Question No. 1 is compulsory.*
- 2) *Attempt any 5 questions from question No.2 to 7.*
- 3) *Neat diagram must be drawn wherever necessary.*

Q1) a) Explain the following terms: any 10.

[10]

- i) Wazwan
- ii) Luchi
- iii) Buffallo Chopper
- iv) Sambar
- v) Wipping
- vi) Bivalves
- vii) Meringue
- viii) Forcemeat
- ix) Fermentation
- x) Giblet
- xi) Toddy
- xii) Chiffon Cake

b) Answer the following questions in short (any 5).

[10]

- i) List four equipments required for mass/volume feeding.
- ii) Give four desserts in Maharashtrian cuisine.
- iii) Explain the following Hamam Dista, Chimta.
- iv) What is chulla and Sigri in Rajastani cuisines.
- v) Explain Pal payasam and Rava Dosa in Tamil Cuisine.
- vi) Describe the term Kalia and Hilsa in Bengali Cuisine?

P.T.O.

- Q2)** a) Explain 5 selection criteria used in fish? [5]
b) Describe the role of ingredients in cake making? Flour, Sugar, Fat, Eggs, Learning Agents. [5]
- Q3)** a) Explain any five stages in Bread making. [5]
b) Explain in details the duties and responsibilities of larder chef. [5]
- Q4)** a) Explain in details the factors influencing volume forecasting. [5]
b) Give the recipe of 1 litre of white Gravy. [5]
- Q5)** a) Give in details the principles of Menu planning. [5]
b) Plan a lunch and Dinner menu to be served in Industrial canteen for one day. [5]
- Q6)** a) List the features of Punjabi cuisines. [5]
b) Explain any 5 types of cookies in detail. [5]
- Q7)** a) Give detail explanation for principles of quantity food production with relation to space, Equipment, staffing, menu, and customers. [5]
b) Describe a Gujarati festive menu and explain them with Justification. [5]



Total No. of Questions : 8]

SEAT No. :

P-1371

[Total No. of Pages : 2

[6059]-302

S.Y. B.Sc (Hospitality Studies)

HS-302 : FOOD AND BEVERAGE SERVICE - III

(2019 Pattern) (Semester - III) (Credit System)

Time : 3 Hours]

[Max. Marks : 70

Instructions to the candidates :

- 1) *Question No. 1 is compulsory.*
- 2) *Solve any 6 questions from remaining.*

Q1) Explain the following terms (Any 10) :

[10]

- | | |
|-------------------------|--------------|
| a) Liqueur | b) Arrack |
| c) Kilning | d) Campari |
| e) Howthorne's Strainer | f) Peat |
| g) Estufa | h) Dunder |
| i) XO | j) Congeners |
| k) ABV | l) Daisy |

Q2) a) Explain the POT still method with the help of a neat diagram.

[6]

b) Give any four regions of wine making from France with suitable examples of wines of each region.

[4]

Q3) Differentiate between :

[10]

- a) Irish Whiskey and Scotch Whisky
- b) Cognac and Armagnac

Q4) a) Explain any three methods of making cocktail.

[6]

b) Explain any two vine diseases.

[4]

P.T.O.

- Q5)** a) Classify wines. Gives suitable examples of wines. [5]
b) Define Aperitif. Explain the types of it. [5]
- Q6)** a) List and explain any three methods of production of liqueurs. [6]
b) Write the names of classic cocktails for the following spirit base. [4]
i) Tequila
ii) Whisky
- Q7)** a) Write the manufacturing process of tequila. [6]
b) Write short note on - Storage and service of wine. [4]
- Q8)** Answer the following : [10]
a) Name two Indian Single Malt
b) Name two coffee based liqueurs
c) Name two brands of cognac
d) Name two brands of dark rum.
e) Name two brands of French Vodka.



Total No. of Questions : 9]

SEAT No. :

P1372

[Total No. of Pages : 2

[6059]-303

S.Y.B.Sc. (Hospitality Studies)

HS303 : ACCOMMODATION OPERATIONS-I

(2019Pattern) (Credit System) (Semester-III)

Time : 3 Hours]

[Max. Marks : 70

Instructions to the candidates:

- 1) *Questions No. 1 is compulsory.*
- 2) *Attempt any 6 from Q2 to Q9.*
- 3) *Draw the near daigrams wherever necessary.*

Q1) Explain the following terms (Any 10)

[10]

- a) Oasis
- b) Floor limit
- c) GHC
- d) Ikebana
- e) Folio
- f) HAZMAT
- g) First aid
- h) No show
- i) Gray water
- j) Shortage
- k) ARR
- l) Discard

Q2) a) Define 'contract cleaning' & describe the advantages of contract cleaning.

[5]

b) Explain the control measures for

[5]

- i) Rats
- ii) Fungi

Q3) a) Explain the Do's and Don'ts while providing the first-aid to the injured person.

[5]

b) Describe the laundry procedure.

[5]

P.T.O.

- Q4)** a) Explain the ecofriendly practices followed by the housekeeping. [5]
b) Explain the classification of hotel lines. [5]
- Q5)** Write short note on (any2) [10]
a) Principle of flower arrangement.
b) Discard management of lines.
c) Types of fire extinguisher.
- Q6)** a) Explain the different types of accounts maintained by the F.O. [5]
b) Explain the personality traits required for a GRE. [5]
- Q7)** a) Explain the various types of vouchers. [5]
b) Draw the format of GHC and explain in brief. [5]
- Q8)** a) Explain the types of complaints in detail. [5]
b) Give the formula of [5]
i) Rev PAR.
ii) Foreign occupancy %
iii) Overstay %
iv) House count
v) Local Occupancy %
- Q9)** Write short note on (any 2) [10]
a) Explain the procedure for handling the fire in the hotel.
b) Credit monitoring and charge privilege.
c) Role of Hospitality desk



Total No. of Questions : 5]

SEAT No. :

P1373

[Total No. of Pages : 2

[6059]-305

S.Y. B.Sc. (Semester - III)

HOSPITALITY STUDIES

HS 308 : Communication Skills - I

(2019 Pattern) (Credit System)

Time : 2 Hours]

[Max. Marks : 35

Instructions to the candidates:

- 1) *Q.1 is compulsory.*
- 2) *Solve any three questions from Q.2 to Q.5.*

Q1) Define the following terms (any 5) :

[5]

- a) Mass communication.
- b) Communication.
- c) Note making.
- d) Extempore.
- e) Circular.
- f) Email.
- g) Haptics.

Q2) a) Write down the advantages and disadvantages of oral communication. **5]**

- b) Your friend is going to appear for Group discussion. Give him tips for effective participation in it. **[5]**

P.T.O.

- Q3) a)** Give any two points of differentiation between Listening and Hearing. Mention any three traits of a good listener. [5]
- b) As a Executive chef, write a memo to conmi I for reporting late on duty and housing more absentism. [5]
- Q4) a)** Give the importance of body Language in Hospitality Industry. Justify with suitable examples. [5]
- b) Write a short note on Telephone Etiquettes. [5]
- Q5) a)** Give the importance of communication in hotel industry. Mention the objectives and principles of communication. [5]
- b) Explain in detail, semantic and personal barriers of communication. [5]

x x x

Total No. of Questions: 8]

SEAT No. :

P1374

[6059]-401

[Total No. of Pages : 2

T.Y. B.Sc. (Hospitality Studies)
HS501 : ADVANCED FOOD PRODUCTION-I
(2019 Pattern) (Credit System) (Semester-V)

Time : 3 Hours]

[Max. Marks : 70

Instructions to the candidates:

- 1) *Question 1 is compulsory.*
- 2) *Attempt any 6 questions from Q.2 to Q.8*
- 3) *All questions carry equal marks.*
- 4) *Draw neat diagram wherever necessary.*

Q1) Explain the following terms (Any 10)

[10]

- a) Ricotta
- b) Tacus
- c) Meniere
- d) Arborio
- e) Zucchini
- f) Portobello
- g) Enchilladas
- h) Ham
- i) Canneloni
- j) Gazpacho
- k) Ratatouille
- l) Guacamole

Q2) a) Explain the salient features of Nouvelle cuisine

[4]

b) Plan a spanish celebration menu and elaborate each dish

[4]

c) Discuss the selection criteria for chicken

[2]

P.T.O.

- Q3)** a) Elaborate step by step method of making Danish pastry Give product examples. [4]
 b) Explain the composition and quality factors of meat. [4]
 c) Give the difference between shortcrust pastry and puff pastry [2]
- Q4)** a) Draw a neat diagram of pork and Label each part [4]
 b) Draw a classification chart with 2 examples of each [4]
 c) Explain ways of garbage segregation [2]
- Q5)** a) Define Icing and describe its importance [4]
 b) Describe the role of ingredients used in Icings [4]
 c) Explain the characteristics of a garbage bin [2]
- Q6)** a) List and explain various types of chocolate [4]
 b) Discuss the factors influencing the kitchen design [4]
 c) Describe Thickening agents and give suitable examples [2]
- Q7)** a) Explain Preservative & Sweetening agents justify with suitable examples [4]
 b) Draw a neat layout of a coffee shop kitchen [4]
 c) Write a note of offals used for human Consumption [2]
- Q8)** Explain the following (Any 5) [10]
 a) Ingredients used in Italian cuisine
 b) Placement of equipments
 c) Any 4 chocolate Fillings
 d) Any 4 pastry Faults
 e) Chocolate Tempering
 f) Accumulation of Garbage.



Total No. of Questions : 8]

SEAT No. :

P1375

[Total No. of Pages : 2

[6059]-402

T.Y. B.Sc. (Hospitality Studies)

HS - 502 : ADVANCED FOOD & BEVERAGE SERVICE - I

(2019 Pattern) (Credit System) (Semester - V) (Theory)

Time : 3 Hours]

[Max. Marks : 70

Instructions to the candidates:

- 1) *Question No. One is compulsory.*
- 2) *Solve any six questions from questions No two to Q. No. Eight.*

Q1) Explain the following Terms (any 10). [10]

- a) RSOT
- b) Labor Cost.
- c) BFP.
- d) Table Wine.
- e) Flambe'.
- f) Budget.
- g) GM Food.
- h) Overhead cost.
- i) Vegan Food.
- j) FIFO.
- k) Board Room.
- l) APC.

Q2) Differentiate Between (Any two). [10]

- a) Decentralized and centralized.
- b) Formal and Informal Banquet.
- c) Sale Budget and Labour cost Budget.

Q3) a) Define Budget. Write down objective of Budget. [5]

- b) Raise a function prospectus for 150 pax wedding reception. Assume suitable data. [5]

Q4) a) Write a detailed note on carving hygiene practices to be followed during Gueriden service. [5]

- b) Write five emerging trends in F & B service. [5]

P.T.O.

- Q5)** a) Do genetically modified food have impact on environment. [5]
b) Explain the limitation of F & B control. [5]
- Q6)** a) Draw and explain any five types of Banquet setting plans. [5]
b) Advantages and Dis-advantages of Gueridon Trolley. [5]
- Q7)** a) Write service procedure of Ramomlette' from Gueridon Trolley. [5]
b) Explain the cycle of room service. [5]
- Q8)** a) Describe labour cost budget and overhead cost budget. [5]
b) Explain Special equipments used on Gueridon trolley service. [5]



Total No. of Questions : 6]

SEAT No. :

P-1376

[Total No. of Pages : 2

[6059]-403

T.Y. B.Sc. (Hospitality Studies)

HS-503 : Advanced Accommodation Operations - I

(2019 Pattern) (Semester - V)

Time : 3 Hours]

[Max. Marks : 70

Instructions to the candidates:

- 1) *Questions from both sections are compulsory.*
- 2) *Draw neat diagrams & formats wherever necessary.*

SECTION - I

Q1) Explain the following terms (any 5) :

[5 × 1 = 5]

- a) Indoor plant
- b) Texture
- c) Harmony
- d) Cash less purchasing
- e) Water garden
- f) OPEX
- g) Radial balance
- h) Refurbishing

Q2) Write short note on (any 3) :

[3 × 5 = 15]

- a) Concept of snag list.
- b) Differentiate between capital budget and operating budget.
- c) Selection criteria for a 'Good Supplier'.
- d) Major Renovation

P.T.O.

Q3) Write down the following (any 3) : **[3 × 5 = 15]**

- a) Explain 'Principles of Design'.
- b) Explain the types of garden.
- c) Draw the format of bin card and explain in brief.
- d) Discuss the procedure of redecoration.

SECTION - II

Q4) Explain the following terms (any 5) : **[5 × 1 = 5]**

- a) City account
- b) ADR
- c) Suggestive selling
- d) E-display
- e) POS
- f) Rate cutting
- g) Credit limit
- h) Guest folio

Q5) Write short note on (any 3) : **[3 × 5 = 15]**

- a) Role of Night Auditor
- b) Rule of thumb approach
- c) Room forecasting
- d) Sales tools

Q6) Write down the following (any 3) : **[3 × 5 = 15]**

- a) Define night auditor report & draw its format.
- b) Explain Business related marketing Techniques.
- c) Discuss the basis of room tariff fixation.
- d) Explain Room Availability forecast.



Total No. of Questions : 5]

SEAT No. :

P-1377

[Total No. Of Pages : 2

[6059]-405

T.Y. B.Sc. (Hospitality Studies)

HS 508: COMMUNICATION SKILLS - II
(2019 Pattern) (Semester - V) (Credit System)

Time : 2 Hours]

[Max. Marks : 35

Instructions to the candidates :

- 1) *Question no.1 is compulsory.*
- 2) *Attempt any Three questions from Q.2 to Q.5.*

Q1) Explain the following terms (any 5) :

[5]

- a) Distress
- b) Team Management
- c) Positive self esteem
- d) Upward communication
- e) Attitude.
- f) Personality
- g) Audio visual aids

Q2) Write short notes on (any Two) :

[10]

- a) Johari window
- b) Advantages of case study method
- c) Recruiters expectations from candidate

P.T.O.

Q3) Explain in brief (any Two) : [10]

- a) Define SWOT analysis. Explain SWOT analysis with the help of diagram and examples.
- b) Explain any five types of presentations.
- c) Mention any five stress management techniques and explain how they will help in relieving stress.

Q4) Explain in brief (any Two) : [10]

- a) Explain how goal setting helps in building your career path?
- b) Give the importance of time management at work place.
- c) Give any five do's and dont's of a team work.

Q5) Answer any two from the following : [10]

- a) Differentiate between positive attitude and negative attitude.
- b) Give any five advantages of high self esteem.
- c) Discuss in detail success story of chef Sanjeev Kapoor



Total No. of Questions : 5]

SEAT No. :

P-1378

[Total No. of Pages : 3

[6059]-406

T.Y.B.Sc. (HS)

HS 509 : BASIC ACCOUNTING SKILLS
(2019 Pattern) (Semester - V) (Credit System)

Time : 2 Hours]

[Max. Marks : 35

Instructions to the candidates :

- 1) *Question number 1 is compulsory.*
- 2) *Attempt any three questions from Q. 2 to Q. 5.*
- 3) *Use of simple calculator is allowed.*
- 4) *Figures to the right indicate full marks.*
- 5) *Assume additional suitable data, if necessary.*

Q1) Write one word/term/pharse for the following sentences. (any five) **[5]**

- a) The debts which are irrecoverable.
- b) A person to whom the lease is granted by the hotel for specific period to provide some facilities and professional services which could not be offered by the departments operated by the management of the hotel.
- c) Any amount or goods withdrawn by an owner of a business for his personal use in anticipation of future profits.
- d) Any written evidence in support of a business transaction.
- e) A system in which both the debit and credit aspects of a transaction are recorded in appropriate side of a ledger account.
- f) A book of original entry where in transactions are recorded in a chromological order.

Q2) a) Journalise the following transactions in the books of Anand. **[5]**

- i) Purchased goods of ₹35,000 from Manohar on credit.
- ii) Sold goods to Surendra of ₹15,000 for cash.
- iii) Goods worth ₹5,000 were distributed as free samples.
- iv) Anand has sold his private car for ₹1,00,000 and invested this amount in his business.
- v) Cash ₹5,00,000 borrowed from bank for business purpose.

P.T.O.

- b) Classify the following into personal, real and nominal accounts. [3]
- i) Bank; ii) Stationery; iii) Kitchen Equipments;
 iv) Capital; v) Rent; vi) Stock of food
- c) State whether following statements are true or false. [2]
- i) Bank account is a personal account
 ii) Nominal accounts are also called as fictitious account

Q3) Write short notes on (Any two) : [10]

- a) Advantages of double entry system
 b) Advantages of special functions book
 c) Importance of guests weekly bill.

Q4) Prepare a trial balance as on 31st March 2023 of Opal traders. [5]

Particulars	₹	Particulars	₹
Capital	1,00,000	Opening stock	60,000
Land & building	80,000	Drawings	10,000
Carriage	2,250	Sales	1,20,000
Purchases	45,000	Sales returns	2,000
Creditors	10,810	Rent received	560
Purchase Returns	2,000	Debtors	13,000
Advertisement	10,000	Bills Receivables	2,310
Bank overdraft	2,000		

- b) From the following information, prepare Trading Account for the year ending 31st March 2023. [5]

Particulars	₹
Carriage inwards	3,500
Closing stock	15,000
Wages	7,500
Opening Stock	2,900
Purchases	1,11,100
Sales Returns	
Power & fuel	15,000
Sales	1,80,000

Q5) Mr. Chopra along with his wife arrived & occupied Room no. 305 in Hotel Supreme Palace on 22nd April 2023 at 6.30 a.m. on EP@ ₹ 7500 per day. He desired to check out on 24th April 2023 at 4.00 p.m. **[10]**

His charges & credit items are given below :

April 22nd – EMT 2 cups @ ₹35 per cup, Break fast @ ₹ 250 per person, Lunch for one person @ ₹ 275 per person, ANC 2 cups @ ₹50 per cup, Dinner ₹ 300 per person, Soft drinks ₹ 604 Laundry ₹ 200.

April 23rd – Mr. Chopra paid ₹ 20,000 on account. EMT 1 cup, Breakfast, VPO for Local sight seeing ₹ 2000. Dinner for one person, Cigarettes ₹ 500 & Laundry ₹ 200.

April 24th – EMT 1cup & EMC 1 cup, Breakfast for one person VPO for medicines ₹ 500, Lunch & snacks ₹ 200.

Prepare Guest Weekly Bill assuming GST @18% on Room rate & 12% on food & beverages. Check out time is 12.00 noon.

Mr. Chopra settled the bill by Debit card.



Total No. of Questions: 6]

SEAT No. :

P1408

[6059]-501A

[Total No. of Pages : 2

T.Y.B.Sc. (Hospitality Studies)

HS 602 : ADVANCED FOOD PRODUCTION -II

(2019 Pattern) (Credit System) (Semester-VI)

Time : 3 Hours]

[Max. Marks : 70

Instructions to the candidates:

- 1) *All questions are compulsory.*
- 2) *Figures to the right indicates full marks.*

Q1) Explain the following terms (any ten)

[20]

- a) Duo Trio Test.
- b) Gelato.
- c) Norisheets.
- d) Falafel.
- e) Galangal.
- f) SPS.
- g) Baklava.
- h) Tofu.
- i) Sailes mix.
- j) Salami.
- k) Pita.
- l) Chorizo.
- m) Granite.
- n) Panacota.
- o) Gammon.

Q2) Solve any two from the Following.

[10]

- a) Draw menu engineering chart and explain Four important parts of it.
- b) Explain the process of developing New Recepte with innovative ingredients.
- c) Write short Note on any one of the following.
 - i) Chinese cuisine
 - ii) Japanese cuisine

P.T.O.

Q3) Solve any two from the Following. **[10]**

- a) Explain the method of preparation of pate en croute.
- b) Classify Frozen desserts and give two examples of each.
- c) Write a short Note on Food trial.

Q4) Solve any two from the following. **[10]**

- a) Write a short Note on ham and bacon.
- b) Draw a standard Recipe Format and state its importance in kitchen administration.
- c) Explain any five staple ingredients used in mediterian cuisine.

Q5) Solve any two from the Following. **[10]**

- a) List and explain any five methods of purchasing in brief.
- b) Define Budget write steps in preparation of Budget.
- c) Define sausage and Give four components of it.

Q6) Solve any two from the following. **[10]**

- a) State the importance of kitchen communication with other departments.
- b) Plan a five course menu of lebanese cuisine with Narration.
- c) Write a short Note on Aims of Control in kitchen administration.



Total No. of Questions : 8]

SEAT No. :

P-1380

[Total No. of Pages : 2

[6059]-502

B.Sc. (Hospitality Studies)

**HS - 603 : ADVANCED FOOD & BEVERAGE SERVICE - II
(2019 Pattern) (Credit System) (Semester - VI)**

Time : 3 Hours]

[Max. Marks : 70

Instructions to the candidates :

- 1) *Question No.1 is compulsory.*
- 2) *Attempt any 6 questions from the remaining.*

Q1) Explain the following terms (Any 10) :

[10]

- | | |
|-------------------|---------------------|
| a) Task analysis | b) Lounge bar |
| c) Purchase Order | d) Sous-Vide |
| e) Galley | f) Convenience food |
| g) Rimmer | h) Cook-freeze |
| i) Sales summary | j) Variable cost |
| k) Pantry car | l) Franchising |

Q2) Answer the following (Any 2) :

[10]

- a) Draw and explain any 2 formats used in Specialty restaurant.
- b) Write down characteristics of fast food & popular catering.
- c) Write down any 5 equipment used in the bar with its uses.

Q3) Explain the following (Any 2) :

[10]

- a) Discuss the planning of a bar with respect to
 - i) Location
 - ii) Design consideration
- b) What is training? Explain why training is vital for F & B personnel.
- c) Discuss catering facilities available in railway catering.

P.T.O.

Q4) a) Explain the following performance measurement criteria for a catering outlet : [5]

- i) Sales mix
- ii) Index of productivity
- iii) Seat turnover
- iv) Elements of costs
- v) Average spending power

b) Discuss advantages of franchising to franchisee. [5]

Q5) Answer the following (Any 1) : [10]

- a) Explain the parts of bar with a neat diagram.
- b) Explain measurement of performance for contract caterers.

Q6) Explain the following (Any 2) : [10]

- a) Explain food production styles in hotels & quality restaurants.
- b) Write down characteristics of transport catering.
- c) List and explain licenses required to open a coffee shop.

Q7) Answer the following :

- a) Plan a duty roaster for a restaurant having 60 covers, serving lunch & dinner. [5]
- b) Write down different types of meals served in flight catering. [5]

Q8) Answer the following : [10]

- a) What is bin card?
- b) What is Boston Shaker?
- c) Define cover.
- d) Write down accompaniments for Smoked Salmon.
- e) Name the India Michelin Star Chef, who owns 'Junoon' restaurant in USA.
- f) What is cook-chill method?
- g) Name the India's first women Michelin Star Chef.
- h) Give two examples of Entremets.
- i) Give two examples of Blue Cheese.
- j) Can vodka be served with caviar (Write Yes/No).



Total No. of Questions : 8]

SEAT No. :

P1381

[Total No. of Pages : 2

[6059]-503

T.Y.B.Sc. (Hospitality Studies)

HS-604 : ADVANCED ACCOMMODATION OPERATIONS-II

(2019 CBSC Pattern) (Semester-VI)

Time : 3 Hours]

[Max. Marks : 70

Instructions to the candidates:

- 1) *Question No. 1 is compulsory.*
- 2) *Solve any 6 from the remaining.*

Q1) Define the following terms : (any 10)

[10]

- a) Complimentary colour scheme
- b) Artificial light
- c) Awning window
- d) MIS
- e) Yield Management
- f) Rev PAR
- g) ARR
- h) Saturated colours
- i) Service mix
- j) POS
- k) Adjacent room
- l) Penthouse

Q2) Answer the following : (any 2)

[10]

- a) Explain-psychological effects of colour.
- b) Elaborate consideration for a good lighting system.
- c) Explain the tools of revenue maximization.

Q3) Answer the following ; (any 2)

[10]

- a) List down the importance of Yield Management.
- b) Write down the benefits of MIS.
- c) Write down the functions of wall coverings.

P.T.O.

Q4) Answer the following: [10]

- a) List the various kinds of window explain any two
- b) Write down the yield management strategies explain any 3.

Q5) Answer the following : [10]

- a) Write a note on lighting for the public areas.
- b) Write down objectives and needs of accessories.

Q6) Write short note on [10]

- a) furniture size and arrangement on guest room.
- b) Guest history card.

Q7) Answer the following: [10]

- a) List down various property management systems explain any 3
- b) Classify- flooring and floor finishes.

Q8) Answer the following: [10]

- a) Draw the following soft window treatment.
 - i) Criss-cross curtains
 - ii) Tie back
- b) Write down care and cleaning of following soft furnishing (any 2)
 - i) Loose cover
 - ii) Curtains
 - iii) Blinds & shades



Total No. of Questions : 8]

SEAT No. :

P-1383

[Total No. Of Pages : 2

[6059]-505

B.Sc. (Hospitality Studies)

HS 609: PRINCIPLES OF MANAGEMENT

(Semester-VI) (2019 Pattern)

Time : 3 Hours]

[Max. Marks : 70

Instructions to the candidates :

- 1) *Question 1 is compulsory.*
- 2) *Solve any Six questions from Q.2 to Q.8.*
- 3) *All questions carry equal marks.*

Q1) Write Short notes on (any 4):

[10]

- a) Levels of Management
- b) Characteristics of a leader
- c) Delegation of work
- d) Barriers to communication
- e) Types of decisions
- f) Staffing

Q2) Explain Mc Grega's theory 'X' and theory 'Y':

[10]

Q3) Define Planning. Describe any 4 types of plans with an example.

[10]

Q4) Describe F.W. Taylor's Scientific Management theory.

[10]

P.T.O

- Q5)** a) Describe the various principles of organizing. [5]
b) Explain any two types of communication. [5]
- Q6)** a) Differentiate between centralized and decentralized organization. [5]
b) Explain the importance of central process. [5]
- Q7)** Explain the managerial grid of leadership. [10]
- Q8)** a) Define coordination and its importance in hotels. [5]
b) Write a note on Authority & Responsibility. [5]



Total No. of Questions: 8]

SEAT No. :

P1384

[6059]-506

[Total No. of Pages : 2

T.Y.B.Sc. (Hospitality Studies)
HS-610 : TOURISM OPERATIONS
(2019 Pattern) (Credit System) (Semester-VI)

Time : 3 Hours]

[Max. Marks : 70

Instructions to the candidates:

- 1) *Q.1 is compulsory.*
- 2) *Solve any 6 questions from the remaining.*

Q1) Define the following term (Any ten)

[10]

- a) Tourism
- b) Tour
- c) Tourist
- d) Visitor
- e) Excursionist
- f) VFR
- g) MICE
- h) Destination
- i) In bound Tourism
- j) NGO
- k) TravelAgent
- l) Guide

Q2) Answer the following (Any two)

[10]

- a) What are the various primary constituents of Tourism?
- b) Write docon the importance of Role of transport in Tourism
- c) What are the 4A's of Tourism?

P.T.O.

Q3) Answer the following (Any two) [10]

- a) List and explain various motivators (Any two)
- b) What is economic impact? Explain brief
- c) Write down the functions of Govt. Organizations

Q4) Answer the following (Any two) [10]

- a) What are the various functions of travel Agent?
- b) Give the difference between in bound and outbound tour operators
- c) List and explain types of passport

Q5) Write a short note on (Any two) [10]

- a) Employment Generation
- b) Foreign exchange Earnings
- c) Multiplier effect

Q6) What is the Role and function of TAAI? Write in detail [10]

Q7) Write down the various steps to plan a type of transport booking, Accommodation & Costing along with number of person to following destination (Any one) [10]

- a) Goa (West India)
- b) Kerala (South India)

Q8) List and explain various types of tourism (Any ten) [10]



Total No. of Questions : 5]

SEAT No. :

P-1385

[Total No. of Pages :2

[6059]-507

T.Y. B.Sc. (Hospitality Studies)

HS - 611 : HOTEL RELATED LAW

(2019 Pattern) (Semester - VI) (CBCS)

Time : 3 Hours]

[Max. Marks : 70]

Instructions to the candidates :

- 1) *Question 1 is compulsory.*
- 2) *Solve all questions from Q.2 to Q.5.*

Q1) Define the following : (Any Five)

[10]

- a) Valid contract.
- b) Performance of contract.
- c) Industrial dispute.
- d) Strike.
- e) Consumer complaint.
- f) Wages.
- g) Sexual harassment.

Q2) Answer any three from the following :

[15]

- a) Explain in detail Internal committee.
- b) Explain Rights of unpaid seller.
- c) Explain essential features of partnership.
- d) Role of Food Inspector in FSSAI.

P.T.O.

Q3) Answer the following : (Any Two) [20]

- a) Differentiate between sale and agreement of sale.
- b) What are different types of contract.
- c) What are essential features of GST.
- d) What is Advisory Board.

Q4) Write short notes on the following : (Any two) [20]

- a) Provision related to export.
- b) Rights of unpaid seller.
- c) Transfer of property.
- d) Features of company.

Q5) Answer any one from the following : [5]

- a) Explain various standard deductions under payment of minimum wages.
- b) Explain various remedies for breach of contract.



Total No. of Questions : 5]

SEAT No. :

P-1386

[Total No. of Pages :2

[6059]-508

T.Y. B.Sc. (Hospitality Studies)

HS - 612 : FOOD SCIENCE

(2019 Pattern) (Semester - VI)

Time : 2 Hours]

[Max. Marks : 35]

Instructions to the candidates :

- 1) *Question 1 is compulsory.*
- 2) *Solve any 3 from Q.2 to Q.5.*

Q1) Explain the following terms : (any 5)

[5]

- | | |
|------------------------|----------|
| a) melting point | b) Foam |
| c) caramelization | d) HACCP |
| e) Food contamination. | |

Q2) Write short notes on : (any 2)

[10]

- | | |
|-------------------------------|----------------|
| a) Browning reactions in food | b) Danger zone |
| c) Importance of pest control | |

Q3) Answer the following : (any 2)

[10]

- a) What is milk heat treatment?
- b) General guideline for food storage.
- c) Explain 2 compulsory food standards in India.

P.T.O.

Q4) Solve any 2 from the following : **[10]**

- a) Differentiate between food poisoning & food infection.
- b) How pH is useful in food industry.
- c) What is undesirable browning? How to prevent it?

Q5) Answer the following : (Any Two) **[10]**

- a) Define pasturization & explain its importance.
- b) What is adulteration? Test for adulterants in the following :
Milk, Tea powder, Turmeric, Coffee
- c) Explain any 2 methods of food preservation.

