

Total No. of Questions : 8]

SEAT No. :

P5267

[Total No. of Pages : 2

[5827]-101

**First Year B.Sc (Hospitality Studies)
HS - 101 : FOOD PRODUCTION - I
(2019 Pattern) (Semester - I)**

Time : 3 Hours]

[Max. Marks : 70

Instructions to the candidates:

- 1) *Question No. 1 is compulsory.*
- 2) *Solve any six questions from questions no. 2 to 8.*
- 3) *All questions carry equal marks.*

Q1) Explain the following culinary terms (any 10):

[10]

- a) Cooking.
- b) Contamination.
- c) Radiation.
- d) Tandoor.
- e) Brat pan.
- f) CDP.
- g) Halwa.
- h) Preservation.
- i) Pulao.
- j) Lard.
- k) Simmering.
- l) Pasteurized milk.

Q2) Answer the following -

[10]

- a) Name any 2 biproduct of milk.
- b) List two coating used for deep frying.
- c) List two vegetables cuts which can be prepared with Mandoline.
- d) List two tasks in which you used paring knife.
- e) Name two food which blanched in hot water.
- f) Name two frying medium suitable for shallow frying.
- g) Name any two herbs used in Indian cuisine.

P.T.O.

- Q3)** a) What do you mean by microwave cooking. List any two advantages & Disadvantages of it. [5]
b) Write 1 lit recipes for Brown gravy. [5]
- Q4)** a) Draw a classification charts of Kitchen organisation structure of a Five Star Hotel. [4]
b) List any 4 points considered while using following methods of cooking.[4]
i) Roasting
ii) Grilling
c) List two advantages of copper & steel. [2]
- Q5)** Write a short note on following (any 4): [10]
a) Attitudes & behaviour in the kitchen.
b) Importance of HACCP.
c) Kitchen stewarding.
d) Fuels used in cooking.
e) Aim's & objective of cooking.
- Q6)** a) Classify kitchen equipment on the basis of mode of use. [5]
b) Briefly explain about heat transfer principles & examples. [5]
- Q7)** a) List at least five job responsibilities of executive chef. [5]
b) Briefly explain various types of fats & oil used in catering industry? [5]
- Q8)** a) Write down any 4 uses of cereals & pulses in cooking. [4]
b) State any 4 points to be consider while shallow frying & deep frying.[4]
c) Write any two advantages & disadvantages of convenience food. [2]



Total No. of Questions : 9]

SEAT No. :

P7247

[Total No. of Pages : 2

[5827]-102A

First Year B.Sc.-(H.S.)

HS102 : FOOD & BEVERAGE SERVICE-I

(2019 Pattern) (Semester-I)

Time : 3 Hours]

[Max. Marks : 70

Instructions to the candidates:

- 1) *Q.1 is Compulsory.*
- 2) *Answer any 6 from remaining questions.*

Q1) Explain the terms (any five)

[5×2=10]

- a) Still Room
- b) Burnishing method
- c) QSR
- d) Flatwave
- e) Brunch
- f) Kiosks
- g) Supper.

Q2) a) Classify catering establishment with examples.

[5]

b) Explain

[5]

i) Discotheque

ii) Banquet

Q3) a) Draw any 5 glasses write their capacity.

[5]

b) Explain inter dept. relation between F & B service and kitchen.

[5]

P.T.O.

Q4) a) What are the advantages and disadvantages of disposables. [5]

b) List and explain 5 attributes of F & B personnel. [5]

Q5) Write note on following services. [5×2=10]

i) French

ii) Russian

iii) Room Service

iv) Buffet

v) Self Service

Q6) a) Write menu of full english breakfast. [5]

b) Draw cover setup of continental breakfast. [5]

Q7) a) Draw organisation structure of F & B department of Five Star hotel. [8]

b) Explain kitchen stewarding. [2]

Q8) a) Plan a Indian breakfast menu. [5]

b) Write job discription of a sommelier. [5]

Q9) Draw neatly a Restaurant side board and explain its uses. [10]



Total No. of Questions : 7]

SEAT No. :

P5269

[Total No. of Pages : 2

[5827]-103

First Year B.Sc. (Hospitality Studies)
HS-103 : HOUSEKEEPING OPERATIONS - I
(2019 Pattern) (Semester - I)

Time : 3 Hours]

[Max. Marks : 70

Instructions to the candidates:

- 1) *Question No. 1 is compulsory.*
- 2) *Attempt any five out of remaining.*

Q1) Explain the following terms (Any Ten)

[10]

- a) Back of the house area
- b) Job description
- c) Cloakroom
- d) Pent house
- e) Horticulture
- f) Dutch Wife
- g) Linen Room
- h) OOO
- i) Floor Pantry
- j) Duvet
- k) Twin Room
- l) Control desk

Q2) a) Classify the 'Cleaning Equipment' and give one example of each. **[6]**

b) Explain the co-ordination of Housekeeping department with **[6]**

- 1) Engineering department
- 2) Front office department.

P.T.O.

- Q3)** a) Write short note on- [6]
i) Functions of Linen & Uniform Exchange Room.
ii) Guest satisfaction & Repeat Business.
b) Draw an 'Organization structure' of Housekeeping Department in large size Hotel. [6]
- Q4)** a) Explain the 'Job Description' of 'Floor Supervisor'. [6]
b) List down the room supplies kept in -Wardrobe and writing table. [6]
- Q5)** a) Draw the lay-out of Housekeeping department and explain the functions of Laundry section and Control Desk. [6]
b) Explain the storage criteria for Cleaning Agents. [6]
- Q6)** a) Write the attributes of Housekeeping personnel. [6]
b) Explain the care and maintenance of- [6]
i) Soft Broom
ii) Wet Mop
- Q7)** a) Explain the functions of Housekeeping Department. [6]
b) Explain the duties & responsibilities of an Executive Housekeeper. [6]



Total No. of Questions : 7]

SEAT No. :

P5270

[Total No. of Pages : 2

[5827]-104

F.Y. B.Sc.

HOSPITALITY STUDIES

HS - 104 : Front Office Operations - I

(2019 Pattern) (Semester - I)

Time : 3 Hours]

[Max. Marks : 70

Instructions to the candidates:

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

Q1) Define the following terms : (Any 10) :

[10]

- a) Boatels b) FIT c) AP d) Sico room
e) Registration f) Sleepout g) F & F Rate h) due - out
i) HWEC j) SB k) Automated Key

Q2) a) Draw the hierarchy of front office department considering a large hotel.

[6]

b) Draw organisation chart of a large hotel.

[6]

Q3) a) Write short notes on (Any 2) :

- Equipments used in front office
- Meal plans
- Blacklist

[6]

b) Mention in detail the duties & responsibility of the front office staff.[6]

P.T.O.

- Q4)** a) Write the co-ordination of front office with HR & kitchen department. [6]
b) List & explain any 6 types of rooms in the hotel. [6]
- Q5)** a) Draw a format of a booking dairy stating advantages & disadvantages of it. [6]
b) List & explain the different types of reservation. [6]
- Q6)** a) List the rules of the house for the guest. [6]
b) Explain paging & luggage handling procedure in detail. [6]
- Q7)** a) What is the difference between tasks performed at the bell desk & the concierge. [6]
b) Draw the classification chart of the hotel on the basis of size, location & clientele. [6]



Total No. of Questions : 5]

SEAT No. :

P5271

[Total No. of Pages : 1

[5827]-105

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

HS - 109 : DEVELOPMENT OF GENERIC SKILLS

(2019 Pattern) (Semester - I)

Time : 2 Hours]

[Max. Marks : 35

Instructions to the candidates:

- 1) Question no. 1 is compulsory.
- 2) Solve any Three questions from Q.2 to Q.5.
- 3) Assume suitable data wherever required.

Q1) Write short notes on (Any Two) : [8]

- a) Importance of Generic Skills.
- b) Causes of Stress.
- c) Moral Values.

Q2) a) What is SQSR? [5]

b) List down the Time Robbers. [4]

Q3) a) Explain the Five Stages in forming Groups. [5]

b) How is linguistic intelligence different from mathematical? [4]

Q4) a) Why is Health and Hygiene necessary for Personality Development? [5]

b) What are the Four stages in Task Management? [4]

Q5) a) Give different Approaches to solve a Problem. [5]

b) What are the points to be considered while making an effective Presentation? [4]



Total No. of Questions : 8]

SEAT No. :

P5272

[Total No. of Pages : 2

[5827]-201

First Year B.Sc. (Hospitality Studies)

HS-201 : FOOD PRODUCTION-II

(2019 Pattern) (Semester -II)

Time : 3 Hours]

[Max. Marks : 70

Instructions to the candidates:

- 1) *Question No. 1 is compulsory.*
- 2) *Attempt any 6 questions from Q. 2 to 8.*
- 3) *Draw neat diagram wherever necessary.*

Q1) Explain the following culinary terms (any 10)

[10]

- a) Demiglaze
- b) Chaud froid
- c) Bouquet garni
- d) Aspic
- e) Bain Marie
- f) Fricassee
- g) Emulsion
- h) Farce
- i) Mandolin
- j) Panada
- k) Macedoine
- l) Canapes

Q2) a) Write a recipe of 1 lit of white stock.

[4]

b) Briefly explain uses of egg in cookery.

[4]

c) Give any two examples of

[2]

i) Green salad

ii) Fruit salad

Q3) a) What points considered while finishing of sauces.

[4]

b) Classify fruits giving one example each.

[4]

c) What are the points followed while preparing sandwiches.

[2]

P.T.O.

- Q4)** a) Write short note on [4]
i) Principles of baking
ii) Pan gravies
b) Explain any two International classical salads. [4]
c) What precaution take while preparing stock. [2]
- Q5)** a) Explain any four measure equipments used in bakery. [4]
b) Name any Five cuts of vegetables with neat diagram. [4]
c) Give two points to be followed while selection of egg. [2]
- Q6)** a) Explain different parts of sandwiches [4]
b) What principles to be followed while preparing salad. [4]
c) List the colour pigment found in following. [2]
i) Spinach
ii) Carrot
iii) Onion
iv) Red cabbage
- Q7)** a) State any four physical & chemical changes during baking. [4]
b) What points considered while preparing appetizers. [4]
c) List any two derivatives of each sauce. [2]
i) Bechamel
ii) Mayonnaise
- Q8)** a) List any two types of vegetable salad. [2]
b) List any two types of hot sandwiches. [2]
c) Name any two uses of Sugar in bakery. [2]
d) Give any two examples of cold appetizers. [2]
e) Give any two examples of chemical raising agents. [2]



Total No. of Questions : 8]

SEAT No. :

P5273

[Total No. of Pages : 2

[5827]-202

B.Sc. (Hospitality Studies)

HS-202 : FOOD & BEVERAGE SERVICE - II

(2019 Pattern) (Semester - II)

Time : 3 Hours]

[Max. Marks : 70

Instructions to the candidates:

- 1) *Q.1 is compulsory.*
- 2) *Answer any six question from remaining questions.*

Q1) Explain terms (any ten) :

- i) KOT
- ii) Travellers cheque
- iii) Potage
- iv) Tisane
- v) Entree
- vi) Ristretto
- vii) Sparkling water
- viii) Liqueur
- ix) Hops
- x) Pilsner
- xi) Oeuf

Q2) a) Explain in detail with the help of flow chart the triplicate checking system of KOT & BOT. [8]

b) Draw a KOT format. [2]

P.T.O.

- Q3)** a) Plan a 4 course french classical menu. [5]
b) Write the cover for the following dishes :- [5]
i) Tomato juice
ii) Caviar
iii) Escargot
iv) Pomfret Meuniere
v) Shrimp cocktail
- Q4)** a) With the help of chart classify non alcoholic beverages and give 1 example. [6]
b) Explain - [4]
i) Cappucino
ii) Earl grey tea
- Q5)** a) Define Liqueurs. [2]
b) List 2 international brands for following : [8]
i) Beer
ii) Wine
iii) Whisky
iv) Vodka
v) Gin
vi) Brandy
vii) Rum
viii) Sake
- Q6)** a) Write a note on Service of Cigar. [4]
b) Explain parts of Cigar [6]
- Q7)** With the help of flow chart explain beer manufacturing process. [10]
- Q8)** Draw and label sample A 'la carte cover and TDH cover setup. [5 + 5]



Total No. of Questions : 7]

SEAT No. :

P5274

[Total No. of Pages : 2

[5827]-203

First Year B.Sc.(Hospitality Studies)
HS-203 : HOUSEKEEPING OPERATIONS - II
(2019 Pattern) (Semester - II)

Time : 3 Hours]

[Max. Marks : 70

Instructions to the candidates:

- 1) *Question No 1 is compulsory.*
- 2) *Solve any 5 questions from the remaining.*

Q1) Define the following terms (any 10)

[10]

- a) Emergency key
- b) Control Desk
- c) Vacated room
- d) Spring cleaning
- e) Second Service
- f) Inspection check-list
- g) Gate Pass
- h) UR
- i) Stain
- j) Damp dusting
- k) Public Area
- l) SOP

Q2) a) Explain different functions performed by control desk.

[6]

b) Define dirty Dozen. List examples of dirty Dozen.

[6]

P.T.O.

- Q3)** a) Explain step by step lost and found procedure followed by Housekeeping Department. [6]
b) Write down general Principles of Cleaning. [6]
- Q4)** a) Define daily cleaning. Write down daily cleaning procedure for occupied room. [6]
b) Explain different types of keys used in Hotel. [6]
- Q5)** a) Define weekly cleaning. Explain weekly cleaning procedure for Restaurant. [6]
b) What is Evening service. Write down procedure of evening service. [6]
- Q6)** a) Explain rules of the floor for Housekeeping staff. [6]
b) List various records maintained by control desk. Draw and Explain any one format. [6]
- Q7)** a) Explain spring cleaning procedure for guest rooms [6]
b) Write a short note on. [6]
i) Importance of Supervision.
ii) Classification of Lost-n-found articles.



Total No. of Questions 7]

SEAT No. :

P5275

[5827]-204

[Total No. of Pages :2

First Year B.Sc. (Hospitality Studies)
HS 204: FRONT OFFICE OPERATIONS - II
(2019 Pattern) (Semester-II)

Time : 3 Hours]

[Max. Marks : 70

Instructions to the candidates:

- 1) *Q.1 is compulsory.*
- 2) *Attempt any 5 questions from remaining.*

Q1) Define the following terms (Any 10).

[10]

- a) Travelers cheque
- b) CRS
- c) Walking a guest
- d) Overstay
- e) Rack rate
- f) Guarantee reservation
- g) Master folio
- h) Live move
- i) Forecast
- j) No show
- k) House count

Q2) a) Explain the arrival procedure for foreign Guest.

[6]

b) Draw & Explain following formats.

[6]

- i) Departure notification slip
- ii) Guest History Card

Q3) a) Write short notes on:

[6]

- i) Credit card handling procedure
- ii) Safe deposite locker

b) Explain pre-arrival procedure for group

[6]

P.T.O.

- Q4)** a) Mention the procedure of room change in detail. [6]
b) Write in brief the process of rooming a VIP guest. [6]
- Q5)** a) Mention the tasks performed by bell desk & draw the format of Errand Card. [6]
b) List & explain various payment methods used in the hotel. [6]
- Q6)** a) Explain the process of late checkout & its charges. [6]
b) Draw & explain C form in detail. [6]
- Q7)** a) Mention in brief the advance payment procedure. [6]
b) What is the process of ECO & explain precaution to be taken while offering express checkout. [6]



Total No. of Questions 5]

SEAT No. :

P5276

[5827]-205

[Total No. of Pages :2

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

HS 209 : FRENCH

(2019 Pattern) (Semester-II)

Time : 2 Hours]

[Max. Marks : 35

Instructions:

- 1) *Questino No. 1 is compulsory.*
- 2) *Answer any three from the remaining.*

**Q1) A) Conjuguez les verbes an présent (Conjugate the verbs in Present Tense)
(Any 2 of 3) [2]**

- 1) Je _____ (appeler) Pierre.
- 2) Nous _____ (Couper) le gâteau.
- 3) Qu'est-ce que vous _____ (études)?

B) Quelle est la date? (What is the date?) (Any 1 of 2) [1]

- 1) Wednesday 14th February, 2001.
- 2) Friday 26th March, 1993.

C) Quelle heure est-il? (What time is it?) (Any 2 of 3) [2]

- 1) 6:15 pm.
- 2) 8:00 am.
- 3) 1530 hrs.

**Q2) A) Planifiez un menu de 4 cours en donnatune exemple de chaque cours.
(Plan a 4 course menu (French Classical giving one example of each
course). [5]**

**B) Expliquez les termes en anglais (Explain the terms in English) (Any 5
of 6). [5]**

- | | |
|------------------|-------------------|
| 1) Chef Saucier. | 2) Zeste |
| 3) Cognac | 4) Roux. |
| 5) Mirepoix. | 6) Bouquet garni. |

P.T.O.

Q3) A) Expliquez les terms en anglais (Explain the terms in English) (Any 5 of 6) [5]

- | | |
|-------------|---------------------|
| 1) AOC | 2) Le buffet |
| 3) Le cruet | 4) Le vesse à bièse |
| 5) La pappe | 6) La table |

B) Nommez trois légumes (Name 3 vegetables). [3]

C) Nommez deux vins d'Alsace (Name 2 wines of Alsace Region). [2]

Q4) A) Réprésentez la brigade de restaurant par une organigramme. (Represent the restaurant brigade with help of Flow Chart in French). [5]

B) Écrivez les nombres en lettres (Write the numbers in words) (Any 2 of 3). [3]

- | | |
|-------|-------|
| 1) 1e | 2) 9e |
| 3) 76 | 4) 32 |

C) Mettez le bon mesure (Put the correct measure) (Any 2 of 3) [2]

- 1) Un _____ de tomates.
- 2) Un _____ de Fromage.
- 3) Une _____ de vin rouge.

Q5) A) Donnez les équivalents en anglais (Give the equivalents in English) (Any 5 of 6). [5]

- | | |
|-----------|-----------|
| 1) Sec | 2) Viande |
| 3) Cuvée | 4) Ail |
| 5) Beurre | 6) Lait. |

B) Donnez les équivalents en français (Give the equivalents in French) (Any 5 of 6). [5]

- | | |
|------------|--------------|
| 1) Rice | 2) Cheese |
| 3) Beer | 4) Pineapple |
| 5) Avocado | 6) Salmon. |



Total No. of Questions : 8]

SEAT No. :

P5277

[Total No. of Pages : 2

[5827]-301

Second Year B.Sc. (Hospitality Studies)

HS-301 : FOOD PRODUCTION-III

(CBCS 2019 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 Q. 2 to 8.*
- 3) *Neat diagram must be drawn wherever necessary*

Q1) A) Explain the following terms (Any ten)

[10]

- a) Bhaja
- b) Luchi
- c) Sambar
- d) Whipping
- e) Bivalves
- f) Meringue
- g) Chouricos
- h) Chiflon cake
- i) Self Rising flour
- j) Cyclic Menu
- k) Welfare catering
- l) Fermentation

B) Answer the questions in short (any Five)

[10]

- a) List four equipment required for mass/ volume cooking.
- b) Give four desserts in Maharastrian cuisine.
- c) Explain the following
 - i) Hamam Dista,
 - ii) Chimta
 - iii) Karchid
 - iv) Tandoor
- d) List and Explain two equipment used in Rajasthani cuisine.
- e) Explain the following Tamil food in short pal payasam and Dosa.
- f) What do you mean by Kalia in Bengali Cuisine.

P.T.O.

- Q2)** a) List and Explain selection criteria for fish. [5]
 b) Explain the function of the following ingredient in cake making (Two function of each) [5]
 i) Flour
 ii) Sugar
 iii) Fat
 iv) Eggs
 v) Baking powder
- Q3)** a) Explain in detail any five stages of Bread making. [5]
 b) List and Explain Duties and responsibilities of larder chef. [5]
- Q4)** a) Give detail Explanation for factors influencing volume forecasting. [5]
 b) Explain in detail principles of menu planning. [5]
- Q5)** a) Plan a lunch of Dinner menu to be served in industrial catering for one day. [5]
 b) List and explain the features of Gujarati cuisines. [5]
- Q6)** a) Explain any five types of cookies in detail. [5]
 b) Give detail explanation for principles to be followed to plan a quantity kitchen for catering business. [5]
- Q7)** a) Explain the following [5]
 i) Standardized Recipes
 ii) Standards yield
 iii) Portion size
 iv) SPS
 v) Briefing
 b) List and Explain any 10 types of bread under lean breads and Rich breads. [5]
- Q8)** a) Plan a Five course festive goan Menu and explain the dishes in detail.[5]
 b) Explain the principles to the followed while indenting for quality kitchen. Draw a Indenting format used in quality kitchen [5]



Total No. of Questions : 8]

SEAT No. :

P5278

[Total No. of Pages : 2

[5827]-302

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

HS - 302 : FOOD & BEVERAGE SERVICE - III

(2019 Pattern) (Semester - III)

Time : 3 Hours]

[Max. Marks : 70

Instructions to the candidates:

- 1) *Question One is compulsory.*
- 2) *Solve any 6 from the remaining.*

Q1) Explain the following terms:

[10]

- a) A.O.C.
- b) Punt End.
- c) Dunder.
- d) Angel's Share.
- e) Cobbler.
- f) Feni.
- g) Estufa.
- h) Vinification.
- i) Humidor.
- j) Eau-de-vie.
- k) Six shooter.
- l) Vintage.

Q2) a) Explain Vine diseases. Explain any two.

[5]

b) List 3 French Wine producing regions with one wine example from each.

[3]

c) Explain the following:

[2]

- i) Rocking
- ii) Malolactic Fermentation

Q3) Answer the following (any five):

[10]

- a) Name two Indian Single Malt Whisky.
- b) Name two Indian Vineyard.
- c) Name two coffee flavoured liqueurs.
- d) Name two International Brands of Gin.
- e) Name two Brands of Cognac.
- f) Name two Red and White grapes varieties each.

P.T.O.

Q4) Differentiate between (any two): [10]

- a) Scotch Whisky and Irish Whisky.
- b) Pot still and Patent Still.
- c) Cognac and Armagnac.

Q5) Attempt any two: [10]

- a) List and explain any 2 Liqueur manufacturing process.
- b) Briefly explain methode champenoise.
- c) List points to be considered while making cocktails.

Q6) Answer the following (Any two): [10]

- a) Define aperitif. Explain the following aperitif:
 - i) Campari
 - ii) Pastis
 - iii) Lillet
 - iv) Dubonnet
- b) List any five rules of food and wine harmony.
- c) List and explain any five equipment used for making cocktails.

Q7) Solve any two of the following: [10]

- a) Explain the manufacturing process of whisky in brief.
- b) Define wine. Explain following types of wines:
 - i) Fortified wine
 - ii) Aromatized wine
 - iii) Sweet wine
 - iv) Sparkling wine
- c) Define cocktail and explain any four cocktail making method.

Q8) With a neat flowchart, explain manufacturing process of Red Wine. [10]



Total No. of Questions : 8]

SEAT No. :

P5279

[Total No. of Pages : 2

[5827]-303

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

HS-303 : ACCOMMODATION OPERATIONS - I

(2019 Pattern) (Semester - III) (4 Credits)

Time : 3 Hours]

[Max. Marks : 70

Instructions to the candidates:

- 1) *Q. 1 is Compulsory solve any (10).*
- 2) *Solve any 6 questions from (Q. 2 to Q. 8)*
- 3) *All questions carry equal marks.*

Q1) Solve any 10 terms out of 12 :

[10]

- a) Contract
- b) Pest
- c) Safety
- d) Linen Inventory
- e) OPL
- f) Ihobana
- g) Folio
- h) House Count
- i) GHC
- j) ATG
- k) Mechanical Complaints
- l) No-show%

P.T.O.

- Q2)** a) Define Contract and list down disadvantages of contract job. [5]
b) Explain prevention and control of silverfish and Fungai. [5]
- Q3)** a) Explain the role of Security department in 5 star hotel. [5]
b) What is Recycling of Materials give examples. [5]
- Q4)** a) Measures to control linen & maintain good inventory. [5]
b) Draw a neat layout of on-premise laundry. [5]
- Q5)** a) Write any 5 principles of flower arrangement. [5]
b) Write the selection criterion for bed linen. [5]
- Q6)** a) What is charge privilege and credit monitoring. [5]
b) Write the formula for : [5]
i) House count
ii) ARR
- Q7)** a) Explain discrepancy Report and draw the format. [5]
b) Write any 5 personality fruits of GRE. [5]
- Q8)** a) Explain any 2 types of Complaints. [5]
b) Handle the situation of Death in the hotel. [5]



Total No. of Questions : 5]

SEAT No. :

P5280

[Total No. of Pages : 1

[5827]-305

First Year B.Sc. (Hospitality Studies)
HS 308 : COMMUNICATION SKILLS
(2019 Pattern) (Semester -III)

Time : 2 Hours]

[Max. Marks : 35

Instructions to the candidates:

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

Q1) Define the following terms. (Solve any 5 out of 7) **[5]**

- a) Interpersonal communication.
- b) Horizontal communication.
- c) Medium.
- d) Extempore.
- e) Communication.
- f) Notice.
- g) Hearing.

Q2) a) Differentiate between interpersonal and mass communication. **[5]**

b) What are the attributes required for a culinary professional. **[5]**

Q3) Write short notes on (any two) **[10]**

- a) Types of listening.
- b) Do's and Dont's of group discussion.
- c) Telephone etiquette.
- d) Note making.

Q4) a) Hotel Radisson Blu Pune is looking for F&B manager for their multi-cuisine restaurant. They had put up an advertisement in the 'times of India' newspaper. Apply for the post assuming suitable data. **[5]**

b) Define barriers to effective communication. Discuss emotional barrier and organizational barriers. **[5]**

Q5) a) Define body language. Explain gestures and physical appearance as a part of body language. **[5]**

b) Differentiate between oral and written communication. **[5]**



Total No. of Questions : 8]

SEAT No. :

P5281

[Total No. of Pages : 2

[5827]-501

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

HS - 501 : ADVANCED FOOD PRODUCTION - I

(2019 Pattern) (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 question No. 2 to 8.*

Q1) Explain the following terms (Any ten) :

[10]

- | | |
|--------------|----------------|
| i) Tortilla | ii) Paella |
| iii) Icing | iv) Minestrone |
| v) Galantine | vi) Galangal |
| vii) Risotto | viii) HACCP |
| ix) Thaw | x) Sushi |
| xi) Arborio | xii) Wok |

Q2) a) Explain the ingredients used in Icing.

[4]

b) Explain the 4 Garbage disposal method.

[4]

c) Differentiate between Nouvelle cuisine & Haute cuisine.

[2]

Q3) a) Explain the factors affecting kitchen design.

[4]

b) Explain the classification of flour pastries with example.

[4]

c) Describe the selection criteria of chicken?

[2]

Q4) a) Explain 2 cuts of Beef and Pork.

[4]

b) Explain the salient features of Nouvelle cuisine.

[4]

c) Describe the 4 ingredients used in Italian cuisine.

[2]

P.T.O.

- Q5)** a) Write the short notes on Italian cuisine. [4]
b) Explain the method of preparation short crust pastry. [4]
c) Draw kitchen layout for coffee shop. [2]
- Q6)** a) Explain the factors affecting tenderness of meat. [4]
b) Describe the different types of chocolate used. [4]
c) Enlist the 4 popular dishes of French cuisine. [2]
- Q7)** a) Explain the composition and basic quality factors of meat. [4]
b) Explain any 4 manufacturing and processing method of chocolate. [4]
c) Enlist different types of kitchen. [2]
- Q8)** Answer the following.
- a) Name class 1 preservative with use. [2]
b) Name synthetic colour agent with use. [2]
c) Name natural sweetening agent with use. [2]
d) Enlist 4 Ingredients used in Spanish cuisine. [2]
e) Explain the care to be take in chocolate work. [2]



Total No. of Questions : 10]

SEAT No. :

P5282

[Total No. of Pages : 2

[5827]-502

B.Sc. (Hospitality Studies)

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

Time : 3 Hours]

[Max. Marks : 70

Instructions to the candidates:

- 1) *Question No.1 is compulsory.*
- 2) *Solve any 6 questions from question No.2 to Q.10.*

Q1) Explain the following (Any 10) : **[10]**

- a) Formal Banquet
- b) Vegan Food
- c) LIPO
- d) Table wine
- e) Blush wine
- f) FILO
- g) BFP
- h) Budget
- i) RSOT
- j) Organic Food
- k) Labor Cost
- l) Overhead Cost

Q2) a) Define Budget. Write down objective of budget. **[5]**

b) Raise a function prospectus for 200 pax wedding Reception. Assume Suitable data. **[5]**

Q3) a) Write a detailed note on carving hygiene practices to be followed during Gueridon Service. **[5]**

b) Explain the limitation of F & B control. **[5]**

P.T.O.

- Q4)** a) Differentiate between centralized and De centralized Room Service.[5]
b) Explain Breakfast service in Room. [5]
- Q5)** a) Define in Room Dining. Draw & Explain any two formats used in IRD. [5]
b) Plan a Five course continental Menu with wines for formal Banquets.[5]
- Q6)** a) What is Molecular Gastronomy food used and explain in brief with example. [5]
b) What are the concept of Break even point with the help of a neat chart. [5]
- Q7)** a) Write a note on vegan food. [5]
b) What are the various obstacles of food cost control. [5]
- Q8)** a) Do Genetically Modified food have impact on environment. [5]
b) List and write Five Disadvantages of Genetically Modified Food. [5]
- Q9)** Explain the emerging trends in F & B Industry. [10]
- Q10)** Write a cover accompaniment and service method of the following dishes from Gueridon Trolley. [4 × 2½ = 10]
a) Crepe' Suzette
b) Roast chicken
c) Rum Omlette
d) Banana Flambe'



Total No. of Questions : 8]

SEAT No. :

P5283

[5827] - 503

[Total No. of Pages :3

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) *Question No. 1 from both sections is compulsory.*
- 2) *Draw neat diagrams formats whenever necessary.*

SECTION - I

Q1) Explain the following terms. (any 10)

[10×1]

- a) Emphasis
- b) Formal Balance
- c) Radial Balance
- d) Rock Garden
- e) Water Garden
- f) Capital Budget
- g) Softy Stock
- h) Lead time
- i) Operating budget
- j) Usage rate
- k) Harmony
- l) Rhythm

Q2) Write short notes on (any 2).

[2×5]

- a) Discuss the factors to be kept in mind while refurbishing.
- b) Explain the benefits of Budgetary control.
- c) Explain the elements of design.

P.T.O.

Q3) Write down the following (any 2). **[5×2]**

- a) Explain the concept of ROL.
- b) Discuss the procedure of redecoration.
- c) Explain the basic care and maintenance of plants.

Q4) Draw the formats (Any 1). **[5]**

- a) Snag list.
- b) Bin card.

SECTION - II

Q1) Explain the following terms (any 10) **[1×10]**

- a) City account
- b) Point of sale
- c) Market tolerance
- d) Rate cutting
- e) CVGR
- f) Direct sales
- g) Floor limit
- h) ARG
- i) ADR
- j) UP selling
- k) Suggestive selling
- l) OTA

Q2) Write short notes on (any 2). **[2×5]**

- a) Discuss the benefits of room forecasting.
- b) Explain the rule of thumb approach.
- c) Discuss the role of front office personnel in maximizing occupancy.

Q3) Write down the following (any 2). **[2×5]**

- a) Explain the functions of night auditor.
- b) Discuss various basis for room changing.
- c) Describe the various salestools used in front office.

Q4) Draw the format (Any 1) **[5]**

- a) Three days room forecast.
- b) Night auditors reports.



Total No. of Questions : 5]

SEAT No. :

P5284

[5827] - 505

[Total No. of Pages : 2

T.Y.B.Sc. (Hospitality Studies)
HS-508 : COMMUNICATION SKILLS - II
(2019 Pattern) (Semester - V)

Time : 2 Hours]

[Max. Marks : 35

Instructions to the candidates:

- 1) *Question.1 is compulsory.*
- 2) *Attempt any three from Q.2 to Q.5.*

Q1) Explain the following terms. (any 5) **[5]**

- a) Personality.
- b) External motivation.
- c) Negative attitude.
- d) Downward Communication.
- e) Stress.
- f) Team.
- g) Communication.

Q2) Write short notes on (any two) **[10]**

- a) Elements of personality.
- b) Importance of time management.
- c) Advantages of high self esteem.

Q3) Explain in brief (any two). **[10]**

- a) Define Attitude. Explain the factors that determine attitude.
- b) Explain how will you optimize your time effectively at workplace?
- c) What are the do's and dont's of a team work?

P.T.O.

Q4) Differentiate between the following (any two). **[10]**

- a) External motivation v/s Internal motivation.
- b) Positive attitude v/s Negative Attitude.
- c) Inspiration v/s Motivation.

Q5) a) Your friend is appearing for an interview How will you guide him for his interview as per recruiters expectations? **[5]**

OR

- a) Describe Johari window with one example. **[5]**

Q5) b) What are the benefits of case study method? **[5]**

OR

- b) What are the general guidelines to follow while making a presentation? **[5]**



Total No. of Questions : 5]

SEAT No. :

P5285

[5827] - 506

[Total No. of Pages : 3

B.Sc. (HS)

**HS-509 : BASIC ACCOUNTANCY SKILLS
(2019 Pattern) (Semester - V)**

Time : 2 Hours]

[Max. Marks : 35

Instructions to the candidates:

- 1) *Question.1 is compulsory.*
- 2) *Attempt any three questions from Q.2 to Q.5.*
- 3) *Use of simple calculator is permitted.*
- 4) *Figures to the right indicate full marks.*

Q1) Explain the following terms (any 5)

[5]

- a) Transaction
- b) Drawings
- c) Solvent person
- d) Folio
- e) Creditor
- f) Discount
- g) Goods

Q2) a) Journalise the following transactions.

[5]

2022 February 1 Akash started business with cash ₹ 2,00,000.

“ 3 Purchased goods for cash ₹ 12,000.

“ 5 Paid stationery ₹ 5,000

“ 10 Sold goods for cash ₹ 15,000

“ 28 paid salaries ₹ 7,500

P.T.O.

b) Write a complete sentence and then state whether the sentence is True or False. [3]

i) Cash account always has a debit balance.

ii) Goodwill is a tangible asset.

iii) Journal is called principal book of accounts.

c) Write down the advantages of special functions Book. [2]

Q3) Answer the following questions (any two). [10]

a) Write the Rules of debit & credit.

b) State the importance of Hotel Accounting.

c) What are the advantages of double entry book - keeping system?

Q4) a) Prepare a Trial Balance from the following balances of Omega Co. as on 31st March 2022. [5]

| Particulars | ₹ | Particulars | ₹ |
|-----------------------|--------|----------------|--------|
| Cash | 65,000 | Drawings | 5,000 |
| Capital | 80,000 | Bank overdraft | 4,200 |
| Furniture | 15,000 | Salaries | 7,800 |
| Printing & Stationery | 400 | Purchases | 40,000 |
| Sales | 60,000 | Goodwill | 11,000 |

b) Given: Opening Stock - ₹ 16,550, Purchases - ₹ 33,400, Cash purchases - ₹ 1600, Return outwards- ₹ 2,500, Sales - ₹ 75,000, Return Inwards - ₹ 3000, Kitchen Expenses - ₹ 3,500, Carriage - ₹ 4,450, Closing stock - ₹ 30,000.

[5]

Prepare Trading Account to find out the amount of Gross Profit/Gross Loss.

Q5) Mr. and Mrs. Rajendra Patil arrived in Hotel. Durga on 5th August at 12.00 Noon and occupied Room No. 305 on E.P. @ ₹ 6,000. They checked out on 8th July at 7.00 p.m. Their charges and credit items during their stay in a hotel are given below. [10]

Aug. 5 Charge items - Lunch, A.N.C.; Telephone ₹ 30; Taxi charge ₹ 150; Dinner; Deposited ₹ 12,000 in cash as an advance.

Aug. 6 Charge items - E.M.T.; Breakfast with one guest; Local Tour ₹ 2,000; Snacks ₹ 170; Coffee; Dinner.

Aug. 7 Charge items - E.M.C.; Breakfast; Laundry ₹ 220; Newspaper ₹ 40; Lunch; Gift articles ₹ 700; A.N.T.; Telephone ₹ 50; Dinner for one only. Deposited ₹ 5,000.

Aug. 8 Charge items - E.M.T.; Breakfast, Newspaper ₹ 20; Soft Drinks ₹ 100; Lunch; Train Tickets ₹ 1500.

Tariff - Tea ₹ 40 per cup.

Coffee ₹ 50 per cup.

Breakfast ₹ 150 per person.

Lunch ₹ 220 per person.

Dinner ₹ 300 per person.

Apply 12% G.S.T. on Apartment and Food. Check out time 12.00 Noon. Mr. Patil settled his account in cash. Prepare Guest weekly Bill in columnar form.



Total No. of Questions : 5]

SEAT No. :

[Total No. of Pages : 2

P5286

[5827]-601

Third Year B.Sc. (Hospitality Studies)

HS-602 : ADVANCED FOOD PRODUCTION-II

(2019 Pattern) (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) Dashi
- b) Brie
- c) Parfait
- d) Par stock
- e) Duxcelle
- f) Black pudding
- g) Pate on croute
- h) Deglaze
- i) SPS
- j) Aspic
- k) Mandoline
- l) Frittata

Q2) Solve (any two)

[10]

- a) Write a short note on "Saudi Arabia Cuisine".
- b) Explain in details Ham and Bacon.
- c) Explain the process of terrine making.

P.T.O.

Q3) Solve (any two) [10]

- a) Explain any Five dishes of “thai cuisine”.
- b) Explain any Five ingredients used in charcutiere in details.
- c) Write classification of Dessent with one example.

Q4) Solve (any two) [10]

- a) Write any Five Equipments used in “Chinnese cuisine”.
- b) Write classification of sausages and explain with two examples each.
- c) Draw a neat format of Function prospectus..

Q5) Solve (any two) [10]

- a) Explain organoleptic and sensory evaluation.
- b) Explain any two kitchen admistration records in details.
- c) Write a short note on menu Engineering.

Q6) Solve (any two) [10]

- a) Explain in details any Five Indian regional Dessent.
- b) What is mousse and mousselline?
- c) Define purchasing and explain any two types in details.



Total No. of Questions : 8]

SEAT No. :

P5287

[Total No. of Pages : 2

[5827]-602

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

HS-603 : ADVANCED FOOD & BEVERAGE SERVICE - II

(2019 Pattern) (Semester - VI)

Time : 3 Hours]

[Max. Marks : 70

Instructions to the candidates:

- 1) *Question No. 1 is compulsory.*
- 2) *Attempt any 6 questions from questions No. 2 to 8.*

Q1) Explain the following terms (Any 10).

[10]

- a) SOP
- b) FLBR II
- c) QSR
- d) ASP
- e) FL II
- f) PVB
- g) ECR
- h) Sports Bar
- i) Voyage
- j) Gangway
- k) Index of Productivity
- l) Soda gun

Q2) Plan a duty roaster for a fine dining restaurant with seating capacity of 80-100 pax operating only for dinner service. Assume suitable data wherever required.

[10]

Q3) Explain all parts of American Bar in detail with appropriate diagram.

[10]

Q4) a) Describe financial and marketing policies of quick service restaurant. **[5]**

b) Explain organising and staffing in Industrial Catering.

[5]

P.T.O.

- Q5)** a) Write a short note on Airline Catering meal types. [5]
- b) Explain Cruise catering Service procedures. [5]
- Q6)** a) Explain Task analysis in short. [5]
- b) Describe control & performance measures used in Hotels F & B management. [5]
- Q7)** Draw following bar records in detail.
- a) Inter Bar transfer. [5]
- b) Bin card. [5]
- Q8)** Explain various sources of finance available in opening or planning of any restaurant. [10]



Total No. of Questions: 7]

SEAT No. :

P5288

[5827]-603

[Total No. of Pages :2

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

**HS-604 ADVANCED ACCOMMODATION OPERATIONS - II
(2019 Pattern) (Semester-VI)**

Time : 3 Hours]

[Max. Marks : 70

Instructions to the candidates:

- 1) *Q.1 is compulsory.*
- 2) *Q.2 to Q.7 attempt (any 5).*

Q1) Explain the following terms.

[10]

- a) Wainscot
- b) Pelmet
- c) Cornice
- d) Jint
- e) Primary colour
- f) MIS
- g) ARR
- h) Yield
- i) Differential Pricing
- j) Wash out factor

Q2) a) Give a brief on Psychological effects of colour and differentiate between Hue & Intensity. **[6]**

b) What are soft furnishings? Explain any three in details. **[6]**

Q3) a) Draw and explain any two types of Curtains. **[6]**

b) Give any three advantages and disadvantages of Carpets? **[6]**

Q4) a) Explain the selection criteria for floors. **[6]**

b) Define - Lighting. What is soffit lighting? **[6]**

P.T.O.

- Q5)** a) Explain the features of management Information system in Rooms Division. [6]
b) What is forecasting? Give the benefits of forecasting. [6]
- Q6)** a) Draw a layout of single guest room to the scale. [6]
b) Classify floor finishes and give two examples of each. [6]
- Q7)** a) Explain any six types of wall covering. [6]
b) State the formula of: [6]
- i) ADR
 - ii) Understay
 - iii) Local occupancy %
 - iv) Room occupancy %
 - v) No-show %
 - vi) Walk - in %



Total No. of Questions : 8]

SEAT No. :

P5289

[Total No. of Pages : 2

[5827]-604

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

HS-608 : Entrepreneurship Development

(2019 Pattern) (Semester-VI)

Time : 3 Hours]

[Max. Marks : 70

Instructions to the candidates:

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

Q1) Explain the following terms: (Any 10)

[10]

- a) Intrapreneur.
- b) GST.
- c) IDBI.
- d) Manager.
- e) Job Description.
- f) Market survey.
- g) Pure Entrepreneur.
- h) E-Commerce.
- i) Mergers.
- j) Rashtriya Mahila Kosh.
- k) FDA.
- l) Trademark.

Q2) a) Explain the reasons for growth of entrepreneurship.

[5]

b) Describe the organisational plan with respect to type of ownership.

[5]

Q3) a) Describe the concept of feasibility study.

[5]

b) Explain the importance of financial plan.

[5]

P.T.O.

- Q4)** a) Explain the internal sources of Finance. [5]
b) Explain the importance of Women Entrepreneurs. [5]
- Q5)** a) What is SWOT analysis? Explain its importance in business. [5]
b) Describe the concept of Corporate Social responsibility in Entrepreneurship. [5]
- Q6)** a) List down any 5 laws important for Entrepreneur. [5]
b) What is Business plan? Explain two contents of Business plan. [5]
- Q7)** a) Explain the growth strategies in respect to ; [5]
i) Joint Ventures
ii) Franchising
b) Describe the concept of AGMARK. [5]
- Q8)** a) Describe the importance of NABARD. [5]
b) Explain any 5 problems faced by women entrepreneur. [5]



Total No. of Questions : 7]

SEAT No. :

P5290

[Total No. of Pages : 1

[5827]-605

BSc. (Hospitality Studies)

HS - 609 : PRINCIPLES OF MANAGEMENT

(2019 Pattern) (Semester - VI)

Time : 3 Hours]

[Max. Marks : 70

Instructions to the candidates:

- 1) *Question no.1 is compulsory.*
- 2) *Answer any five questions from the remaining.*

- Q1)** Write short notes on (any 5) : **[20]**
- a) Types of decisions
 - b) Delegation of work
 - c) Benefits of motivated workforce
 - d) Skills required for a Hotel Manager
 - e) Internal factors affecting Management
 - f) Two types of communication
 - g) span of control
 - h) Importance of control process
- Q2)** Explain the Scientific Management Theory of F.W. Taylor. **[10]**
- Q3)** Describe the various steps in Planning Process. **[10]**
- Q4)** Define Organizing. Explain the various principles of organizing. **[10]**
- Q5)** Define Leadership. Explain any 4 styles of leadership. **[10]**
- Q6)** Describe the motivation theory of McGregor. Theory 'X' and 'Theory Y'. **[10]**
- Q7)** Define coordination. Explain the need for coordination in different departments of a hotel with an example. **[10]**



Total No. of Questions : 8]

SEAT No. :

P5291

[5827] - 606

[Total No. of Pages :2

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

Time : 3 Hours]

[Max. Marks : 70

Instructions to the candidates:

- 1) *Question No. 1 is compulsory.*
- 2) *Attempt any 5 from remaining.*

Q1) Explain the following terms. (any 10)

[20]

- a) Outbound tourism
- b) Sports tourism
- c) VFR
- d) Excursion
- e) ASI
- f) Passport
- g) Accommodation
- h) Medical tourism
- i) IRCTC
- j) Visitor
- k) Transit hotel
- l) Tourist

Q2) Answer the following (Any 2).

[10]

- a) Explain 'Amenities and 'Attraction' of tourism.
- b) Define an Escort. Write down functions of an escort.
- c) Explain 'Multiplier effect' under an economic impacts of tourism.

Q3) Answer the following (Any 2).

[10]

- a) Explain the secondary constituents of tourism.
- b) Discuss the role of transport in the tourism.
- c) Explain the types of tour packages of package tours.

P.T.O.

- Q4)** a) What is VISA? Explain any 4 types of VISA. [5]
b) Explain special interest tourism. [3]
c) Give any two names of international airlines with its country of origin.[2]

- Q5)** Write a short notes on (Any 2) [10]
a) Cultural impacts of tourism.
b) UNWTO
c) Resources for planning itineraries.

- Q6)** a) What is 'Citizenship'? Write any 4 conditions by which it can be awarded? [5]
b) Explain any 3 types of travel agencies in brief. [3]
c) Write down the theme and a host nation for a 'World Tourism Day - 2021'. [2]

- Q7)** a) Explain the impact of 'COVID - 19'. Pandemic on tourism in India. [5]
b) Explain the career opportunities for tourism professional. [5]

OR

Explain the following.

- a) Capsule hotel
- b) Boutique hotel
- c) Floatels
- d) Motels
- e) Heritage hotel

- Q8)** Plan an itinerary of 3 nights and 4 days for a group of 30 senior citizens travelling from Pune to Goa. [10]



Total No. of Questions : 5]

SEAT No. :

P5292

[Total No. of Pages : 2

[5827]-607

B.Sc. (H.S.)

HS - 611 : HOTEL RELATED LAW

(2019 Pattern) (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) Contract
- b) Minor
- c) Unpaid Seller
- d) Consideration
- e) Goods
- f) Strike
- g) Lock down
- h) Complaint

Q2) Write short notes (Any Two) :

[10]

- a) Capacity of the parties.
- b) Rights of buyer under sale of Goods Act.
- c) Incoming and outgoing partners.
- d) Types of partner.

P.T.O.

Q3) Answer the questions (Any Three) : **[15]**

- a) Guidelines of vishakha case & ors.
- b) Explain the procedure to be followed by Food Inspector.
- c) Provisions regarding the deduction of wages.
- d) Write in detail registration procedure under Bombay shops and Establishment Act.
- e) What is G.S.T. and when it was implemented in India?

Q4) Answer Any Two : **[20]**

- a) Explain the benefits of G.S.T. in detail.
- b) Explain the provisions regarding working hours for Adult under the factories Act, 1948.
- c) Rules regarding Environment protection Act.
- d) State in brief procedure for redressal of grievances before National Commission.
- e) Provisions related to import and Export of Food.

Q5) Answer the following (Any three) : **[15]**

- a) List the name of Ten licenses required to start Five Star Hotel.
- b) Distinguish between Memorandum of association and Articles of Association.
- c) Define free consent and explain the essential elements of free consent.
- d) Explain the important provisions of minimum wages Act.
- e) Explain the duties of partners.



Total No. of Questions : 5]

SEAT No. :

P5293

[Total No. of Pages : 2

[5827]-608

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

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) Match the following :

[5]

- | A | B |
|-----------------------------|----------------------------|
| i) AGMARK | a) Solid to liquid |
| ii) Mayonnaise | b) Voluntary food standard |
| iii) Boiling under pressure | c) Browning reaction |
| iv) Melting point | d) Steaming of Idli |
| v) Caramalization | e) Emulsion |

Q2) Write short notes on : (any 2)

[10]

- a) Pasteurization
- b) HACCP
- c) P^H and its relevance in the food industry.
- d) General guidelines to prevent water and food borne diseases.

Q3) a) Explain the concept of Danger Zone. Why is protective display of food necessary in food establishment? **[2 + 3]**

b) Define undesirable browning and explain any 3 preventive measures to control undesirable browning of food. **[2 + 3]**

OR

b) Explain any 2 compulsory food standards followed in India. **[5]**

P.T.O.

- Q4)** a) Explain the importance of pest control in the food establishment and suggest 2 control measures each for Rats and Cockroaches. [2 + 3]
- b) Differentiate between food poisoning and Food infection, Give 1 use each of Yeast and Bacteria in food industry. [3 + 2]

OR

- b) Explain cross contamination and list 3 ways to prevent cross contamination in food. [2 + 3]

- Q5)** a) Define Food Adulteration and list the adulterant and the test to detect the adulterant in following foods. [1 + 4]

Coffee and Semolina.

OR

- a) Define Food spoilage. Give 2 spoilage indicators in the following food items. [1 + 4]

Milk, Fish, Canned foods, Cereals.

- b) Give general guidelines for food storage in catering establishment. [5]

