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**[5172]-11**

**B.Sc. (Hospitality Studies) (First Semester) EXAMINATION, 2017**

**BASIC FOOD PRODUCTION**

**(2008 PATTERN)**

**Time : Two Hours**

**Maximum Marks : 40**

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

(ii) Attempt any *three* from the remaining 4.

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

**[10]**

- (1) Bake
- (2) Dhansak
- (3) Dice
- (4) Mace
- (5) Gluten
- (6) Dum
- (7) Bhagar
- (8) Amchoor
- (9) Rafadi
- (10) Paneer
- (11) Whisk
- (12) Raita.

**2. (A) What is the action of Heat on Colouring Pigments present in vegetables ?**

**[2]**

**P.T.O.**

- (B) List and explain *two* types of animal fats used in Kitchen. [2]
- (C) Explain any *four* preparation methods. [4]
- (D) Explain any *two* methods of Mixing foods. [2]
3. (A) Give duties and responsibilities of a fous chef of a five star hotel. [4]
- (B) What are the aims and objectives of cooking food ? [2]
- (C) List points to be considered in prevention of fire in Kitchen. [2]
- (D) Classify fuels with *two* examples of each. [2]
4. (A) List and explain and *Eight* Herbs or Spices used in Indian Cooking. [4]
- (B) What are the points you will consider while storing Fresh Fruits ? [4]
- (C) Give the importance of Eggs in Kitchen. [2]
5. (A) What care will you take to prevent Cuts and Burns and scalds in Kitchen ? [2]
- (B) Write advantages and disadvantages of the following materials used in Kitchen Equipments : [4]
- (a) Copper
- (b) Stainless Steel.
- (C) Classify vegetables with *two* examples of each. [4]

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**[5172]-14**

**B.Sc. (H.S.) (First Semester) EXAMINATION, 2017**

**104 : COMPUTER FUNDAMENTALS**

**(2008 PATTERN)**

**Time : Two Hours**

**Maximum Marks : 40**

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

1. (A) What is meant by Computer Network ? Give **3** differences between LAN and WAN. [5]  
(B) What is meant by E-Commerce ? [2]  
(C) What is use of MS-Access ? Explain with suitable example. [3]
  
2. (A) Explain any *three* features of windows operating system. [3]  
(B) Give any *five* disadvantages of Internet. [5]  
(C) What is meant by Data Type ? Explain with suitable example. [2]
  
3. (A) What is use of Hyperlink in MS-Word ? [3]  
(B) Explain autofill feature of MS-Excel. [3]  
(C) What is use of slide sorter view in MS-PowerPoint ? [2]  
(D) Explain primary key concept in MS-Access. [2]

P.T.O.

4. (A) Explain use of wildcards in DOS with suitable example. [3]  
(B) Explain any *three* functions in MS-Excel with suitable example. [3]  
(C) Give difference between SAVE and SAVE-AS in MS-Word. [2]  
(D) What is PowerPoint ? Give the extension of PowerPoint file. [2]
5. Write short notes on (any *five*) : [10]
- (i) Software
  - (ii) Windows Explorer
  - (iii) Block diagram of computer
  - (iv) Cell reference in MS-Excel
  - (v) Broad band
  - (vi) Forms in Access
  - (vii) Find Vs. Replace in MS-Word.

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**[5172]-15**

**F.Y. B.Sc. (Hospitality Studies) (First Semester) EXAMINATION, 2017**

**105 : CATERING SCIENCE—I**

**(2008 PATTERN)**

**Time : Three Hours**

**Maximum Marks : 70**

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

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

1. Define the following terms (any *five*) : [10]

- (1) Boiling point
- (2) Food Adulteration
- (3) Humidity
- (4) pH
- (5) Emulsion
- (6) Contamination of food
- (7) Density.

2. (A) Match the following contents from 'Column A' with the contents from 'Column B' : [10]

**'Column A'**

**'Column B'**

- |                              |                            |
|------------------------------|----------------------------|
| (1) Bacteria                 | (a) Boiling under pressure |
| (2) Darkening of apple crush | (b) 5°C—63°C               |

P.T.O.

- |  |                                  |
|--|----------------------------------|
| (3) Jelly                                | (c) Yeast                        |
| (4) Breadmaking                          | (d) Agmark                       |
| (5) Temperature of dry food storage area | (e) Class II preservative        |
| (6) Caramelisation of sugar              | (f) Undesirable browning         |
| (7) Solanine                             | (g) 15°C—21°C                    |
| (8) Steaming of Idli                     | (h) Binary fission               |
| (9) Agricultural products                | (i) Class I preservative         |
| (10) Salt, sugar and oil                 | (j) Gel                          |
|  | (k) Emulsion                     |
|  | (l) Desirable browning           |
|  | (m) Green and sprouting potatoes |

(B) Why is pest control necessary ? Give any *two* control measures to control cockroaches and *one* control measure to control stored grain insects. [5]

3. (A) Give any *three* uses of micro-organisms in catering industry. Explain any *one* way to control the growth of micro-organisms in food. [5]

(B) What is the importance of rest, recreation and exercise in catering industry ? Mention any *two* sanitary practices to be followed by a food handler while cooking food. [5]

(C) Why are additives added to food ? Write a short note on Food colours. [5]

4. (A) Explain the concept of Danger Zone in catering industry. What is the S.I. unit of length and weight ? [5]
- (B) Define Cross-contamination. Give any *three* ways to prevent it. [5]
- (C) Mention any *two* spoilage indicators for the following food-stuffs : [5]
- (i) Milk
  - (ii) Fish
  - (iii) Egg
  - (iv) Coriander leaves
  - (v) Groundnuts.
5. (A) Explain any *three* ways to display the food protectively. What is the importance of hygiene and sanitation in catering industry ? [5]
- (B) Mention the common food adulterant and the test to detect them in the following food-stuffs : [10]
- (i) Milk
  - (ii) Sugar
  - (iii) Tea
  - (iv) Ghee
  - (v) Semolina.
6. (A) Explain the following (any *two*) : [5]
- (i) Any *two* non-bacterial metal poisoning.

- (ii) Any *two* food standards in India.
  - (iii) Refrigerated food storage area.
  - (iv) Morphology of bacteria.
- (B) Explain the concept of HACCP in catering industry. [5]
- (C) What do you mean by Food Poisoning ? Explain any *one* type of food poisoning. [5]
7. (A) Explain any *three* factors affecting the growth of micro-organisms. Mention any *four* natural toxins occurring in food. [5]
- (B) Explain the protective clothing of a food handler used in catering industry. [5]
- (C) Define Browning reactions. Give any *three* ways to prevent undesirable browning in food. [5]



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**[5172]-21**

**B.Sc. (Hospi. Studies) (II Sem.) EXAMINATION, 2017**

**FOOD PRODUCTION PRINCIPLES**

**(2008 PATTERN)**

**Time : Two Hours**

**Maximum Marks : 40**

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

(ii) All questions carry equal marks.

1. (a) Give the classification of various cooking methods. [5]  
(b) Explain the different stages in bread making. [5]
  
2. (a) Give *two* small and *two* large equipments used in bakery. [2]  
(b) Write *four* types of flour used in bakery [2]  
(c) What is roux ? List its types. [2]  
(d) List and explain *four* desirable textures [2]  
(e) Write any *four* National soups and their country. [2]
  
3. (a) Explain the following soups with *two* examples of each : [4]  
(a) Cream  
(b) Consomme.  
(b) Write *two* derivatives of the following mother sauces : [3]  
(a) Tomato  
(b) Veloute  
(c) Hollandaise.

P.T.O.

- (c) Give the function of the following *three* ingredients : [3]  
(i) Shortening  
(ii) Dairy products  
(iii) Baking powder.
4. (a) List the rules of stock making in detail. [3]  
(b) Give *four* advantages of microwave cooking. [2]  
(c) Write short notes on the following any *two* : [5]  
(i) Braising  
(ii) Pressure cooking  
(iii) Boiling.
5. Explain the following terms (any *ten*) : [10]  
(a) Deglaze  
(b) Buerre Maine  
(c) Tandoor  
(d) Court Bouillion  
(e) Chowder  
(f) Roast gravy  
(g) Caramel  
(h) Vichyssoise  
(i) Sour cream  
(j) Tatasco sauce  
(k) Cake flour  
(l) Brioche.

Total No. of Questions—6]

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[5172]-22

**B.Sc. (Hospitality Studies) (II Sem.) EXAMINATION, 2017**

**202 : FOOD AND BEVERAGE OPERATION**

**(2008 PATTERN)**

**Time : Two Hours**

**Maximum Marks : 40**

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

(ii) All questions carry equal marks.

(iii) Draw figures/diagrams wherever necessary.

1. (a) Draw and explain the cycle of 'Room Service' . [5]  
(b) Explain the method of presentation of Bill. [5]
2. (a) Draw flow chart of KOT and BOT in restaurant operation. [5]  
(b) Explain the following types of buffet (any *two*) : [5]  
(i) Finger buffet  
(ii) Display buffet  
(iii) Breakfast buffet.
3. (a) Classify non-alcoholic beverages with *one* example of each. [6]  
(b) Briefly explain objectives of food and beverage control system. [4]

P.T.O.

4. Explain the following terms (any *ten*) : [10]
- (i) Tisane
  - (ii) Sake
  - (iii) Suivant KOT
  - (iv) HOPS
  - (v) Grist
  - (vi) Retour KOT
  - (vii) Lager
  - (viii) Cider
  - (ix) DND
  - (x) Wort
  - (xi) ABV
  - (xii) Ale.
5. (a) With the help of flow chart explain the manufacturing process of Beer. [6]
- (b) Classify alcoholic beverages. [4]
6. (a) Give *four* examples of speciality coffee. [2]
- (b) Give *four* international brands of Beer. [2]
- (c) Give *four* examples of Tisanes. [2]
- (d) Give *four* examples of International mineral water. [2]
- (e) Give *four* styles of coffee. [2]

Total No. of Questions—6]

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**[5172]-23**

**B.Sc. (Hospitality Studies) (Second Semester)**

**EXAMINATION, 2017**

**203 : ROOMS DIVISION SERVICES**

**(2008 PATTERN)**

**Time : Two Hours**

**Maximum Marks : 40**

**N.B. :—** (i) Solve any *two* questions from each Section.

(ii) Assume suitable data wherever necessary.

(iii) Draw formats wherever necessary.

**SECTION I**

1. (a) Describe in brief work routine for floor supervisor. [4]  
(b) Explain the cleaning procedure for a departure room. [4]  
(c) List various records maintained at control desk. [2]
  
2. (a) Explain lost and found procedure followed for guest articles. [4]  
(b) Write short notes on : [6]  
(i) Computerized key card  
(ii) Second service.
  
3. (a) Explain spring cleaning procedure for a restaurant. [5]  
(b) Explain the following terms (any *five*) : [5]  
(i) Grand-master key  
(ii) Dirty Dozen  
(iii) Duplex  
(iv) Weekly Cleaning  
(v) Turn-down Service  
(vi) Inter-connecting room.

P.T.O.

## SECTION II

4. (a) Draw density chart. State its advantages and disadvantages. [5]  
(b) Explain different types of registration. [3]  
(c) Explain the criteria for taking advance for a walk-in guest. [2]
5. (a) Discuss various tasks performed at bell desk during guest check-out. [4]  
(b) State pre-arrival procedure for a group. [3]  
(c) Write a short note on Travels Cheque. [3]
6. (a) Explain with format, procedure for a room change. [4]  
(b) Explain the following terms (any *six*) : [6]  
(i) CIP  
(ii) Express Check-out  
(iii) SB  
(iv) Sleeper  
(v) FCEC  
(vi) Notification  
(vii) Overbooking.

Total No. of Questions—9]

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**[5172]-24**

**B.Sc. H.S. (Second Semester) EXAMINATION, 2017**

**204 : TRAVEL AND TOURISM**

**(2008 PATTERN)**

**Time : Three Hours**

**Maximum Marks : 70**

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

1. Define the following (any *ten*) :
  - (a) Tourism
  - (b) Visitor
  - (c) DOT
  - (d) Inbound tourism
  - (e) UFR
  - (f) Eco Tourism
  - (g) MICE
  - (h) Destination
  - (i) Encursionist
  - (j) Adventure tourism
  - (k) Domestic tourism
  - (l) Blach tourism.
2. Explain the various career opportunities for a tourism person.
3. Explain various modes of transport in tourism.
4. Give the economic impacts of tourism.
5. Give the role and functions of MTDC and WTO.

P.T.O.

- 6.** Explain the various functions of a Travel agent.
- 7.** Define Tour Operator and types of Tour Packages.
- 8.** Define passport, types of passport and various health and economic regulations to be followed for international travel.
- 9.** Define itinerary planning and various steps to plan an itinerary.



Total No. of Questions—7]

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**[5172]-25**

**B.Sc. (Hospitality Studies) (Second Semester)**

**EXAMINATION, 2017**

**205 : CATERING SCIENCE-II**

**(2008 PATTERN)**

**Time : Three Hours**

**Maximum Marks : 70**

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

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

1. Define the following terms (any *five*) : [10]

- (1) Vitamins
- (2) Empty Calories
- (3) Dehydration
- (4) Edible Portion of Food
- (5) Balanced Diet
- (6) Proteins.

2. (A) Match the following deficiencies's from Column 'A' with the nutrients in column 'B'. [5]

**Column A**

**Column B**

- |                  |                            |
|------------------|----------------------------|
| (1) Kwashiorkar  | (a) Iron                   |
| (2) Goitre       | (b) Vitamin B <sub>1</sub> |
| (3) Osteomalacia | (c) Calcium                |
| (4) Scurvy       | (d) Niacin                 |
| (5) Beri-Beri    | (e) Iodine                 |
|                  | (f) Vitamin C              |
|                  | (g) Protein                |

P.T.O.

- (B) Classify carbohydrates giving suitable examples. What is the effect of heat on starch ? [5]
- (C) Mention any *five* ways to preserve nutrients while cooking food. [5]
3. (A) Explain the basic *five* food groups with suitable examples. [5]
- (B) Explain the effect of heat on fat. Briefly describe the term 'Cholesterol' [5]
- (C) Define essential amino acids. List the essential amino acids needed for an adult. [5]

*Or*

Explain any *five* functions of proteins in the diet. [5]

- 4 (A) Define 'Hydrogenation of oil' with suitable example. Explain any *three* ill-effects of excess consumption of fat in the diet. [5]
- (B) Plan a balanced day's non-vegetarian diet for an adult woman aged 40 years who is an office executive using basic five food groups. [5]
- (C) Explain 'Vitamin A' on the basis of : [5]
- (1) *Two* important functions
  - (2) *Four* food sources
  - (3) *One* deficiency disease.

5. (A) Explain the concept of Supplementary value of protein with suitable examples. [5]
- (B) What do you mean by 'Rancidity of oil'. Give any *three* ways to prevent it. [5]

*Or*

Give any *two* food sources of each : [5]

- (1) Calcium
- (2) Iron

- (3) Polyunsaturated fatty acids
  - (4) Nutritious meal
  - (5) Invisible fat.
- (C) Explain the importance of avoiding junk food. [5]
- 6.** (A) Give any *two* foods to be recommended and two foods to be avoided for : [10]
- (1) Fever and infection
  - (2) Diarrhoea
  - (3) Diabetes Mellitus
  - (4) Peptic ulcer
  - (5) Jaundice.
- (B) A glass of strawberry milkshake provides approximately 210 kcal of energy. It provides 6 gms proteins, 4 gms fat. Calculate the amount of carbohydrate in the milkshake. [5]
- 7.** (A) Classify minerals with suitable examples of each. Explain the importance of sodium chloride in the diet. [5]
- (B) Mention any *four* dietary sources of water. How is water balance maintained in human body ? [5]
- (C) Explain the importance of dietary fibre in our daily diet. Give any *four* rich food sources of dietary fibre. [5]

Total No. of Questions—7]

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**[5172]-26**

**B.Sc. (Hospitality Studies) (Second Semester)**

**EXAMINATION, 2017**

**COMMUNICATION SKILLS—II**

**206 : Basic French for Hotel Industry**

**(2008 PATTERN)**

**Time : Three Hours**

**Maximum Marks : 70**

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

(ii) *All answers are to be written in French, unless otherwise specified.*

**1. (a) Conjuguez les verbes au présent et récrivez les phrases :**

*(Any Five)* [5]

*(Conjugate the verbs in the present tense and rewrite the completed sentences)*

(i) Je ..... (aller) au cinéma avec mes amis.

(ii) Nous ..... (manger) un gâteau au chocolat.

(iii) Je ..... (se lever) très tôt le matin.

(iv) Vous ..... (être) en vacances.

(v) ..... (Attendre) un peu !

(vi) Je ..... (ne pas boire) d'alcool.

P.T.O.

(b) Écrivez la date : (any *two*) [2]

(Write the date in French)

1. Sunday 7/8/2009
2. Thursday 23/5/1997
3. Saturday 6/2/2000.

(c) Quelle heure est-il ? (any *three*) [3]

(What time is it ? Write in French)

1. 7.30 p.m.
2. 8.45 a.m.
3. 12 midnight
4. 9.25 p.m.

2. (a) Ecrivez les nombres en lettres : (any *six*) [3]

(Write the numbers in French)

1. 98
2. 3<sup>rd</sup>
3. 19
4. 55
5. 61
6. 71<sup>st</sup>
7. 22

(b) Mettez la bonne mesure : [2]

(Put in the correct measures in French)

(kilo, carafe, tasse, sachet)

1. Un ..... de sucre vanille.

2. Un ..... de tomates.

3. Une ..... d'huile.

4. Une ..... d'eau.

(c) Liez 'A' avec 'B' et récrivez. [5]

(Match 'A' with 'B' and rewrite the correct pairs.)

**A**

**B**

(1) S'il vous plait !

(i) Congratulations !

(2) Félicitations !

(ii) See you this evening !

(3) Bonne Chance

(iii) See you soon.

(4) À Ce soir

(iv) Best of luck.

(5) À Bientôt.

(v) Please.

3. (a) Traduisez en anglais : [5]

(Translate into English)

Entre amis

— Salut Paul !

— Salut Rhea ! Salut Ron ! ça va ?

— ça va. Et toi ?

— Pas mal. Où allez-vous ?

— Au restaurant. Tu viens ?

— Désolé. Je ne peux pas. Je prépare les examens.

— Quel dommage ! Bon, Bonne chance ! À plus tard Paul !

— Merci à vous deux. À bientôt !

- (b) Nommez le chef : (5 au choix) [5]  
(Name the chef in French) (any *five*)
1. Prépare les sauces.
  2. Apprennent le métier et suivent des cours.
  3. Prépare les fritures, les plats de poissons.
  4. S'occupe des potages, soupes
  5. S'occupe de petit-déjeuner.
  6. Prépare toute sorte de pâtisseries.
4. (a) Planifiez un menu français de 5 cours. [5+1=6]  
(Plan a 5 course French Menu)
- (b) Nommez deux légumes. [2]  
(Name *two* vegetables)
- (c) Nommez deux vins blancs. [2]  
(Name *two* white wines)
5. (a) Nommez deux vins rosé [2]  
(Name *two* rosé wines)
- (b) Nommez deux vins rouges de Bordeaux. [2]  
(Name *two* Bordeaux red wines)
- (c) Expliquez les termes en anglais : (6 au choix) [6]  
(Explain the terms in English)
1. Vin mousseux

2. Fourchette
3. Arrêtez
4. Bien cuit
5. Le verre à vin
6. Côte de
7. L'assiette

**6.** (a) Donnez les équivalents en anglais : (**3** au choix) [3]

Give equivalents in English (any *three*)

1. Lait
2. Tomate
3. Navet
4. Betterave.

(b) Donnez les équivalents en français : (**3** au choix) [3]

(Give equivalents in French) (any *three*)

1. Sugar
2. Fish
3. Zucchini
4. Beef

(c) Représentez la brigade de restaurant par un organigramme.

(Represent the restaurant brigade with the help of a flow chart in French) [4]



7. Expliquez les terms en anglais : (10 au choix)

[10]

(Explain the terms in English) (any *ten*)

1. Nouvelle Cuisine.
2. Mirepoix
3. Roux
4. Quiche
5. Vol-au-vent
6. Zeste
7. Steak haché
8. Mise en place
9. Fromage
10. Au gratin
11. Crème Anglaise
12. Du jour.

Total No. of Questions—5]

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**[5172]-31**

**B.Sc. (Hospitality Studies) (Third Semester) EXAMINATION, 2017**

**301 : QUANTITY FOOD PRODUCTION—III**

**(2008 PATTERN)**

**Time : Two Hours**

**Maximum Marks : 40**

**N.B. :—** (i) Solve any *four* questions.

(ii) *All* questions carry equal marks.

(iii) Draw neat diagrams whenever necessary.

1. (A) Explain the cuts of pork with the help of a neat diagram. [4]
- (B) Plan a menu consisting of Breakfast, Lunch and Dinner for workers of an automobile company. [4]
- (C) Explain any *four* large equipments used in a Larder Department. [2]
  
2. (A) Explain the following methods of cake making (any *two*) : [4]
  - (i) Flour Batter
  - (ii) Sugar Water
  - (iii) All in one.
- (B) What is ageing of meat ? What factors affect tenderness of meat ? [4]
- (C) Explain Aspic and Gelee. [2]

P.T.O.

3. (A) List, draw and explain any *four* cuts of fish. [4]  
(B) What are the points to be considered for selecting chicken ? [4]  
(C) Explain casings used for sausages with examples. [2]
4. (A) What do you understand by forcemeats ? Explain the composition of forcemeat. [4]  
(B) Explain the role of shortening and egg in cake making process. [4]  
(C) Explain Porterhouse steak. [2]
5. (A) What is a Larder ? What are the functions of a Larder Department ? [4]  
(B) Explain the following terms (any *six*) : [6]  
(i) Trussing  
(ii) Chateaubriand  
(iii) Avial  
(iv) Luchi  
(v) Au four  
(vi) Roganjosh  
(vii) Tartare Steak.

Total No. of Questions—8]

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**[5172]-34**

**B.Sc. (Hospitality Studies) (III Semester) EXAMINATION, 2017**

**304 : PRINCIPLES OF MANAGEMENT**

**(2008 PATTERN)**

**Time : Three Hours**

**Maximum Marks : 70**

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

(ii) Solve any *five* questions from the remaining questions.

**1. Write short notes on (any *four*) :** [20]

- (a) Types of motivation
- (b) Characteristics of a leader
- (c) A typical day in the life of a manager
- (d) Importance of morale
- (e) Departmentalization
- (f) Assumptions during planning process
- (g) Need for control.

**2. Explain Henry Fayol's classical management theory in brief. [10]**

**3. Explain the step by step process of planning used in organisations. [10]**

P.T.O.

4. Differentiate between the following (any *two*) : [10]
- (a) Programmed and non-programmed decisions
  - (b) Formal and informal organisations
  - (c) Line and staff.
5. Describe the different styles of leadership seen in an organisation. [10]
6. Explain McGregor's Theory X and Theory Y in detail. [10]
7. Define Staffing. Explain the process of staffing in the hotel. [10]
8. Explain the barriers to communication function in the organisation. [10]

Total No. of Questions—8]

[Total No. of Printed Pages—6

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**[5172]-35**

**S.Y. B.Sc. (Hospitality Studies) (Third Semester) EXAMINATION, 2017**

**305 : BASIC PRINCIPLES OF ACCOUNTING**

**(2008 PATTERN)**

**Time : Three Hours**

**Maximum Marks : 70**

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

1. The following is the Trial Balance of M/s Rohan Bros as on 31st March, 2012 :

**Trial Balance**

<b>Debit Balances</b>	<b>₹</b>	<b>Credit Balances</b>	<b>₹</b>
Building	5,00,000	Capital	7,50,000
Purchases	6,00,000	Creditors	90,000
Salaries	1,70,000	Commission	45,000
Furniture	80,000	Sales	15,00,000
Carriage	20,500	Bills payable	15,000
Printing & Stationery	93,000		
Machinery	1,50,000		
Wages	65,000		

P.T.O.

Advertisement	72,000		
Goodwill	50,000		
Trade Expenses	9,500		
Telephone	35,000		
Debtors	1,10,000		
Stock	45,000		
Sundry Expenses	12,000		
Cash in hand	25,750		
Legal fees	40,000		
Rent & Taxes	16,000		
Cash at Bank	1,74,250		
Insurance	52,000		
Bills Receivable	55,000		
Repairs & Maintenance	25,000		
Total	<u>24,00,000</u>	Total	<u>24,00,000</u>

*Adjustments :*

- (1) Closing stock was valued at Rs. 72,000.
- (2) Depreciate Building @ 2%, Furniture @ 5% and Machinery @ 10%.
- (3) Prepaid insurance Rs. 2,000.
- (4) Outstanding wages Rs. 5,000 and Salaries Rs. 15,000.
- (5) Commission received in advance Rs. 3,000.

Prepare Trading A/c, Profit & Loss A/c for the year ended 31st March, 2012 and a Balance Sheet as on that date. [20]

2. Write short notes on (any two) : [10]

- (a) Convention of Materiality
- (b) Imprest system of petty cash
- (c) Classification of Accounts.

3. Journalise the following transactions in the books of Manohar : [10]  
2011

- Jan. 2 Purchased Goods of Rs. 25,000 from Suresh on credit.
- Jan. 5 Mr. Manohar further invested Rs. 2,00,000 as his capital in the business.
- Jan. 7 Sold Furniture of Rs. 3,500.
- Jan. 12 Sold goods of Rs. 14,000 @ 2.5% trade discount on credit to Mahesh.
- Jan. 14 Paid by cheque Rs. 12,000 for insurance.
- Jan. 16 Paid for advertisement Rs. 15,000.
- Jan. 20 Purchased furniture of Rs. 20,000 from Girija Furnitures for cash.
- Jan. 21 Received commission Rs. 10,000.
- Jan. 26 Paid for Life Insurance Premium of Mr. Manohar Rs. 9,000.
- Jan. 30 Borrowed Rs. 50,000 from Bank of India for business purpose.



4. (a) Explain with examples Capital Expenditure and Revenue Expenditure. [5]
- (b) State with reasons whether the following statements are True or False : [5]
- (i) Outstanding expenses is a liability.
- (ii) Credit the given and Debit the Receiver is a rule of Personal Account.
5. Enter the following transactions in a Cash Book with Cash, Bank and Discount Columns : [10]
- July 1 Cash in hand Rs. 17,250 and Cash at Bank Rs. 32,920.
- July 4 Paid by cheque Rs. 5,750 to Girish and received discount Rs. 250.
- July 7 Cash sales Rs. 32,500 and allowed discount of Rs. 500.
- July 10 Purchased Machinery of Rs. 50,000 by cheque and paid in cash Rs. 5,000 for its transportation.
- July 12 Cash purchases Rs. 12,000 and received discount Rs. 300.
- July 16 Miss Jyoti directly deposited Rs. 30,000 in our bank account.
- July 19 Bank charges Rs. 50.
- July 22 Withdrawn from bank Rs. 2,000 for office use.
- July 27 Received a cheque of Rs. 30,000 from Vinayak and allowed him discount of Rs. 1,500.

6. Distinguish between (any two) : [10]

(a) Journal and Ledger

(b) Trade Discount and Cash Discount

(c) Capital and Drawings.

7. (a) From the following prepare Trial Balance : [5]

Creditors	Rs. 60,000	Purchases	Rs. 3,00,000
Machinery	Rs. 2,20,000	Discount received	Rs. 5,000
Sales	Rs. 5,70,000	Drawings	Rs. 43,000
Debtors	Rs. 95,000	Advertisement	Rs. 72,000
Capital	Rs. 1,45,000	Goodwill	Rs. 50,000

(b) From the following prepare, Purchases Book, Sales Book, Returns Inward and Returns Outward Book : [5]

Nov. 3 Purchased goods of Rs. 35,000 from Vishal @ 20% trade discount.

Nov. 7 Neeta sold us goods of Rs. 17,000 @ 10% trade discount.

Nov. 14 Goods of Rs. 3,000 returned to Neeta (Gross).

Nov. 15 Sold goods of Rs. 40,000 @ 25% trade discount to Geeta.

Nov. 21 Anand purchased goods from us of Rs. 12,000.

Nov. 27 Goods returned by Anand of Rs. 3,000.

- 8.** Answer the following (any *two*) : [10]
- (a) Explain Money Measurement concept of accounting.
  - (b) What is Bank Reconciliation statement ? Why is it prepared ?
  - (c) State the importance of Balancing of Ledger Accounts.
  - (d) Explain with specimen Special Functions Day Book.

Total No. of Questions—5]

[Total No. of Printed Pages—2

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**[5172]-51**

**B.Sc. (Hospitality Studies) (Fifth Semester) EXAMINATION, 2017**

**501 : SPECIALIZED FOOD PRODUCTION**

**(2008 PATTERN)**

**Time : Two Hours**

**Maximum Marks : 40**

**N.B. :—** (i) Solve any *four* questions.

(ii) *All* questions carry equal marks.

1. (A) Explain the following culinary terms (any **6**) : [6]
- (a) Convenience Food
  - (b) Crudits
  - (c) Force meat
  - (d) Caesar Salad
  - (e) Pullman
  - (f) Lamination
  - (g) Frosting
  - (h) Beignets.
- (B) Discuss step by step preparation of Morsseline. [4]
2. (A) List and explain briefly four principles of making salad. [4]
- (B) Give Recipe of short crust pastry taking 1 kg of flour. [4]
- (C) Briefly discuss how sandwich is stored. [2]

P.T.O.

3. (A) What is Cookies ? Explain 4 different types of Cookies. [5]  
(B) What is Icing ? Explain any *two* types of fillings used in Bakery and Confectionary. [5]
4. (A) List *four* major changes done in Haute Cuisine to present Nouvelle Cuisine. [4]  
(B) Give the characteristics of Convenience food. [3]  
(C) What precautions to take while preparing choux pastry ? [3]
5. (A) Write down *four* points each for preparing and storing appetizers from food spoilage point of view. [4]  
(B) List the following : [6]  
(a) Name *two* classical salads.  
(b) List *two* different filling used in Sandwiches.  
(c) Give *two* preparations using flaky pastry.  
(d) Name *two* bakery items where fondant Icing is used.  
(e) Name *two* cookies prepared by Ice-box method.  
(f) List *two* types of bread-spreads used in Sandwich preparation.

Total No. of Questions—8]

[Total No. of Printed Pages—7

<b>Seat No.</b>	
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**[5172]-54**

**B.Sc. (H.S.) (Fifth Semester) EXAMINATION, 2017**

**504 : HOTEL ACCOUNTING**

**(2008 PATTERN)**

**Time : Three Hours**

**Maximum Marks : 70**

- N.B. :—** (i) Attempt any *six* questions including. Question No. 1 which is compulsory.
- (ii) Figures to the right indicate full marks.
- (iii) Use of pocket calculator is allowed.
- (iv) Assume additional suitable data, if necessary.

1. An authorised capital of Hotel Surbhi Ltd. consists of 150000 equity shares of Rs. 100 each. Out of which hotel has issued 50000 equity shares of Rs. 100 each.

**Trial Balance as on 31st March, 2012**

<b>Debit Balance</b>	<b>Rs.</b>	<b>Credit Balance</b>	<b>Rs.</b>
Goodwill	3,00,000	Reserves	2,00,000
Purchases	14,00,000	10% Debentures	12,00,000
Salaries	5,00,000	Sales	35,00,000
Utencils	4,50,000	Bank overdraft	70,000
Carriage	90,000	Interest	15,000
Advertisement	2,20,000	Creditors	1,45,000

P.T.O.

Kitchen Equipments	3,40,000	Profit & Loss A/c	3,50,000
Wages	2,10,000	Dividend Equalization	
Building	11,00,000	Reserve	90,000
Restaurant Furniture	1,80,000	Profit on Currency	
Insurance	1,50,000	Exchange	30,000
Kitchen Expenses	2,95,000	Share Capital	
Glass, China	3,20,000	[Shares of Rs. 100 each]	20,00,000
Debtors	4,00,000		
Cash in hand	45,000		
Audit Fees	1,75,000		
Directors Fees	2,25,000		
Debenture Interest	60,000		
Carriage Outward	1,40,000		
Preliminary Expenses	10,00,000		
<b>Total</b>	<b>76,00,000</b>	<b>Total</b>	<b>76,00,000</b>

**Adjustments :**

- (a) Closing stock was valued at Rs. 1,70,000.
- (b) Depreciate Building @ 2%; Restaurant Furniture @ 5%; Utencils @ 7.5%, Kitchen Equipments @ 10%; Glass and China was revalued at Rs. 3,00,000.

(c) Write off 10% of Preliminary Expenses.

(d) Directors proposed to :

(i) Transfer of Rs. 10,000 to Dividend Equalization Reserve.

(ii) Transfer of Rs. 50,000 to Reserves.

(iii) Dividend @ 15% on equity share capital.

Prepare Trading A/c, Profit & Loss A/c, Profit & Loss Appropriation A/c for the year ended 31st March, 2012 and a Balance Sheet as on that date. [20]

2. Write short notes on (any *two*) : [10]

(a) Gross working capital

(b) Advantage of VAT

(c) Types of Budget.

3. From the information given below prepare Guests' weekly bill : [10]

Name of Hotel — Hotel Padmini

Name of Guest — Mr. & Mrs. Agarwal.

Date & Time of Arrival — 14th April, 2009 at 6.30 a.m.

Date & Time of Departure — 17th April, 2009 at 10.30 a.m.

Room Rate and Plan — Rs. 3,500 E.P.



EMT Rs. 20 per cup; ANT Rs. 25 per cup

EMC Rs. 30 per cup; ANC Rs. 35 per cup

Breakfast Rs. 150 per person

Lunch Rs. 220 per person

Dinner Rs. 270 per person

Check out time — 12 noon.

Calculate service charge @ 10% on Apartment, Food and Beverages.

Transactions during their stay were as follows :

April 14 — EMT, Breakfast, Laundry Rs. 150, Magazine Rs. 40, Taxi bill Rs. 175, Lunch, ANC, Telephone Rs. 55, Dinner Deposited Rs. 15,000 in cash.

April 15 — EMC, Breakfast with one guest, Local Tour Rs. 1,250, Soft Drinks Rs. 120, Snacks Rs. 140, Cigarattes Rs. 70, Dinner for one only.

April 16 — EMC, Breakfast for one only, Railway Tickets Rs. 2,500, Telephone Rs. 40, Lunch, Newspaper Rs. 25, ANT, Food Sundries Rs. 150, Dinner, Deposited Rs. 5,000 in cash.

April 17 — EMT, Breakfast, Newspaper Rs. 10, Telephone Rs. 15, Texi Rs. 150.

Mr. Agarwal settled his bill cash.

4. (a) State with reasons whether for the following statements are True or False : [5]

(i) A flexible budget is necessary for a business enterprise whose goods demand is stable.

(ii) Working capital is not required for hotel business.

(b) Draw specimen of (any two) : [5]

(i) Schedule No. 4 Gift Shop

(ii) Profit & Loss Appropriation A/c

(iii) Allowance Voucher.

5. Distinguish between (any two) : [10]

(a) Shares and Debentures

(b) Allowances and Discount

(c) Guest Weekly Bill and Visitors Tabular Ledger.

6. Answer the following : [10]

(a) Explain the characteristics of a company.

(b) From the following prepare Income Statement of Garage and Parking :

<b>Particulars</b>	<b>Rs.</b>
Revenue— Parking and Storage	1,25,000
Salaries and Wages	40,000
Licenses	12,000
Operating Supplies	7,000
Cost of Sales	50,000
Uniforms	3,000
Employee Benefits	5,000

7. From the following information prepare a consolidated Income Statement in accordance with uniform system of accounting for lodging Industry in Hotels. 10

(a) Revenue—Room Rs. 17,10,000; Food Rs. 12,60,000;

Telephone Rs. 1,50,000

(b) Department Payroll—Rooms Rs. 2,25,000; Food Rs. 4,10,000;

Telephone Rs. 20,000.

(c) Cost of Sales : Food Rs. 4,50,000; Telephone Rs. 85,000.

(d) Departmental Expenses—Room Rs. 1,30,000; Food Rs. 90,000;

Telephone Rs. 26,000.

(e) Other undistributed Expenses :

Administration and General Rs. 3,50,000

Repairs and Maintenance	Rs. 1,40,000
Marketing and Advertisement	Rs. 75,000
Insurance	Rs. 1,20,000
Depreciation	Rs. 3,00,000
Tax @ 35% of profit.	

8. Answer the following questions (any *two*) : [10]
- (a) What are the advantages of Uniform System of Accounting ?
  - (b) Explain the terms : Chance Trade and Concessionaries.
  - (c) Explain cumulative preference shares.
  - (d) Why does hotel offer allowances ?

Total No. of Questions—9]

[Total No. of Printed Pages—2

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**[5172]-55**

**T.Y. B.Sc. (Hospitality Studies) (Fifth Semester) EXAMINATION, 2017**

**505 : MARKETING MANAGEMENT**

**(2008 PATTERN)**

**Time : Three Hours**

**Maximum Marks : 70**

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

(ii) Attempt any *five* questions from Q. No. 2 to Q. No. 9.

**1.** Write short notes on (any *four*) : [4×5=20]

(a) Alliances

(b) Heterogeneity as one of the features of service — explain this concept with any example.

(c) Franchising

(d) Relationship marketing

(e) Direct marketing

(f) Consumer behaviour model

(g) Public relations and publicity.

**2.** (a) Define PLC. Draw the diagram of PLC curve and label it. [5]

(b) What marketing strategies would you adopt during various stages of PLC ? [5]

P.T.O.

3. Explain the *five* M's of advertising. [5×2=10]
4. What are the duties and responsibilities of Marketing manager ? [10]
5. Explain any *five* methods of pricing related to the Hotel Industry. [10]
6. Explain the *five* GAP model of service quality. [10]
7. Define "Market segmentation". Explain "Behavioural market segmentation". [10]
8. Explain the seven P's of marketing mix with reference to Service Marketing. [10]
9. Explain the core concepts of marketing. [10]

Total No. of Questions—5]

[Total No. of Printed Pages—2

<b>Seat No.</b>	
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**[5172]-61**

**B.Sc. (Hospitality Studies) (VI Sem.) EXAMINATION, 2017**

**601 : ADVANCED FOOD PRODUCTION**

**(2008 PATTERN)**

**Time : Two Hours**

**Maximum Marks : 40**

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

(ii) Figures to the right indicate full marks.

1. (a) State the precautions to be taken while preparation, presentation and storage of chocolate, topping and fillings. [5]
- (b) Explain the special features with respect to the ingredients and presentation styles of the Continental cuisine. [5]
2. (a) Enlist any *four* equipments found in kitchen stewarding dept. [2]
- (b) Draw a neat layout of a kitchen attached to a Coffee Shop. [4]
- (c) Classify equipments with *one* example of each. [4]
3. (a) State the information required prior to designing of kitchen. [2]
- (b) Discuss the importance of accumulation and segregation of garbage. [4]
- (c) Give the sources of Truffles along with any *four* uses of truffles. [4]

P.T.O.

4. (a) State any *four* importance of kitchen stewarding department. [2]
- (b) Classify Frozen Dessertes with *one* example. [4]
- (c) State step by step method of making of galantine. [4]
5. Explain the following terms (any *ten*) : [10]
- (1) Dumping
  - (2) Bombe
  - (3) Pate Terrine
  - (4) Imarti
  - (5) Chum Chum
  - (6) Buffalo Chopper
  - (7) Ballotines
  - (8) Ganache
  - (9) Gravity Slicer
  - (10) Aioli
  - (11) Baba Ganoush
  - (12) Panada



Total No. of Questions—6]

[Total No. of Printed Pages—3

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**[5172]-62**

**B.Sc. (Hospitality Studies) (VI Sem.) EXAMINATION, 2017**

**602 : ADVANCED FOOD SERVICES AND MAGANEMENT**

**(2008 PATTERN)**

**Time : Two Hours**

**Maximum Marks : 40**

**N.B. :—** (i) Solve any *four* questions.

(ii) *All* questions carry equal marks.

1. (a) Explain the following types of Bar and Restaurants : [6]
  - (i) Cigar Bar
  - (ii) Sunkar Bar
  - (iii) Service Bar
  - (iv) Calvary Restaurant
  - (v) QSR
  - (vi) Rotiserrie.
- (b) Write down *four* objectives of bugets. [4]
2. (a) Enlist and explain any *four* licences required for opening a restaurant. [8]
- (b) Draw and explain inter bar transfer format. [2]

P.T.O.

- 3.** (a) Explain financial policy for fast food and popular catering. [5]
- (b) Plan a duty rota for coffee shop of Five Star Hotel operational 24 hours. (Assume suitable data). [5]
- 4.** (a) Explain the following (any *two*) : [5]
- (i) Outsourcing
- (ii) FLR
- (iii) Sales mix.
- (b) Explain the advantages of Franchising to Franchisor (*five* advantages). [5]
- 5.** (a) Explain these catering considerations for hotels and quality Restaurant : [5]
- (i) Product
- (ii) Food service style.
- (b) Explain any *two* records used in restaurant. [5]
- 6.** (a) "Training sessions in F & B department build confidence in staff and motivate them." Justify. [5]

(b) Explain the following equipments :

[5]

(i) Boston Shaker

(ii) Try jack

(iii) Zester

(iv) Rimmer

(v) Lazy Suzanne.

Total No. of Questions—6]

[Total No. of Printed Pages—2

<b>Seat No.</b>	
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**[5172]-63**

**B.Sc. (Hospitality Studies) (Sixth Semester)**

**EXAMINATION, 2017**

**603 : SPECIALISED ACCOMMODATION MANAGEMENT**

**(2008 PATTERN)**

**Time : Two Hours**

**Maximum Marks : 40**

- N.B. :—** (i) Answer any *four* questions.  
(ii) *All* questions carry equal marks.  
(iii) Assume suitable data wherever required.

1. (a) Explain a colour wheel. [5]  
(b) Explain Recycling of materials in the housekeeping department. [5]
2. (a) With the help of a diagram explain the functions of Linen Room in a Five Star Hotel. [6]  
(b) Draw and explain any *two* types of Windows. [4]
3. Write short notes on (any *four*) : [10]
  - (1) Characteristics of Semi Hand Flooring
  - (2) Importance of Yield Management
  - (3) MIS in Hotel Industry
  - (4) Role of Accessories
  - (5) Waste Reduction.
4. (a) Draw and explain the following : [6]
  - (i) Room Status Report
  - (ii) Revenue Report.  
(b) Explain the component of MICE. [4]

P.T.O.

5. (a) Suggest a lighting schemes for Indian Speciality Restaurant. [5]  
(b) Explain the selection criteria for wall coverings. [5]
6. (a) Explain the role of sales and marketing department for revenue generation in a Five Star Hotel. [5]  
(b) Explain the following terms (any *five*) : [5]  
(i) Lanai  
(ii) Floor Seals  
(iii) Fixtures  
(iv) ARR  
(v) Forecasting  
(vi) O.O.O.  
(vii) Minus Position.

Total No. of Questions—10]

[Total No. of Printed Pages—2

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**[5172]-64**

**B.Sc. (Hospitality Studies) (VI Sem.) EXAMINATION, 2017**

**604 : TOTAL QUALITY MANAGEMENT**

**(2008 PATTERN)**

**Time : 3 Hours**

**Maximum Marks : 70**

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

(ii) Solve any *seven* questions.

1. List and explain various standards of ISO 14001 : 1996. [10]
2. Write a detailed note on 5'S' Philosophy. [10]
3. (a) Explain step by step procedure of business process Re-engineering. [5]  
(b) Write a brief note on water management in green service quality. [5]
4. (a) Explain Brainstorming as problem solving tool. [5]  
(b) Explain the flow group concept in brief. [5]
5. (a) List Juran's thoughts as quality Guru. [5]  
(b) Write in brief about group orientation and innovation. [5]
6. (a) Explain the concept of PDCA cycle. [5]  
(b) List and explain core concepts of quality management. [5]
7. (a) Explain preventive cost and appraisal cost. [5]  
(b) Explain effective ways of communication in TQM. [5]

P.T.O.

- 8.** (a) Write a brief note on Investors in people. [5]  
(b) Explain the tools of measuring customers satisfaction in hotel industry. [5]
- 9.** (a) Explain 5W and 1H theory of Kaizen. [5]  
(b) Explain importance of vision and mission statements in quality management. [5]
- 10.** Write short notes on : [10]  
(a) Right first time  
(b) Opportunities in green service quality.

Total No. of Questions—9]

[Total No. of Printed Pages—1

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**[5172]-65**

**BSc. (Hospitality Studies) (Six Semester)**

**EXAMINATION, 2017**

**605 : HUMAN RESOURCE DEVELOPMENT**

**(2008 Pattern)**

**Time : Three Hours**

**Maximum Marks : 70**

**N.B. :—** (i) *All* questions carry **10** marks.

(ii) Solve any **7** (*seven*) questions.

1. State the Job Specification for an Executive chef. [10]
2. Define Recruitment. State the different sources of Recruitment. [10]
3. Differentiate between 'Training' and 'Development'. State any *two* methods of training. [10]
4. State the various components of wages. [10]
5. Define Discipline. State the causes of indiscipline. [10]
6. State the Need for HRM in the Service Industry. [10]
7. Describe the collective Bargaining Process in an organization. [10]
8. Define Performance Appraisal. Explain the process of performance Appraisal. [10]
9. Define labour turnover. State the causes of labour turnover in Hotels. [10]



Total No. of Questions—9]

[Total No. of Printed Pages—2

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**[5172]-66**

**B.Sc. (Hospitality Studies) (Sixth Semester)**

**EXAMINATION, 2017**

**606 : ENTREPRENEURSHIP DEVELOPMENT**

**(2008 PATTERN)**

**Time : Three Hours**

**Maximum Marks : 70**

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

(ii) *All* questions carry equal marks.

1. Identify two young Indian male entrepreneurs with their enterprise. Also explain eight qualities required for being a successful entrepreneur. [10]
2. What is SWOT Analysis ? Explain its importance for an entrepreneur while establishing his enterprise. [10]
3. Write short notes on (any *two*) : [10]
  - (a) Principles of market survey
  - (b) Importance of identifying an opportunity for an entrepreneur
  - (c) External sources of Finance
  - (d) Types of Entrepreneur.
4. Explain the need to mobilize the following resources for an entrepreneur (any *two*) : [10]
  - (a) Inventory
  - (b) Finance
  - (c) Human Resource.

P.T.O.

5. (a) Define an Entrepreneur. [2]  
(b) Explain the role of entrepreneur in Indian Economy. [8]
6. Explain *ten* important contents of a preliminary project report. [10]
7. What do you mean by Primary data ? Explain the various primary information gathering techniques that could be used by an entrepreneur for his market survey. [10]
8. Write short notes on (any *two*) : [10]  
(1) Importance of quality control for an entrepreneur  
(2) Advantages of Accounting for an Entrepreneur  
(3) Process of Control  
(4) Problems faced by women Entrepreneur.
9. Explain with help of flowchart the entrepreneurial process followed by an entrepreneur to establish his enterprise. [10]