

Total No. of Questions—6]

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[5371]-101

BHMCT (I Sem.) EXAMINATION, 2018

101 : FOOD PRODUCTION—I

(2016 PATTERN)

Time : 2½ Hours

Maximum Marks : 50

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

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

- (1) Lemon Grass
- (2) Pressure frying
- (3) Induction
- (4) Flaky
- (5) Type C Fire
- (6) Safety Shoes
- (7) Chef Petit d'jeuneur
- (8) Microwave
- (9) Stilton
- (10) Rendering
- (11) Hard Crack
- (12) Pressed Rice

P.T.O.

2. (a) Classify kitchen equipments by its mode of use with examples. [4]
- (b) Write down *three* advantages and *three* disadvantages of Gas as a fuel used in kitchen. [6]
3. (a) Attempt the following : [5]
- (i) Name any *two* varieties of fat obtained from animal.
- (ii) Name any *two* preparations using kidney beans.
- (iii) List *two* names of hard cheese.
- (iv) State *two* bi-products of wheat.
- (v) Write down *two* spices used in preparation of Indian sweets.
- (b) Explain the importance of First Aid. [5]
4. (a) Write down the aims and objectives of cooking. [5]
- (b) Discuss any *five* techniques used in preparation of food. [5]
5. (a) List *five* duties of an Executive Chef. [5]
- (b) Explain the following methods of cooking : [5]
- (1) Steaming
- (2) Roasting.
6. (a) Describe the various types of milk available in the market. [5]
- (b) Discuss the importance of personal hygiene in the kitchen. [5]

Total No. of Questions—7]

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[5371]-102

B.H.M.C.T. (Semester-I) EXAMINATION, 2018

C-102 : FOOD AND BEVERAGE SERVICE-I

(2018 PATTERN)

Time : 2¼ Hours

Maximum Marks : 50

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

(ii) *All* questions carry equal marks.

1. Explain the following terms : [10]

- (i) Pub
- (ii) BOT
- (iii) Kiosk
- (iv) Automat
- (v) Suivant KOT
- (vi) Fidelio
- (vii) Doive through
- (viii) Take-away
- (ix) Sommelier
- (x) Maitre d' hôtel.

2. Give difference between (any *two*) : [10]

- (a) Coffee shop and speciality restaurant
- (b) English Service and American Service
- (c) Mis-en-place and Mis-en-scene.

P.T.O.

3. (a) Explain with the help of flowchart the control process of a Triplicate KOT. [8]
(b) Explain any *two* special checks. [2]
4. Write the attributes of Food & Beverage Personnel. [10]
5. (a) Draw the organisation chart of F & B Department in large size hotel. [8]
(b) Explain importance of disposable. [2]
6. (a) State the inter-departmental relationship of F & B Service with any *two* departments. [5]
(b) Give the size and dimension of the following :
(i) Size of a cover
(ii) Size of a square table
(iii) Size of a joint plate
(iv) Size of a quarter plate
(v) Capacity of high ball glass. [5]
7. Classify the catering establishment with *one* example each. [10]

Total No. of Questions—8]

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[5371]-103

BHMCT (First Semester) EXAMINATION, 2018

C-103 : BASIC ROOMS DIVISION—I

(2016 PATTERN)

Time : 2½ Hours

Maximum Marks : 50

- N.B. :—**
- (i) Question Nos. 1 and 5 are compulsory.
 - (ii) Out of the remaining attempt *two* questions from Section I and *two* questions from Section II.
 - (iii) Assume suitable data, if necessary.

SECTION I

1. Explain the following terms (any *five*) : [5]
- (a) Front of the house areas
 - (b) Control desk
 - (c) Dutch wife
 - (d) Min cream
 - (e) Maid's cart
 - (f) Floor pantry
 - (g) O.O.O.
2. (a) Give the role and importance of Housekeeping department. [5]
- (b) Explain any *five* types of guest room. [5]

P.T.O.

3. (a) Enlist the classification of cleaning equipments. [5]
(b) Draw the organisation structure of a Housekeeping department of a medium size Hotel. [5]
4. (a) Write short notes on : [5]
(i) Use and care of cleaning agent
(ii) Storage and labelling of cleaning agent.
(b) Explain the coordination of Housekeeping with Maintenance and Food and Beverage department. [5]

SECTION II

5. Explain the following terms (any *five*) : [5]
(a) FHRAI
(b) Concierge
(c) Departure
(d) American Plan
(e) Cribbe Rate
(f) Resort
(g) Skipper.
6. (a) Discuss the classification of Hotels on the basis of size and ownership. [5]
(b) Define Hotel. List down the name of any '4' Indian and any '4' International 5-star Hotel. [5]

7. (a) Draw the layout of front office and explain any *two* sections of it. [5]
- (b) Describe the functions performed at the belldesk. [5]
8. (a) Give the attributes required for front office staff. [5]
- (b) Explain different types of keys. [5]

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[5371]-104

B.H.M.C.T. (First Semester) EXAMINATION, 2018

104 : COMMODITIES

(2016 PATTERN)

Time : 2½ 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) Name any *four* pulses and its uses in cookery. [4]
(B) Write importance of sugar in Bakery. [4]
(C) Give sources of the following fats : [2]
 - (i) Lard
 - (ii) Butter
 - (iii) Suet
 - (iv) Margarine.

2. (A) Classify vegetables and give *two* examples of each. [4]
(B) List and explain any *four* types of milk. [4]
(C) Name any *four* condiments. [2]

3. (A) Explain role of fat as shortening. [4]
(B) With the help of neat diagram draw structure of wheat grain. [4]
(C) Define role of raising agents in catering industry. [2]

P.T.O.

4. (A) Discuss *four* types of fungi and their catering uses. [10]
(B) Name and explain different types of chocolate available in market. [4]
(C) Differentiate between artificial sugar and natural sugar. [2]
5. (A) Define herbs, spices with *two* examples. [4]
(B) What precautions to be taken while storing and purchasing of vegetables ? [4]
(C) Define the characteristics of organic foods. [2]
6. (A) Write short notes on : [6]
(i) Essence, flavouring and colouring
(ii) Various stages of sugar cooking.
(B) Classify fruits and give *two* examples of each. [4]
7. (A) Answer the following : [6]
(i) Name *two* fats and 2 oils
(ii) Name any *four* nuts and their uses
(iii) Name any *two* types of cheese and *two* types of cream.
(B) Name and draw any *two* types of pastas. [2]
(C) Write advantages and disadvantages of organic foods. [2]

Total No. of Questions—6]

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[5371]-105

B.H.M.C.T. (First Semester) EXAMINATION, 2018

AE-105 : 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 Mr. Ritesh Aggrawal, Pune. Prepare Trading and Profit & Loss Account for the year ended 31-3-2017, and Balance Sheet as on that date, after taking into account adjustments given below : [15]

Trial Balance as on 31st March, 2017

Dr.			Cr.
Particulars	₹	Particulars	₹
Opening Stock	80,000	Sales	4,50,000
Bill Receivables	15,000	Comission	4,500
Purchases	3,26,000	Sundry Creditors	35,000
Carriage Outwards	5,500	Bills Payables	10,000
Wages	10,000	Rent Received	12,000

P.T.O.

Salaries	35,000	Bank Loan	1,10,000
Plant and Machinery	2,00,000	Capital	1,41,800
Postage	4,500		
Interest paid	5,800		
Power & Fuel	4,500		
Printing and Stationery	3,000		
Audit Fees	5,000		
Trade Expenses	4,000		
Bad Debts	2,000		
Sundry Debtors	45,000		
Cash at Bank	10,000		
Cash in Hand	3,000		
Drawings	5,000		
	7,63,300		7,63,300

Adjustments :

- (1) Closing Stock of Goods on 31-3-2017 was valued at ₹ 1,10,000.
 - (2) Depreciate Plant and Machinery @ 10.
 - (3) Outstanding Salaries ₹ 2,000.
 - (4) Staff Meals ₹ 5,500.
- (B) What is Book-keeping ? What are the main objects of Book-keeping ? [5]

2. Journalise the following transactions in the books of Minal Shah : [10]

2017

April,

- 1 Minal started business with cash ₹ 2,00,000, Goods ₹ 1,00,000 and Furniture ₹ 75,000.

- 2 Sold Goods of ₹ 25,000 for Cash.
5 Cash Deposited into Bank ₹ 20,000.
9 Sold Goods to Ramesh ₹ 80,000 @ 10% Trade Discount.
11 Rent of ₹ 4,000 received from Ram.
15 Cash withdrawn from Bank ₹ 10,000 for office use.
16 Goods worth ₹ 5,000 withdrawn from business for personal use.
25 Purchased Motor car ₹ 1,00,000 from Tata Motors.
31 Minal introduced additional capital of ₹ 25,000 in cash.

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

- (a) Principles of double entry system
(b) Classification of Accounts
(c) Objectives of Hotel Accounting

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

2017

March,

- 1 Cash in hand ₹ 12,000 and Cash at Bank ₹ 15,000.
3 Cash Deposited into Bank ₹ 10,000.
11 Received a cheque from Madhavi for ₹ 11,170 in full settlement of ₹ 11,200.
12 Received from cash sales, cash ₹ 275 and cheque ₹ 225.

- 14 Cash purchases of ₹ 25,000 at 10% trade discount and 5% cash discount.
- 15 Introduced capital ₹ 20,000 into the business.
- 19 Madhavi's cheque was deposited into bank.
- 20 Cash withdrawn for personal use ₹ 10,000.
- 25 Paid to Vijay by cheque ₹ 14,900, discount received ₹ 100.
- 31 Paid by cheque salaries ₹ 10,000, telephone charges ₹ 575.

5. Answer the following (any two) : [10]

- (a) Differentiate between Trade Discount and Cash Discount.
- (b) Differentiate between Revenue Expenditure and Capital Expenditure.
- (c) Write rules of Accounting with examples.

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

Particulars	₹	Particulars	₹
Building	2,00,000	Trade Creditors	1,25,000
Capital	3,20,000	Bills Payables	10,000
Furniture and Fixtures	1,50,000	Drawings	5,000
Purchases	4,50,000	Cash in Hand	3,000
Carriage Inward	3,000	Sales	5,25,000
Returned Inward	5,000	Opening Stock	70,000
Return Outward	6,000	Plant and Machinery	1,60,000
Bank loan	60,000		

(B) Classify the accounts into the Real, Personal and Nominal Account : [10×½=5]

- (1) Goodwill
- (2) Bank Loan
- (3) Sundry Creditors
- (4) Plant and Machinery
- (5) Bad Debts Recovery
- (6) Livestock
- (7) Commission
- (8) Outstanding Salaries
- (9) Shares
- (10) Depreciation.

Total No. of Questions—6]

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[5371]-106

B.H.M.C.T. (I Semester) EXAMINATION, 2018

AE-106 : TOURISM OPERATIONS

(2016 PATTERN)

Time : 2.30 Hours

Maximum Marks : 50

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

(ii) Attempt any *four* questions from Q. 2 to Q. 6.

(iii) Figures to the right indicate full marks.

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

- (1) Excursionist
- (2) Domestic Tourism
- (3) Destination
- (4) Tourism
- (5) Sustainable tourism
- (6) MICE
- (7) Guide
- (8) UJSA
- (9) MTDC
- (10) ASI
- (11) Heritage walk
- (12) Travel Insurance.

P.T.O.

2. (A) Explain wine tourism trends. [5]
(B) Discuss the role and functions of FHRAI. [5]
3. (A) Describe the economical impact of tourism. [5]
(B) Write down the process of Itinerary planning. [5]
4. (A) Explain the types of passport. [5]
(B) Explain the following as of tourism. [5]
(1) Accommodation
(2) Amenities.
5. Justify, 'sustainable tourism-A tool for development. [10]
6. Write short notes on the following (any *two*) : [10]
(A) Travel Agent
(B) Environmental impact of tourism
(C) Sabre.

Total No. of Questions—7]

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[5371]-107

BHMCT (First Semester) EXAMINATION, 2018

SE-107 : COMMUNICATION SKILLS

(English-I)

(2016 PATTERN)

Time : Two Hours

Maximum Marks : 50

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

(ii) Answer any 4 out of remaining *six* questions.

(iii) *All* questions carry equal marks.

1. Write short notes on the following (any *two*) : [10]

(i) Features of communication

(ii) Speed Reading

(iii) Vertical communication

(iv) Emotional barriers in communication.

2. (a) Differentiate between Interpersonal and mass communication. [5]

(b) What are the disadvantages of written communication ? [5]

3. Write a letter to the Reservations Manager of 'Hotel Blue Lagoon', asking about the room availability on 21st and 22nd December, 2017. Assume suitable data. [10]

P.T.O.

4. (a) You have been asked to give a speech on the occasion of 'Farewell Party' organised for the final year batch of your institute who will be graduating. How will you prepare yourself for this speech. [5]
- (b) What is the meaning of Body language ? Identify and three negative body language examples, that should not be shown by the front desk staff. [5]
5. (a) What is a debate ? State the Do's and dont's while taking part in a debate. [5]
- (b) Define communication. Discuss 'Encoding' and 'Feedback' in the communication process. [5]
6. (a) What are the benefits of 'Oral communication skills' ? [5]
- (b) Write any *five* principles of communication. [5]
7. (a) How do cultural barriers, effect communication in business organization ? [5]
- (b) What are the benefits of reading for a students ? [5]

Total No. of Questions—5]

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[5371]-108

BHMCT (Sem. I) EXAMINATION, 2018

SE-108 : FRENCH-I

(2016 PATTERN)

Time : Two Hours

Maximum Marks : 50

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

1. (A) Complétez les phrases avec les mots entre parenthèse
conviennent. [5]

(Complete the sentences with the words given in brackets).

(a) vous lire.

(Voulez, Voudrais, Voudrions)

(b) Nous serviettes.

(ai, avons, ont)

(c) est-ce que vous téléphoner ?

(peux, pouvons, pouvez)

(d) Je en vacances.

(suis, êtes, sommes)

(e) Tu Robert.

(s'appelle, t'appelle, s'appellent)

P.T.O.

(B) Reliez les deux colonnes : [5]
(Match the following)

“A”

“B”

- | | |
|--------------------------|----------------------|
| (i) Bonsoir | (a) Please be seated |
| (ii) À demain | (b) May I help you |
| (iii) Je Peux vous aider | (c) See you tomorrow |
| (iv) Prenez place | (d) Congratulations |
| (v) Félicitation | (e) Good evening |

2. (A) Quelle heure est it (any *three*) : [3]

- (i) 3 am
- (ii) 12 pm
- (iii) 20 pm
- (iv) 5.30 am

(B) Écrives les nombres en lettres (any *three*) : [3]

- (i) 100
- (ii) 30
- (iii) 25
- (iv) 10

(C) Complétez les phrases (any *four*) : [4]

(Compléte the sentences avec au, à, en, aux)

- (a) Bienvenue Suisse
- (b) Bienvenue Rajasthan
- (c) Nous allons Delhi
- (d) Bienvenue Japan
- (e) Nous allons états-unis

3. (A) Trouvez l'instrus : [5]
(Find the odds)
(i) Radis, pomme de terre, oignon, pomme
(ii) Vingt, deux, mardi, trois
(iii) Janvier, mars, juillet, épinard
(iv) Chaise, feutevil, table, vin
(v) Voiture, avoir, être, pouvoir
- (B) Donnez les équivalents au français (any *five*) : [5]
Cabbage, Grapes, Good morning, Monsieur, Mushroom, Almond.
4. (A) Mettez le dialogue en order et réécrivez : [5]
(Write the dialogue en order) :
(a) C'est exact
(b) A quel nom s'il vous plaît
(c) C.A.L.M.E.T.
(d) Calmet
(e) Est-ce que vous pouvez épeler votre nom s'il vous plaît ?
(f) Bonjour, jai une réservation.
- (B) Traduisez en français les phrases (any *five*) : [5]
(Translate the sentences in French) :
(a) Good morning, sir
(b) My name is John
(c) I have réservation
(d) Thank you
(e) Can I help you
(f) At your service.

5. (A) Complétez avec des adj possessifs : [5]

(mon, ma, ta, sa, votre, notre.....)

(i) clé

(ii) café

(iii) valise

(iv) C'est baggag

(v) gomme.

(B) Donnez les équivalents en anglais : [5]

(a) café

(b) lait

(c) pomme de terre

(d) vin

(e) table.

Total No. of Questions—6]

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[5371]-201

B.H.M.C.T. (II Semester) EXAMINATION, 2018

C-201 : FOOD PRODUCTION—II

(2016 PATTERN)

Time : Two Hours

Maximum Marks : 50

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

(ii) *All* questions carry equal marks.

1. (a) Classify salads with *two* examples of each. [5]
(b) State the importance of HACCP in food industry. [3]
(c) What care and precautions to be taken while cooking vegetables ? [2]
2. (a) State any *five* rules of stock making. [5]
(b) Draw a chart showing the hierarchy of kitchen stewarding department. [3]
(c) List any *four* ingredients used in stock making. [2]
3. (a) Classify soups with *two* examples of each. [5]
(b) Explain the different ways of cooking eggs. [3]
(c) Explain any *four* vegetable cuts. [3]

P.T.O.

4. (a) Explain mother sauces and *two* derivatives of each. [5]
(b) Draw a neat structure of Egg. [3]
(c) Name the colour pigment found in the following vegetables : [2]
- (i) Cauliflower
 - (ii) Beetroot
 - (iii) French beans
 - (iv) Carrot.
5. (a) Explain any *five* types of sandwiches. [5]
(b) Answer the following : [5]
- (i) Five equipments found in kitchen stewarding department.
 - (ii) List *five* thickening agents used in preparation of sauces.
6. Explain the following terms (any *ten*) : [10]
- (1) Coat
 - (2) Baking
 - (3) Liasion
 - (4) Marinade
 - (5) Zest
 - (6) Mousse
 - (7) Roux
 - (8) Clarify
 - (9) Braising
 - (10) Garnish
 - (11) Kababs
 - (12) Bouquet garni.

Total No. of Questions—7]

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[5371]-202

B.H.M.C.T. (Second Semester) EXAMINATION, 2018

202 : FOOD & BEVERAGE SERVICE—II

(2016 PATTERN)

Time : Two Hours 15 Min.

Maximum Marks : 50

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

(ii) *All* questions carry equal marks.

(iii) Draw diagram wherever necessary.

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

[10]

(i) Cafe Simple

(ii) Grenadine

(iii) Brunch

(iv) Parfait

(v) Lapsang Souchong

(vi) Fondue

(vii) Pinwheel s/w

(viii) Childrens Menu

(ix) Full afternoon tea

(x) Simple Salad

(xi) Humidor.

P.T.O.

2. (a) Give the accompaniment of the following dishes : [5]
- (i) Caviare
 - (ii) Roast Chicken
 - (iii) Chilled Melon
 - (iv) Roast Pork
 - (v) Tomato Juice.
- (b) Explain the parts of Cigar. Give *two* brand names. [5]
3. (a) Time-Management is important in IRD ? Explain the statement with the cycle of Service in In-Room Dining (IRD). [6]
- (b) Give examples for the following : [4]
- (i) Two high tea dishes
 - (ii) Two compound salads
 - (iii) Two breakfast bread
 - (iv) Two types of tisanes.
4. (a) Classify Non-Alcoholic Beverage with *one* example each. [8]
- (b) List and explain *two* types of Sandwiches. [2]
5. (a) Explain the following courses with *two* examples of each : [5]
- (i) Potage
 - (ii) Horsd'oeuvre
 - (iii) Relevé
 - (iv) Entremet
 - (v) Farinaceous.

- (b) Draw and explain any *two* formats used in In-Room Dining. [5]
6. Write short notes on : [10]
- (a) Two forms of suggestive selling in IRD
 - (b) Menu planning consideration
 - (c) Service of Cigar
 - (d) Two coffee making methods
 - (e) Working lunch and Takeway.
7. (a) Draw a breakfast card and explain its importance. [5]
- (b) Give 4 brands of International Cigarettes. [2]
- (c) Explain full English breakfast. [3]

Total No. of Questions—8]

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[5371]-203

B.H.M.C.T. (II Semester) EXAMINATION, 2018

203 : BASIC ROOMS DIVISION-II

(2016 PATTERN)

Time : 2.30 Hours

Maximum Marks : 50

- N.B. :—** (i) Question No. 1 and 5 are compulsory from both section.
(ii) Attempt any *two* from the remaining *three*.
(iii) Assume suitable data wherever required.

Section-I

1. Write short notes on (any *two*) : [5]
(a) Second service
(b) Daily cleaning of lobby.
(c) Opening of the House.
2. (A) Explain the co-ordination of house-keeping with F and B service and purchase. [5]
(B) Describe the various records maintained at the control Desk. [5]
3. (A) What are the 'Rules of the Floor' to be followed by Housekeeping staff ? [5]
(B) Explain the spring cleaning procedure for 'Guest rooms'. [5]

P.T.O.

4. (A) Classify Lost and Found Articles with the help of examples.[5]
(B) What is the process to be followed while clearing VIP guest rooms ? [5]

Section-II

5. Define the following terms (any 5) : [5]
(i) Overbooking
(ii) Travel Agent
(iii) GSTS
(iv) Amendments.
(v) GHC
(vi) VIP
6. (A) Explain the various modes of reservation. [5]
(B) Describe the Pre-Arrival activities carried out at the front Desk.[5]
7. (A) Describe the criteria for taking advance for walk in and scanty baggage guest. [5]
(B) With the help of a format, explain the procedure for Room Change. [5]
8. (A) Explain the arrival procedure for a foreign guest with a confirmed reservation. [5]
(B) With the help of a diagram explain the 'guest cycle.' [5]

Total No. of Questions—7]

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[5371]-204

B.H.M.C.T. (II Semester) EXAMINATION, 2018

AE-204 : FOOD SCIENCE

(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.

1. (A) Give reasons (any *five*) : [5]

- (1) Good health of staff is important in a catering establishment.
- (2) Fibre rich food should be included in our daily diet.
- (3) We should not choose protein foods as a source of energy.
- (4) Fresh fruit juice should be preferred to a soft drink.
- (5) People in the Kangra Valley suffer from Goitre.
- (6) Food should be kept out of the Danger Zone.

(B) Define (any *five*) : [5]

- (1) Cross contamination
- (2) Food additives
- (3) Emulsion
- (4) Evaporation
- (5) Food.

P.T.O.

2. (A) What is Food Adulteration ? Explain any 3 compulsory food standards. [2+3]
- (B) Define Nutrients. Explain any 4 ways by which we can preserve nutrients while cooking. [1+4]

Or

Give the general rules or guidelines for refrigerated food storage area. [5]

3. (A) Why is personal hygiene necessary for a food handler ? Explain the importance of protective clothing for a kitchen employee. [2+3]

Or

Explain the effect of heat on proteins. Give any 4 sources of protein in our diet. [3+2]

- (B) Differentiate between food poisoning and food infection with examples (any 2 differences). Give any 1 use of bacteria and 1 use of yeast in the food industry. [3+2]

Or

Explain vit A with reference to : [2+2+1]

2 sources of food
2 functions
1 deficiency disease.

4. (A) Why is pest control necessary in a catering establishment ? Give any 2 control measures for each cockroach and rats.[3+2]

Or

Explain the basic 5 food groups with examples. [5]

- (B) Explain the importance and benefits of HACCP in the food industry. [5]

Or

Give any 4 functions of Fat. Mention any 2 food sources of fat. [4+1]

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

- (1) Protective display of food.
- (2) pH and its relevance to food industry.
- (3) Importance of avoiding junk food.

6. (A) What is convenience food ? List any 2 foods recommended and any 2 foods to be avoided in the following diseases : [2+3]

- (1) Peptic ulcer
- (2) Jaundice
- (3) Diabetes Mellitus.

- (B) Give any 2 spoilage indicators in the following foods : [5]

- (1) Leafy vegetables
- (2) Cooked foods
- (3) Cereals
- (4) Egg
- (5) Fish.

Or

A glass of Lassi gives 270 kcals. It provides 6 gms of proteins and 4 gms of fat. Calculate the carbohydrate content of the Lassi. [5]

7. (A) Define browning reactions. Explain any 3 ways to prevent undesirable browning in food. [2+3]

Or

Classify minerals and give importance of Iron in our body. [2+3]

- (B) Plan a balanced lunch menu for a college girl who prefers non-vegetarian food. [5]

Or

Explain water balance in relation to human health. Give any 4 dietary sources of water. [3+2]

Total No. of Questions—6]

[Total No. of Printed Page—1

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[5371]-205

B.H.M.C.T (Second Semester) EXAMINATION, 2018

AE-205 : HOSPITALITY SALES

(2016 PATTERN)

Time : 2½ Hours

Maximum Marks : 50

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

(ii) *All* questions carry equal marks.

1. Explain the steps involved in Selling Process. [10]
2. What is concept selling ? What is the role of intermediaries in sales process. [10]
3. Suggest any *four* hotel selling techniques. [10]
4. Write the function of a sales manager. Differentiate between Sales and Marketing. [10]
5. Explain PMS and GDS as sales tools. [10]
6. (a) Explain lead development.
(b) Explain the types of set ups which can be offered in Banquet Sales. [10]

Total No. of Questions—7]

[Total No. of Printed Pages—2

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[5371]-206

BHMCT (Second Semester) EXAMINATION, 2018

ENGLISH-II

SE-206 : Communication Skills

(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 weightage.

1. Write short notes on (Attempt any *two*) : [10]
 - (a) Effective listening
 - (b) Chronemics and proxemics
 - (c) Advantaes of case study
 - (d) Etiquettes to be followed when talking on the telephone.

2. (a) Write a review of your favourite book. [5]
(b) Write a dialogue between a room attendant asking an in-house guest if his room needs to be cleaned. Use standard hotel phrases. [5]

3. Write a letter placing an order for any *two* linen items for a 50 room hotel. Assume suitable data. [5+5]

P.T.O.

4. (a) As the H.R. Manager, write a notice to all staff members, advising them to wear helmets and stressing on its benefits. [5]
- (b) What are the desired traits that should be reflected when participating in a group discussion ? [5]
5. (a) What are the advantages of using charts and diagrams during presentations ? [5]
- (B) “Oral communication is an important life skill.” Explain the statement. [5]
6. Design an attractive pamphlet to promote your newly launched restaurant. Assume suitable data. [10]
7. (a) “Listening is not hearing alone.” Explain the statement giving relevant examples. [5]
- (b) How should one prepare for an interview ? Explain. [5]

Total No. of Questions—5]

[Total No. of Printed Pages—4

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[5371]-207

B.H.M.C.T. (Second Semester) EXAMINATION, 2018

FRENCH—II

(2016 PATTERN)

Time : 2½ Hours

Maximum Marks : 50

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

1. (A) Choisissez les mots entre parenthèse qui conviennent : [5]
(Choose the correct word from bracket) :
- (1) La chambre (est, es, sont) climatisée.
 - (2) Nous (ai réservé, avons réservé, avez réservé)
deux Chambres.
 - (3) Je voudrais, voudriez, voudraient) une Chambre
calme.
 - (4) Il (reste, restes, restons) cette table. Est-ce
que cela vous convient ?
 - (5) Est-ce que vous (allez, va, vont) prendre un
jus de fruit ?
- (B) Trouvez l'intrus : [5]
(Find the odd man out)
- (1) douche, wc, salle de bains, billet.
 - (2) vin, lait, eau, épinards.
 - (3) immeuble, appartement, maison, huit.
 - (4) pain, gâteau, tarte, four.
 - (5) choisir, manger, boire, assez.

P.T.O.

2. (A) Traduisez en anglais : [5]
(Translate in English)

- (1) Je voudrais une voiture avec chauffeur.
- (2) Le client prend un thé avec du lait.
- (3) Il ya un vol pour Nagpur, ce soir.
- (4) Vos bagages vont arriver dans 5 minutes, messieurs-dames.
- (5) Je vous suggère de prendre du nan.

(B) Reliez les deux colonnes : [5]
(Match the following)

- | ‘A’ | ‘B’ |
|-----------------|---------------------------------|
| (1) Une chambre | (a) pour le concert de 8 heures |
| (2) Une place | (b) non climatisée |
| (3) Une voiture | (c) côté jardin |
| (4) Un billet | (d) Royale |
| (5) Une table | (e) en classe économique |
| | (f) pour deux nuits |

3. (A) Donnez les équivalents en anglais : [5]
[Give equivalents in English (any *five*)]

- (1) concombre
- (2) épice
- (3) cuire
- (4) four
- (5) chambre simple
- (6) l’escalier.

(B) Donnez les équivalents en français : [5]
[Give equivalents in French (any *five*)]

- (1) This form
- (2) Please
- (3) Exchange rate
- (4) Office
- (5) To open
- (6) I am sorry.

4. (A) Reconstituez les phrases : [5]

[Rearrange the words and rewrite the sentences (any *five*)]

- (1) pas/fonctionne/climatisation/ne/la
- (2) grande/la/de/bains/est/salle
- (3) nous/de/n'/avons/pas/cigarettes
- (4) à/10/heures,/madame/le/de/change/ovure/bureau
- (5) est-ce que/voulez/vous/quelque/boire/chose
- (6) commandent/ils/manger/à.

(B) Nommez le plat : [5]

(Name the dish)

- (1) C'est un curry de poulet.
- (2) C'est une sorte de lentilles cuites avec de la crème.
- (3) C'est une sorte de galette.
- (4) C'est une sorte de galette très fine.
- (5) C'est un plat de riz parfumé aux épices, avec de la viande ou des légumes.

5. (A) Traduisez en français : [5]

[Translate in French (any *five*)]

- (1) Shahi Korma is a very spicy dish.
- (2) Do you wish to order, sir ?
- (3) My name is Sara. I live in Pune
- (4) Do you want ice with your soda ?
- (5) He orders two vegetables dishes.
- (6) It is very good.

(B) Complétez les phrases : [5]

(Complete the sentences)

bon, bonne, meilleur(e), bien, mieux, le(la) meilleur(e)

- (1) Elle parle anglais que français.
- (2) L'hôtel Radisson Blu est placé que le Moti Mahal.
- (3) Asha Bhosale Chante très.
- (4) Notre guide parle français.
- (5) La cuisine française est que la cuisine espagnole.

Total No. of Questions—7]

[Total No. of Printed Pages—3

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[5371]-208

BHMCT (Second Semester) EXAMINATION, 2018

SE-208 : COMPUTER FUNDAMENTAL

(2016 PATTERN)

Time : 1½ Hours

Maximum Marks : 50

N.B. :— (i) Q. No. 1 is compulsory.

(ii) Attempt any *four* from the remaining.

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

(i) Modem

(ii) ERP

(iii) URL

(iv) SAP

(v) Computer

(vi) Twitter

(vii) E-mail

(viii) Adware

(ix) RAM

(x) WAN

(xi) Desktop

(xii) MICR.

P.T.O.

2. (a) Draw neat labelled block diagram of computer. [5]
(b) What are the prerequisites for internet ? [5]
3. (a) What is social media ? Explain disadvantages of social media. [5]
(b) Explain B to B and B to C concept in E-commerce. [5]
4. (a) Write the process of entering bullets and numbering in power point. [5]
(b) Explain Mail and Merge process. [5]
5. (a) Explain the following DOS command (any *five*) : [5]
(i) COPY
(ii) REN
(iii) VER
(iv) DIR
(v) MD
(vi) ATTRIB
(vii) CD.
(b) Draw and explain any *two* types of topologies. [5]
6. (a) Define primary key and explain any *three* data types in MS-Access. [5]

- (b) List and explain any *two* accessories in windows. [5]
7. (a) Describe the following functions in MS-Excel : [5]
- (i) AVG
 - (ii) PER
 - (iii) MAX
 - (iv) MIN
 - (v) Count.
- (b) Write a short note on virus. [5]

Total No. of Questions—6]

[Total No. of Printed Pages—3

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[5371]-301

BHMCT (III Sem.) EXAMINATION, 2018
C-301 : BAKERY AND CONFECTIONARY
(2016 PATTERN)

Time : Two Hours

Maximum Marks : 50

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

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

- (1) Baker's percentage
- (2) Bleeding
- (3) Panning
- (4) Dusting
- (5) Creaming
- (6) Lard
- (7) Gelation
- (8) Marzipan
- (9) Invert sugar
- (10) Truffle
- (11) Emulsion
- (12) Baklava

P.T.O.

2. (a) Define baking and explain any *four* principles of baking. [2]
(b) Explain any *four* functions of sugar and flour in cake making. [4]
(c) List down various types of cookies with *one* example each. [4]
3. (a) What care should you take while combining ingredients for cake making. [4]
(b) Draw a classification chart showing various types of pastries, ratio of flour : fat, dough consistency, ingredients used *one* example of each. [6]
4. (a) Draw a flow chart showing different stages in bread making. [3]
(b) Define icing and explain its various uses in bakery and confectionery. [3]
(c) List down any *four* do's and don't's for laminated pastry. [4]
5. (a) List down various dough making process and explain any *one* in detail. [3]
(b) List and explain various leavening agents used in bakery. [3]
(c) What are the physical and chemical changes that occur during the baking process. [4]

6. (a) Differentiate between any *one* : [4]
- (i) High ratio cake and low ratio cake
 - (ii) Rich dough and lean dough.
- (b) List down *two* principles of panning, baking, cooling of cookies. [3]
- (c) Explain the role of the following ingredients in Icings : [3]
- (i) Lemon
 - (ii) Icing sugar
 - (iii) Glycerin.

Total No. of Questions—7]

[Total No. of Printed Pages—3

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[5371]-302

B.H.M.C.T. (Semester-III) EXAMINATION, 2018

C 30-2 : FOOD AND BEVERAGE SERVICE—III

(2016 PATTERN)

Time : Two Hours 15 minutes

Maximum Marks : 50

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

(ii) *All* questions carry equal marks.

1. (a) Classify alcoholic beverages with the help of a chart, giving *two* examples of each. [5]

(b) Differentiate between ale and lager. [5]

2. Explain the following terms (any *ten*) : [10]

(a) Jigger

(b) Grist

(c) Brut

(d) Perry

(e) Corkscrew

(f) DOCG

(g) Campari

(h) Ruby port

(i) Fermentation

(j) Corona

(k) Liqueur

(l) Speed rail.

P.T.O.

3. (a) What is noble rot ? [2]
(b) Write in detail the wine producing districts of Burgundy or Bordeaux. [8]
4. Explain the parts of a bar with the help of a neat labelled diagram.[10]
5. (a) What is an aperitif ? Classify aperitif with the help of a chart giving examples. [5]
(b) Briefly explain the following German wine terms : [5]
(i) Sekt
(ii) Trocken
(iii) Moselles
(iv) Spätlese
(v) Eiswein.
6. (a) Explain the following used in champagne Production Process (any 4) : [8]
(i) Liquor de tirage
(ii) Pupitre
(iii) Sur le pointe
(iv) Degorgement
(v) Remuage
(vi) Agraffe liquor d'expedition.
(b) Briefly explain the following terms : [2]
(i) Doux
(ii) Sec
(iii) Methuselah
(iv) Balthazar.

7. (a) List any *two* wines from the following countries : [5]
- (i) Australia
 - (ii) California
 - (iii) India
 - (iv) Spain
 - (v) Germany.
- (b) Write short notes on (any *two*) : [5]
- (i) Food and wine harmony
 - (ii) Distilled beverages
 - (iii) Wine faults.

Total No. of Questions—8]

[Total No. of Printed Pages—3

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[5371]-303

BHMCT (Third Semester) EXAMINATION, 2018

C-303 : ACCOMMODATION OPERATION—I

(2016 PATTERN)

Time : 2½ Hours

Maximum Marks : 50

N.B. :— (i) Q. No. 1 and 5 are compulsory. Out of the remaining attempt *two* questions from Section I and any *two* questions from Section II.

(ii) Assume suitable data if necessary.

SECTION I

1. Write short notes on (any *two*) : [5]
 - (a) Dry cleaning
 - (b) Discard management
 - (c) Jobs given on contract by Housekeeping
 - (d) VIP Room inspection.

2. (a) Draw and label the layout of a typical laundry. List any *five* equipments that are present. [5]
 - (b) Explain the following methods of pricing of contracts : [5]
 - (i) Cost plus fixed fee
 - (ii) Unit Rate agreements.

P.T.O.

3. (a) What are the precautions to be kept in mind for stain removal ? [5]
- (b) Draw and explain the checklist for guestroom inspection with a neat format. [5]
4. (a) List the points to be followed while storing linen. [5]
- (b) Explain guest laundry process with the help of a flowchart. [5]

SECTION II

5. Define the following terms (any *five*) : [5]
- (a) Check out
- (b) House count
- (c) BTC
- (d) No show
- (e) Guest folio
- (f) REVPAR.
6. (a) Explain the process of departure in a fully automated system. [5]
- (b) What is city ledger account ? How does it differ from guest account ? [5]
7. (a) What is the procedure for foreign currency exchange at the front desk. [5]

- (b) What are the credit control measures that are followed at the front office to avoid losses ? [5]
8. (a) How are guest bills settled using credit cards ? [5]
- (b) The Green Park Hotel has 110 rooms, out of which 100 are double and 10 are suites. One 21st November, 2017, 94 double rooms and 4 suits were occupied. The tariff for the rooms is mentioned below : [5]
- Double rooms — ₹ 5,200
- Suite rooms — ₹ 8,800
- (The above rates are inclusive of taxes)
- Calculate the ARR and occupancy percentage of that day.

Total No. of Questions—7]

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[5371]-304

B.H.M.C.T. (Third Semester) EXAMINATION, 2018

AE-304 : HOTEL ACCOUNTING

(2016 PATTERN)

Time : 2 Hours

Maximum Marks : 50

N.B. :— (i) Attempt any *five* questions, including Q. No. 1 which is compulsory.

(ii) Use of pocket calculator is permitted.

(iii) Figures to the right indicate full marks.

1. Explain the following terms : [2×5=10]
 - (a) Cash budget
 - (b) Visitors paid out
 - (c) Trade discount
 - (d) City ledger
 - (e) Guest weekly bill.

2. Differentiate between : [2×5=10]
 - (a) Allowance and discount
 - (b) Guest weekly bill and VTL.

3. Draw the format of : [2×5=10]
 - (a) Allowance
 - (b) Laundry schedule.

P.T.O.

4. The following balances are carried forward from 14th August 2017 from the Guest Ledger of Hotel Abhinandan : [10]

Room No.	Name of Guest	Time of Arrival	Plan	Rate	Balance
101	Miss Sneha	7.00 a.m.	EP	3000	4000 (Dr.)
104	Mr. & Mrs. Gupta	10.00 p.m.	EP	4500	1800 (Cr.)
105	Mr. Gaurav	8.00 a.m.	EP	2500	3500 (Dr.)

The following charges are to be recorded as on 14th August 2017 :

- 6.30 a.m. — EMT was served to all rooms @ 40 per cup
- 8.30 a.m. — Breakfast was served to all rooms @ Rs. 180 per person.
- 9.00 a.m. — Mr. Subodh arrived and checked in Room No. 108 at EP with Room rate of Rs. 4,000. He deposited Rs. 5,000 at the time of check in.
- 10.00 a.m. — The following charges are to be entered as :
- | | | |
|--------------|---|--------------------------------------|
| Room No. 101 | — | Laundry Rs. 100, Magazines Rs. 50 |
| Room No. 104 | — | Wine Rs. 2,000, Cigarettes Rs. 80 |
| Room No. 105 | — | Newspaper Rs. 50, Soft drinks Rs. 60 |
| Room No. 108 | — | Snacks Rs. 80, tea Rs. 40. |
- 11.30 a.m. — Mr. & Mrs. Gupta checked out and settled their bill in cash.

- 12.30 p.m. — Mrs. Juhi along with her daughter checked in Room No. 110 on EP @ Rs. 3,500, deposited Rs. 6,000.
- 1.00 p.m. — Lunch @ Rs. 240 was served to all the rooms except Room No. 101.
- 4.00 p.m. — Tea was served in all the Rooms @ Rs. 40 per cup. Room No. 108 and 2 cups.
- 8.00 p.m. — Dinner was served to all Rooms @ Rs. 300 per person.

Prepare VTL, assuming 10% service charge on Room and Food.

5. What is budgetary control ? Explain different advantages of budgetary control. [10]
6. A manufacturing company has the production capacity of 1,00,000 units per annum. The expenses, profit and selling price for production at 40,000 units for the year ended are furnished below : [10]

Particulars	Per Unit (Rs.)	Fixed/ Variable
Material	20	(100% Variable)
Labour	12	(100% Variable)
Supervisor's salary	4	(100% Fixed)

Other expenses in factory	6	(40% Fixed)
Overall administrative expenses	4	(100% Fixed)
Selling and distribution expenses	5	(60% Fixed)
Total cost	51	
Profit	19	
Swelling price	70	

The semi-fixed expenses remain constant upto 75% level of capacity and will increase by Rs. 10,000 per annum for every increase of 10% of capacity utilization or part thereof.

The market survey shows that selling price will have to be reduced as under with the increase in capacity utilization :

**Capacity Reduction in Price Required Over
the Price at 40% Capacity**

60% to 80%	10%
Above 80%	15%

You are required to prepare a flexible budget at 70%, 80%, 90% and 100% level of capacity inclusive of profit and cost per unit at each level.

7. Prepare Income Statement under uniform system of accounting from the following data of Hotel Green Valley : [10]

Particulars	Room	Food	Bar
Payroll Expenses	75,000	80,000	40,000
Closing Stock	15,000	55,000	65,000
Sales	9,00,000	5,55,000	4,75,000
Opening Stock	—	45,000	75,000
Purchases	4,50,000	1,20,000	2,00,000
Other expenses	3,000	4,000	2,000

Other expenses are as follows :

Depreciation	27500
Advertisement/marketing	31000
Maintenance fee	9250
Gas, Coal and Electricity	27000
Rates and Insurance	27000
Administrative/General Expenses	26000
Conveyance and Transport	22000
Tax paid	29000

Total No. of Questions—8]

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[5371]-305

B.H.M.C.T. (III Sem.) EXAMINATION, 2018

AE-305 : ENVIRONMENT SCIENCE

(2016 PATTERN)

Time : Two Hours

Maximum Marks : 50

N.B. :— (i) Answer any *five* from the following.

(ii) *All* questions carry equal marks.

1. Define Ecotel. Explain the *five* globe criteria. Also state *one* example of ecotel. [10]
2. (a) Explain the concept of environmental impact assessment. [5]
(b) Explain the benefits of water conservation. [5]
3. (a) Explain the sources of water for hotels. [5]
(b) Describe the role of Energy Manager in hotel. [5]
4. (a) Define energy. Explain the principles of energy management. [5]
(b) Define Waste. Explain the waste management heirarchy. [5]
5. (a) Explain the importance of product purchasing in waste management. [5]
(b) Define Air pollution. List affects of outdoor air pollution on human beings. [5]

P.T.O.

6. (a) Identify all areas that cause noise pollution in hotels. [5]
(b) How can hotel employees help in creating environmental awareness inside the hotel ? [5]
7. (a) How can guest participation be increased in supporting environmental awareness ? [5]
(b) Give the guidelines and best eco practices implemented by the following departments of hotel : [5]
(i) Maintenance
(ii) Laundry
8. (a) Explain the concept and benefits of green building. [5]
(b) Discuss the sources of energy used in hotel. [5]

Total No. of Questions—7]

[Total No. of Printed Pages—2

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[5371]-306

B.H.M.C.T. (III Semester) EXAMINATION, 2018

306 : HOTEL LAWS

(2016 PATTERN)

Time : 2.30 Hours

Maximum Marks : 50

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

(ii) All questions carry equal marks.

1. Define free consent and explain the essential elements of free consent. [10]
2. Explain the following under Industrial Dispute Act : [10]
 - (a) Strike
 - (b) Lock out
 - (c) Lay off.
3. Explain the role of public analyst and food inspector under prevention of Food Adulteration Act. [10]
4. Enumerate the standard deduction under the payment of Wages, Act, 1936. [10]
5. Explain the constitution and mechanism of Internal complaint committee under sexual Harassment of women at work place. [10]

P.T.O.

6. List the names of Ten Licenses required to start a 5 star hotel also explain the procedure for renewal of licenses. [10]
7. Write short notes on any *four* : [10]
- (a) Deficiency in service
 - (b) Packaging and Labelling of food
 - (c) Opening and closing of Hotels and Bar
 - (d) Duties of partners
 - (e) Important features of a company
 - (f) Rights and duties of buyer.

Total No. of Questions—7]

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[5371]-307

BHMCT (Third Semester) EXAMINATION, 2018

SE-307 : SOFT SKILLS MANAGEMENT

(2016 PATTERN)

Time : Two Hours

Maximum Marks : 50

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

(ii) Answer any *four* of the following *six* questions.

(iii) *All* questions carry equal marks.

1. Write short notes on (any *two*) : [10]
 - (i) Importance of looking presentable and Attractive
 - (ii) Personal goal setting
 - (iii) Success stories
 - (iv) Making use of Audo-Visual Aids.

2. (a) Define Self-Esteem and explain its importance. [5]
(b) How can individual members make a team effective ? [5]

3. (a) How do individuals develop a positive Attitude ? List down the steps. [5]
(b) What are 'Time-Robbers' ? State ways to avoid them. [5]

P.T.O.

4. (a) Narrate a few techniques to overcome stress at workplace. [5]
- (b) Compare Internal and External Motivation with help of suitable example. [5]
5. (a) Explain Johari Window. [5]
- (b) What are the determinants of personality. [5]
6. (a) Design a programme for physical fitness for yourself. [5]
- (b) Explain the importance of career path. [5]
7. (a) Explain transactional analysis at work place. [5]
- (b) What are the advantages of case study methods. [5]

Total No. of Questions—6]

[Total No. of Printed Pages—2

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[5371]-308

BHMCT (Third Semester) EXAMINATION, 2018

SE-308 : TICKETING

(2016 PATTERN)

Time : 2½ Hours

Maximum Marks : 50

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

(ii) Figures to the right indicate full marks.

1. (A) Write down the regulation for air travel. [5]
(B) Explain the concept of fare quotes. [5]
2. (A) Explain the following types of journey : [5]
(i) Open jaws
(ii) Round the journey.
(B) Explain any *two* types pricing concept. [5]
3. (A) Describe the benefits of electronic ticketing. [5]
(B) What is weight system of check in baggage ? Write down the necessity of security check of baggage. [5]
4. (A) Discuss the special meal offered by Airline. [5]
(B) Explain the concept of fare comparison website in air ticketing. [5]

P.T.O.

5. (A) Explain automated tickets and boarding pass. [5]
(B) Write down the refund policy for voluntary and lost ticket. [5]
6. (A) Discuss the various types of fare. [5]
(B) Describe the history of air travel. [5]

Total No. of Questions—7]

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[5371]-401

B.H.M.C.T. (IV Semester) EXAMINATION, 2018

C-401 : QUANTITY FOOD PRODUCTION

(2016 PATTERN)

Time : 2½ Hours

Maximum Marks : 50

N.B. :— (i) Q. 1 is compulsory.

(ii) Solve any 5 questions from the remaining.

1. (a) Write the characteristics of welfare catering and its challenges. [6]
(b) Differentiate between industrial catering and institutional catering. [4]
2. (a) Explain the different principles of menu planning. [6]
(b) Write any *four* advantages of yield management. [2]
3. (a) What is a standard yield ? Write the fundamentals of yield management. [6]
(b) Write a note on standard purchase specification by giving *one* example. [2]
4. (a) Classify kitchen equipment used in kitchen starting *one* example of each and give the selection criteria used for kitchen equipment. [6]
(b) Write a note on menu balancing. [2]

P.T.O.

5. (a) What is a volume forecasting and explain factors influencing volume forecasting ? [6]
- (b) What care is to be taken for Bakery oven ? [2]
6. (a) Plan a festival menu of Rajasthan state and give its indent for 100 pax. [8]
7. (a) Explain in detail the procedure followed to control inventory in stores. [6]
- (b) Explain the following (any *two*) : [2]
- (i) Moilee
 - (ii) Dhunar
 - (iii) Roganjosh.

Total No. of Questions—7]

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[5371]-402

B.H.M.C.T. (Fourth Semester) EXAMINATION, 2018

402 : FOOD AND BEVERAGE SERVICE—IV

(2016 PATTERN)

Time : 2 Hrs. 15 Mins.

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]

- (a) Feni
- (b) Aquavit
- (c) Dunder
- (d) Grappa
- (e) Angel Wings
- (f) Bar Caddy
- (g) Jigger
- (h) Finger Buffet
- (i) OI ML
- (j) Proof
- (k) Gun Powder
- (l) Tequila.

P.T.O.

2. (a) Differentiate between Cognac and Armagnac. [4]
(b) Explain White Rum and Dark Rum with Raw material used in its manufacturing. [6]
3. (a) With the help of neat diagram explain pot still method of distillation. [5]
(b) List down the raw material used in Whisky making and explain Whisky manufacturing process. [5]
4. (a) Define Gin. List *four* International brands of Gin. [3]
(b) List *three* International Brands of Vodka and *three* International Brands Brandy. [3]
(c) List down material used to manufacture Tequila and also explain manufacturing process of Tequila. [4]
5. (a) Mention the Base, Flavour, Colour and Country of origin for the following Liqueurs (any *five*) : [5]
(i) Drambuie
(ii) Galliano
(iii) Malibu
(iv) Sabuca
(v) Tia Maria
(vi) Anisette
(vii) Amaretto.
(b) Explain in detail the Banquet Booking Procedure. [5]

6. (a) List and explain any *five* methods of making cocktails. [5]
(b) List down at least *ten* equipments used in Buffet. [5]
7. Answer the following (any *five*) : [10]
- (i) Proprietary Liqueur.
 - (ii) Name *two* Indian Whisky.
 - (iii) Name *two* Champagne based cocktails.
 - (iv) Name *two* International brands of Dark Rum.
 - (v) Name *two* Indian brands of Gin.
 - (vi) Name *two* International brand of flavoured Vodka.
 - (vii) Name *two* brands of Cognac.

Total No. of Questions—8]

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[5371]-403

B.H.M.C.T. (IV Semester) EXAMINATION, 2018

C-403 : ACCOMMODATION OPERATION-II

(2016 PATTERN)

Time : 2.30 Hours

Maximum Marks : 50

- N.B. :—** (i) Question No. 1 and Question No. 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 five) : [5]
(i) CPR
(ii) First Aid
(iii) Silver fish
(iv) Ergonomics
(v) Hue
(vi) Restoration.
2. (A) What are the objectives of interior design ? [6]
(B) List 8 hazards in housekeeping and the way to deal with them.[4]
3. (A) How would you control and irradicate the growth of following parts (any *three*) : [6]
(i) Moth
(ii) Dry Rot
(iii) MICE
(iv) Beetle
(B) Discuss the reasons for renovation. [4]

P.T.O.

4. (A) Write the steps of refurbishing in the hotel. [6]
(B) What are different types of guest complains. [4]

Section-II

5. Explain the following terms (any 5) : [5]
(i) CVGR
(ii) Overbooking
(iii) Due out
(iv) Brochure.
(v) Mubbart formula
(vi) Night audit.
6. (A) What is credit monitoring and charge privileges. [6]
(B) Differentiate between downselling and upselling. [4]
7. (A) What is an resort hotel ? Explain facilities and amenities provided to the guest. [6]
(B) What are various basis of charging room tariff to the guests.[4]
8. Write short notes on (any *four*) : [10]
(1) Relationship marketing
(2) Upselling
(3) Rule of thumb
(4) Types of room rate
(5) Role of night auditor.

Total No. of Questions—7]

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[5371]-404

B.H.M.C.T. (Fourth Semester) EXAMINATION, 2018

AE-404 : FOOD AND BEVERAGE CONTROLS

(2016 PATTERN)

Time : 2½ Hours

Maximum Marks : 50

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

(ii) *All* questions carry equal marks.

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

- (1) Contribution
- (2) Fixed cost
- (3) Variable cost
- (4) JIT
- (5) Delivery note
- (6) Sous vide
- (7) Blind receiving
- (8) Return on investment
- (9) Market skimming
- (10) Par stock
- (11) Minimum price
- (12) Gross profit.

2. (a) Explain the basic concept of profit. [4]

(b) Explain the advantages and disadvantages of centralized production. [6]

P.T.O.

3. (a) Explain the objectives of Food and Beverage controls department. [5]
(b) Explain various methods adopted for prevention of spoilage. [5]
4. Write short notes on (any *four*) : [2½×4=10]
(1) EOQ
(2) Objectives of standard yield
(3) Advantages of budget
(4) Pricing consideration
(5) ABC analysis.
5. (a) Explain the methods of food purchase. [6]
(b) Explain any *four* formats used by the stores clerk. [4]
6. (a) Explain in brief the pricing strategies used in selling. [5]
(b) With the help of the following data, draw a neat labelled graph showing the Break Even Point and Margin of Safety : [5]
(i) Fixed cost ₹ 4,000
(ii) Variable cost ₹ 8,000
(iii) Sales ₹ 20,000
(iv) Covers ₹ 10,000
7. (a) Explain in detail the various food preparation methods. [6]
(b) Explain the procedure for receiving of beverages. [4]

Total No. of Questions—8]

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[5371]-405

BHMCT (Fourth Semester) EXAMINATION, 2018

AE-405 : PRINCIPLES OF MANAGEMENT

(2016 PATTERN)

Time : Two Hours

Maximum Marks : 50

N.B. :— (i) Solve any *five* out of 8 questions.

(ii) Each question carries equal marks.

1. (A) What are the internal factors affecting management ? [5]
(B) Explain Modern Day Management theory in brief. [5]
2. (A) Define planning and explain types of plans. [5]
(B) Difference between Centralized and Decentralized Organization. [5]
3. (A) Define Leadership. List and explain various styles of leadership. [5]
(B) Discuss the process of decision making in detail. [5]
4. (A) Write benefits of motivated staff. [5]
(B) List and explain types of communication. [5]
5. Write short notes on (any *two*) : [10]
 - (a) Authority and Responsibility
 - (b) Levels of Management
 - (c) Need of Coordination
 - (d) Process of Controlling.

P.T.O.

6. Define Management. Discuss Henry Fayol's contribution to Management. [10]
7. Discuss McGregor's theory 'X' and theory 'Y'. [10]
8. List down barriers to communication and suggest ways of making communication effective. [10]

Total No. of Questions—7]

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[5371]-406

B.H.M.C.T. (IV Semester) EXAMINATION, 2018

SE-406 : ADVANCED BAKING

(2016 PATTERN)

Time : 2.30 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. Explain the following terms : [10]

(1) Polish

(2) Crémé anglaise

(3) Quick bread

(4) Compote

(5) Baklava

(6) Retarding

(7) Coulis

(8) Marzipan

(9) Nougat

(10) Macroon.

2. (A) Explain the recipe for the following pastry using 500 g flour : [6]

(a) Danish pastry

(b) Choux pastry.

(B) Explain the various ways by which fermentation can be controlled. [4]

P.T.O.

3. (A) Explain the stages of bread making. [5]
(B) Explain any *five* internal characteristics of a good cake. [5]
4. (A) State the various characteristics of a cookie. [4]
(B) List the various equipments and their uses in pulled or brown sugar. [4]
(C) Define cake improvers and give examples. [2]
5. (A) List and explain essential ingredients used in cake making. [5]
(B) Classify pudding with suitable examples. [5]
6. Give *two* examples each for the following : [10]
(1) Italian Bread
(2) Cookie improvers
(3) Internal bread faults
(4) Fluffy icing
(5) Short crust pastry.
7. (A) State the physical and chemical changes that occur during baking. [4]
(B) Differentiate between : [4]
Sugar Batter method and Flour Batter method.
(C) List the various stages of Sugar Boiling. [2]

Total No. of Questions—7]

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[5371]-407

BHMCT (Fourth Semester) EXAMINATION, 2018

SE-407 : BARTENDING

(2016 PATTERN)

Time : 2½ Hours

Maximum Marks : 50

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

(ii) Solve any *five* questions.

1. (a) Define Bartending. List important attributes of a professional bartender. [5]
- (b) List any *ten* bar disposables used on a bar. [5]
2. (a) With the help of a neat format, explain beverage recipe card. [5]
- (b) Classify alcoholic beverages and give *one* suitable example of each. [5]
3. Explain the following terms : [10]
 - (i) Schnapps
 - (ii) Punches
 - (iii) Flipps
 - (iv) Cobblers

P.T.O.

- (v) Coolers
 - (vi) Gomme Syrup
 - (vii) Calypso coffee
 - (viii) Irish coffee
 - (ix) Moonshine
 - (x) Toddies.
4. (a) Explain the following trends in cocktail mixes : [5]
- (i) Fresh fruit mixes
 - (ii) Herbs mixes
 - (iii) Floral mixes
 - (iv) Tiki mixes
 - (v) Twists to classic.
- (b) Explain the concept of “Bar Menu Engineering”. [5]
5. (a) List important licenses required for a bar and explain it in brief. [5]
- (b) List and explain different types of Ice used in cocktail bar. [5]
6. (a) Write a short note on closing duties of bar. [5]
- (b) Write in brief about portion control in Bar management. [5]
7. (a) Explain standard operating procedure for preparing work station at bar. [5]
- (b) Explain the role of Bartender as a “sales person.” [5]

Total No. of Questions—6]

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[5371]-408

B.H.M.C.T. (Fourth Semester) EXAMINATION, 2018

SE-408 : HOUSEKEEPING IN ALLIED SECTORS

(2016 PATTERN)

Time : 2½ Hours

Maximum Marks : 50

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

(ii) Solve any *three* from remaining questions.

1. Write short notes on (any *four*) : [20]
 - (a) Waste Management
 - (b) Five-S
 - (c) Importance of Housekeeping Services in Hospitals
 - (d) HACCP in Housekeeping
 - (e) Job description of Housekeeping Supervisor.

2. (a) State the points to be considered while planning a duty Roaster for Housekeeping personnel. [5]
(b) How is waste collected, segregated and disposed for dry waste material in a company ? [5]

3. (a) Write a Standard Operating Procedure for Cleaning Conference Room/Hall. [5]

P.T.O.

- (b) List down the various equipments used in Housekeeping Operations along with their uses. [5]
4. (a) Explain how can ergonomics principles be used in Housekeeping Operations. [5]
- (b) Define Training. Explain the various methods of training. [5]
5. (a) Explain the Three E's of Safety Management Programme. [5]
- (b) List down the advantages and disadvantages of Contract Services. [5]
6. (a) State the various types of documents to be maintained for effective Housekeeping Operations. [5]
- (b) Explain the Legal aspects of Work Schedules. [5]

Total No. of Questions—7]

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[5371]-409

B.H.M.C.T. (IV Semester) EXAMINATION, 2018
SE-409 : ENTREPRENEURSHIP DEVELOPMENT
(2016 PATTERN)

Time : 2 Hours 15 Min.

Maximum Marks : 50

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

(ii) Figures to the right indicate full marks.

(iii) *All* questions carry equal marks.

(iv) Assume suitable data, if necessary.

1. (A) Define the following terms (any *six*) : [6]

(i) Women entrepreneur

(ii) Intellectual property

(iii) Social entrepreneur

(iv) Trademark

(v) Copyright

(vi) Entrapreneur

(vii) Venture capitalist

(viii) Patent.

(B) Discuss the need of Women Entrepreneurship in India. [4]

P.T.O.

2. (A) Classify entrepreneur based on entrepreneurial activity and explain any *one*. [6]
(B) Explain the importance of analysis of a market during idea generation. [4]
3. (A) Explain the entrepreneurial process. [6]
(B) Explain the following sources of finance : [4]
(i) Personal funds
(ii) Family and friends.
4. (A) Define CSR and discuss the need for increased focus on CSR. [5]
(B) Explain the following legal compliances (any *two*) : [5]
(i) Import-export
(ii) Gratuity
(iii) Provident fund
(iv) Pollution control.
5. (A) Discuss the importance of the following in financial growth (any *two*) : [5]
(i) Internal accruals
(ii) Bank finance
(iii) Taking on new partners.
(B) Why does an entrepreneurial venture fail ? [5]
6. (A) How does an entrepreneur select and train human resource for his venture. [5]
(B) Enlist the reasons for exiting the venture and explain any *two*. [5]

7. Write short notes on (any *four*) :

[10]

- (1) SWOT analysis
- (2) Mahila Bunker Sahakari Samiti
- (3) Franchising
- (4) Bureaucracy
- (5) Quality standards
- (6) 5 entrepreneurial skill.