

Total No. of Questions—6]

[Total No. of Printed Pages—2

Seat No.	
---------------------	--

[5171]-101

B.H.M.C.T. (First Semester) EXAMINATION, 2017

101 : FOOD PRODUCTION—I

(2016 PATTERN)

Time : Two Hours

Maximum Marks : 50

N.B. :— (i) Question No. 1 is compulsory.

(ii) Solve any *four* questions of the remaining.

(iii) *All* questions carry equal marks.

1. Explain the following terms (any *ten*) :

[10]

(i) Calor Gas

(ii) Rennet

(iii) Radiation

(iv) Kneading

(v) Pan-Asia

(vi) Hydrogenation

(vii) DCP

(viii) Bar-be-Que

(ix) Commis

(x) Marjoram

(xi) Five Triangle

(xii) Continental Cuisine.

P.T.O.

2. (A) Describe the classification of moist cooking methods. [5]
(B) Attempt the following : [5]
(i) List any *two* byproducts of Rice.
(ii) Name any *two* artificial sweeteners.
(iii) What are condiments ?
(iv) Give any *two* catering uses of Pulses.
(v) State any *two* types of cream.
3. (A) Explain the importance of person hygiene in the kitchen. [5]
(B) Discuss the effect of heat on proteins and colour pigments. [5]
4. (A) Classify fuels. [2]
(B) What is First Aid ? Write down the basic rules of First Aid. [3]
(C) Write down the care and maintenance of kitchen Gas Range. [5]
5. (A) Give any *four* criteria for selecting a Microwave Oven. [2]
(B) Discuss the *three* non-desirable textures with examples. [3]
(C) Explain the various attributes of culinary professionals. [5]
6. (A) List any *four* aims and objectives of Cooking. [2]
(B) State *six* rules to be observed for frying. [3]
(C) Write down *two* catering uses of the following : [5]
(i) Maize
(ii) Sago
(iii) Rice
(iv) Oat
(v) Millet.

Total No. of Questions—7]

[Total No. of Printed Pages—3

Seat No.	
---------------------	--

[5171]-102

BHMCT (First Semester) EXAMINATION, 2017

C-102 : F&B SERVICE—I

(2016 PATTERN)

Time : Two Hours

Maximum Marks : 50

N.B. :— (i) Answer any *five* questions.

(ii) *All* questions carry equal marks.

1. Explain the terms : [10]
- (i) Bistro
 - (ii) Welfare Catering
 - (iii) QSR
 - (iv) Kiosk
 - (v) Coffee shop
 - (vi) EPNS
 - (vii) Micros
 - (viii) BOT
 - (ix) Gueridon
 - (x) Stiton scoop.
2. (a) Draw and explain the classification chart of catering establishment. [5]
- (b) What are the sizes and capacity of the following equipments (any *five*) : [5]
- (i) B&B Plate

P.T.O.

- (ii) Hi ball glass
- (iii) Joint plate
- (iv) Liqueur glass
- (v) Old fashioned glass
- (vi) Liqueur glass
- (vii) Tom collens
- (viii) Sweet plate
- (ix) Cloth serviette
- (x) Sq. table for 4 pax
- (xi) Tea cup.

- 3.** (a) List down and explain *ten* attributes and attributes of F&B personnel. [5]
- (b) Explain : [5]
- (i) Buffet
 - (ii) Single point service.
- 4.** (a) State the inter-departmental relationship of food and beverage service with the following departments of hotel : [5]
- (i) House Keeping
 - (ii) Food Production.
- (b) Differentiate between American and English Service. [5]
- 5.** (a) Explain with the help of a neat flow chart the triplicate checking system of KOT. [6]
- (b) Explain food courts and Automats. [4]

- 6.** (a) Draw the organisation chart of F&B service department of speciality Restuarant. [5]
- (b) State any *five* duties and responsibilities of F&B manager. [5]
- 7.** (a) Explain the following terms with *one* example each : [5]
- (i) Holloware
 - (ii) Flatware
 - (iii) Cutlery
 - (iv) Glassware
 - (v) Tableware.
- (b) State any *five* disadvantages of usage of disposables. [5]

Total No. of Questions—8]

[Total No. of Printed Pages—3

Seat No.	
---------------------	--

[5171]-103

B.H.M.C.T. (First Semester) EXAMINATION, 2017

C-103 : BASIC ROOMS DIVISION—I

(2016 PATTERN)

Time : Three Hours

Maximum Marks : 50

N.B. :— (i) Question Nos. 1 and 5 are compulsory. Out of the remaining attempt 2 questions from Section I and 2 questions from Section II.

(ii) Assume suitable data, if necessary.

SECTION I

1. Explain the following terms (any 5) : [5]

- (1) King size bed
- (2) Front of the house
- (3) GRA
- (4) Weekly cleaning
- (5) DND card
- (6) Duvets
- (7) Hard Caddy.

2. (A) Explain the co-ordination of House-keeping department with food and beverage service. [5]

P.T.O.

- (B) Mention any **5** guest supplies that would be placed in the following areas (any **2** areas) : [5]
- (1) Writing table
 - (2) Shower cubicle
 - (3) Wardrobe.
- 3.** (A) Explain the duties and responsibilities of an Executive House-keeping. [5]
- (B) With the help of a diagram, classify cleaning agents. [5]
- 4.** (A) Explain the sections of the House-keeping department with the help of a layout. [5]
- (B) What points will you keep in mind while selecting and storing a vacuum cleaner ? [5]

SECTION II

- 5.** Explain the following terms (any **5**) : [5]
- (1) Travel Desk
 - (2) FHRAI
 - (3) Grand Master Key
 - (4) Concierge
 - (5) Heritage hotels
 - (6) Rack rate
 - (7) Errand card.

- 6.** (A) Classify hotels on the basis of location. [5]
(B) Explain 'Rules of the House' for hotel staff. [5]
- 7.** (A) Describe any **5** types of Meal Plans. [5]
(B) Draw and explain the hierarchy of the Front office department in a large hotel. [5]
- 8.** Write short notes on (any **4**) : [10]
(1) Duties of a GRE
(2) Types of Room rates
(3) Importance of Tourism
(4) Personality Traits for Front office staff
(5) Co-ordination of Front office with House-keeping.

Total No. of Questions—7]

[Total No. of Printed Pages—4

Seat No.	
---------------------	--

[5171]-104

B.H.M.C.T. (First Semester) EXAMINATION, 2017

104 : COMMODITIES

(2016 PATTERN)

Time : Two Hours

Maximum Marks : 50

N.B. :— (i) Attempt any *five* questions.

(ii) Neat diagrams must be drawn wherever necessary.

(iii) Figures to the right indicate full marks.

(iv) *All* questions carry equal marks.

1. (a) With the help of a neat sketch describe the composition of wheat grain. [4]
 - (b) Classify raising agents giving 1 example of each. [4]
 - (c) What would be the effect of heat on the colour of the following vegetables : [2]
 - (i) Fenugreek leaves
 - (ii) Brinjals.
-
2. (a) Give local names of the following pulses and products : [3]
 - (i) Gram Flour
 - (ii) Horse gram
 - (iii) Black eyed beans.

P.T.O.

- (b) Give catering uses of the following : [3]
- (i) Bajra
 - (ii) Maize
 - (iii) Oats.
- (c) Write short notes on (any *two*) : [4]
- (i) Troussing method of wheat flour
 - (ii) Homogenization
 - (iii) Hydrogenation of fat.
- 3.** (a) State *two* examples of each natural and artificial flavouring agents used in commercial kitchens. [4]
- (b) Give any *two* points for the selection of each of the following : [4]
- (i) Kiwi
 - (ii) Watermelon.
- (c) 'Role of fat as shortening.' Explain. [2]
- 4.** (a) List any **5** milk products that are available in the market. [5]
- (b) Explain the following terms : [3]
- (i) Cream Cheese
 - (ii) Basting
 - (iii) One String.
- (c) Name any **2** Artificial and **2** Natural Sweeteners. [2]

5. (a) Name **2** types of fats available in the market and give examples of the same. [4]
- (b) What points you will observe while purchasing following vegetables for preparation of pasta : [2]
- (i) Bell peppers
- (ii) Pickled olives.
- (c) List the advantages and disadvantages of using organic food in catering establishments. [2]
- (d) Give any **2** examples of natural colours used in food preparations. [2]
6. (a) Differentiate between herbs and spices. [4]
- (b) List and explain any **4** types of chocolate products available in the market. [4]
- (c) Discuss the concept of organic foods. [2]
7. (a) Answer the following (any **5**) : [5]
- (i) Name **1** by produce of Rice.
- (ii) Draw and name **1** cut of vegetable.
- (iii) Name any **1** frying medium.

- (iv) Name **1** chemical raising agent.
- (v) Name **1** hard cheese.
- (vi) Name **1** store fruit.
- (vii) What precaution would you take while storing nuts ?
- (b) Name **3** types of sugar varieties available in the market and their catering uses. [3]
- (c) Name any **4** varieties of Mushrooms available in the market. [2]

Total No. of Questions—6]

[Total No. of Printed Pages—5

Seat No.	
---------------------	--

[5171]-105

B.H.M.C.T. (First Semester) EXAMINATION, 2017

AE105 : BASIC ACCOUNTING

(2016 PATTERN)

Time : 2½ Hours

Maximum Marks : 50

- N.B. :—** (i) Attempt any *four* questions including Question No. 1 which is compulsory.
- (ii) Figures to the right indicate full marks.
- (iii) Use of simple calculator is allowed.

1. (A) The following is the Trial Balance of A.S. Foundation, Pune, Prepare Trading and Profit and Loss Account for the year ended 31-3-2016, and Balance Sheet as on that date, after taking into account adjustments given below : [15]

Trial Balance as on 31st March, 2016

Dr.		Cr.	
Particulars	₹	Particulars	₹
Drawings	24,000	Capital	3,20,000
Stock as on 01-04-2015	64,000	Sales	5,77,200
Purchases	4,20,600	Purchases Returns	20,600
Sales Return	17,200	Creditors	28,000

P.T.O.

Freight & Carriage	38,000	Bank Loan	40,000
Rent & Taxes	9,600	Discount Received	3,200
Salary and Wages	10,600	Bills Payables	10,000
Debtors	40,000		
Royalties	18,800		
Interest paid	3,000		
Advertisement	30,000		
Cash at Bank	48,000		
Discount Allowed	2,200		
Furniture	26,000		
Audit Fees	1,800		
Commission	1,400		
Cash in Hand	4,400		
Land and Building	2,20,000		
Bills Receivables	19,400		
	9,99,000		9,99,000

Adjustments :

- (1) Closing Stock of Goods on 31-3-2016 is valued at Cost Price ₹ 76,000 and at Market Price ₹ 84,000.
- (2) Depreciate Land & Building at 10% Furniture at 15%.
- (3) Outstanding Expenses were Salaries ₹ 1,400, Audit Fees ₹ 1,200.
- (4) Prepaid Rent ₹ 1,600.
- (5) Staff Meals ₹ 3,000.

(B) Explain the importance and utility of Book-keeping. [5]

2. Journalise the following transactions in the books of M/s Meena Traders : [10]

2016

April

1. Meena started business with cash ₹ 2,00,000, Furniture ₹ 60,000 and Goods ₹ 40,000.
5. Purchase goods of ₹ 95,000 at 10% Trade discount and 5% cash discount on cash.
7. Cash deposited into bank ₹ 6,000.
10. Sold goods to Vijay of ₹ 20,000 on credit.
14. Received commission ₹ 1,000.
18. Sold goods for cash ₹ 15,000.
21. Goods worth ₹ 25,000 destroyed by Fire and Insurance Company has settled claim at ₹ 22,500.
24. Withdrew ₹ 5,000 from business for personal use.
30. Distributed goods worth ₹ 3,000 as free samples.

3. Write short notes on (any two) : [2×5=10]

- (a) Classification of accounts
- (b) Going Concern Concept
- (c) Principles of double entry system.

4. Enter the following transactions of Shekhar Gupta in Cash Book with three columns (Cash Books with Cash, Bank and Discount Column) : [10]

October

2016

1. Shekhar commenced business with cash ₹ 10,000.
 2. Cash Deposited into Bank ₹ 6,000.
 3. Purchased Goods ₹ 800 by cash.
 10. Sold Goods to Naresh Rs. 600 and received ₹ 550 in full settlement of his account.
 15. Sumeet directly deposited into our bank account ₹ 500.
 20. Purchased Office Furniture ₹ 1,200 by cash.
 22. Purchased Goods from Radhika for ₹ 1,500 and paid her by cheque after deducting ₹ 50 discount.
 25. Withdraw from Bank for personal use ₹ 700.
 30. Paid salary ₹ 500 by cheque.
5. Answer the following (any *two*) : [2×5=10]
- (a) Differentiate between Revenue Expenditure and Capital Expenditure.
 - (b) State the objectives of hotel accounting.
 - (c) Write the rules of Debit and Credit with examples

6. (a) From the following prepare a trial balance : [5]

Particulars	₹	Particulars	₹
Capital	6,90,000	Sundry Debtors	1,80,000
Purchases	10,80,000	Sales	16,20,000
Land	4,00,000	Sundry Creditors	1,40,000
Purchases Returns	30,000	Commission Received	10,000
Plant and Machinery	6,00,000	Cash in Hand	2,30,000

- (b) During the month of October 2016, the following functions were held at the Hotel Gold Coast, Pune : [5]

2016

October

9. Marriage Anniversary Party for 250 covers @ ₹ 300 per cover. Liquor and Tobacco ₹ 7,500. Account to Mr. Vijay Chavan, Bill No. 303.
16. Buffet dinner for Planet Square Academy, 200 cover @ ₹ 250 per cover, account to Mr. Khan, Bill No. 204.
24. Private Birthday Party, for 210 covers @ ₹ 275 per cover. Account to Miss Seema, Bill No. 311.
31. Luncheon party for Sukanta Foundation, Pune for 305 cover @ ₹ 290 per cover. Account to Mr. Upesh Marlecha, Bill No. 306.

Prepare special functions book.

Total No. of Questions—7]

[Total No. of Printed Pages—2

Seat No.	
---------------------	--

[5171]-107

**B.H.M.C.T. (First Semester) EXAMINATION, 2017
SE-107 : COMMUNICATION SKILLS (ENGLISH) I
(2016 PATTERN)**

Time : 1½ Hours

Maximum Marks : 50

N.B. :— (i) Attempt any *five* questions.
(ii) *All* questions carry equal marks.

1. Write short notes on the following (any *two*) : [10]
 - (i) Principles of communication
 - (ii) Debate
 - (iii) Importance of reading
 - (iv) Features of communication.

2. (a) Mention any *four* barriers of communication with suitable examples. Also suggest ways of overcoming them. [8]
(b) Briefly explain the term "Body Language". [2]

3. Differentiate between the following (any *two*) : [10]
 - (i) Verbal and non-verbal communication.
 - (ii) Vertical and horizontal communication.
 - (iii) Written and oral communication.

Or

4. (a) Write a letter to the banquet co-ordinator of Hotel Grande, Mumbai, to book 30 rooms and a banquet hall. Assume suitable data. [7]

P.T.O.

- (b) Explain the following terms (any *three*) : [3]
- (i) Salutation
 - (ii) Inside address
 - (iii) PS
 - (iv) Enclosure.
5. (a) "Actions speak louder than words." Explain the statement giving *two* relevant examples. [6]
- (b) Explain in brief *two* strategies that one can use in order to speed up reading. [4]
6. (a) With the help of *two* examples, explain situations in a hotel that highlight cultural differences. [6]
- (b) Extempores make your friend nervous. Give him/her four tips to prepare for extempores. [4]
7. (a) Present the communication process with the help of a diagram. Explain in brief the parties involved in the process. [6]
- (b) Who is your favoured orator ? Enlist 6 qualities of a good speaker. [4]

Total No. of Questions—5]

[Total No. of Printed Pages—5

Seat No.	
---------------------	--

[5171]-108

B.H.M.C.T. (I Sem.) EXAMINATION, 2017

FRENCH—I

(2016 PATTERN)

Time : Two Hours

Maximum Marks : 50

N.B. :—All questions are compulsory and carry equal marks.

1. (A) Conjuguez les verbes au présent : [5]

(Conjugate the verbs in the present tense)

(a) Je (veux) voulez, voulons) du lait.

(b) Elle (s'appelle, m'appelle, s'appelle) Sita.

(c) (voulez, veut, veux)—vous due thé ?

(d) Je (voudrais, voudrait, voudrions) une chambre,
pour une personne.

(e) Je (parle, parler, parlez) français.

(B) Reliez les deux colones. [5]

(Match the following)

'A'

'B'

(1) Merci

(a) You are welcome

(2) Excusez-moi

(b) See you soon

(3) À Demain

(c) Thnak you

(4) À Bienlôt

(d) See you tommorow

(5) De Rien

(e) Excuse me

P.T.O.

2. (A) Écrivez les nombres en lettres :
(Write the numbers in words) (any *six*) : [3]
- (a) 54
 - (b) 13
 - (c) 8
 - (d) 25
 - (e) 99
 - (f) 31
 - (g) 41.
- (B) Complétez les phrase : [3]
(Complete the sentecnes) (any *three*) :
au, à, en.
- (a) Bienvenue France.
 - (b) Bienvenue Mumbai
 - (c) Bienvenue Maroc
 - (d) Bienvenue Angleterre.
- (C) Complétez les phrases : [4]
(Complete the sentences) (any *four*) :
un, une, des.
- (a) C'est cahier.
 - (b) Ce sont mangues.
 - (c) C'est livre.
 - (d) C'est gomme.
 - (e) C'est maison.

3. (A) Mettez le dialogue en ordre : [7]
(Write the dialogue in the correct order) :
(a) Je vais très bien, merci. Et vous ?
(b) Comment allez-vous ?
(c) Aurevoir, Monsieur/Madame.
(d) Moi, aussi, merci. Vous êtes étudiant ?
(e) Très bien. Au revoir.
(f) Bonjour, Monsieur !/Madame !
(g) Oui, Monsieur/Madame. Je suis le cours de l'hôtellerie.
- (B) Complétez les phrases avec des adjectifs possessifs : [3]
(mon, ton, son, ma, ta, sa, votre,) (any *three*)
(a) C'est stylo.
(b) C'est maison.
(c) Est-ce-que c'est classe.
(d) J'aime famille.
4. (A) Reconstituez les phrases : [5]
(Make correct sentences) (any *five*) :
(a) thé votre madame voilà
(b) Service votre A
(c) taxi, madame voilà votre Martin
(d) bonsoir/John/Monsieur
(e) Si plaît vous
(f) David il s'appelle.

(B) Traduisez en français les phrases : [5]
(Translate the sentence in French) :

(a) I am your guide Ravi.

(b) Welcome to Banaras.

(c) Here is your juice.

(d) At your service.

(e) What is your name ?

5. (A) (a) Choisissez la Phrase correct : [2]

(Choose the correct sentence) :

(1) Guide voilà votre

(2) Voila votre guide

(3) Guides votre.

(b) (1) Je m' appelle imtiaz de everest travels.

(2) Je suis imtiaz des everest travels.

(3) J'ai imtiaz de everest travels.

(B) Traduisez en anglais : [8]

(Translate in English) :

(a) Bonjour, jai une réservation.

(b) Bonjour, monsieur.

(c) A quel nom, sil vous plât.

(d) Bonsoir, je m'appelle François Dupont.

- (e) J'ai une réservation.
- (f) Excusez-moi, monsieur, est-ce que vous pouvez répéter votre question.
- (g) Qui, mosieuer, voilà votre chauffeur
- (h) Merci, A revoir.

Total No. of Questions—6]

[Total No. of Printed Pages—2

Seat No.	
-------------	--

[5171]-201

B.H.M.C.T. (Second Semester) EXAMINATION, 2017

C-201 : FOOD PRODUCTION-II

(2016 PATTERN)

Time : Two Hours

Maximum Marks : 50

N.B. :— (i) All questions carry equal marks.

(ii) Solve any *five* questions.

1. Explain the following terms :

[1×10=10]

(a) Emulsion

(b) HACCP

(c) Gelatin

(d) Candling

(e) Royal

(f) Gouton

(g) Flavones

(h) Jus-lie

(i) Scrawbling

(j) Mirepoix.

2. (a) Define glaze and name two kinds of glazes.

[2]

(b) Draw a neat labeled diagram of an egg.

[4]

(c) Give *two* examples of each types of fruit :

[4]

(i) Exotic

(ii) Soft

(iii) Stone

(iv) Citrus.

P.T.O.

3. (a) Describe the composition of salads. [4]
(b) Draw a neat classification chart of soup with one example each. [4]
(c) Give reasons : [2]
(i) Eggs should be stored unwashed
(ii) Why skimming is necessary during stock making ?
4. (a) Explain the role of spread in sandwich making. [2]
(b) Enlist the mother sauces and give *two* examples of each. [5]
(c) Name any *six* large equipments found in the kitchen stewarding department. [3]
5. (a) Explain any *four* types of stocks used in kitchens [4]
(b) Kitchen stewarding department is a backbone of F and B department. [3]
(c) Define the word contamination and state the types of the sauce. [3]
6. (a) Explain any *three* types of thickenings used for sauces. [3]
(b) Name any *eight* types of sandwiches. [4]
(c) Explain any *six* cuts of vegetables. [3]

Total No. of Questions—7]

[Total No. of Printed Pages—3

Seat No.	
---------------------	--

[5171]-202

B.H.M.C.T. (Second Semester) EXAMINATION, 2017

202 : FOOD AND BEVERAGE SERVICE—II

(2016 PATTERN)

Time : Two Hours

Maximum Marks : 50

N.B. :— (i) Question No. 1 is compulsory.

(ii) Attempt any *four* questions from Q. No. 2 to Q. No. 7.

(iii) Draw suitable diagrams wherever required.

1. Explain the following terms (any *ten*) :

[10]

(i) Cafe Simple

(ii) C.C.C.

(iii) Brunch

(iv) Gelato

(v) Humidor

(vi) Elevenses

(vii) Take away

(viii) Supper

(ix) Parfait

(x) Granites

(xi) Pinwheel s/w

(xii) Tisanes.

P.T.O.

2. (a) List down in order the 17 course French classical menu. [4]
(b) Give the cover and component of the following (any *six*) : [6]
(i) Cheese
(ii) Roast Beef
(iii) Smoked Salmon
(iv) Chilled melon
(v) Roast turkey
(vi) Chocolate souffle
(vii) Corn on the cob.
3. (a) Classify Non-Alcoholic beverage with the help of a chart and give *one* example each. [8]
(b) Enlist *two* brands of cigars and *two* brands of International cigarette. [2]
4. Write short notes on (any *four*) : [10]
(a) Time management order taking to clearance in IRD
(b) Classify cigar based on size
(c) Explain any *four* coffee making methods
(d) Types of salad
(e) Principles of Menu Planning.
5. (a) Enumerate the importance of Breakfast card in IRD. [3]

- (b) Explain any *four* types of sandwich. [4]
- (c) Write a note on Fondue, its origin, types and service. [3]
- 6.** (a) Differentiate between Abcarte and Table d'hote.
- (b) Explain cycle of service in IRD. [10]
- 7.** (a) Explain in detail English breakfast. [5]
- (b) Write *two* examples for the following : [5]
- (i) Breakfast bread
 - (ii) Speciality coffee
 - (iii) Savoury
 - (iv) Compound salad
 - (v) Cigar producing country.

Total No. of Questions—8]

[Total No. of Printed Pages—2

Seat No.	
---------------------	--

[5171]-203

B.H.M.C.T. (Second Semester) EXAMINATION, 2017

C-203 : BASIC ROOMS DIVISION-II

(2016 PATTERN)

Time : 2½ Hours

Maximum Marks : 50

N.B. :— (i) Q. Nos. 1 and 5 are compulsory. Out of the remaining attempt *two* questions from Section I and *two* questions from Section II.

(ii) Assume suitable data, if necessary.

SECTION I

1. Define the following terms (any *five*) : [5]
 - (a) Weekly Cleaning
 - (b) Room Status Report
 - (c) Floor Pantry
 - (d) Log Book
 - (e) Turndown Service
 - (f) Briefing.

2. (a) How does housekeeping department coordinate with the following department ? [5]
 - (i) Food Production
 - (ii) Sales and Marketing.

(b) Describe the housekeeping activities carried out by the morning shift. [5]

3. (a) What are the various tasks carried out in spring cleaning? [5]

(b) Draw and explain any *two* records maintained at the housekeeping control desk. [5]

P.T.O.

4. (a) Discuss the daily cleaning for the following areas : [5]
(i) Banquet Halls
(ii) Restrooms.
(b) Classify lost and found for Guest articles. [5]

SECTION II

5. Define the following terms (any *five*) : [5]
(a) GIT
(b) Amendments
(c) GSTS
(d) Meal Coupon
(e) Walk-in
(f) Arrival list.
6. (a) What do you understand by guest cycle ? Explain in detail. [5]
(b) What is the importance of reservation ? Explain any *three* types of reservations. [5]
7. (a) Explain Pre-Arrival activities for airline crew members. [5]
(b) State the functions and role of a Guest relation executive. [5]
8. (a) What are the reasons for room change ? Explain live more method. [5]
(b) With the help of the format, explain the procedure for handling menages for present guest. [5]

Total No. of Questions—7]

[Total No. of Printed Pages—4

Seat No.	
---------------------	--

[5171]-204

B.H.M.C.T. (Second Semester) EXAMINATION, 2017

AE 204 : FOOD SCIENCE

(2016 PATTERN)

Time : Two Hours

Maximum Marks : 50

N.B. :— (i) Q. No. 1 is compulsory.

(ii) Attempt any *four* questions from Q. No. 2 to Q. No. 7.

1. Match the following contents from 'Column A' with the suitable contents from 'Column B' : [10]

'Column A'

'Column B'

- | | |
|--------------------------------|---|
| (1) Mayonnaise | (a) Increase LDL (bad cholesterol) |
| (2) Caramelisation of Sugar | (b) Artificial preservative |
| (3) FIFO | (c) Undesirable browning |
| (4) Liquid foam | (d) Emulsion |
| (5) pH | (e) Gluten free food |
| (6) Apples turn brown when cut | (f) Desirable browning |
| (7) AGMARK | (g) Indicator to measure acidity or alkalinity in a solution. |
| (8) Salt, Sugar and Oil | (h) Rule for storage of all types of food stuffs. |
| (9) Trans-fatty acids | (i) Gas in liquid |
| (10) Soyabean flour | (j) Food standard for agricultural products. |
| | (k) Natural preservatives. |

P.T.O.

2. (A) Define the terms (any 5) : [5]
- (1) Food
 - (2) Carbohydrates
 - (3) Nutrition
 - (4) Boiling point
 - (5) Minerals
 - (6) Dehydration
 - (7) Evaporation.
- (B) Explain the basic five food groups. [5]

Or

Explain the effect of heat on fat. Give any *four* food sources of fat. [3+2]

3. (A) What do you mean by Pasteurization ? List any *three* requirements needed to store food in dry food storage area. [2+3]

Or

Why is good health of staff important in catering industry. Explain the importance of protective clothing for a kitchen employee. [2+3]

- (B) Mention the common food adulterant and the test to detect them in the following food stuffs : [5]
- (1) Milk
 - (2) Semolina
 - (3) Tea
 - (4) Sugar
 - (5) Turmeric.

4. (A) Explain the importance of avoiding junk foods. Plan a balanced lunch menu for an office executive ages 55 yrs who prefers non-vegetarian food. [2+3]

- (B) Who is pest control necessary in hotel industry ? Give any *two* control measures for each of the following : [2+3]
- (1) Cockroaches
 - (2) Ants
 - (3) Houseflies.
5. (A) Give any *three* functions of proteins in the diet. Mention any *four* good food sources of protein. [3+2]

Or

Explain 'Vitamin A' on the basis of :

- (1) *Three* good food sources. [3]
 - (2) *One* important function [1]
 - (3) *One* deficiency disease [1]
- (B) Write short notes on (any *two*) : [5]
- (1) Danger zone related to food industry
 - (2) Protective display of food
 - (3) Dietary fibre.
6. (A) Give any *two* ways to preserve nutrients while cooking food. Mention any *two* foods to be recommended and *two* foods to be avoided for the following diseases : [1+4]
- (1) Diabetes mellitus
 - (2) Jaundice.
- (B) Explain the importance of HACCP in catering industry. Give any *two* points of differences between food poisoning and food infection. 3+2

Or

Explain the importance of water balance in relation to human health. Mention any *two* functions of water in human body.

7. (A) Define 'Food Additive'. Explain food colours and flavour enhancers with suitable examples for each. [1+2+2]

Or

Define Cross-contamination. Mention any *two* spoilage indicators for each : [1+2+2]

(1) Milk

(2) Egg.

- (B) A glass of strawberry milkshake provides approximately 260 kcal of energy. It provides 6 gms proteins and 4 gms fat. Calculate the carbohydrate content. [5]

Or

Mention any *two* uses of Bacteria, *two* uses of yeast and *one* use of mould in food industry. [2+2+1]

Total No. of Questions—7]

[Total No. of Printed Pages—2

Seat No.	
---------------------	--

[5171]-205

B.H.M.C.T. (Second Semester) EXAMINATION, 2017

AE-205 : HOSPITALITY SALES

(2016 PATTERN)

Time : 2½ Hours

Maximum Marks : 50

N.B. :— (i) Q. No. 1 is compulsory.

(ii) Attempt any *four* out of remaining *six*.

(iii) *All* questions carry equal marks.

1. Write short notes on (any *two*) : [10]
 - (a) Importance of training for sales personnel.
 - (b) Sales office Automation
 - (c) Role of intermediaries in sales.

2. Explain the sales process in detail. [10]

3. Explain any *two* selling techniques used in the hotels. What is electronic sales. [8+2]

4. (a) How are the training needs assessed for a sales personnel?
(b) Explain the components of meeting room sales package. [5+5]

5. Explain in brief the following : [10]
 - (a) Banquet sales
 - (b) Attributes of sales personnel

P.T.O.

- 6.** (a) Draw the organization chart of a sales dept. of a five star hotel. [5+5=10]
- (b) Explain the concept of CRS and POS in sales.
- 7.** (a) Explain the role of Director of Sales. [5+5=10]
- (b) How does sales department co-ordinate with other depts. of the hotel ?

Total No. of Questions—7]

[Total No. of Printed Pages—2

Seat No.	
---------------------	--

[5171]-206

**BHMCT (Second Semester) EXAMINATION, 2017
SE-206 : COMMUNICATION SKILLS (ENGLISH—II)
(2016 PATTERN)**

Time : Two Hours

Maximum Marks : 50

- N.B. :—** (i) Question No. 1 is compulsory.
(ii) Answer any *four* of the remaining six questions.
(iii) *All* questions carry equal marks.

1. Write short notes on the following (any *two*) : [10]
 - (1) Group Discussions
 - (2) Tips for effective listening
 - (3) Email etiquettes
 - (4) Restaurant Review.

2. Draft a letter of inquiry to the supplier of kitchen equipment, asking for quotations for purchasing of any *two* types of equipments for your restaurant kitchen. Assume suitable data. [10]

3. (a) Write a travelogue of a recent trip that you went for with your family in the vacations. Assume data as required. [5]
(b) Write a conversation between a walk-in guest and the receptionist of a hotel, using the right hotel phrases. [5]

4. Design a tent card for your restaurant, to inform guests about the special dish of the day. [10]

P.T.O.

5. (a) How should one prepare for a personal interview ? Elaborate in your words. [5]
(b) List desirable points while preparing a presentation, that one should pay attention to. [5]
6. (a) State any *five* qualities of a good listener. [5]
(b) How does kinesics influence oral communication ? [5]
7. (a) Books—Digital or Printed which type do you prefer and why ? [5]
(b) Who is your favourite public speaker and why ? [5]

Total No. of Questions—5]

[Total No. of Printed Pages—4

Seat No.	
---------------------	--

[5171]-207

BHMCT (Second Semester) EXAMINATION, 2017

207 : FRENCH-II

(2016 PATTERN)

Time : 2½ Hours

Maximum Marks : 50

N.B. :— (i) *All questions are compulsory.*

(ii) *Each question carries equal marks.*

1. Choisissez les mots correctes et réécrivez les phrases :

[Choose the correct words and rewrite the sentences] : [5]

(A) (1) Je.....absent toute la journée

(Serai, Serons, Seras)

(2) Non, Madame, Vous.....avec un couple de touristes
suisses.

(Serai, Seront, Serez)

(3) Est-ce-que je.....Vous aider

(Peux, Pouvez, Pouvent)

(4) Est-ce-que vous.....choisi Monsieur-dames

(a, avez, avont)

(5) Nous.....Prendre le buffet

(allons, allez, va)

(B) Trouvez intrus (Find odds) :

[5]

(1) Radis, Framboise, Pommes de terre, gingembre

(2) Vingt, deux, petit pois, trois

P.T.O.

- (3) Carotte, ananas, banane, poire
- (4) Jeudi, Mai, Lundi, Samedi
- (5) Table, Vin, Chaise, Feuteuil

2. (A) Reliez les deux colonnes (Match the following) : [5]

- | | |
|---------------|------------------|
| (1) Bon soir | (a) Boy |
| (2) Désolé(e) | (b) See you soon |
| (3) Septembre | (c) Sorry |
| (4) à Bientôt | (d) September |
| (5) Garçon | (e) Good evening |

(B) Donnez les equivalents en anglais :

Give equivalents in English (any *five*) : [5]

- (1) Jour
- (2) Saumon
- (3) Mouton
- (4) Vin Blanc
- (5) Fenêtre
- (6) l'argent

3. (A) Donnez les equivalents en Français :

Give equivalents in French (any *five*) : [5]

- (1) Door
- (2) Strawberries
- (3) Mangoes
- (4) Fish
- (5) Chair
- (6) Lamp.

(B) Reconstituez les phrases :

Reconstruct the sentences by rearranging words : [5]

- (1) Monsieur/Désolé/suis/je
- (2) Est/Monsieur/Fermé/restaurant/le
- (3) Suite/occupe/M'em/tout de/je
- (4) nécessaire/je/Madame/le/Fais
- (5) Voudrais/dollars/des/changer/je

4. (A) Nommez le plat :

Name the following dishes : [5]

- (1) C'est une crêpe de riz fourrée avec des légumes
- (2) C'est une sorte de galette très fine
- (3) C'est un Consommé à base de lamarin de dal
- (4) Ce sont des morceaux de poisson caits dans le tandoor
- (5) C'est sont des pommes de terres et des choux-Fleurs cuits avec des épices.

(B) Constraisez les phrases :

Construct the following sentences : [5]

- (1) le beaujolais (+ léger), le bourgogne
- (2) la KingFisher (-chère), la Heineken
- (3) l' autocar (-Confortable), le train
- (4) le Filet (+ tendre), le rumsteck
- (5) l' Assam (+ Corsé), le Darjeeling

(Complete above phrases using plus-que, moins-que, le/la.....plus)

5. (A) Traduisez en anglais :

Translate in English : [5]

Maitre d' Hôtel – Est-ce-que je peux vous aidez

M. Martin – Oui, Nous Voudrions prendre une
bouteille de vin

Maitre d' Hôtel – Vous avez le Choix Conseillez des vin
importés et des vins locaux

M. Martin – Qu' est ce que vous nous recommandez
Comme vin locaux

Maitre d' Hôtel – Nous avons deux rouge, un rosé et deux
blancs

(B) Donnez trois exemple de chacun des éléments Suivants :

Give *three* examples for any of *two* : [5]

(1) Entrées

(2) Boissons

(3) Plat principal.

Total No. of Questions—6]

[Total No. of Printed Pages—3

Seat No.	
---------------------	--

[5171]-208

B.H.M.C.T. (Second Semester) EXAMINATION, 2017

COMPUTER FUNDAMENTALS

(2016 PATTERN)

Time : 1½ Hours

Maximum Marks : 50

N.B. :— (i) Q. No. 1 is compulsory.

(ii) Attempt any 4 questions from the remaining.

1. Explain the following terms (any 10) : [10]

- (1) LAN
- (2) Modem
- (3) Folder
- (4) Attrib
- (5) ERP
- (6) HTTP
- (7) SPAM
- (8) OMR
- (9) URL
- (10) Sway
- (11) Spyware
- (12) Auto sum.

2. (a) Draw neat labelled block diagram of computer system. [5]

(b) What is Social Media ? Write any *four* importance of social media. [5]

P.T.O.

- 3.** Write short notes on (any *four*) : [10]
- (1) B to B concept
 - (2) Search Engine
 - (3) Primary key
 - (4) Software
 - (5) Hyperlink.
- 4.** (a) Explain the following DOS commands. (any **5**) : [5]
- (1) MD
 - (2) DEL
 - (3) SCAN DISK
 - (4) RD
 - (5) TREE
 - (6) VER
- (b) Explain Mail Merge. [5]
- 5.** (a) Describe the following functions in MS-Excel. [5]
- (1) Filter
 - (2) Auto sum
 - (3) Count
 - (4) MAX
 - (5) AVERAGE (AVG)
- (b) Draw and explain any *two* types of topologies. [5]

- 6.** (a) Write step by step procedure for inserting Audio and Smart in M.S. PowerPoint. [5]
- (b) Explain step by step procedure to protect a sheet in MS-Excel. [3]
- (c) List different data types in MS Access. [2]