

Total No. of Questions : 3]

SEAT No. :

PE12119

[6555]-1

[Total No. of Pages : 1

F.Y. B.H.M.C.T.

BFP 101 MJ : BASIC FOOD PRODUCTION - I
(2025 Pattern) (Semester - I)

Time : 2 Hours]

[Max. Marks : 30

Instructions to the candidates:

- 1) *All questions are compulsory.*
- 2) *All questions carry equal marks.*

Q1) Attempt any five questions. [10]

- a) State any four types of fuels used for cooking.
- b) Describe stewing and poaching.
- c) Explain paring and grating.
- d) Describe any two cuts of vegetables.
- e) Write down the basic rules of First Aid.
- f) Mention the importance of Kitchen Uniform.

Q2) Attempt any two questions. [10]

- a) Describe the liaison of Food Production Department with Room Service Department.
- b) Describe the duties of Sous Chef.
- c) Describe the aims and objectives of cooking.

Q3) Attempt any one question. [10]

- a) Describe five types of fire and fire extinguishers used for extinguishing the fires.
- b) Describe any four methods of heat transfer.



Total No. of Questions : 3]

SEAT No. :

PE-12120

[Total No. of Pages : 1

[6555]-2

B.H.M.C.T.

**BFB 102 MJ : BASIC FOOD & BEVERAGE SERVICE - I
(2025 Pattern) (Semester - I)**

Time : 2 Hours]

[Max. Marks : 30

Instructions to the candidates:

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

Q1) Attempt any Five :

[10]

- a) Explain Gueridon service.
- b) State the duties of sommelier.
- c) Write a short note on Dummy waiter.
- d) What is chinaware? Give two example of chinaware.
- e) Explain continantal Breakfast & it's types.
- f) State the inter departmental relationship of Food & Beverage service with House keeping department.

Q2) Attempt any Two :

[10]

- a) State the advantages & Disadvantages of Disposables.
- b) Draw & explain the organization structure of Food & Beverage service department of large hotel.
- c) Define Menu. Explain any two types of menus use in the restaurant.

Q3) Attempt any One :

[10]

- a) Explain the following :
 - i) Coffeeshop
 - ii) Banquets
 - iii) Discotheques
 - iv) Still room
 - v) Hot plate
- b) Explain various type of Food & Beverage services with suitable examples.



Total No. of Questions :

SEAT No. :

3] PE-12128

[Total No. of Pages : 2

[6555]-3

F.Y. B.H.M.C.T.

BRD103MJ : BASIC ROOMS DIVISION - I
(2025 Pattern) (Semester - I)

Time : 2 Hours]

[Max. Marks : 30

Instructions to the candidates :

- 1) *All questions are compulsory.*
- 2) *Figures to the right indicate full marks.*
- 3) *Draw sketches diagrams wherever necessary.*

Q1) Answer any Five.

[5 × 2 = 10]

- a) Define HRACC.
- b) Explain the coordination between housekeeping & security.
- c) List any two duties of florist in the hotel.
- d) State any two TASKI cleaning agents used in hotel industry.
- e) Give classification of hotels based on duration of stay.
- f) Define grandmaster key.

Q2) Answer any Two.

[2 × 5 = 10]

- a) Describe the rules of the house for front office staff in the hotels.
- b) Explain selection criteria for purchasing cleaning agents & equipments.
- c) Write a short note on :
 - i) Hill station Resort
 - ii) Timeshare hotels

P.T.O.

Q3) Answer any one.

[1 × 10 = 10]

- a) Explain the role of FHRAI & Ministry of tourism in promoting tourism in India.
- b) Explain the following terms (any ten)
 - i) Hospitality room
 - ii) Adjacent room
 - iii) UR
 - iv) M.A.P
 - v) Government Rate
 - vi) ATG
 - vii) Linen room
 - viii) Front desk
 - ix) Single disc scrubber machine
 - x) Afternoon shift
 - xi) Housekeeping day



Total No. of Questions : 5]

SEAT No. :

[Total No. of Pages : 2

PE12130

[6555]-4

F.Y.B.H.M.C.T.

CSC 104 MN : CATERING SCIENCE

(2025 Pattern) (Semester - I)

Time : 3 Hours]

[Max. Marks : 60

Instructions to the candidates:

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

Q1) Answer any 4 of the following :

[20]

- a) Elaborate on undesirable browning reactions in foods.
- b) Write any 5 general guidelines for food storage.
- c) Explain any 5 pests with their control measures.
- d) What is pH? Explain its role in food.
- e) Enlist and explain in brief any 5 nature toxins present in foods.

Q2) Answer any 2 of the following :

[10]

- a) Write importance of colloidal system in foods.
- b) Write general guidelines to prevent food & water borne illnesses.
- c) Elaborate on various storage areas of a hotel.

Q3) Answer any 2 of the following :

[10]

- a) Elaborate on stages of cooking sugar & explain caramelization in detail.
- b) Write a note on useful micro-organisms in the food industry.
- c) What is cross contamination explain with 5 examples.

P.T.O.

Q4) Answer any 1 of the following :

[10]

- a) Explain how will you detect food adulterants in following articles.
 - i) Milk
 - ii) Honey
 - iii) Turmeric
 - iv) Sugar
 - v) Blackpepper (Whole)
- b) What is convenience food? Explain in detail its advantages in food industry.

Q5) Answer any 1 of the following :

[10]

- a) Explain the following terms with example.
 - i) Emulsion
 - ii) Food spoilage
 - iii) Canning
 - iv) Food poisoning
 - v) Melting point
- b) Define food additives and explain any 4 (Four) with examples.

