

Total No. of Questions : 6]

SEAT No. :

PC-1648

[Total No. of Pages : 3

[6332] - 31

B.Sc. (Hospitality Studies)

H.S. 301: FOOD PRODUCTION - III

(2019 Pattern) (Semester - III)

Time : 3 Hours]

[Max. Marks : 70

Instruction to the candidates:

- 1) All questions are compulsory
- 2) Figures to the right indicate full marks.

Q1) A) Explain the following terms (any ten) :

[10]

- a) Panch phoron
- b) Charmagaz
- c) Machher jhol
- d) Dum
- e) All purpose flour
- f) Creaming
- g) Institutional catering
- h) Crustaceans
- i) Rope mold in bread
- j) Kalia
- k) Payasam
- l) Modak

P.T.O.

B) Answer the following carry five : [10]

- a) Discuss 2 methods of cooking fish
- b) Name any 2 sweets from Bengal
- c) Name any 2 cake faults
- d) Write 2 characteristics of Hospital catering.
- e) Name 2 snax from gujrat
- f) Name any 2 dishes from Goa.

Q2) Solve any two of the following questions : [10]

- a) Enlist and explain any five ingredients used in Bread Making.
- b) Explain the Duties and responsibilities of larder chef.
- c) Write short note on any two of the following cuisine
 - i) Maharashtrian cuisine
 - ii) Kashmiri cuisine
 - iii) Parsi cuisine.

Q3) Solve any two of the following questions : [10]

- a) Plan a 5 course punjabi festive menu with narration for the dishes.
- b) Enlist any four methods of cake making and explain any two methods briefly.
- c) Explain any five cuts of fish with neat labelled diagram.

Q4) Solve any two of the following questions : [10]

- a) Explain any two mixing methods for preparing cookies.
- b) Briefly explain any two of the following.
 - i) Standard yeild
 - ii) Portion size
 - iii) Standard purchase specification
- c) Write short note on any two of the following cooking techniques
 - i) Dum phukt
 - ii) Kadai
 - iii) Tandoor

Q5) Solve any two of the following questions :

[10]

- a) Explain any five steps in bread making process.
- b) Explain any two types of cookies in detail.
 - i) Piped cookies
 - ii) Rolled cookies
 - iii) Ice box cookies
- c) State the factors influencing volume forecasting.

Q6) Solve any two of the following questions :

[10]

- a) State the principles of menu planning.
- b) Write short note on any two types of catering
 - i) Industrial catering
 - ii) Institutional catering.
 - iii) Banqueting.
- c) Enlist any five tools & equipment in the larder department.



Total No. of Questions : 8]

SEAT No. :

PC1649

[6332]-32

[Total No. of Pages : 2

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

HS - 302 : FOOD AND BEVERAGE SERVICE - III

(2019 Pattern) (Semester - III)

Time : 3 Hours]

[Max. Marks : 70

Instructions to the candidates:

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

Q1) Explain the following terms :

[10]

- a) Proof
- b) Trocken
- c) Feni
- d) Fore shots
- e) Triple sec
- f) Espumante
- g) Sekt
- h) A.O.C.
- i) Jigger
- j) Solera
- k) Angel's share
- l) Vinification

Q2) Solve the following :

[10]

- a) Name two indian winery with region.
- b) Name two variety of Red and white grapes.
- c) Give 2 brands of single matt whisky.
- d) Give 2 brands of cognac.
- e) Name any 2 coffee flavoured liqueur.

P.T.O.

- Q3)** Attempt the following : **[10]**
- a) List and explain any 2 liqueur manufacturing process.
 - b) List and explain any 5 equipments used for making cocktail.
- Q4)** a) Explain pot still distillation method with neat and suitable diagram. **[6]**
 b) Write rules for making cocktails. **[4]**
- Q5)** a) Explain the manufacturing process of Rum. Give 2 example of brands of Rum. **[5]**
 b) Define aperitif. Explain types of aperitif with 2 examples. **[5]**
- Q6)** a) Give recipes for the following any 3 cocktails. **[6]**
- i) Margarita
 - ii) Pina colada
 - iii) Kamikaze
 - iv) Mojito
- b) List any 2 wine producing regions of Italy with 2 example of wine. **[4]**
- Q7)** a) Explain step by step methods champenoise process with 2 brand of champagne. **[6]**
 b) What is port? List any 2 styles of port. **[2]**
 c) Define wine. Explain the following wine **[2]**
- i) organic wine
 - ii) fortified wine
- Q8)** Solve the following. **[10]**
- a) Differentiate between cognac and Armagnac.
 - b) Write a short note on manufacturing of Red wine.

x x x

Total No. of Questions : 8]

SEAT No. :

PC-1650

[Total No. of Pages : 2

[6332]-33

B.Sc (H.S.)

HS - 303 : ACCOMMODATION OPERATIONS - I

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

Time : 3 Hours]

[Max. Marks : 70

Instructions to the candidates :

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

Q1) Answer any Ten terms

[10]

- a) Silverfish
- b) Ecotel
- c) Discarded lines
- d) OPL
- e) Drycleaning
- f) Floor limit
- g) ARR
- h) GHC
- i) Housecircuit
- j) Folio
- k) Kenzan
- l) DRR

OR

Q2) a) Explain the advantages of contract cleaning?

- b) Explain five measures taken to prevent accidents?

[5 + 5 = 10]

P.T.O.

- Q3)** a) Explain the prevention & control of cockroaches and Bed Bugs.
b) Write any five ecofriendly measures used in housekeeping Department.
[5 + 5 = 10]
- Q4)** a) Write details of clasifying linen.
b) Explain difference between OPL and commercial laundry.
[5 + 5 = 10]
- Q5)** a) What is conditioning of plant & why it is important?
b) Write and explain any five laundry equipments.
[5 + 5 = 10]
- Q6)** a) Draw and explain Daily report and GHC.
b) Write the formulae to calculate.
i) RevPAR
ii) Double Occupancy %
[5 + 5 = 10]
- Q7)** a) What is the role of Hospitality Desk?
b) What is charge privileges?
[5 + 5 = 10]
- Q8)** a) Explain the process of handling theft in the guest room.
b) What are the benefits of Automatic Record Keeping?
[5 + 5 = 10]



Total No. of Questions : 5]

SEAT No. :

PC-1651

[Total No. of Pages : 2

[6332] - 35

B.Sc. (HS)

HS - 308: Communication Skills - I
(2019 Pattern) (Semester - III)

Time : 2 Hours]

[Max. Marks : 35

Instruction to the candidates:

- 1) *Q. 1 is compulsory.*
- 2) *Answer any three questions from Q. 2 to Q. 5.*
- 3) *Draw neat clean diagram if required.*

Q1) Define following (any 5 out of 7) :

[5]

- a) Log Book
- b) Empathetic Listening
- c) Feed back
- d) Interview
- e) Non-verbal communication
- f) Memo
- g) Report writting

Q2) a) Define communication & Discuss importance of Communication. **[5]**

b) Explain telephone Etiquettes in Hospitality industry **[5]**

P.T.O.

Q3) Explain following [10]

- a) Define Body language. Explain correct gestures and Facial expressions.[5]
- b) Explain following barriers with examples (any 2) [5]
 - i) Environmental Barries
 - ii) Emotional Barriers
 - iii) Organizational Barriers

Q4) Answer the following : [10]

- a) Write a Report on visit to industrial canteen. [5]
- b) Distinguish between verbal and nonverbal communication [5]

Q5) Answer the following : [10]

- a) Enlist & Explain advantage & disadvantages of Oral communication [5]
- b) Write a review on your favourite restaurent [3]
- c) Tips for effective listening [2]



Total No. of Questions : 8]

SEAT No. :

PC1652

[6332]-51

[Total No. of Pages :2

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

HS-501 : ADVANCED FOOD PRODUCTION - I

(2019 Pattern) (Semester- V)

Time : 3 Hours]

[Max. Marks : 70

Instructions to the candidates:

- 1) *Q.1 is compulsory.*
- 2) *All questions carry equal marks.*
- 3) *Draw a neat diagram wherever necessary.*
- 4) *Attempt any six questions from the remaining.*

Q1) Explain the following terms (any 10):

[10]

- a) Fowl
- b) Flambe
- c) Aldante
- d) Snet
- e) Paprika
- f) Guacamole
- g) Plantain
- h) Sansage
- i) Thawing
- j) Tiramisu
- k) Aging
- l) Rissoto

Q2) Answer in brief (Any 5)

[10]

- a) Write key ingredients used in Italian cuisine.
- b) Explain any 4 cooking methods used in Franch cuisine with classic dish examples.
- c) Give various uses of chocolate.
- d) Explain salient features of Nouvelle cuisine.
- e) Explain the principles of chicken storage.
- f) Classify flour pastry with examples.

P.T.O.

- Q3)** Discuss the following in brief: [10]
- a) Functions of Food Additives.
 - b) Food Preservatives with examples and types.
 - c) Thickening Agents with examples.
 - d) Sweetning Agents with types & examples.
 - e) Anticaking agents & uses.
 - f) Nutrient suppliments and uses.
- Q4)** Write a short note on (Any 4) [10]
- a) Hante cuisine
 - b) Mexican cuisine
 - c) Cuisine of Spain
 - d) German cuisine
 - e) Caribbean cuisine
- Q5)** Answer the following (Any 2) [10]
- a) Explain different types of chocolate.
 - b) Write the recipe of short crust pastry and mention products uses short crust pastry.
 - c) Describe the various fillings used in chocolates.
- Q6)** Elaborate the following (Any 2) [10]
- a) Factors influence the kitchen design.
 - b) Ingredients used in Icing.
 - c) Filling and its types used in Icing.
- Q7)** Answer any 2 questions from following. [10]
- a) Describe chocolate manufacturing process.
 - b) Explain any 5 Garbage disposal method.
 - c) Elaborate the factors affect the tenderness of meat.
- Q8)** Describe any 2 of the following: [10]
- a) Plan a French Menu for the deligates coming for convention in Delhi. Illustrate each dish.
 - b) Define offals and explain each in brief.
 - c) Explain the points for placements of equipment & draw a layout of coffee shop kitchen.



Total No. of Questions : 8]

SEAT No. :

PC1653

[Total No. of Pages : 3

[6332]-52

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

HS - 502 : ADVANCED FOOD AND BEVERAGE SERVICE -I

(2019 Pattern) (Semester - V)

Time : 3 Hours]

[Max. Marks : 70

Instructions to the candidates:

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

Q1) Explain the following terms (Any Ten) :

[10]

- a) Informal function
- b) Organic food
- c) Fixed cost
- d) Off Premises Catering
- e) Flambe
- f) Aromatized wine.
- g) APC
- h) BEO
- i) Finger Buffet
- j) Centralized Room Service
- k) Caviar
- l) Steward Errand Card

P.T.O.

Q2) Explain the following (Any Two) :

- a) Define Room Service. Draw & explain any two formats used in Room Service. [5]
- b) Write down advantages and disadvantages of Guéridon service. [5]
- c) Draw a neat format of BFP. [5]

Q3) Write short notes (Any Two) : [10]

- a) Scandinavian Buffet.
- b) Obstacles of F&B control.
- c) Sales Budget.

Q4) Explain the following (Any Two) [10]

- a) Write down few techniques used in molecular Gastronomy.
- b) Write down advantages of organic food.
- c) Explain any two pricing methods.

Q5) Write down the cover accompaniment? & method for following guéridon preparations (Any Two) : [10]

- a) Pineapple Flambe'
- b) Melon Frappe'
- c) Châteaubriand

Q6) Answer any Two :

[10]

- a) Draw any 5 banquet seating arrangements & explain
- b) Explain Labour Cost & overheads budget
- c) Write down the duties of RSOT

Q7) Answer any Two :

[10]

- a) Explain the elements of Costs - Material cost & Labour cost with examples.
- b) Write a note on GMF.
- c) Write special equipment used on Guéridon trolley.

Q8) Explain the following (Any Two) :

[10]

- a) Draw a neat diagram of F&B control cycle & explain planning phase.
- b) Explain the state Banquet Toast procedure.
- c) Plan a 5 course continental menu with suitable wines.



Total No. of Questions : 6]

SEAT No. :

[Total No. of Pages : 2

PC1654

[6332]-53

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

HS - 503 : ADVANCED ACCOMMODATION OPERATIONS - I
(2019 Pattern) (Semester - V)

Time : 3 Hours]

[Max. Marks : 70

Instructions to the candidates:

- 1) All questions from both sections is compulsory.*
- 2) Draw neat diagrams formats wherever necessary.*

SECTION - I

Q1) Explain the following terms (any 5)

[5×1=5]

- a) Bin card
- b) Focal point
- c) Budetory Control
- d) Hanging Garden
- e) ROL
- f) Bonsai
- g) Refurbishing

Q2) Write short Note on (any 3)

[3×5=15]

- a) Indentification & selection of supplier.
- b) Redecoration.
- c) Housekeeping room cost.
- d) Snag list.

Q3) Write down the following (any 3)

[3×5=15]

- a) Enlist the 'Principles of Design'? Explain any three principles in details.
- b) Explain how do we take care & maintain the indoor plants within a hotel property.
- c) Explain Purchase procedure with a help of flow chart.
- d) Define Budget & Write down types of Budget.

P.T.O.

SECTION - II

Q4) Explain the following terms (any 5)

[5×1=5]

- a) Suggestive Selling
- b) Return Reservation
- c) POS
- d) Rule of Thumb
- e) Tent card
- f) CVGR
- g) Credit limit.

Q5) Write short note on (any 3)

[3×5=15]

- a) High Balance Report.
- b) Benefits of Forecasting.
- c) Overbooking.
- d) Night Audit process.

Q6) Write down the following (any 3)

[3×5=15]

- a) Explain the following.
 - i) Offering Alternatives.
 - ii) Top Down Technique.
- b) Discuss the role of Front office Personnel in maximizing occupancy.
- c) Explain the data required for forecasting.
- d) Explain the various selling techniques.



Total No. of Questions : 5]

SEAT No. :

PC-1655

[Total No. of Pages : 2

[6332] - 55

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

HS-508 - COMMUNICATION SKILLS - II

(2019 Pattern) (Semester - V)

Time : 2 Hours]

[Max. Marks : 35

Instructions to the candidates:

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

Q1) Explain the following terms (any 5) :

[5]

- a) Self concept
- b) Motivation
- c) Positive attitude
- d) Horizontal communication
- e) Eustress
- f) Team management
- g) Goal setting

Q2) Write short notes on (any 2) :

[10]

- a) Determinants of personality
- b) Time Robbers
- c) Steps to build positive self-esteem

P.T.O.

Q3) Explain in brief (any 2) : **[10]**

- a) Advantages of the case study method
- b) Explain any 5 strategies to optimize time
- c) The success story of Dr. vithal kamat

Q4) Answer the following (any 2) : **[10]**

- a) Differentiate between external motivation Vs Internal motivation
- b) Explain the techniques of the case study method
- c) Explain the importance of team work.

Q5) Answer any two from the following : **[10]**

- a) Do's and Don't while making the presentation.
- b) Causes of stress
- c) Johari window



Total No. of Questions : 5]

SEAT No. :

PC-1656

[Total No. of Pages : 3

[6332]-56
B.Sc. (H.S.)
HS-509 : Basic Accountancy Skills
(2019 Pattern) (Semester - V)

Time : 2 Hours]

[Max. Marks : 35

Instructions to the candidates :

- 1) *Question No. 1 is compulsory.*
- 2) *Attempt any three questions from Q. No. 2 to Q. No. 5.*
- 3) *Use of simple calculator is permitted.*
- 4) *Figures to right indicate full marks.*

Q1) Answer the following questions. (any five)

[5 × 1 = 5]

- a) Meaning of Accounting.
- b) Two examples of Real Account.
- c) Rule of Nominal Account
- d) Narration
- e) Net profit
- f) Meaning of Guest Weekly Bill.
- g) Types of Trial Balance.

Q2) a) Journalise the following transactions in the books of Bela & Co. **[5]**
2022

April 1 Started business with cash ₹ 50,000.

4 Paid Rent ₹ 3,000

10 Purchased goods for cash ₹ 5,000

15 Purchased goods form Neha ₹ 4,000

30 Paid Wages ₹ 2,600

b) Fill in the blanks. **[3]**

i) Every transaction has one _____ and equal & corresponding _____.

ii) _____ account is debited when goods are withdrawn for personal use.

c) What is Debit balance? **[2]**

P.T.O.

Q3) Write short notes on : (any two) :

[2 × 5 = 10]

- a) Objectives of Hotel Accounting.
- b) Advantages & disadvantages of Journal.
- c) Classification of Accounts.

Q4) a) From the given information prepare a Trial Balance.

[5]

Particulars	₹	Particular	₹
Capital	7,00,000	Drawings	1,00,000
Machinery	6,00,000	Sales	6,40,000
Purchases	4,00,000	Stock	2,60,000
Carriage Inward	40,000	Carriage outward	50,000
Commission Received	50,000	Returns outward	60,000

b) From the following information prepare special functions Day Book. **[5]**

Aug. 1 Bill No. 312 - Private dinner party for 100 persons @ ₹ 200 per cover, Wine and Tobacco ₹ 2,000. Account to Mr. Vijay.

Aug. 9 Bill No. 327- Wedding reception for 300 covers @ ₹ 450 per cover; Wine and Tobacco ₹ 15,000. Account to Mr. Manohar Das.

Aug. 22 Bill No. 345-Private Birthday party for 120 covers @ ₹ 250 per cover; Wine and Tobacco ₹ 1,500. Account to Mr. Dinesh Pradhan.

Q5) Prepare Guests' weekly Bill with the help of details given below.

[10]

Name of Hotel - Hotel Rajmahal.

Name of Guest - Mr. and Mrs. Shrikant Jadhav.

Room No. 405; Room Rate ₹ 5,000; plan - E.P.

Tea ₹ 40 per cup; coffee ₹ 50 per cup.

Breakfast ₹ 250 per person

Lunch ₹ 550 per person

Dinner ₹ 700 per person

Checked in on 9th May at 4.30 A.M.

Checked out on 12th May at 11.00 A.M.

Check out time is 12.00 Noon.

Calculate G.S.T. @ 12% on Apartment, Food and Beverages.

Their charges and credit items during their stay in hotel are given below.

May 9 Charge items - Tea two cups; coffee one cup; breakfast; Newspaper ₹ 10, Lunch; A.N.T.; Cigarettes ₹ 70; Dinner; Deposited ₹ 15,000 as an advance.

May 10 Charge items - E.M.C.; Breakfast with one guest; Telephone ₹ 50, Local Tour ₹ 2,000; Lunch; coffee two cups; Laundry ₹ 200; Dinner.

May 11 Charge items - E.M.C. two cups; Breakfast; Magazine ₹ 100; Telephone ₹ 75; Food sundries ₹ 300; Soft drinks ₹ 160; Dinner; Deposited ₹ 5,000 in their account

May 12 Charge items - E.M.T.; Breakfast; Newspaper ₹ 10; Soft drinks ₹ 100.

Mr. Jadhav settled his bill by cash payment.



Total No. of Questions : 6]

SEAT No. :

PC1657

[6332]-61

[Total No. of Pages :2

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

HS 602 : ADVANCED FOOD PRODUCTION - II

(2019 Pattern) (Semester- VI)

Time : 3 Hours]

[Max. Marks : 70

Instructions to the candidates:

- 1) *All questions are compulsory.*
- 2) *Draw a neat diagram wherever necessary.*

Q1) Explain the following Terms (any Ten):

[20]

- a) Sushi
- b) Triangular Test
- c) Quenelles
- d) Hot Pot
- e) Parfuit
- f) Blanket order
- g) Dolma
- h) Yakitori
- i) Bacon
- j) Hoisin sauce
- k) SOP
- l) Pandan leaves
- m) Meringue
- n) Terrine
- o) Fattoush

Q2) Solve any two questions from the following:

[10]

- a) Define ice cream & role of additives used in icecream making.
- b) Write in detail five objectives of Budgetary control.
- c) Explain the term forcemeat write any two types of forcemeat used in charcuterie.

P.T.O.

Q3) Solve any two questions from the following. **[10]**

- a) Describe in detail the characteristics of Chinese cuisine.
- b) Differentiate between still frozen dessert and churn frozen Dessert.
- c) Explain the process of making chicken Galantine in detail.

Q4) Solve any two questions from the following. **[10]**

- a) Draw a format of Indent & Explain three important points of the Indent preparation.
- b) Differentiate between Ham & Bacon.
- c) Plan a five course menu for the following cuisine (any one)
 - i) Japan
 - ii) Thai
 - iii) Lebanon

Q5) Solve any two questions from the following. **[10]**

- a) Explain the steps involved in developing New recipes for a speciality outlet.
- b) Write a short note on Menu Engineering.
- c) Explain any five types purchasing methods.

Q6) Solve any two questions from the following. **[10]**

- a) Write a short note on Indian Speciality desserts with examples.
- b) Discuss leadership qualities required by Chef.
- c) Enlist ten ingredients used in Middle Eastern Cuisine.



Total No. of Questions : 7]

SEAT No. :

PC1658

[Total No. of Pages : 2

[6332]-62

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

HS - 603 : ADVANCED FOOD & BEVERAGE SERVICE - II

(2019 Pattern) (Semester - VI)

Time : 3 Hours]

[Max. Marks : 70

Instructions to the candidates:

- 1) *All questions are compulsory.*
- 2) *Draw neat diagram wherever necessary.*

Q1) Explain the following terms (Any Ten)

[10]

- a) Speed Rail
- b) FLR - II
- c) Bar cady.
- d) BEP
- e) Gangway
- f) HACCP.
- g) Cobra Gun
- h) Pouring Brand
- i) Service Bar.
- j) Lead Time
- k) Jigger
- l) Voyage.

P.T.O.

- Q2)** Differentiate between (Any two). **[10]**
- Coffeeshop and Speciality Restaurant.
 - Task Analysis and Performance Measures.
 - Sunken Bar and Tiki Bar.
- Q3)** Answer the following (Any two) **[10]**
- Write steps wise points considered while any situation handling with the guest.
 - Write sources of finance required for opening a new restaurant.
 - Duties and responsibilities of Restaurant Manager.
- Q4)** Explain the following (Any Three) **[12]**
- Justify “proper training sessions build confidence in staff & motivate them”.
 - List any eight equipments used in bar with their uses.
 - List Four advantages of Franchising to franchiser.
 - Write down Financial Policies of QSR Restaurant.
- Q5)** Write a short note on following: (Any Four) **[12]**
- Sports Bar.
 - Performance measurement.
 - Sales promotion.
 - Cruise Catering.
 - Airline menu planning.
- Q6)** a) Draw & explain any four record maintain in Restaurant. **[8]**
- OR
- b) Draw & explain Parts of Bar. **[8]**
- Q7)** a) Write in details any eight licenses required to open new bar. **[8]**
- OR
- b) Plan a weekly duty roster for a 150 Cover Coffee shop of five stars hotel. **[8]**



Total No. of Questions : 7]

SEAT No. :

PC1659

[Total No. of Pages : 2

[6332]-63

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

HS - 604 : ADVANCED ACCOMMODATION OPERATIONS - II

(2019 Pattern) (Semester - VI)

Time : 3 Hours]

[Max. Marks : 70

Instructions to the candidates:

- 1) *Q.1 is compulsory.*
- 2) *Questions 2 to 7 (Attempt any 05)*

Q1) Explain the following terms :

[10]

- a) Differential pricing
- b) Tertiary colours
- c) Sheer curtain
- d) MIS
- e) Discrepancy report
- f) Seal
- g) Yield
- h) Swag
- i) Blind
- j) Buffing

Q2) a) What are soft furnishings? Explain any 3 in detail.

[6]

b) Define lighting. What is cornice lighting?

[6]

Q3) a) Draw the layout of Double room to the Scale.

[6]

b) Draw the following formats -

[6]

- i) Room Status report
- ii) Revenue report

P.T.O.

- Q4)** a) Describe the selection criteria for carpet. [6]
b) Describe the role of accessories. [6]
- Q5)** a) Explain primary & secondary colours with 3 examples of each. [6]
b) Explain any 6 types of windows. [6]
- Q6)** a) Discuss the care & maintenance of soft furnishings. [6]
b) Describe the concept of APR & Rev PAR with the formula. [6]
- Q7)** a) Mention the importance of yield Management. [6]
b) Explain any 3 Softwares used in Front Office. [6]



Total No. of Questions : 8]

SEAT No. :

PC-1660

[Total No. of Pages : 2

[6332] - 64

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

HS-608 - Entrepreneurship Development (Paper-II)

(2019 Pattern) (Semester - VI)

Time : 3 Hours]

[Max. Marks : 70

Instructions to the candidates:

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

Q1) Define the terms (any 10) :

[10 × 1 = 10]

- 1) Mergers
- 2) Acquisition
- 3) SWOT Analysis
- 4) Intrapreneur
- 5) FIWE
- 6) External funds
- 7) Corruption
- 8) Trademark
- 9) Company Law
- 10) Provident fund
- 11) Bureaucracy
- 12) Trademark

Q2) Answer the questions (any 10) :

[10 × 1 = 10]

- 1) CSR
- 2) Joint Ventures
- 3) AGMARK

- 4) FDA
- 5) e-Commerce
- 6) Diversification
- 7) SWA - SHAKTI
- 8) Entrepreneur
- 9) Entrepreneurship
- 10) NABARD
- 11) IDBI
- 12) B. Plan

Q3) a) What are the reasons for growth of Entrepreneurship.
b) Give various reasons for failures of Entrepreneurship as per peter Drucker.
[2 × 5 = 10]

Q4) a) Explain the Marketing Plan.
b) Explain what is Job Description with the help of a proper format
[2 × 5 = 10]

Q5) a) What is SWOT and how does this help the entrepreneur
b) Describe various sources of business ideas.
[2 × 5 = 10]

Q6) a) Explain women entrepreneurship in detail. State and explain the problems faced by women entrepreneurs.
b) What is Franchising Elaborate Advantages & Disadvantages of Franchisee.
[2 × 5 = 10]

Q7) a) Explain the financial sources
i) Family and friends
ii) Commercial Banks
b) Explain the role of SIDBI in entrepreneurial development.
[2 × 5 = 10]

Q8) a) Write short notes of CSR
b) Write short notes
i) ISI
ii) Service tax
[2 × 5 = 10]



Total No. of Questions : 7]

SEAT No. :

PC-1661

[Total No. of Pages : 2

[6332] - 65
T.Y. B.Sc.
HOSPITALITY STUDIES
HS-609 - Principles of Management
(2019 Pattern) (Semester - VI)

Time : 3 Hours]

[Max. Marks : 70

Instructions to the candidates:

- 1) *Q. 1 is compulsory.*
- 2) *Answer any 5 from the reamining.*

Q1) Define the folowing terms (any 5) :

[5 × 4 = 20]

- a) Managerial Skills
- b) Staffing
- c) External factors affecting Mgt
- d) Role of a manager in Hotel
- e) Span of control
- f) Departmentalization
- g) Need of coordination in a hotel.

Q2) What are the two types of plans? Explain in detail steps involved in planning in service sector. **[10]**

Q3) Explain F.W. Taylor's Scientific Management Theory

[10]

P.T.O.

Q4) Explain in detail Maslow's theory of motivation **[10]**

Q5) Explain the following :

i) Barriers to communication **[5]**

ii) Importance of controlling **[5]**

Q6) Define Organizing. Explain the principles of Organizing. **[10]**

Q7) What are the different types of communication. Explain Characteristics of a good leader. **[10]**



Total No. of Questions : 8]

SEAT No. :

PC-1662

[Total No. of Pages : 2

[6332]-66

B.Sc.HS.

HS610 : TOURISM OPERATIONS
(2019 Revised Pattern) (Semester - VI)

Time : 3 Hours]

[Max. Marks : 70

Instructions to the candidates:

- 1) *Question 1 is compulsory.*
- 2) *Answer any 6 questions out of 8.*

Q1) Explain the following terms (Any 10)

[10]

- a) Tour
- b) Visitor
- c) Domestic Tourism
- d) Floatel
- e) Transit hotel
- f) Inbound Tourism
- g) Passport
- h) Destination
- i) Heritage hotel
- j) Excursionist
- k) Capsule hotel
- l) Tour Operator

Q2) Answer the following. (any 2)

[10]

- a) Explain briefly primary & secondary consistent of Tourism Industry.
- b) Enlist modes of transport. Explain any two modes of transport.
- c) Briefly Explain any 5 types of Tourism.

Q3) Plan an Itinerary for a group of 10 tourists visiting Goa for 3 nights & 4 days.

[10]

P.T.O.

Q4) Write short notes (Any 4) : **[10]**

- a) ITDC
- b) FHRAI
- c) WTO
- d) PATA
- e) MTDC
- f) NGO

Q5) Answer the following. (any 2) **[10]**

- a) Explain briefly types of visas what are the requirements for obtaining visa.
- b) List and explain types of package tours.
- c) Explain duties & responsibilities of Guide.

Q6) Describe the Impact of Tourism on following parameter: (Any 2) **[10]**

- a) Economical
- b) Social
- c) Cultural
- d) Political
- e) Environmental

Q7) Answer the following (Any2) **[10]**

- a) Explain in detail 5 types of primary Accommodation.
- b) What are the career opportunities options for Tourism professional.
- c) Mention the 4 A's of Tourism and describe any one.

Q8) a) Mention 2 International Airlines names with country,
b) List down the currency of Norway & Switzerland.
c) Enlist two luxury trains in India.
d) Mention the capital of France & Italy
e) Enlist 4 monuments in Delhi.

[10]



Total No. of Questions : 5]

SEAT No. :

PC1663

[Total No. of Pages : 2

[6332]-67

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

HS - 611 : HOTEL RELATED LAW

(2019 Pattern) (Semester - VI)

Time : 3 Hours]

[Max. Marks : 70

Instructions to the candidates:

- 1) All questions are compulsory.*
- 2) Figures to the right indicate full marks.*

Q1) Define following terms. (Any five)

[10]

- a) Contract
- b) Consideration
- c) Unpaid seller
- d) Company
- e) CRZ
- f) Consumer
- g) Performance
- h) Industry

Q2) Write short notes on following. (Any Two)

[10]

- a) Provisions related to standard deductions.
- b) Types of performance.
- c) Duties of Food Inspector.
- d) Essential elements of sales of goods.

P.T.O.

Q3) Answer the following (Any Three)

[15]

- a) Distinguish between sale and agreement to sell.
- b) Explain procedure for applying and renewal of licenses required for pub.
- c) Explain various parties responsible for performance of contract.
- d) Explain any five provisions related to water pollution.
- e) Explain various types of partner.

Q4) Answer Any Two

[20]

- a) Explain local committee under POSH.
- b) Explain various authorities under consumer protection Act.
- c) Explain registration procedure under Bombay Shops and Establishment Act.
- d) Explain essential elements of contract.

Q5) Answer the following (Any Three)

[15]

- a) Explain general principle of food safety.
- b) State the by - laws for operating permit rooms.
- c) Explain rights of unpaid seller.
- d) Explain duties of an employer under POSH.
- e) Explain features of company.



Total No. of Questions : 5]

SEAT No. :

[Total No. of Pages : 2

PC1664

[6332]-68

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

HS-612 : FOOD SCIENCE

(2019 Pattern) (Semester - VI)

Time : 2 Hours]

[Max. Marks : 35

Instructions to the candidates:

- 1) *Q.1 is compulsory.*
- 2) *Answer any three questions from Q.2 to Q.5.*

Q1) Explain the following terms (Any five) :

[5]

- a) Emulsion
- b) Sol
- c) Melting point
- d) Contamination
- e) Food Adulterants
- f) HACCP

Q2) List common adulterants and the test to detect them in the following food stuff.

[10]

- a) Milk
- b) Sugar
- c) Ghee
- d) Tea
- e) Chilli powder

P.T.O.

Q3) Answer the following : **[10]**

- a) Explain the concept of desirable browning.
- b) Explain the general guidelines for storage of all types of food stuff.

Q4) Answer the following : **[10]**

- a) Write a note on undesirable browning of food and its prevention.
- b) What is food spoilage? State prevention and detection signs of food spoilage in the following.
 - i) Spinach
 - ii) Fish
 - iii) Canned food
 - iv) Fish

Q5) Answer the following : **[10]**

- a) State the difference between Food poisoning and food infection. **[5]**
- b) List and explain any three storage areas. **[3]**
- c) State the full form of FSSAI. **[2]**

