

Total No. of Questions : 8]

SEAT No. :

PD-570

[Total No. of Pages : 2

[6472]-31

B.Sc. (Hospitality Studies)

HS-301 : FOOD PRODUCTION- III

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

Time : 3 Hours]

[Max. Marks : 70

Instructions to the candidates :

- 1) Question No. 1 is compulsory. Solve any six from the remaining.*
- 2) Draw neat labelled diagram wherever necessary.*
- 3) All questions carry equal marks.*

Q1) Explain the following term's (any ten) :

[10]

- a) Chenna
- b) Pulveriser
- c) Trussing
- d) Malpua
- e) Standard yeild
- f) V.C.M.
- g) Crustaceans
- h) Dum pukhat
- i) S.P.S
- j) Lean Dough
- k) Baker's percentage
- l) Dalcha

Q2) a) List various stages in Bread making and explain any two stages.

[5]

b) State the functions of Larder Department.

[5]

P.T.O.

- Q3) a)** Plan menu for a company with 200 employees with Breakfast, Lunch and Dinner. [5]
b) Explain with neat diagram 5 cuts of fish. [5]
- Q4) a)** Write short notes (any two) : [5]
 i) Menu balancing
 ii) Welfare catering
 iii) Tandoor cooking
b) Plan a 5 course festive menu of Rajasthani cuisine with vegetarian and Non-vegetarian option for main course. [5]
 (Single line narration to be given for each dish)
- Q5) a)** Explain any five types of cookies in detail. [5]
b) Explain any two of the following steps in brief related to cake making. [5]
- Q6) a)** Define volume forecasting & state factors influencing volume forecasting. [5]
b) State and explain 5 masala's used in Indian regional cuisine. [5]
- Q7) a)** Enlist any two methods of cookie mixing method. [2]
b) Write any two faults in bread making. [2]
c) State any two famous Bengali sweets. [2]
d) Any two main course dishes from Gram cuisine. [2]
e) Enlist any two tools or equipment used in larder department. [2]
- Q8) a)** Give the role of any five ingredients used in Bread making. [5]
b) Explain the Recipe of 1 litre Makhani Gravy with Ingredient and Recipe Method. [5]



Total No. of Questions : 8]

SEAT No. :

PD-571

[Total No. of Pages : 2

[6472]-32

B.Sc. (Hospitality Studies)

HS-302 : FOOD AND BEVERAGE SERVICE - III

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

Time : 3 Hours]

[Max. Marks : 70

Instructions to the candidates :

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

Q1) Define the following term's (any ten) :

[10]

- a) Vintage
- b) Swizzle Stick
- c) Cider
- d) Cellar
- e) AOC
- f) Campari
- g) Barrel
- h) Distillation
- i) Bloom
- j) Sangria
- k) Muddling
- l) Spur

Q2) Answer the following :

[2 × 5 = 10]

- a) Classify spirits along with suitable examples.
- b) Define liqueur. Explain any 2 methods of preparation.

P.T.O.

- Q3) Differentiate between the following (any 2) :** **[2 × 5 = 10]**
- a) Pot still & patent still
 - b) Cognac & Armagnac
 - c) Scotch whisky & Irish whiskey
- Q4) Answer the following :** **[2 × 5 = 10]**
- a) Give the uses of any 10 Bar Equipment.
 - b) Write a note of matching food and wine
- Q5) Answer the following :** **[2 × 5 = 10]**
- a) Name & explain any 2 types wine based Aperitifs.
 - b) Name flavour & base of following liqueur:
 - i) Kahlua
 - ii) Grand Marnier
 - iii) Sambuca
 - iv) Midori
 - v) Bailey's Irish Cream
- Q6) Answer the following :** **[10]**
- a) Explain manufacturing process of whiskey. **[6]**
 - b) Explain Storage of wines. **[4]**
- Q7) Answer the following :** **[10]**
- a) Explain Red wine manufacturing in detail. **[8]**
 - b) Give methods & ingredients of any vodka based classic cocktail. **[2]**
- Q8) Give 2 brand names of following :** **[10]**
- a) Indian whisky
 - b) International Gin
 - c) Vodka
 - d) Rum
 - e) Tequilla



Total No. of Questions : 9]

SEAT No. :

PD-572

[Total No. of Pages : 2

[6472]-33

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

HS-303 : ACCOMMODATION OPERATIONS - I

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

Time : 3 Hours]

[Max. Marks : 70

Instructions to the candidates :

- 1) Question No. 1 is compulsory.
- 2) Attempt any 6 from Q2 to Q9.
- 3) Draw the neat diagrams wherever necessary.

Q1) Explain the following term's (any ten) :

[10]

- a) Oasis
- b) House count
- c) Par stock
- d) VPO
- e) Dry cleaning
- f) No show
- g) Hazmat
- h) Folio
- i) First Aid
- j) GHC
- k) OPL
- l) Mister

Q2) a) Explain Contract. List down any 4 jobs given on contract by housekeeping.

[5]

b) Explain the preventive measures of :

[5]

- i) Rat
- ii) Cockroaches

P.T.O.

- Q3)** a) Explain any 05 safety gadgets used in Hotel. [5]
b) Define linen Room Draw a neat Diagram of linen Room and label it. [5]
- Q4)** a) Explain Do's and Don'ts while providing the first aid. [5]
b) Classify linen used in hotel giving a suitable example of each. [5]
- Q5)** Write short notes on (any 02) : [10]
a) Shapes of flower Arrangements.
b) Valet service in Housekeeping.
c) Discard Management.
d) Types of fire Extinguisher.
- Q6)** a) Explain the types of Accounts maintained by front office Department. [5]
b) Draw and Explain GHC in brief. [5]
- Q7)** a) Explain the personality traits required for a GRE. [5]
b) Explain the procedure for Handling theft in the hotel. [5]
- Q8)** a) Explain the functions of Hospitality Desk. [5]
b) Write the formula for the following : [5]
i) No show
ii) Rev PAR
iii) Foreign Currency
iv) ARR
v) House count
- Q9)** a) Explain the types of ledgers maintained by front office department. [5]
b) Explain any 2 Reports generated at front office. [5]



Total No. of Questions : 5]

SEAT No. :

PD-573

[Total No. of Pages : 2

[6472]-34

B.Sc. (Hospitality Studies)

HS-308 : COMMUNICATION SKILLS - I

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

Time : 2 Hours]

[Max. Marks : 35

Instructions to the candidates :

- 1) *Question No. 1 is compulsory.*
- 2) *Solve any 3 questions out of Q2 to Q5.*
- 3) *Draw a diagram where necessary.*

Q1) Define following terms (any 5 out of 7) :

[5]

- a) Mass communication
- b) Body Language
- c) Informal communication
- d) Agenda
- e) Sympathetic listening
- f) Elocution
- g) Sender

Q2) a) List & explain different types of "Barriers" to communication.

[5]

b) Define interview & write Do's & Don'ts of interview.

[5]

Q3) Distinguish between :

a) Oral Communication & written communication.

[5]

b) Vertical communication & Horizontal communication.

[5]

P.T.O.

Q4) Explain (any 2 out of 3) : [10]

- a) Write a complain letter to Electricity Board Saying there is continuous power fluctuation in your Colony (use suitable data) [5]
- b) Write & explain qualities of good listener. [5]
- c) Draw communication cycle process. [5]

Q5) Explain following :

- a) List & Explain any two barriers with suitable example. [5]
- b) Define listening & Hearing with suitable examples. [5]



Total No. of Questions : 8]

SEAT No. :

PD-574

[Total No. of Pages : 3

[6472]-51

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

HS-501 : ADVANCED FOOD PRODUCTION - I

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

Time : 3 Hours]

[Max. Marks : 70

Instructions to the candidates :

- 1) *Question No. 1 is compulsory.*
- 2) *All questions carry equal marks.*
- 3) *Draw neat diagram wherever necessary.*
- 4) *Attempt any 6 questions from questions no. 2 to 8.*

Q1) Explain the following terms (any ten) :

[10]

- a) Bruchetta
- b) Choux
- c) Feta
- d) Fondant
- e) Risotto
- f) Danzer Zone
- g) Thawing
- h) Relish
- i) Paella
- j) Curing
- k) Dashi
- l) Terrine

P.T.O.

- Q2) Answer in brief (any 5) :** **[10]**
- a) What is marbling?
 - b) Name 2 preservatives with use.
 - c) Explain any one Garbage disposal method.
 - d) Enlist salient features of Nouvelle cuisine.
 - e) Explain the care to be take in chocolate work.
 - f) Enlist Different types of kitchen.
- Q3) Answer the following (any 5) :** **[10]**
- a) Name natural sweetening agent with use.
 - b) Enlist 4 ingredients used in Spanish cuisine.
 - c) What is green meat?
 - d) Explain function of Anticaking agents.
 - e) What is the function of Icing?
 - f) Enlist the 5 popular Dishes of French Cuisine.
- Q4) Answer the following (any 2) :** **[10]**
- a) Explain Different way of garbage accumulation in hotels.
 - b) Draw kitchen layout with labels for Bakery of a 5 star hotel.
 - c) Explain any 5 stages of chocolate making.
- Q5) Answer the following (any 2) :** **[10]**
- a) Write a recipe of Royal icing in details.
 - b) Plan a Greek menu with 1 line explanation.
 - c) Explain the method of preparing shortcrust pastry.
- Q6) Answer the following (any 2) :** **[10]**
- a) Explain Factors effecting tenderness of meats.
 - b) Name the flour pastry with 2 example each.
 - c) Explain factors influencing kitchen design.

Q7) Write a short note on following (any 4) :

[10]

- a) French Cuisine
- b) Italian cuisine
- c) Nouvelle cuisine
- d) North & South Cuisine of U.S.A.
- e) Portugal cuisine

Q8) Answer the following (any 2) :

[10]

- a) Define food Additives and give four examples of any 4 type of additives.
- b) Draw and explain cuts of pork in details.
- c) Enlist 5 pastry faults with precautions.



Total No. of Questions : 7]

SEAT No. :

PD-575

[Total No. of Pages : 2

[6472]-52

T.Y. B.Sc (Hospitality Studies)

**HS 502: ADVANCED FOOD AND BEVERAGE SERVICE-I
(2019 Pattern) (Semester - V)**

Time : 3 Hours]

[Max. Marks : 70

Instructions to the candidates:

- 1) *All questions are compulsory.*
- 2) *Draw Neat diagrams whenever required.*

Q1) Explain the following Terms (Any Ten)

[10]

- a) DND
- b) Minibar
- c) BFP
- d) Gross profit
- e) Vegan foods
- f) GM foods
- g) Fixed cost
- h) Calor gas
- i) Hot plate
- j) PFA
- k) Herring bone
- l) Finger Buffet

Q2) Write a short note on (Any two) :

[10]

- a) Planning phase of control cycle.
- b) Operational phase of control cycle.
- c) Post operation phase of control cycle.

P.T.O.

Q3) Differentiate Between (Any two). [10]

- a) Sales Budget and Labour cost Budget.
- b) Centralised and decentralised room service.
- c) V shape set up and Theater style set up.

Q4) Explain the following terms - (Any three) [12]

- a) Gueridon service procedures.
- b) Flambe in gueridon service.
- c) Special equipments used in gueridon service.
- d) Duties & Responsibilities of Banquet manager.

Q5) Answer the following (Any three). [12]

- a) Describe the cycle of room service with diagram.
- b) Draw In Room Dining forms or formats with appropriate information from the following.
 - i) Room service KOT
 - ii) IRD order control sheet.
- c) Illustrate the pricing considerations used in food & Beverage cost control.
- d) Discuss Genetically modified foods in short.

Q6) a) Write a short note on : [8]

- i) Vegan foods
- ii) Organic foods

OR

- b) Plan a Banquet function prospectus for 50 pax family Dinner which has 4 course set menu & package Bar (Assume suitable data)

Q7) a) Discuss molecular gastronomy in food & Beverage & its uses. [8]

OR

- b) Explain the following:
 - i) Time management in Room service
 - ii) Flambe trolley with layout.



Total No. of Questions : 6]

SEAT No. :

PD-576

[Total No. of Pages : 2

[6472]-53

B.Sc (Hospitality Studies)

**HS 503: ADVANCED ACCOMMODATION
OPERATIONS- I**

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

Time : 3 Hours]

[Max. Marks : 70

Instructions to the candidates:

- 1) *All questions from both section is compulsory*
- 2) *Draw Neat diagram formats whenever necessary.*

SECTION - I

Q1) Explain the following Terms (Any 5)

[5 × 1 = 5]

- a) Interior designing
- b) Snagging List
- c) Budget
- d) Purchasing
- e) Landscaping
- f) Rhythom
- g) Capital Budget

Q2) Write a short note on (Any 3) :

[3 × 5 = 15]

- a) Refurbishing
- b) Interior Decoration.
- c) Identification & Selection of supplier
- d) Concept of ROL

Q3) Write down the following (Any 3)

[3 × 5 = 15]

- a) Which factors are to be kept in mind while & Redecoration?
- b) Draw the format of bin card & explain in brief .
- c) Define Budget and write down types of Budget.
- d) Explain the principles of design and explain any three principles in details.

P.T.O.

SECTION - II

Q4) Explain the following terms - (Any 5) **[5 × 1 = 5]**

- a) Night Audit
- b) POS
- c) Overbooking
- d) Tent card
- e) Market Tolerance
- f) Rule of Thumb
- g) Cross selling

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

- a) High Balance Report
- b) Sales Tools
- c) Market based pricing
- d) Upselling and suggestive selling.

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

- a) Explain the role of front office personnel in maximizing occupancy.
- b) Explain the basis of room tariff fixation.
- c) Explain the various selling Techniques.
- d) Explain the data required for forecasting.



Total No. of Questions : 5]

SEAT No. :

PD-577

[Total No. of Page : 1

[6472]-54

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) *Q.No 1 is compulsory.*
- 2) *Attempt any three from Q. No 2 to Q. No. 5.*

Q1) Explain the following terms (Any 5) [5]

- a) Motivation
- b) SWOT
- c) Stress
- d) Self - Esteem
- e) Goal setting
- f) Personality

Q2) a) List down any 5 causes of stress. [5]

b) List down the benefits of positive attitude. [5]

Q3) a) Describe the 'JOHARI Window'. [5]

b) List down any 5 time robbers. [5]

Q4) a) What are the advantages of 'High self Esteem? [5]

b) Explain the 5 types of 'Presentation'. [5]

Q5) a) List down any 5 Do's of team work. [5]

b) List down the Elements of personality. [5]



Total No. of Questions : 5]

SEAT No. :

PD-578

[Total No. of Page : 3

[6472]-55

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

HS-509 : BASIC ACCOUNTANCY SKILLS

(2019 Pattern) (Semester - V)

Time : 2 Hours]

[Max. Marks : 35

Instructions to the candidates:

- 1) *Q.No 1 is compulsory.*
- 2) *Attempt any three questions from Q. No 2 to Q. No. 5.*
- 3) *Use of pocket calculator is allowed.*
- 4) *Figures to the right indicate full marks.*

Q1) Rewrite the sentence and then write one word/term phrase for the following sentences. (Any Five) **[5]**

- a) An irrecoverable debt.
- 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 dealings between two individuals involving transfer of money or money's worth from one person to another person.
- d) Any cash or goods withdrawn by a proprietor of a business for his personal use in anticipation of future profits.
- e) Write evidence in support of a business transaction.
- f) A person whose assets are more than or equal to his liabilities.
- g) Unsold stock of goods left at the end off an accounting year.

Q2) a) Journalis the following transactions. **[5]**

- i) Paid for repairs to machinery ₹ 5,700
- ii) Paid for house hold expenses ₹ 1,500
- iii) Purchased goods from Ramesh of ₹ 20,000 for cash
- iv) Cash ₹ 2,345 was stolen from cash box
- v) Loan amount ₹ 10,000 returned by Anil.

P.T.O.

- b) Rewrite the sentence and then state whether the given statement is True or False. [3]
- Staff meals is a labour cost
 - Loss by theft is a Nominal account
 - Closing stock is an asset.
- c) Classify the following into Personal and Nominal Accounts only. [2]
- Kohinoor Mills A/c;
 - Kitchen Equipment A/c;
 - Kitchen Expenses A/c;
 - Staff Meals A/c;
 - Maharashtra Cricket Association A/c

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

- Advantages of Double Entry System.
- Features of a Trial Balance.
- Meaning and contents of Guests' Weekly Bill.

Q4) a) From the given information prepare a Trial Balance as on 31st March 2020. [5]

Particulars	₹	Particulars	₹
Stock	24,000	Advertisement	90,000
Furniture	6,00,000	Purchase Returns	30,000
Sales	6,30,000	Bank overdraft	1,00,000
Rent-Received	40,000	Sales Returns	36,000
Purchases	4,50,000	Capital	?

Find out an amount of capital.

- b) From the following information prepare special functions Day Book.[5]
- July 9 - Bill No. 140 - Wedding reception for 700 persons @ ₹ 450 per cover; wine and Tobacco ₹ 12,000. Account to Mrs. Mohini Marathe.
- July 18 - Bill No. 165 - Annual Dinner Party of Pune sports club 150 covers @ ₹ 300 per cover; wine and Tobacco ₹ 10,000. Account to Mr. Shrinivas, Secretary.
- July 27 - Bill No. 195 - Private Birthday Party 120 covers @ ₹ 250 per cover; Sundry Extra ₹ 2,500. Account to Mr. Vijay.

Q5) Following is a Trial Balance of Siddhi Caterers.

[10]

Trial Balance as on 31 March 2021

Debit Balances	₹	Credit Balances	₹
Kitchen Equipments	80,000	Capital	1,00,000
Stock	20,000	Sales	1,25,000
Salaries	25,000	Creditors	40,000
Rent	20,000	Interest	35,000
Litensils	40,000		
Cash	7,000		
Printing and Stationery	18,000		
Wages	16,000		
Kitchen Expenses	4,000		
Advertisement	10,000		
Purchases	40,000		
Cash at Bank	20,000		
Total	3,00,000	Total	3,00,000

Adjustments :

- a) Closing stock was valued at ₹30,000
- b) Staff Meals amounted to ₹ 10,000

Prepare Trading A/c, Profit and loss A/c for the year ended 31st March 2021 and a Balance sheet as on that date.



Total No. of Questions : 6]

SEAT No. :

PD579

[6472]-61

[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) Question No.1 is compulsory.***
- 2) All other questions carry equal marks.***
- 3) Draw neat diagram wherever necessary.***

Q1) Explain the following terms (any ten)

[20]

- a) Mirin
- b) Batonnet
- c) Parfait
- d) Par-Stock
- e) Al-dente
- f) Black pudding
- g) Terrene
- h) Tempura
- i) SPS
- j) Coulis
- k) Mandoline
- l) Dim-sum

Q2) Solve (any two)

[10]

- a) Write a short note on chinese cuisine.
- b) Explain in detail Bacon and gammon.
- c) Discuss the process of galantine making.

P.T.O.

Q3) Solve (any two) [10]

- a) Explain any five dishes of Japanese cuisine.
- b) Enlist and Explain any five ingredients used in sausage making.
- c) Give methods of preparation and care to be taken while making Hot puddings.

Q4) Solve (any two) [10]

- a) Draw any give details of five Equipment used in Thai cuisine.
- b) Give classification of sausages.
- c) Draw and Explain formal of Break down register.

Q5) Solve (any two) [10]

- a) Explain the importance of Food trail in Menu planning.
- b) Discuss the points covered by chef in briefing of De-briefing.
- c) Write a short note on types of Budgets.

Q6) Solve (any two) [10]

- a) Give the diversity and cultural significance of Indian specialty desserts accross five different regions of the country.
- b) Explain mousse and mousseline.
- c) Examine the process of specification fuying and its role in ensuring product quality and consistency.



Total No. of Questions : 7]

SEAT No. :

PD580

[Total No. of Pages : 2

[6472]-62

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

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

Time : 3 Hours]

[Max. Marks : 70

Instructions to the candidates:

- 1) *All questions are compulsory.*
- 2) *Draw suitable diagram wherever necessary.*
- 3) *Figures to the right indicates full marks.*

Q1) Explain the following terms : (Any ten)

[10]

- a) Task analysis
- b) Break shift
- c) Cafeteria
- d) FL II
- e) BISTRO
- f) Destination restaurant
- g) Voyage
- h) QSR
- i) Cabin crew
- j) KOT
- k) Soda gun
- l) Pool Bar

Q2) Write short notes on (Any two).

[10]

- a) Airline catering.
- b) Cruise catering
- c) Railway catering

Q3) Answer the following questions (Any two).

[10]

- a) Discuss the catering policies of Industria canteen.
- b) What are the basic policies of f & B management in QSR. Explain them in short.
- c) Describe the control & performance measurements used in 5 star hotel f & B management.

P.T.O.

Q4) Explain all parts of Bar with appropriate labeled diagram. [12]

Q5) Plan a duty roaster for a fine dining restaurant dinner service which accommodate 70 pax at one service time. Assume suitable data. [12]

Q6) a) List & explain any four types of restaurants. [8]

OR

b) Write short note on :

- i) Various meals offered in Airline catering.
- ii) Staffing in QSR.

Q7) a) Write any four Licesences required in Bar operations in short. [8]

OR

b) Draw the following Bar formats with appropriate information :

- i) Inter Bar transfer
- ii) Bar consumption sheet



Total No. of Questions : 7]

SEAT No. :

PD581

[Total No. of Pages : 2

[6472]-63

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

HS-604 : ADVANCED ACCOMMODATION OPERATIONS - II
(2019 Pattern) (Credit System) (Semester - VI)

Time : 3 Hours]

[Max. Marks : 70

Instructions to the candidates:

- 1) *Q1 is compulsory.*
- 2) *Q2 to Q7 attempt any 5.*

Q1) Explain the following terms :

[10]

- a) Monochromatic color scheme
- b) Cove lighting
- c) Loose covers
- d) Terrazzo
- e) Axminster
- f) Brocade
- g) DSR
- h) GHC
- i) Rev Par
- j) Hurdle Rate

Q2) a) Importance of yield management.

[6]

b) Classify Lighting and explain any 1 type of lighting.

[6]

Q3) a) Draw and explain any 2 types of windows.

[6]

b) Explain the selection criteria of floor finishes.

[6]

P.T.O.

- Q4)** a) Name and explain any 6 types of Hard floor finishes. [6]
b) Name and explain any 6 types of Wall Covering. [6]
- Q5)** a) State the formulae of [6]
i) Occupancy percentage
ii) Rev par
iii) Overstay percentage
iv) Cancellation percentage
v) ARR
vi) No show Percentage
b) Name any 6 PMS Brands used in India. [6]
- Q6)** a) Draw layout of double guest room to the scale. [6]
b) Draw and explain any 2 reports generated in rooms division. [6]
- Q7)** a) Explain the window cleaning process in detail with chemicals used. [6]
b) Name 3 positive and 3 negative effect of color red. [6]



Total No. of Questions : 8]

SEAT No. :

PD582

[Total No. of Pages : 2

[6472]-64

T.Y.B.Sc. (H.S.)

HS608 : ENTREPRENEURSHIP DEVELOPMENT
(2019 Credit Pattern) (Semester - VI)

Time : 3 Hours]

[Max. Marks : 70

Instructions to the candidates:

- 1) *Q.1 is compulsory.*
- 2) *Solve any six question from Q.2-Q.8.*
- 3) *All questions carry equal marks.*

Q1) Define (any 10)

[10×1=10]

- a) Copy right
- b) ISI
- c) Joint venture
- d) Franchising
- e) Women entrepreneurs
- f) Marketing
- g) Finance
- h) Feasibility studies
- i) Job description
- j) Diversification
- k) Organisation
- l) Commercial Banks

Q2) Answer the following. (any ten)

[10×1=10]

- a) Acquisition
- b) External funds
- c) Swot
- d) NABARD
- e) Central excise
- f) Trade mark
- g) Patents
- h) Bureaucracy
- i) Provident fund
- j) Corruption
- k) FIWE
- l) Merger

P.T.O.

- Q3)** a) Distinguish between entrepreneur and Intrapreneur [2×5=10]
b) Explain in detail CSR
- Q4)** a) Explain the organisation plan in detail [2×5=10]
b) Explain
i) Organisation structure
ii) Manpower planning
- Q5)** a) What is a startup, Explain in detail. [2×5=10]
b) Explain the term swot analysis.
- Q6)** a) Elaborate the role of Veena Patil as women entrepreneur. [2×5=10]
b) Explain
i) Swashakti
ii) Rashtriya Mahila Kosh
- Q7)** a) Explain the financial sources. [2×5=10]
b) Explain the role of IDBI.
- Q8)** a) Explain [2×5=10]
i) Franchising
ii) E-commerce
b) Write short notes on.
i) FDA
ii) Income Tax

* * *

Total No. of Questions : 7]

SEAT No. :

PD583

[Total No. of Pages : 1

[6472]-65

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

**HS-609 : PRINCIPLES OF MANAGEMENT
(2019 Pattern) (Semester - VI) (Credit System)**

Time : 3 Hours]

[Max. Marks : 70

Instructions to the candidates:

- 1) *Q. No. 1 is compulsory.*
- 2) *Answer any 5 questions from the remaining.*

Q1) Write short notes on. (Any 5) [20]

- a) Levels of management
- b) Advantages of planning
- c) Span of control
- d) Importance of control
- e) Types of decisions
- f) Benefits of motivated staff
- g) Need for coordination

Q2) State and explain different types of plans. [10]

Q3) Explain Maslow's theory of hierarchy with the help of a diagram. [10]

Q4) Define communication. Explain the process of communication. [10]

Q5) Differentiate between : [10]

- a) Formal and Informal organisations.
- b) Centralised and decentralised organisations.

Q6) Explain Henry Fayol's management theory. [10]

Q7) Explain the different styles of leadership in an organisation. [10]



Total No. of Questions : 8]

SEAT No. :

PD584

[Total No. of Pages : 2

[6472]-66

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) *All questions carry equal marks.*
- 2) *Solve any 7 questions.*

Q1) Explain the following terms (Any 10).

[10]

- a) VISA
- b) Heritage tourism
- c) Sustainable tourism
- d) Destination
- e) Tour operator
- f) Inbound tourist
- g) Rural tourism
- h) Tourism infrastructure
- i) Guide
- j) Global warming
- k) M.I.C.E.
- l) Sports tourism
- m) M.T.D.C.

Q2) Answer the following. (Any 2)

[10]

- a) Discuss the history of tourism in India.
- b) Explain the primary & secondary constituents of tourism.
- c) Explain the different types of accommodation available for tourists.

Q3) Answer the following. (Any 2)

[10]

- a) What promotional activities M.T.D.C. should do to promote tourism in Maharashtra.
- b) Write down information about any one Agro Tourism destinations near Pune.
- c) Discuss the political impact of tourism.

P.T.O.

Q4) Answer the following. (Any 2) [10]

- a) What is FHRAI? Write down its functions.
- b) Explain India's most Luxurious train 'Palace on Wheels'.
- c) Name and explain any 2 popular tourists attractions from Kokan region.

Q5) Write short notes (Any 2) [10]

- a) Wholesale travel agent
- b) Types of package tours
- c) P.A.T.A.

Q6) a) Discuss few positive & negative impacts of 'Aashadhi Wari' as a means of Pilgrimage Tourism on Pandharpur. [5]

b) Write down the various documents required for the passport. [3]

c) Write down capitals of the following : [2]

- i) Assam
- ii) Odissa
- iii) Bihar
- iv) Hariyana

Q7) Plan an itinerary for 3 nights and 4 days for a group of 30 women's travelling from Kolkatta to Pune. [10]

OR

- a) Write down two international airlines.
- b) Write down currencies of Germany & Japan.
- c) Name two biggest rivers in the world.
- d) Name the capital cities of Denmark & Egypt.
- e) Name any two luxury cruise liners.

Q8) a) Write down the career opportunities for tourism professionals. [5]

b) Explain the role of guide at tourist destination. [5]



Total No. of Questions : 5]

SEAT No. :

[Total No. of Pages : 2

PD585

[6472]-67

T.Y. B.Sc. (H.S.)

**HS-611 : HOTEL RELATED LAW
(2019 Pattern) (Credit System) (Semester - VI)**

Time : 3 Hours]

[Max. Marks : 70

Instructions to the candidates:

- 1) Attempt all the questions.*
- 2) Figures to the right indicate full marks.*

Q1) Define the following terms. (Any five)

[10]

- a) Variable contract
- b) Contract
- c) Unpaid seller
- d) Lockdown
- e) Lay off
- f) Strike
- g) Retrenchment
- h) Consumer

Q2) Write short notes on (Any 2).

[10]

- a) Incoming and outgoing partners.
- b) Rights of buyer under sales of goods Act.
- c) Acts constituting sexual Harassment.
- d) List the name of ten licenses required to start five star hotel.

P.T.O.

Q3) Answer the questions (Any 3). [15]

- a) What is a contract as per Indian contract Act and also explain the essentials of valid contract?
- b) What are the provisions relating the rule “Caveat Emptor” under sale of goods Act.
- c) Why was the FSSAI 2006 enacted?
- d) What are the causes of settlement of industrial dispute?
- e) Who is unpaid seller & what are his rights?

Q4) Answer Any two. [20]

- a) Classify the coastal regulations zone (CRZ - I, CRZ II, CRZ III, CRZ IV)
- b) What are the powers of central government to take measures to protect & improve environment?
- c) Define Air pollution & explain its prevention and control.
- d) How do minimum wages are fixed by an appropriate government?
- e) What are the penalties for food adulteration according to the food safety and standards Act, 2006.

Q5) Answer the following (Any three). [15]

- a) What are the maternity benefits given to the employed women?
- b) Briefly explain the provisions for suspension and cancellation of licence?
- c) Explain the guidelines of Vishakha Case & ORS.
- d) Who is a consumer? And what is the procedure to be followed by the complainant against the designated authorities.
- e) Explain the nature of a contract of sale of goods and differentiate sale and agreement to sell with suitable examples.



Total No. of Questions : 5]

SEAT No. :

PD586

[Total No. of Pages : 2

[6472]-68

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

HS-612 : FOOD SCIENCE

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

Time : 2 Hours]

[Max. Marks : 35

Instructions to the candidates:

- 1) *Q. No. 1 is compulsory.*
- 2) *Solve any 3 questions from Q.2 to Q.5.*

Q1) Define the following terms. (Any 5) **[5]**

- a) Gel
- b) Sol
- c) Food Science
- d) HACCP
- e) Food Spoilage
- f) Danger zone
- g) Food Spoilage

Q2) Write short notes on (Any 2). **[10]**

- a) Importance of pest control
- b) General guidelines to prevent water and food borne diseases.
- c) Pasteurization

Q3) Answer the following (Any 2). **[10]**

- a) List down the different storage area and explain any two?
- b) Differentiate between food poisoning and food Infection?
- c) Write concept of Danger zone in catering industry.

P.T.O.

Q4) Answer the following. (Any 2)

[10]

- a) List down the importance of Pest Control.
- b) Define canning & Food Spoilage.
- c) Common Food Adulterants and the test to detect them coffee & Semolina.

Q5) Answer the following (Any 2).

[10]

- a) Explain any 2 compulsory food standards followed in India.
- b) What are the adulterant in the following?
 - i) Sugar
 - ii) Turmeric
 - iii) Chilli Powder
 - iv) Semolina
 - v) Ghee
- c) List down symptoms of Bacillus Cereus.

OR

Q5) Answer the following :

[10]

- a) What are desirable browning reactions in Food.
- b) Explain cross contamination and list 3 preventive measures.

