

Total No. of Questions : 7]

SEAT No. :

PE-1591

[Total No. of Pages : 3

[6506]-301

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

HS-301 : FOOD PRODUCTION - III

(2019 Pattern) (Semester - III)

Time : 3 Hours]

[Max. Marks : 70

Instructions to the candidates:

- 1) Question No.1 is compulsory.***
- 2) Attempt any 5 questions from the remaining.***

Q1) A) Explain the following terms : (Any 10)

[10 × 1 = 10]

- i) Baghar
- ii) S.D.S
- iii) Crustaceans
- iv) Cold cuts
- v) Roganjosh
- vi) Pate
- vii) Panch Phoran
- viii) Dum Phukt
- ix) Knockback
- x) Patrani Macchi
- xi) Trussing
- xii) Rasam

B) Answer the following in brief (any 5) :

[10]

- i) State any two selection criteria of fish.
- ii) Any two duties & responsibilities of larder chef.
- iii) Enlist any two Bengali sweets.
- iv) State any two essential ingredients used in bread making.
- v) Define menu balancing and food costing.
- vi) State any two faults in cake making.

P.T.O.

- Q2)** a) Classify sectors of catering industry and explain in brief. [5]
b) State the principles of Menu Planning. [5]
- Q3)** a) Define volume forecasting and state the factors influencing volume forecasting. [5]
b) With the help of neat labeled diagram explain any five cuts of fish. [5]
- Q4)** a) State the functions of larder department and enlist any four tools used in larder department. [5]
b) Explain any two Regional cuisines of India from the following : [5]
i) Kashmiri cuisine
ii) Maharashtrian cuisine
iii) Gujrathi cuisine
iv) Punjabi cuisine
- Q5)** a) Write short notes on (Any two): [5]
i) Standard yield
ii) Tandoor cooking
iii) Importance of volume forecasting
iv) Banquet menu planning.
b) Plan a five course festive menu of any one cuisine with narration. [5]
i) Rajasthan
ii) Goa
iii) Bengal
- Q6)** a) Explain step by step stages in Bread making process. [5]
b) Briefly explain any two types of cookies from the following [5]
i) Piped cookies
ii) Bar cookies
iii) Ice box cookies
iv) Rolled cookies

- Q7)** a) Explain various methods used for cake making. **[5]**
- b) Define Rich dough and Lean dough with 1 examples of product prepared using each dough. **[5]**



Total No. of Questions : 8]

SEAT No. :

PE-1592

[Total No. of Pages : 2

[6506]-302

B.Sc. (H.S)

HS - 302 : FOOD & BEVERAGE SERVICE - III

(2019 Pattern) (Semester - III)

Time : 3 Hours]

[Max. Marks : 70

Instructions to the candidates:

- 1) Question Number One is Compusory.
- 2) Solve any Six from 2 to 8 questions.

Q1) Explain the following terms given below

[10]

- a) Viticulture
- b) Odium
- c) Degorgement
- d) Harvesting
- e) Aging
- f) Bouquet
- g) Meceration
- h) Congeners
- i) MALT
- j) Buildup
- k) Extraction
- l) ABV

P.T.O.

- Q2)** a) Explain different types of Vine disease and explain any two with example. [5]
b) Name any three region of wine from france with example. [3]
c) Name any two American whiskey brand Name. [2]
- Q3)** Explain the difference between Vinification and Viticulture and give example. [10]
- Q4)** a) What is aperitif? Give any two example. [5]
b) Write short note on Vermouth? [3]
c) Brief Note on Wine Storage? [2]
- Q5)** Explain production process of liqueres in details. [10]
- Q6)** a) Difference between Irish and Scotch Whiskey. [5]
b) Name any three International brands of liquers. [3]
c) Give two example of wine from burgundy region. [2]
- Q7)** What is distillation Process? Explain the pot still method in details. [10]
- Q8)** a) What is Cocktail? Explain all the parts of Cocktail. [5]
b) Explain the following Receipe in detail. [5]
i) Pinacolada
ii) Bloody Marny.



Total No. of Questions : 9]

SEAT No. :

PE1593

[Total No. of Pages : 2

[6506]-303

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

HS 303 : ACCOMMODATION OPERATIONS - I

(2019 Pattern) (Credit System) (Semester - III)

Time : 3 Hours]

[Max. Marks : 70

Instructions to the candidates:

- 1) **Q.No.1 is compulsory.**
- 2) **Attempt any 6 from Q.No. 2 to Q.9.**

Q1) Explain the following terms (any 10).

[10]

- a) Ikebana
- b) Overstay
- c) OPL
- d) Linen Chute
- e) Oasin
- f) Kenzan
- g) Cash Bank
- h) Shortage
- i) GRE
- j) Floor Limit
- k) Due Back

Q2) a) Define contract. List down any 4 jobs from housekeeping given on contract basis. [5]

b) Define pest. Explain the control measures for Rats & flies. [5]

Q3) a) Classify fire, with examples and suitable extinguishing process. [5]

b) Define first - aid. Explain the points to be considered while providing the firstaid to the injured person. [5]

P.T.O.

- Q4)** a) Explain the step-by-step procedure of laundry. [5]
b) What are the advantages of contract cleaning? [5]
- Q5)** Write short note on (any 2). [10]
a) Discard management
b) Valet service in housekeeping
c) Tools and equipment used in flower arrangement
d) Waste reduction practices in housekeeping department.
- Q6)** a) Explain the various types of vouchers. [5]
b) Explain the concept of credit monitoring. [5]
- Q7)** a) Explain the concept of Hospitality Desk with duties of a GRE. [5]
b) Draw the format of GHC and explain its importance. [5]
- Q8)** a) Explain [5]
i) No show%
ii) Rev PAR
iii) Room occupancy %
iv) ARR
v) Foreign occupancy %
b) Explain the complaint handling procedure. [5]
- Q9)** a) Explain the types of ledger. [5]
b) Explain how to handle any one of the following emergencies in the hotel. [5]
i) Death
ii) Fire



Total No. of Questions : 5]

SEAT No. :

[Total No. of Pages : 2

PE1594

[6506]-304

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

**HS 308: COMMUNICATION SKILLS-I
(2019 Pattern) (Semester-III)**

Time :2 Hours]

[Max. Marks : 35

Instructions to the candidates:

- 1) *Q.1 is compulsory.*
- 2) *Draw suitable formats if necessary.*
- 3) *Solve any 3 questions from Q.2 to Q.5.*

Q1) Define the following terms. (solve any 5)

[5]

- a) Oral communication
- b) Formal communication
- c) Minutes of meeting
- d) Circular
- e) Debate
- f) Case study
- g) Extempore

Q2) a) Define communication. Explain process of communication.

[5]

b) Explain essential qualities of good speaker.

[5]

Q3) Write short notes on (Any 2)

[10]

- a) Listening Vs hearing
- b) Body language
- c) Advantages & disadvantages of written communication

P.T.O.

- Q4)** a) Write a letter to any sports vender of equipments, for your organisation to obtain quotation. Write suitable data. [5]
- b) Write down do's & don't for email writting. [5]
- Q5)** a) Write a circular to organise sports event in your organisation with suitable format [5]
- b) Explain following communication barriers (Any 2) [5]
- i) Physical Barriers
 - ii) Personal Barriers
 - iii) Semantic Barriers



Total No. of Questions : 8]

SEAT No. :

PE1595

[Total No. of Pages : 2

[6506]-401

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) *Question no. 1 is compulsory.*
- 2) *All questions carry equal marks.*
- 3) *Draw a neat diagrams wherever necessary.*
- 4) *Attempt any six questions from the questions 2 to 8.*

Q1) Explain the following terms (any ten) :

[10]

- a) Granite
- b) Crostini
- c) Trinitario
- d) Caldo verde
- e) Veal
- f) Humectant
- g) Winglets
- h) Vermi composting
- i) H.A.C.C.P.
- j) Galangel
- k) Tempura
- l) Choux pastry

Q2) a) Draw a neat chart showing different lamb cuts with the name of each cuts. **[4]**

b) Write a short note on Nouvelle cuisine. **[4]**

c) Explain in brief anticaking agent & its uses. **[2]**

Q3) a) Explain the speciality ingredients and plan a menu for the France cuisine. **[4]**

b) What are the factors taken into consideration while planning kitchen design. **[4]**

c) Name and explain any two types of Garbage disposal methods. **[2]**

P.T.O.

- Q4)** a) Write a note on manufacturing and processing of chocolate. [4]
 b) List and explain four types of icings. [4]
 c) Explain silent features of Haute cuisine. [2]
- Q5)** a) Write and explain Do's and don'ts while preparing flour pastries. [4]
 b) Draw a diagram of kitchen layout of multicuisine restaurant showing various kitchen areas. [4]
 c) Explain the importance of fillings. [2]
- Q6)** a) Define food additives and differentiate between class I and class II preservatives. [4]
 b) Write a short notes on types of chocolates. [4]
 c) Write a short note on aging and explain two types of aging. [2]
- Q7)** a) Write selection criteria of purchasing meat. [4]
 b) Write method of preparation of short crust pastry. [4]
 c) Enlist functions of icings. [2]
- Q8)** a) Draw a neat chart showing cuts of pork with the name of each cuts. [2]
 b) Enlist and explain two types of chocolate beans used in chocolate making. [2]
 c) Enlist importance of Garbage disposal in the hotel industry. [2]
 d) Explain the uses of chocolates. [2]
 e) Plan a menu for the following cuisine (any one) : [2]
 i) Mexico
 ii) Spain



Total No. of Questions :8]

SEAT No. :

PE1596

[Total No. of Pages : 2

[6506]-402

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

HS-502: ADVANCED FOOD & 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 6 questions from question no. 2 to 8.

Q1) Explain the following terms (Any 10)

[10]

- a) Lead Time
- b) Event order
- c) Flambé
- d) RSOT
- e) Organic Food
- f) Cloche
- g) Formal function
- h) Fork buffet
- i) Organic wine
- j) Frills
- k) Cost plus pricing
- l) Toastmaster

Q2) Answer the following (Any 2)

[10]

- a) Explain different types of Room Service. Write down duties of Room Service captain
- b) Draw a neat format of Banquet Function prospectus
- c) Write and explain special equipment used on Guéridon trolley?

Q3) Answer the following (Any 2)

[10]

- a) Draw a F & B control cycle and explain the 'planning phase'.
- b) Write down duties of a Banquet manager
- c) Draw neat diagrams of any 5 Banquet seating arrangements.

P.T.O.

- Q4)** a) Explain the sales budget and overhead cost budget. [5]
b) Explain the techniques used in molecular gastronomy [5]
- Q5)** Answer the following:
a) Explain the objectives of F & B control [5]
b) Draw any 3 Formats used in Room service [3]
c) Explain vegan cuisine [2]
- Q6)** Answer the following: (Any 2) [10]
a) Write cover & service procedure for following Guèridon dishes:
i) Melon Frappé
ii) Banana Flambé
b) Explain elements of cost with suitable examples
- Q7)** Answer the following:
a) Write down duties & responsibilities of the following: [5]
i) Banquet sales secretary
ii) Room service Attendant
b) Write down the obstacles of F& B control [5]
- Q8)** Answer the following: [10]
a) Define budget
b) Give two examples of Guéridon trolley
c) What is GMF?
d) Write down cover for caviar
e) In Consommé aux xérès, which fortified wine is added?
f) Who invented flambé?
g) What is Toast procedure?
h) Define gangway
i) What is suggestive selling?
j) What is tentative booking in Banquet?



Total No. of Questions : 8]

SEAT No. :

[Total No. of Pages : 3

PE1597

[6506]-403

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

HS 503 : ADVANCED ACCOMMODATION OPERATIONS-I

(2019 Pattern) (Semester-V)

Time : 3 Hours]

[Max. Marks : 70

Instructions to the candidates:

- 1) *Question No.1 from both section is compulsory.*
- 2) *Figures to the right indicate full marks.*
- 3) *Draw neat diagrams, formats wherever necessary.*

SECTION-I

Q1) Explain the following terms: (any 10)

[10×1=10]

- a) Harmony
- b) Symmetrical balance
- c) Refurbishing
- d) Minor Renovation
- e) Formal flower garden
- f) Water garden
- g) Fixed Budget
- h) Master Budget
- i) Operating cost
- j) Safety stock
- k) Lead time
- l) Usage rate

Q2) Write short notes on (any 2):

[2×5=10]

- a) Indoor plant
- b) Budgetary control
- c) Concept of ROL

P.T.O.

Q3) Write any two of the following.

[2×5=10]

- a) Discuss the principles of design.
- b) Explain the types of budgets based on expenditure.
- c) Explain the process of right supplier's identification.

Q4) Draw the format (any 1).

[5]

- a) Purchase requisition slip
- b) Snag list

SECTION-II

Q5) Explain the following terms: (any 10)

[10×1=10]

- a) City Account
- b) POS
- c) Advertising
- d) Relationship marketing
- e) Overbooking
- f) Rate cutting
- g) House count
- h) ARG
- i) ADR
- j) Substitute selling
- k) Return reservation
- l) Tourist Information Center

Q6) Write short notes on (any 2):

[2×5=10]

- a) Hubbart formula
- b) Business related marketing techniques
- c) Auditing process

Q7) Write any two of the following.

[2×5=10]

- a) Explain the market based pricing.
- b) Describe various factors to be considered while establishing room rates.
- c) Explain the importance of forecasting of rooms.

Q8) Draw the formats (any 1).

[5]

- a) Three days room forecast
- b) High Balance Report



Total No. of Questions :5]

SEAT No. :

PE1598

[Total No. of Pages : 2

[6506]-404

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) Q1. is compulsory.
- 2) Attempt any 3 from Q2 to Q5.

Q1) Explain the following terms (Any 5) [5]

- a) Internal Motivation
- b) Positive Attitude
- c) Personality
- d) Time Management
- e) Procrastination
- f) Stress
- g) Self esteem

Q2) Write short notes on (Any 2) [10]

- a) Determinants of personality
- b) SWOT Analysis
- c) Benefits of Positive Attitude

Q3) Answer in brief (Any 2) [10]

- a) What is communication? What points will you consider while speaking to guests in Hospitality Industry. Illustrate with example.
- b) What are causes of stress? Which techniques can be used to reduced stress?
- c) What do you mean by a team. Mention the importance of team work in hotels.

P.T.O.

Q4) Differentiate between the following. (Any 2)

[10]

- a) Positive Attitude and Negative Attitude
- b) Inspiration and motivation
- c) External motivation and internal motivation

Q5) a) What are the general recruiters expectations while hiring staff in Hospitality Industry? **[5]**

OR

Explain the Johari window

b) What are the modern tools to make an effective presentation? **[5]**

OR

What are the techniques used for analysing case study.



Total No. of Questions : 5]

SEAT No. :

PE1599

[Total No. of Pages : 3

[6506]-405

T.Y.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 out of Q.No.2 to Q.No.5.*
- 3) *Figures to the right indicate full marks.*
- 4) *Use of pocket calculator is allowed.*

Q1) Explain the following terms. (Any Five)

[5]

- a) Capital
- b) Drawings
- c) Assets
- d) Liabilities
- e) Voucher
- f) Transactions
- g) Balance

Q2) a) Journalise the following transactions.

[5]

- i) Commenced business with cash ₹1,00,000.
- ii) Deposited into bank ₹50,000.
- iii) Purchased Furniture of ₹10,000 by cheque.
- iv) Purchased Goods of ₹10,000 from Sonal.
- v) Sold Goods of ₹3,000 to Meenal for cash.

b) Classify the following into personal A/c, Real A/c and Nominal A/c [3]

- i) Capital
- ii) Bank
- iii) Stationery
- iv) Carriage
- v) Stock of stationery
- vi) Glass and china

P.T.O.

- c) Write a complete sentence and then state whether a sentence is True or False [2]
- Drawings is a Nominal A/c.
 - V.P.O. is an amount paid by front office on behalf of a resident guest chargeable to him.

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

- Need for preparation of Final Account.
- Importance of Trial Balance.
- Advantages of Guests' Weekly Bill.

Q4) a) From the following prepare a Trial Balance. [5]

Particulars	₹	Particulars	₹
Cash	10,000	Debtors	85,000
Creditors	70,000	Purchases	75,000
Sales	1,45,000	Capital	2,40,000
Building	2,00,000	Rent	10,000
Salary	1,00,000	Bank overdraft	25,000

- b) Mr. & Mrs. Mohan Datar arrived in Hotel Swapna on 17th July at 6:30 p.m. and occupied Room No. 309 on E.P. @ ₹5,000 They checked out on 18th July at 11:00 p.m.

Their charges and credit items are given below. [5]

July 17 charge items - A.N.C.; Snacks ₹120, Telephone ₹100; Dinner; Deposited cash ₹7,000.

July 18 charge items- E.M.T; Breakfast; Lunch; Dinner.

Tariff - Tea ₹35 per cup.

- Coffee ₹45 per cup.

- Lunch ₹350 per person.

- Dinner ₹450 per person.

Check in check out time is 12:00 Noon.

Apply G.S.T. @ 12% on Apartment and Food.

Mr. Datar settled his account in cash. Prepare special functions Day Book.

Q5) Following is a Trial Balance of Mr. Sudhir as on 31st March 2021.

[10]

Debit Balances	₹	Credit Balances	₹
Drawings	30,000	Capital	1,70,000
Stock	18,000	Creditors	70,000
Purchases	2,20,000	Sales	3,10,000
Salary	72,000	Discount	5,000
Debtors	50,000		
Interest	10,000		
Machinery	75,000		
Goodwill	5,000		
Wages	15,000		
Cash	5,000		
Furniture	30,000		
Cash at Bank	25,000		
Total	5,55,000	Total	5,55,000

Adjustment -

Closing stock was valued at ₹30,000. Prepare Trading Account, Profit and loss A/c for the year ended 31st March 2021 and a Balance sheet as on that date.

* * *

Total No. of Questions : 6]

SEAT No. :

[Total No. of Pages : 2

PE1600

[6506]-501

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

HS - 602 : ADVANCED FOOD PRODUCTION - II

(2019 Pattern) (Credit System) (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) Explain the following terms : (Any 10)

[20]

- a) Tira misu
- b) Risotto
- c) Sushi
- d) Satay
- e) Ramen
- f) Shawarma
- g) HACCP
- h) SPS
- i) Indent
- j) Food trial
- k) Forcemeat
- l) Blanket order purchasing

Q2) Answer any 2 or 3 :

[10]

- a) Enlist along with brief description any 5 speciality Chinese ingredients.
- b) Name & explain any 5 types of sausages.
- c) Explain process of vendor development & appraisal.

P.T.O.

Q3) Answer any 2 or 3 : **[10]**

- a) Enlist any 5 herbs & spices commonly used in Thai Cuisine.
- b) Differentiate between Ham and Bacon.
- c) Explain Hot Pudding. Give any 1 example with recipe.

Q4) Answer any 2 or 3 : **[10]**

- a) Name with brief description any 5 Middle Eastern Appetizers.
- b) Name and explain any 5 marinades.
- c) Write a note on chef's communication with guests.

Q5) Answer any 2 of 3 : **[10]**

- a) What are the steps involved in creating a new recipe? Explain.
- b) Enlist any 4 formats followed in a kitchen. Draw any 1.
- c) What is Budget? Explain any 4 objectives of budget.

Q6) Answer any 2 of 3 : **[10]**

- a) Name and briefly describe any 5 Indian Desserts.
- b) Differentiate between Mousse and Mousseline.
- c) Explain the process of purchasing for a Hotel.



Total No. of Questions : 7]

SEAT No. :

PE1601

[Total No. of Pages : 2

[6506]-502

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

HS 603 : ADVANCED FOOD AND BEVERAGE SERVICE-II

(2019 Pattern) (Semester-VI)

Time : 3 Hours]

[Max. Marks : 70

Instructions to the candidates:

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

Q1) Explain the following terms: (any ten)

[10]

- a) Seat turnover
- b) Duty Roster
- c) Michelin Star Rating
- d) Task analysis
- e) Industrial catering
- f) Franchisee
- g) Inter-bar transfer
- h) Sunken bar
- i) FL III
- j) Angel sharing
- k) Oyster bar
- l) Brasserie

Q2) Answer the following (Any two)

[12]

- a) Explain the design considerations for a fine dining restaurant with respect to following points.
 - i) Lighting
 - ii) Furniture
 - iii) Decor
- b) Discuss the marketing policy for quick service restaurant in detail.
- c) Explain any three measures used for performance measurement of a restaurant.

P.T.O.

Q3) Write short notes on the following (any two) [10]

- a) Railway catering
- b) Cruiseline catering
- c) Air catering

Q4) Answer the following (any two) [10]

- a) Draw any two formats or records maintained in restaurant and explain them.
- b) 'Training boost's confidence in employee'. Explain the statement with suitable examples.
- c) Discuss customer relations problems faced by employees in Food service operations.

Q5) Draw the parts of an modern American bar and explain the parts in detail. [8]

Q6) Answer the following (any two) [8]

- a) Explain any two sources of finances required for opening a restaurant.
- b) List and explain any two types of bars with their design considerations.
- c) List and explain attributes of a personnel in Food & beverage dept.

Q7) Prepare a duty roster for a fine dining restaurant operating in the evening from 7 pm to 11 pm. Assume suitable data. [12]



Total No. of Questions : 7]

SEAT No. :

PE1602

[Total No. of Pages : 2

[6506]-503

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) *Question No.1 is compulsory.*
- 2) *Attempt any 5 from Q.2 to Q.7.*

Q1) Explain the terms: (any 10)

[10]

- a) Hue
- b) Valance
- c) Buffing
- d) MIS
- e) Secondary color
- f) Swag
- g) Rev.PAR
- h) ARR
- i) GHC
- j) Mosaic
- k) Sheer curtain
- l) Cornice

Q2) a) Explain any 3 types of lighting used in guest room & public areas. **[6]**

b) Explain any 6 effects of color on psychology of human. **[6]**

Q3) Write short note on.

[12]

- a) Types of windows.
- b) Two advantages& disadvantages of carpet as flooring.
- c) 4 functions of wall coverings.

P.T.O.

- Q4)** a) Explain any 6 strategies used by front office to increase yield. [6]
b) List & explain any 3 softwares used in front office. [6]
- Q5)** a) Draw any two types of curtains. [6]
b) Explain any 3 colours schemes with example. [6]
- Q6)** a) Draw & explain: [6]
i) Guest history card
ii) Revenue report
b) Provide the size for following furniture. [6]
i) Bed side table
ii) W.C.
iii) Writing tabel
iv) Sofa chair
v) King Size Bed
vi) Luggage Rack
- Q7)** a) State the formula of [6]
i) ARR
ii) Local occupancy %
iii) No show %
iv) Overstay %
v) Understay %
vi) Rev. PAR.
b) List down any 6 types of wall covering. [6]



Total No. of Questions :8]

SEAT No. :

PE1603

[Total No. of Pages : 3

[6506]-504

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

HS 608 - ENTREPRENEURSHIP DEVELOPMENT

(2019 Pattern) (Semester-VI)

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) Define the terms (Any 10)

[10]

- a) Entrepreneur
- b) Entrepreneurship
- c) SWOT
- d) B.Plan
- e) Intrapreneur
- f) IDBI
- g) NABARD
- h) ISI
- i) SIDBI
- j) AGMARK
- k) SWASHAKTI
- l) CSR

Q2) Answer the following (Any 10)

[10]

- a) Joint ventures
- b) Franchising
- c) E-Commerce

P.T.O.

- d) Socio-cultural variables
- e) Sales tax
- f) FDA
- g) Service tax
- h) Grey Market
- i) Gratuity
- j) Income tax
- k) Personal Fund
- l) Counter Feit Goods

Q3) Answer the following

- a) Explain the Following. **[5]**
 - i) Professional tax.
 - ii) Growth strategies in respect to diversification.
- b) Explain the traits required by manager. **[5]**

Q4) Explain the following **[10]**

- a) Define Financial plan & Explain the factors affecting Financial plan.
- b) Explain the types of ownerships.

Q5) Answer in short **[10]**

- a) Explain the content of business plan in detail.
- b) Explain the importance of CSR.

Q6) Explain the following [10]

- a) Explain the problems faced by women Entrepreneurs.
- b) Explain the Feasibility study in terms of
 - i) Marketing
 - ii) Finance

Q7) Answer in details [10]

- a) Explain the importance of Job Description in organisation plan.
- b) Explain the importance of women Entrepreneurship.

Q8) Explain the following [10]

- a) Describe the issues faced by entrepreneurs while doing the business in India.
- b) Describe the sources of Finance.



Total No. of Questions : 7]

SEAT No. :

PE1604

[Total No. of Pages : 1

[6506]-505

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

HS 609 : PRINCIPLES OF MANAGEMENT

(2019 Pattern) (Semester - VI) (Credit System)

Time : 3 Hours]

[Max. Marks : 70

Instructions to the candidates:

- 1) Q.No. 1 is compulsory.
- 2) Answer any 5 questions from the remaining.

Q1) Write short notes on (Any 5) [20]

- a) Job Analysis.
- b) Role of a manager.
- c) Factors affecting management
- d) Controlling process
- e) Organizing
- f) Leadership

Q2) Explain Maslow's Theory of Hierarchy with the help of a diagram. [10]

Q3) Explain in detail different types of plan. [10]

Q4) Write steps involved in decision making process. [10]

Q5) Differentiate between. [10]

- a) Formal & Informal type of Organization.
- b) Verbal and nonverbal type of communication.

Q6) Explain in detail Douglas McGregor's theory 'X' and Theory 'Y' [10]

Q7) Write your views on need for co-ordination among different departments of a Hotel. [10]



Total No. of Questions : 10]

SEAT No. :

PE1605

[Total No. of Pages : 2

[6506]-506

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

HS 610 : TOURISM OPERATIONS

(2019 Pattern) (Semester - VI)

Time : 3 Hours]

[Max. Marks : 70

Instructions to the candidates:

- 1) Answer any 7 questions.***
- 2) All questions carry equal marks.***

Q1) Explain the following terms (any ten).

[10]

- a) Tourist
- b) Destination
- c) Excursionist
- d) VFR
- e) Health Tourism
- f) In bound tourism
- g) Religious tourism
- h) Sustainable tourism
- i) MICE
- j) Social tourism
- k) Domestic tourism
- l) Motel

Q2) a) Define VISA. Explain any five types of VISA.

[5]

b) Explain essential qualities required for tour guide.

[5]

Q3) a) Explain different types of accommodation in tourism.

[5]

b) What is the role of NGO in making responsible tourism?

[5]

Q4) a) Explain the economic impact of tourism.

[5]

b) What is the role of transport in tourism?

[5]

P.T.O.

- Q5)** a) Explain the functions of travel agents. [5]
b) Give a detail explanation on types of package tour. [5]

- Q6)** a) Explain the secondary constituents of tourism in detail. [5]
b) List 4 'A' of tourism and explain and two in detail. [5]

Q7) Explain the role and objective of the following tourism organization (any four). [10]

- a) ITDC
- b) ASI
- c) TAAI
- d) IATA
- e) FHRAI

Q8) Write short notes on (any two). [10]

- a) Growth of tourism
- b) Component of tour package
- c) Environmental impact of tourism

Q9) Explain career opportunities for tourism professional. [10]

Q10) Plan an Itinerary of 5 nights and 6 days for group of 10 for Pune to Goa. [10]



Total No. of Questions : 5]

SEAT No. :

PE1606

[Total No. of Pages : 2

[6506]-507

T.Y. B.Sc. (HS)

HS - 611 : HOTEL RELATED LAW

(2019 Pattern) (Semester - VI)

Time : 3 Hours]

[Max. Marks : 70

Instructions to the candidates:

- 1) *Attempt all the questions.*
- 2) *Figures to the right indicates full marks.*

Q1) Define the following terms (Any five)

[10]

- a) Lockdown
- b) Void
- c) Goods
- d) Consideration
- e) Consumer
- f) Complaint
- g) Strike
- h) Child labour

Q2) Write short notes on (Any two)

[10]

- a) Guidelines of Vishakha Case & ORS.
- b) Acts constituting Sexual Harashment.
- c) Provisions for suspension & cancellation of Licence.
- d) Offences and penalties under the food safety and standard Act 2006.

P.T.O.

Q3) Answer the questions (Any Three) [15]

- a) Explain the Rights & Duties of seller and buyer.
- b) Write in detail registration procedure under Bombay shops and Establishment Act.
- c) Explain the procedure to be followed by food inspector.
- d) Provisions regarding the deduction of wages.
- e) Classification of Coastal Regulation, Zone (CRZ).

Q4) Answer any two : [20]

- a) Explain the GST in detail.
- b) Powers of Central Government to take measures to protect & improve environment.
- c) What is a contract as per Indian Contract Act and also explain the essentials of Valid Contract.
- d) Explain briefly the nature of rights & duties of partner under “The Partnership Act, 1932.
- e) Who is the consumer? And what is the procedure to be followed by the complaint against the designated authorities.

Q5) Answer the following (Any three) [15]

- a) What are the Licenses and Permits required to start a star category of Hotels?
- b) Explain briefly the nature of contract of sale of goods and differentiate sale and agreement to sell with suitable example.
- c) Who is unpaid seller & what are his rights?
- d) What do you understand by Breach of contract & what are the remedies available to aggrieved party?
- e) Distinguish between memorandum of association and articles of association.

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Total No. of Questions : 5]

SEAT No. :

PE1607

[Total No. of Pages : 2

[6506]-508

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

HS 612 : FOOD SCIENCE

(2019 Pattern) (Semester - VI)

Time : 2 Hours]

[Max. Marks : 35

Instructions to the candidates:

- 1) Q1 is compulsory.
- 2) Solve any three from Q.2 to Q.5.

Q1) Explain the following terms

[5]

- a) Cross contamination
- b) Gel
- c) HACCP
- d) Adulterant
- e) Density
- f) pH
- g) Melting point

Q2) a) List the general guidelines followed for the storage of food.

[5]

b) Explain any two mandatory food standards in India.

[5]

Q3) a) What do you mean by undesirable browning? How the browning is prevented.

[5]

b) Differentiate between food poisoning and food infection.

[5]

P.T.O.

- Q4) a)** Explain importance of Hygiene and sanitation in food industry. [5]
- b) Why pest control is necessary? Give two control measures for Rats and House flies. [5]
- Q5) a)** Define food spoilage. Explain spoilage indicators for the following : [5]
- i) Egg
 - ii) Fish
 - iii) Canned Food
 - iv) Spinach
- b) Explain the concept of HACCP in the catering industry. [3]
- c) Explain the concept of Danger Zone. [2]

x x x