Total No. of Questions—**4**]   [Total No. of Printed Pages—**3**

Seat
No.

[5320]-101

B.Sc. (Hospitality Studies) (Second Year) (I Sem.)

EXAMINATION, 2018

HS-201 : PRINCIPLES OF QUANTITY FOOD PRODUCTION

(2016 PATTERN)

Time : Two Hours   Maximum Marks : 40

N.B. :—   *All* questions carry equal marks.

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

     (1)   Baking Blind

     (2)   Gushtaba

     (3)   Sandesh

     (4)   Bain-Marie

     (5)   Gluten

     (6)   Zarda

     (7)   Lucchi

     (8)   Do Peaza

     (9)   Zest

     (10)   Gelatin

     (11)   Batter

     (12)   Beating

P.T.O.

2. Solve (any *two*) :

(A) Draw a neat chart showing different pastries with an example. [5]

(B) Explain the following methods of cake making : [5]

    (1) Sugar Batter Method

    (2) Boiled Method

(C) Define industrial catering and plan a day's lunch menu for the same. [5]

3. Solve (any *two*) :

(A) Name and explain any *four* types of cookies. [5]

(B) What are the factors taken into consideration while menu planning ? [5]

(C) Explain the regional speciality, ingredients and plan a festive menu for the following cuisines (any *one*) : [5]

    (1) Goa

    (2) Maharashtra

    (3) Kerala

4. Solve (any *two*) :

(A) (1) What precuations to be taken while planning menu for hospital catering ? [5]

    (2) Write importance of volume forecasting.

(B) (1) List and explain any *two* ingredients used in icings. [5]

    (2) Write a note on Indian Gravies.

(C) (1) Explain the standardizing of recipes and portion sizes.

[5]

(2) Write merits and limitations of volume forescasting.

Or

Explain the following : [10]

(1) 'X' fault in fruit cake.

(2) Insufficient volume in puff pastry after baking.

(3) Name *four* sweets from Punjab.

(4) Enlist the functions of icing.

(5) Blisters in short crust pastry.

Total No. of Questions—4]　　　　　　[Total No. of Printed Pages—3

Seat
No.

[5320]-102

S.Y. B.Sc. (Hospitality Studies) (I. Sem.) EXAMINATION, 2018

HS-202 : BEVERAGE SERVICE METHODOLOGY

(2016 PATTERN)

Time : Two Hours　　　　　　　　　Maximum Marks : 40

N.B. :— (*i*)　Solve *all* questions.

(*ii*)　*All* questions carry equal marks.

(*iii*)　Draw neat diagrams wherever necessary.

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

(*i*)　Noble Rot

(*ii*)　Grappa

(*iii*)　Humidor

(*iv*)　OIML scale

(*v*)　AOC

(*vi*)　V.S.O.P.

(*vii*)　Absinthe

(*viii*)　Vermouth

(*ix*)　Sekt

(*x*)　Eau-de-vie

(*xi*)　Ouza

(*xii*)　Agrafe

2. Solve any *two* : [10]

(A) List *two* wine producing regions from each of the following countries :

   (*i*)   France

   (*ii*) Italy

   (*iii*) Germany

   (*iv*) Spain

   (*v*)   Portugal

(B) Give any *five* faults found in wine.

(C) Explain the terms denoting sweetness of champagne :

   (*i*)   Brut

   (*ii*) Extra sec

   (*iii*) Sec

   (*iv*) Demi-sec

   (*v*)   Doox

3. Solve any *two* : [10]

(A) Define cocktails. Write down any *eight* rules of mixing cocktails.

(B) Give any *two* cocktails from each base :

   (*i*)   Whisky

   (*ii*) Gin

   (*iii*) Vodka

   (*iv*) Tequila

(C) Explain the following in brief :

    (*i*)   Calvados

    (*ii*)   Pastis

    (*iii*) Feni

    (*iv*) Arrack

    (*v*)   Dinder

4. Attempt any *two* :   [10]

(A) List and explain *five* important steps in manufacturing of Liqueurs.

(B) Briefly explain Methode Champenoise.

(C) What are the terms used to indicate the colour of the wrapper for cigar ? Explain

Or

Answer the following :   [10]

(A) Name *four* brand names of cigar.

(B) Name *four* brand names of Champagne.

(C) Name *four* brand names of Tequila.

(D) Give *four* Indian wine makers.

(E) Give *two* wine based aperitifs and 2 spirit based aperitifs.

Total No. of Questions—**4**]   [Total No. of Printed Pages—**2**

Seat
No.

[5320]-103

B.Sc. (Hospitality Studies) (Second Year) (I Sem.)

EXAMINATION, 2018

HS-203 : ACCOMMODATION TECHNIQUES

(2016 PATTERN)

Time : Two Hours   **Maximum Marks : 40**

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

(*ii*)   Draw suitable diagrams wherever necessary.

1.   Answer the following in one line each (any *ten*) :   [10]

(1)   Contract Cleaning

(2)   Size of Bath Towel

(3)   Discard Management

(4)   Pest

(5)   Oyasis

(6)   Calendering Machine

(7)   Folio

(8)   Overstay

(9)   Aminity Voucher

(10)   House limit

(11)   GRE

(12)   Discrepancy Report

2. Explain in brief (any *two*) **5** marks each : [10]

   (1) Explain the principles of flower arrangement.

   (2) Draw Layout of Linen Room and explain any *two* sections.

   (3) Write short notes on :

      (*a*) Safety of Guest property

      (*b*) Short note of Par stock

3. Explain in brief (any *two*) **5** marks each : [10]

   (1) Write the formulas for :

      (*a*) ARR

      (*b*) Room Occupancy Percentage

      (*c*) Overstay Percentage

      (*d*) Rev PAR

      (*e*) No Show Percentage

   (2) Write short notes on :

      (*a*) Charge Privilege

      (*b*) Types of Guest Complaints

   (3) Explain various functions performed at Hospitality Desk.

4. Solve *five* questions **2** marks each : [10]

   (1) What are the contents of First aid box ?

   (2) How to take care of Plant materials ?

   (3) Valet Service.

   (4) Draw the format of High Balance Report.

   (5) Guest has complaint about theft of his cash from his room as a GRE how will you handle the situation.

   (6) Explain the fully automated record-keeping system at front office.

Total No. of Questions—**5**]   [Total No. of Printed Pages—**1**

Seat
No.

[5320]-104

B.Sc. (Hospitality Studies) (Second Year) (First Semester)
EXAMINATION, 2018
H3-204 : Principles of Management
(2016 PATTERN)

Time : Two Hours   Maximum Marks : 40

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

1.   Explain the following terms (any *five*) :   [10]
(*a*)   Organising
(*b*)   Management
(*c*)   Downward communication
(*d*)   Controlling
(*e*)   Planning
(*f*)   Staffing

2.   (*a*)   Write in short the planning process.   [05]
(*b*)   Explain any *two* types of Leadership.   [05]

3.   (*a*)   Explain any *two* types of organization.   [05]
(*b*)   Explain the need for co-ordination in Hotels.   [05]

4.   (*a*)   What are the benefits of motivated employees ?   [05]
(*b*)   Write in brief Henri Fayol's Management Theory.   [05]

5.   (*a*)   Explain the importance of communication for effective
operations.   [05]
(*b*)   Describe the process of controlling.   [05]

Total No. of Questions—4] [Total No. of Printed Pages—4

Seat
No.

[5320]-105

B.Sc. (Hospitality Studies) (Second Year) (First Semester)
EXAMINATION, 2018

HS-205 : BASIC PRINCIPLES OF ACCOUNTING

(2016 PATTERN)

Time : Two Hours   Maximum Marks : 40

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

(ii) Use of pocket calculator is allowed.

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

(i) V.P.O.

(ii) Bad Debts

(iii) Capital

(iv) Nil Balance

(v) Trial Balance.

(b) Write one word/phrase for the following :   [5]

(i) Amount irrecoverable from debtors.

(ii) Initial amount invested in a business by proprietor.

(iii) Any amount paid by front office of a hotel on behalf of and chargeable to guest.

P.T.O.

(*iv*)   List of balances of all ledger accounts.

(*v*)   Total of debit side of an account equals to the total of credit side of an account.

2.   Attempt any *two* of the following :   [10]

(*a*)   Write short note on (any *one*) :

(*i*)   Classification of Accounts

(*ii*)   Capital Expenditures.

(*b*)   From the following prepare special functions day book :

March 1   Bill No. 117, Private Birthday Party 150 covers @ Rs. 200 per cover. Wine and Tobacco Rs. 2,500 Account to Mr. Nitin Raje.

March 5   Bill No. 119, Wedding Reception 300 covers @ Rs. 350 per cover. Wine and Tobacco Rs. 7,000 Account to Mr. Shinde.

March 6   Lunch on party of Pune Sports Club 100 covers @ Rs. 200 per cover. Wine and Tobacco Rs. 15,050 Account to Mr. Sanjiv, Bill No. 125.

March 10   Bill No. 140, Labour Union Meeting 80 covers @ Rs. 150 per cover, account to Ms. Revati, Secretary and Wine and Tobacco of Rs. 7,000.

(*c*)   State True *or* False :

(*i*)   Drawing made by proprietor increases his capital.

(*ii*)   An entry appears on both the sides of cash book is contra entry.

(*iii*) Stock is always valued at cost price only.

(*iv*) Unpaid wages means outstanding wages.

(*v*)   Trading Account shows trading results only.

3. Attempt any *two* of the following :   [10]

(*a*) Answer the following questions (any *one*) :

(*i*)   What is the difference between Trade Discount and Cash Discount ?

(*ii*) Explain the steps for balancing of ledger account.

(*b*) From the following prepare a Trial Balance :

Particulars	Rs.	Particulars	Rs.
Capital	3,70,000	Drawings	50,000
Machinery	3,00,000	Sales	3,00,000
Purchases	2,00,000	Stock	1,30,000
Carriage Inward	20,000	Carriage outward	25,000
Rent Received	25,000	Returns outward	30,000

(*c*) Fill in the blanks :

(*i*)   Capital shows .... balance.

(*ii*) All Real Accounts show .... balance.

(*iii*) Cash discount is earned when cash is ....

(*iv*) Only .... purchases are recorded in Purchases Book.

(*v*) Goods withdrawn for personal use of a proprietor should be charged to .... account.

4. From the following information prepare Trading Account and Profit and Loss Account for the year ending 31st March 2014 :   [10]

Particulars	Rs.	Particulars	Rs.
Opening Stock	15,650	Purchases	33,400
Purchases Returns	3,260	Sales	76,450
Sales Returns	2,400	Wages	4,600
Closing Stock	28,400	Carriage Inward	1,650
Kitchen Expenses	3,500	Salary	8,700
Advertisement	9,000	Discount Allowed	760
Rent and Taxes	6,340	Commission Received	9,000
Insurance	2,900	Rent Received	4,500
Bad Debts	250	Profit on currency	
Carriage outward	1,860	exchange	2,300
Printing and Stationery	1,200	Commission	900

Total No. of Questions—**5**]   [Total No. of Printed Pages—**2**

Seat
No.

[5320]-106

S.Y. B.Sc. (HS) (I Sem.) EXAMINATION, 2018

HS-206 : THE SCIENCE OF HOTEL ENGINEERING

(2016 PATTERN)

Time : Two Hours   Maximum Marks : 40

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

(*ii*)   Neat diagram must be drawn wherever necessary.

(*iii*)   Use of electronic pocket calculator is allowed.

(*iv*)   Assume suitable data if necessary.

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

(1)   MCB

(2)   UPS

(3)   De-humidifiers

(4)   BTU

(5)   Ammonia

(6)   Ozone layer

(7)   WC

(8)   S Trap

(9)   Land filling

(10)   Split AC

(11)   Decibels

(12)   Faucets

2. Answer the following (any *two*) : [2×5=10]

 (*a*) Explain vapour compression refrigeration system with the help of a neat diagram.

 (*b*) Draw neat sketch of window A/c. Distinguish between Central A/c and unitary A/c.

 (*c*) Give the importance of Engineering Department in Hotel.

3. Answer the following (any *two*) : [2×5=10]

 (*a*) Write Ammonia as a Refrigerant.

 (*b*) What are the sources of water pollution in Hotel ?

 (*c*) Write the factors affecting comfort of A/c.

4. Answer the following (any *two*) : [2×5=10]

 (*a*) Explain the types of fire extinguishers.

 (*b*) What are various Audio-Visual equipments used in a hotel ? Explain maintenance of computers.

 (*c*) Calculate the electricity bill for the month of April with the following electricity consumption :

  (*i*)   Tube light 20 W 3 Nos. 4 hrs/day

  (*ii*) Oven 1 kW 2 Nos. 2 hrs/day

  (*iii*) Music system 600 W 3 Nos. 1 hr/day

  The cost of electricity is ₹ 6 per unit.

Or

5. Answer the following (any *two*) : [2×5=10]

 (*a*) Explain the importance of Energy Conservation in a hotel.

 (*b*) Name and draw any *five* plumbing fixtures.

 (*c*) Write a short note on uses of solar energy in Hotel Industry.

Total No. of Questions—7]   [Total No. of Printed Pages—3

Seat
No.   **[5320]-11**

B.Sc. (Hospitality Studies) (First Year) EXAMINATION, 2018

HS-101 : FUNDAMENTALS OF FOOD PRODUCTION PRINCIPLES

(2016 PATTERN)

Time : Three Hours   **Maximum Marks : 80**

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

(*ii*) Attempt any **5** questions from Question Nos. **2** to **7**.

(*iii*) Draw neat diagrams wherever necessary.

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

(*i*) Stock

(*ii*) Consomme

(*iii*) Batonnette

(*iv*) Cloves

(*v*) First-Aid

(*vi*) Simmering

(*vii*) Wedges

(*viii*) Hydrogenated fat

P.T.O.

(*ix*) Poaching

(*x*)   Roasting

(*xi*) Garnishes

(*xii*) Roux

(*b*) Explain the following preparation terms (any *five*) : [5]

(*i*)   Peeling

(*ii*) Grinding

(*iii*) Marination

(*iv*) Pureeing

(*v*)   Blending

(*vi*) Beating.

(*c*) Match the following : [5]

(*i*)   Vegetable cut — Quail

(*ii*) Cut of fish — Semolina

(*iii*) Egg — Darne

(*iv*) Egg yolk — Julienne

(*v*)   Wheat — Mayonnaise.

2. (*a*) Make a classification chart of soups. [6]

(*b*) List any **4** types of milk available in market. [4]

(*c*) Write short notes on any *two* types of food texture. [2]

3. (*a*) Differentiate between herbs and spices. [4]

(*b*) List reasons for cooking of food. [4]

(*c*) Write short note on Boiling. [4]

4. (*a*) Explain the features of Indian food preparations. [6]

(*b*) Differentiate between : [6]

(*i*) Sauteing — Deep frying

(*ii*) Direct steaming — Indireect steaming

5. (*a*) Write a recipe for making 1 ltr. mayonnaise. [4]

(*b*) List 10 electrical equipments used in kitchen. [5]

(*c*) Draw a classical brigade for a 3-Star Hotel. [3]

6. (*a*) Explain Radiation as a process of heat transfer. [2]

(*b*) What points to be followed under personal hygiene in kitchen ? [6]

(*c*) Write short note on food pigments. [4]

7. (*a*) List and explain thickening agents for food. [6]

(*b*) What are the factors which influence food habits ? [6]

Total No. of Questions—9]   [Total No. of Printed Pages—4

[5320]-12

B.Sc. (Hospitality Studies) (First Year) EXAMINATION, 2018

HS-102 : FUNDAMENTALS OF FOOD AND BEVERAGE
SERVICE METHODOLOGY

(2016 PATTERN)

Time : Three Hours   Maximum Marks : 80

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

(*ii*)   Solve any *seven* questions from the remaining. *All* questions
carry equal marks.

(*iii*)   Draw neat diagrams wherever necessary.

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

(*i*)   Motel

(*ii*)   Supper

(*iii*)   Lager

(*iv*)   Wort

(*v*)   Suivant KOT

(*vi*)   Tisanes

(*vii*)   Drive in

(*viii*) Tonic water

P.T.O.

(*ix*)   Side board

(*x*)   Automats

(*xi*)   Cover

(*xii*)   Abouyer.

2.   (*a*)   Define buffet. Explain types of buffets.   [4]

(*b*)   Explain any *four* points to be considered while setting a buffect.   [4]

(*c*)   List any *four* equipments used for buffet set up.   [2]

3.   (*a*)   Classify Non-Alcoholic Beverages.   [3]

(*b*)   Give 2 examples of each.   [3]

(c)   Explain any *two* coffee making methods.   [4]

4.   (*a*)   What points are to be considered while planning a menu ? Write any *four* points.   [4]

(*b*)   Plan a set Menu in a sequence with the following courses :   [6]

(*i*)   Sorbet

(*ii*)   Farineux

(*iii*)   Potage

(*iv*) Entremets

(*v*) Rôti

(*vi*) Hors d'oeuvres.

5. (*a*) Give and elaborate any *five* etiquettes required for Food & Beverage service personnel. [5]

(*b*) Explain interdepartmental relation of Food and Beverage service department with Housekeeping and food production departments. [5]

6. (*a*) Differentiate between : [6]

(*i*) A la carte and Table d'hôtel menu.

(*ii*) Mis-en-place and Mis-en-scene.

(*b*) Draw and explain any 4 speciality equipments and its uses. [4]

7. (*a*) Define Beer. Explain the manufacturing process of beer. [6]

(*b*) Explain any *four* faults of beer. [4]

8. (*a*) Name the Auxiliary areas of Food and Beverage Department and explain each. [6]

(*b*) Draw the organisational structure of Food and Beverage Department in a five star hotel. [4]

9. (*a*) Explain the Room service cycle. [6]

(*b*) Explain any *four* types of single point service. [4]

Total No. of Questions—**10**]   [Total No. of Printed Pages—**3**

Seat No.

[5320]-13

B.Sc. (Hospitality Studies) (First Year) EXAMINATION, 2018

HS-103 : ROOMS DIVISION TECHNIQUES

(2016 PATTERN)

Time : Three Hours   **Maximum Marks : 80**

N.B. :— (*i*)   Both the sections to be attempted in the same answer-sheet.

(*ii*) Q. No. **1** and Q. No. **6** are compulsory questions.

(*iii*) Out of the remaining questions, attempt any *three* questions from each section.

Section I

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

(*a*)   Cabana

(*b*)   DL

(*c*)   Front of the house areas

(*d*)   Johnny Mop

(*e*)   Weekly Cleaning

(*f*)   Crib bed

2.   (A)   Classify the 'cleaning equipments'.   [05]

(B)   Explain the Job description of Executive Housekeeper. [05]

P.T.O.

3. (A) Explain the co-ordination of Housekeeping department with : [05]

   (1) Security department

   (2) Food and Beverage service department

(B) Draw an 'Organisation structure' of Housekeeping department of Large Hotel. [05]

4. (A) Explain the cleaning procedure of Vacant Room. [05]

(B) List down the 'Work routine' for Floor supervisor. [05]

5. (A) Write short notes on (any *two*) : [05]

   (1) Storage criteria for Cleaning Agents

   (2) Second service

   (3) Importance of Control Desk

(B) Explain the control procedure for different types of keys.

[05]

Section II

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

   (1) CIP

   (2) Duplex

   (3) Sleep out

   (4) Motel

   (5) Paging

   (6) VPO

7. (A) Define 'Hotel' and explain the classification of Hotel on the basis of 'size'. [05]

(B) List down 5 manual and 5 automated equipments used on Front Desk. [05]

8. (A) Explain the various types of 'Room Rates'. [05]

(B) Describe the procedure for VIP arrival. [05]

9. (A) Draw and explain the following formats : [05]

(1) Density chart

(2) Message slip

(B) Explain 'Safe Deposit' Procedure. [05]

10. (A) Write short notes on (any *two*) : [05]

(1) Overbooking

(2) Role of Bell Desk

(3) Departure notification

(B) Explain the procedure for 'Room Change'. [05]

Total No. of Questions—**4**] [Total No. of Printed Pages—**2**

Seat
No.

[5320]-14

B.Sc. (Hospitality Studies) (First Year) EXAMINATION, 2018

HS-104 : TOURISM OPERATIONS

(2016 PATTERN)

Time : Three Hours Maximum Marks : 80

N.B. :— *All* questions carry equal marks.

1. Explain the following terms with examples (any *ten*) : [20]

    (*i*) Agro Tourism

    (*ii*) Sports Tourism

    (*iii*) Travel Agent

    (*iv*) Social Tourism

    (*v*) Senior Citizen Tourism

    (*vi*) Religious Tourism

    (*vii*) F.H.R.A.I.

    (*viii*) Tours

    (*ix*) Visitor

    (*x*) Water Tourism

    (*xi*) Space Tourism

    (*xii*) International Tourism

    (*xiii*) Inbound Tourism

    (*xiv*) V.F.R.

    (*xv*) Transit

2. Answer the following (any *five*) : [20]

    (*i*)   List and explain Economic Impact of Tourism.

    (*ii*)   Explain the secondary constituents of Tourism Industry.

    (*iii*) What are the various modes of Transport that can be used by tourist ?

    (*iv*) Comment on present status of tourism in Maharashtra.

    (*v*)   Explain the functions of an Escort.

    (*vi*) What role does NGO play in making a responsible tourists ?

    (*vii*) Explain any *four* types of VISA.

3. Write short notes the following (any *five*) : [20]

    (*i*)   Employment Generation

    (*ii*)   Thomas Cook Grand Circular Tour

    (*iii*) Package Tour

    (*iv*) Popular Tourist destinations in India

    (*v*)   Political Impact of Tourism

    (*vi*) MTDC

    (*vii*) Types of Travel Agency

4. Answer the following (any *two*) : [20]

    (*i*)   Define Itinerary and various points to be considered while planning an itinerary.

    (*ii*)   List and explain the various Travel Formalities to be undertaken to Travel Abroad.

    (*iii*) What do you mean by Passport ? List the various documents required for a passport.

    (*iv*) Explain the various career opportunities for Tourism Professionals.

Total No. of Questions—7]　　　　[Total No. of Printed Pages—4

Seat
No.

[5320]-15

B.Sc. (Hospitality Studies) (First Year) EXAMINATION, 2018

HS-105 : FOOD SCIENCE

(2016 PATTERN)

Time : Three Hours　　　　Maximum Marks : 80

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

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

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

(1)　Hygiene

(2)　Food spoilage

(3)　Relative density

(4)　Boiling under pressure

(5)　Smoking point

(6)　pH

(B)　Match the following :　　　[10]

I		II
(1)　Yeast	—	Vitamin E
(2)　Prevention of Rancidity	—	Fermentation of sugar
(3)　Staphylococcus	—	Contaminated chicken
(4)　Coffee	—	Binary fission
(5)　Emulsion	—	100°C

P.T.O.

(6) Danger zone — Chicory

(7) Bacteria — Food poisoning

(8) Boiling point of water — Oil in water

(9) Salmonellosis — 5 – 63°C

(10) Sol — Sugar

— Colloidal chemistry of

solid in liquid

— 0°C

2. (A) Differentiate between Food Poisoning and Food Infection. Give S.I. unit of Area and Volume. [6]

(B) Describe "Botulism" on the basis of :

(1) Responsible micro-organism [1]

(2) Any *two* foods involved [2]

(3) Any *two* symptoms [2]

(4) One preventive measure [1]

3. (A) Explain any *six* natural toxins occurring in food. [6]

(B) Define Food Additives. Give any *four* types of Food Additives with example. [6]

Or

Define cross contamination with *two* examples and *two* preventive measures.

4. (A) Explain the importance of hygiene and sanitation in food industry. [6]

(B) List any *two* spoilage indicators in the following : [6]

    (1) Butter

    (2) Canned foods

    (3) Fish

    (4) Spinach

    (5) Groundnuts

    (6) Cereal grains

Or

Why is pest control necessary in Food Industry ? Give *two* control measures each for Rats, Houseflies.

5. (A) Explain any *three* factors affecting growth of micro-organisms. Give any *three* uses of micro-organisms in food industry. [6]

(B) What is the importance of protective clothing in catering industry ? Why is protective display of food necessary ? [6]

6. (A) Explain the concept of HACCP in the catering industry.[6]

(B) Define Food Adulteration. Name the food adulterant and simple test to detect them in the following foods : [6]

Milk, Semolina, Tea, Turmeric

Or

Explain any *six* non-bacterial metal poisoning.

7. (A) Give any *three* sanitary practices to be followed by a food handler while working in the kitchen. Convert 50°C to F.

[6]

(B) Give *three* examples of desirable browning and any *three* ways to prevent undesirable browning in foods. [6]

Or

Why are food standards necessary ? Explain any *two* food standards in India.

Total No. of Questions—**7**]　　　　[Total No. of Printed Pages—**3**

Seat
No.

[5320]-16

B.Sc. (Hospitality Studies) (First Year) EXAMINATION, 2018

HS : 106 – PRINCIPLES OF NUTRITION

(2016 PATTERN)

Time : Three Hours　　　　　　　　Maximum Marks : 80

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

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

1.　(A)　Define the following terms :　　　　　　　　　　[10]

　　　　(1)　Junk food

　　　　(2)　Health

　　　　(3)　Overnutrition

　　　　(4)　Cholesterol

　　　　(5)　Fat

　　　　(6)　Non-essential amino acid

　　　　(7)　Hydrogenation of oil

　　　　(8)　Hollow calories

　　　　(9)　Oedema

　　　　(10)　Balanced diet

　　(B)　Give the food sources of the following foodstuffs (any *five*) :

　　　　　　　　　　　　　　　　　　　　　　　　　[10]

　　　　(1)　Fibre

　　　　(2)　Incomplete protein

P.T.O.

(3)   Antioxidants

(4)   Vitamin E

(5)   Niacin

(6)   Iodine

2.   Give reasons for the following (any *six*) :   [12]

(*i*)   Khichdi is better source of food than plain dal and rice.

(*ii*)   Salt should be fortified with iodine.

(*iii*)   A person should always have balanced diet.

(*iv*)   Fats should not be consumed in excess.

(*v*)   We should drink fresh lime juice in summer.

(*vi*)   An obese person should have daily intake of salads.

(*vii*)   We should not add soda while cooking food.

3.   (A)   A diet provides 2500 kcal of energy. Out of that 350 gms is carbohydrates. Protein content is 50 gms. Fibre is 20 gms. Calculate the fat content of the diet.   [6]

(B)   Write the deficiency disease for the following :   [6]

(1)   Iron

(2)   Vitamin K

(3)   Vitamin A

(4)   Calcium

(5)   Vitamin B_1

(6)   Ascorbic acid

4. (A) Plan a balanced lunch diet for a college going girl who is 18 yrs. old who is a non-vegetarian. [6]

(B) Write a short note on water balance. [6]

5. (A) Give any *six* ways to preserve the nutrients while cooking food. [6]

(B) List *five* basic food groups with examples. Give guidelines for using these food groups. [6]

6. (A) Write short notes on (any *two*) : [6]

(1) Functions of fats

(2) Excess of carbohydrates

(3) Importance of dictary fibre in diet.

(B) Differentiate between (any *two*) : [6]

(1) Complete protein and incomplete proteins

(2) Essential amino acid and non-essential amino acid

(3) Saturated fat and unsaturated fat

7. State any *one* food to be avoided and *one* food to be recommended for the following disorders : [12]

(1) Dysentery

(2) Fever and infection

(3) Heart related diseases

(4) Diabetes

(5) Peptic ulcers

(6) Constipation

Total No. of Questions—**5+5**]   [Total No. of Printed Pages—**6**

Seat
No.

[5320]-17

B.Sc. (Hospitality Studies) (First Year) EXAMINATION, 2018

HS-107 : COMMUNICATION SKILLS (ENGLISH/FRENCH)

(2016 PATTERN)

Time : Three Hours   Maximum Marks : 80

N.B. :— (*i*) Section I and II (English and French) to be solved on separate answer-sheets.

(*ii*) Each section carries equal marks.

(*iii*) Question No. **1** in each section is compulsory.

(*iv*) Answer any *three* questions from the remaining four in each section.

SECTION I

1. Write an application for the post of "Captain" in Food and Beverage Department of a 5-star hotel. Also draft your Bio-data. Assume necessary data. [10]

2. (*a*) What are the elements of communication ? Explain the importance of feedback. [5]

   (*b*) A staff member of Food and Beverage Department has been coming and reporting late for the work. Draft a MEMO from the F & B Manager about his late reporting to work. [5]

P.T.O.

3. (*a*) Explain the importance of writing a Log Book. [5]

(*b*) What are the various styles of Listening ? [5]

4. (*a*) A guest of a 5-star hotel was given his wake-up call late, due to which his flight was missed. Draft a letter of apology as yourself Front Office Manager. [5]

(*b*) List down the points to be kept in mind while transferring calls (telephones). [5]

5. (*a*) Prepare a report on any activity conducted in your society (cultural/sports). [5]

(*b*) Explain the difference between positive body language and negative body language. [5]

SECTION II

1. (A) Conjuguez des verbs au présent (any *three*) : [3]

(Conjugate the verbs in Present Tense)

(*a*) Je.......................(chercher) une correspondante.

(*b*) Nous.......................(avoir) un chien.

(*c*) Vous.......................(arriver) en bateau.

(*d*) ....(ajouter) du sél.

(*e*) Je.......................(finir) le devoir.

(*f*) ....(être) à l'heure.

(B) Quelle est la date ? (any *two*) :   [2]

(What is the date ?)

(*a*)   Tuesday 1st August, 2017.

(*b*)   Sunday 10th December, 2000.

(*c*)   Thursday 22nd January, 2008.

(*d*)   Wednesday 30th September, 1995.

(C) Quelle heure est-il ? (any *two*) :   [2]

(What time is it ?) :

(*a*)   2 : 30 a.m.

(*b*)   5 : 20 p.m.

(*c*)   12 : 00 a.m.

(*d*)   10 : 05 p.m.

(D) Mettez le bon mesure (any *two*) :   [1]

(Put the correct measure) :

(*a*)   ....d'eau.

(*b*)   ....de bière.

(*c*)   ....de tomates.

(*d*)   ....de persil.

(E) Ecrivez les nombres en lettres (any *four*) :   [2]

(Write the numbers in words) :

(*a*)   25

(*b*)   95

(*c*)   12

(*d*)   74

(*e*)   30

(*f*)   100*e*

2. (A) Planifiez un menu de 5 cours en donnant un exemple de chaque cours : [4]

(Plan a 5 course menu (French classical giving *one* example of each course)

(B) Expliquez des termes en anglais (any *six*) : [6]

(Explain the terms in English)

(*a*) la chaise

(*b*) la fourchette

(*c*) cruet

(*d*) Dépêchez-vous

(*e*) Pétillant

(*f*) Millésime

(*g*) la nappe

(*h*) sec

3. (A) Expliquez des termes en anglais (any *seven*) : [7]

(Explain the terms in English) :

(*a*) à la broche

(*b*) pelit four

(*c*) blini

(*d*) tisane

(*e*) quiche

(*f*) mise en place

(*g*) confit

(*h*)   roux

(*i*)   crème anglaise

(*j*)   couvert.

(B)   Nommez deux vins de Loire.   [2]

    (Name *two* wines of the Loire region.)

(C)   Nommez un vin d'Alsace.   [1]

    (Name *one* wine of the Alsace region.)

4.   (A)   Donnez des équivalents en anglais (any *three*) :   [3]

    (Give the equivalents in English) :

(*a*)   sauge

(*b*)   une mangue

(*c*)   le poivre

(*d*)   le girofle

(*e*)   prune

(*f*)   l'ail.

(B)   Donnez des équivalents en français (any *three*) :   [3]

    (Give the equivalents in French) :

(*a*)   capsicum

(*b*)   lime

(*c*)   fish

(*d*)   cherry

(*e*)   wheat

(*f*)   mutton.

(C) Représentez la brigade de restaurant par un organigramme. [4]
(Represent the restaurant brigade with the help of a flow chart in French.)

5. (A) Liez A avec B : [4]
(Match the following) :

	'A'		'B'
(*a*)	A friend arrives	(*i*)	Félicitations
(*b*)	You are unhappy about things	(*ii*)	Au revoir !
(*c*)	You are leaving on vacation	(*iii*)	Salut !
(*d*)	You meet the winner of a competition.	(*iv*)	Ça ne va pas du tout

(B) Traduisez en anglais : [6]
(Translate into English) :

Entre Collègues

— Très heureux de vous voir !

— Enchantée

— Avez-vous fait bon voyage ?

— Parfait. Merci beaucoup

— Comment va votre famille ?

— Très bien merci. J'espère tout va bien chez vous ?

— Tout à fait. Je vous remercie.

Total No. of Questions—**9**]　　　　[Total No. of Printed Pages—**3**

Seat No.	

[5320]-18

B.Sc. (Hospitality Studies) (First Year) EXAMINATION, 2018

HS-108 : INFORMATION SYSTEMS

(2016 PATTERN)

Time : Three Hours　　　　　　　　**Maximum Marks : 80**

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

(*ii*)　Attempt any *seven* questions from the remaining.

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

(1)　Broadband

(2)　Domain

(3)　RAM

(4)　CSMA

(5)　Worm

(6)　Node

(7)　Adware

(8)　Workstation

(9)　SPAM

(10)　Surfing

(11)　Server

(12)　Blog

P.T.O.

2. (A) Explain the functions of search engines. Name and explain any *two* search engines. [5]

(B) With the help of a block diagram explain a computer system. [5]

3. (A) What is wireless computing system ? How is it useful ? [5]

(B) Explain the features of electronic locking system. [5]

4. (A) Explain automated beverage control systems with examples. [5]

(B) What is the role of recipe management system in a kitchen ? [5]

5. (A) What is the importance of artificial intelligence ? [5]

(B) What do you understand by point of sale and enlist its advantages. [5]

6. (A) Distinguish between MAN and WAN. [5]

(B) List down *five* mobile applications used to order food. [5]

7. (A) Explain the different types of keys in a POS keyboard. [5]

(B) What do you understand by Auxiliary Guest services. [5]

8. (A) What are the basic components of automated beverage control system ? [5]

(B) What is network topology ? Describe the *three* network topologies with appropriate examples. [5]

9. (A) Explain the importance of DTP with its features. [5]

(B) Give the keyboard shortcut commands for the following (any *five*) : [5]

(1) Save

(2) Right Allign

(3) Print

(4) Cut

(5) Select all

(6) Underline