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[5220]-11

F.Y. B.Sc. (Hospitality Studies) EXAMINATION, 2017

HS-101 : FUNDAMENTALS OF FOOD PRODUCTION

PRINCIPLES

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.

(iii) Draw neat diagrams wherever necessary.

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

(i) Bagar

(ii) Bain Marie

(iii) Pachadi

(iv) Aspic

(v) Au Bleu

(vi) Chalaze

(vii) Demi Glaze

(viii) Jalebi

P.T.O.

- (ix) Anthocyanin
 - (x) Bhatura
 - (xi) Mire Poix
 - (xii) Roux.
- (b) Explain the following pre-preparation terms (any *five*) : [5]
- (i) Grating
 - (ii) Mashing
 - (iii) Sprouting
 - (iv) Stirring
 - (v) Blending
 - (vi) Cutting in.
- (c) Give any *two* bi-products of the following : [5]
- (i) Rice
 - (ii) Barley
 - (iii) Oats
 - (iv) Corn
 - (v) Wheat.
- 2.**
- (a) Enlist and explain the different methods for bread making. [6]
 - (b) What are the essentials of continental food preparation ? [3]
 - (c) Classify fruits in a neat chart with examples. [3]

3. (a) Draw a neat structure of egg and explain its functions in cookery. [6]
- (b) Explain any *three* principles of making a good soup. [3]
- (c) Write down any *three* disadvantages in microwave cooking. [3]
4. (a) Write brief notes on the following : [6]
- (i) Lard
- (ii) Margarine
- (iii) Suet.
- (b) Explain any *three* non-desirable textures found in food. [3]
- (c) Enlist herbs and spices (*three* each) used in Indian cookery. [3]
5. (a) Differentiate between : [6]
- (i) Boiling and Poaching
- (ii) Deep frying and shallow frying.
- (b) Enlist any *six* small equipments used in a bakery. [3]
- (c) Explain any *six* principles of baking. [3]
6. (a) Classify sauces in a neat chart and write down the recipe of 1 ltr. Mayonnaise. [6]

- (b) Enlist advantages and disadvantages (3 each) of L.P.G. as a fuel in a kitchen. [3]
 - (c) What is the function of sugar in baking. [3]
- 7.**
- (a) Explain the golden rules for making a good stock. [6]
 - (b) Enlist six points of coordination of the kitchen department with F&B service department. [3]
 - (c) What do you understand by first aid ? Enlist any *four* items found in a first aid kit. [3]

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[5220]-12

B.Sc. (Hospitality Studies) (First Year) EXAMINATION, 2017

**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 **5** questions from the remaining. *All* questions carry equal marks.

(iii) Draw neat diagrams wherever necessary.

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

(i) Coffee Shop

(ii) Exequate Lounge

(iii) Food Court

(iv) Pub

(v) Vending Machine

(vi) Buffet

(vii) Cider

(viii) EPNS

(ix) Minibar

P.T.O.

- (x) NAB
 - (xi) Still room
 - (xii) Hops.
- (b) Give the suitable accompaniments and suitable cover for the following (any *five*) : [10]
- (i) Caviure
 - (ii) Minestrone
 - (iii) Spaghetti
 - (iv) Roast beef
 - (v) Snails
 - (vi) Chilled melon.
- 2.** (a) What are Auxiliary areas of Food and Beverage department and elaborate importance ? [6]
- (b) Draw a hierarchy chart for Food and Beverage department. Explain duty of Food and Beverage Manager. [6]
- 3.** (a) Define In-Room Dining Service. Describe the “Cycle of service” with flowchart. [6]
- (b) List down 6 attributes of Food and Beverage Personnel. [6]
- 4.** (a) What are the methods used for maintaining silverware in Food and Beverage department ? [6]

- (b) Differentiate between : [6]
- (i) Ala carte and Table d'hote
 - (ii) Mise-en-Place and Mise-en-scene
 - (iii) Ale and Lager.
5. (a) What are the points to be considered while Menu Planning? [6]
- (b) Explain how Food & Beverage service interdeparts with the following departments (any *three*) : [6]
- (i) Food Production Department
 - (ii) Housekeeping
 - (iii) Front office
 - (iv) Human Resource department.
6. (a) Draw a neat flowchart of triplicate KOT system and explain it in brief. [6]
- (b) Name the following beverages : [6]
- (i) Two International brands of Beer
 - (ii) Two International sparkling water
 - (iii) Two Speciality of coffees.
7. (a) Define Alcoholic Beverage. Draw classification chart of Alcoholic Beverages. [6]
- (b) Plan a Full English Breakfast. [6]

Total No. of Questions—10]

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[5220]-13

B.Sc. (Hospitality Studies) (First Year) EXAMINATION, 2017

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

Section-I

1. Define the following terms (any *five*) : [10]
- (i) GRA
 - (ii) DND
 - (iii) Pent House
 - (iv) Grandmaster key
 - (v) Weekly cleaning
 - (vi) Front areas.
2. (a) Explain the procedure for daily cleaning of a VIP room. [5]
(b) What points need to be considered when selecting cleaning agents ? [5]

P.T.O.

3. (a) Draw the layout of housekeeping department and explain any *two* sections of it. [5]
- (b) What are the different functions performed by control desk in a hotel ? [5]
4. (a) Write short notes on (any *two*) : [5]
- (i) Dirty Dozen
- (ii) Job Description
- (iii) Second Service.
- (b) Explain the spring cleaning procedure for the Lobby. [5]
5. (a) Enlist the amenities and facilities provided for standard room. [5]
- (b) Draw the following formats : [5]
- (i) Lost and Found slip
- (ii) Key control register.

Section-II

6. Define the following terms (any *five*) : [10]
- (i) Crew rate
- (ii) Concierge
- (iii) Late checkout
- (iv) Safe deposit
- (v) Motel
- (vi) Overbooking.

7. (a) Draw the organization chart of the front office department of a 5 star hotel. [5]
- (b) What rules front office staff has to following while working at reception ? [5]
8. (a) Explain various tasks performed at the bell desk. [5]
- (b) Write step by step procedure of arrival of a FIT guest with confirmed reservation. [5]
9. (a) Write short notes on (any *two*) : [5]
- (i) Types of registration
- (ii) Precautions for handling credit cards
- (iii) Attributes of front office staff.
- (b) Explain in brief any *five* types of room rates offered in the hotel. [5]
10. (a) Explain importance of key control at the reception. [5]
- (b) Draw the following formats : [5]
- (i) Conventional chart
- (ii) Reservation form.

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[5220]-14

B.Sc. (Hospitality Studies) (First Year) EXAMINATION, 2017

HS-104 : TOURISM OPERATIONS

(2016 PATTERN)

Time : Three Hours

Maximum Marks : 80

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

1. (a) Answer the following in short (any *five*) : [10]

- (i) List 4 supplementary accommodations.
- (ii) Role of NGO in development of Tourism.
- (iii) Explain out bound tour operator.
- (iv) What do you understand by the word pension in tourism?
- (v) What is wholesale sector and transport sector in tourism?
- (vi) List international organisations of tourism.
- (vii) Explain MICE with example.
- (viii) What do you mean by tour operator ?

(b) Explain the following (any *five*) : [10]

- (i) FHRAI
- (ii) IATO

P.T.O.

- (iii) Ecotourism
- (iv) Resort Hotel
- (v) Domestic Tourism
- (vi) Sports Tourism
- (vii) Apartment Hotel.

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

- (i) Explain the economical impacts of tourism.
- (ii) Explain different types of tourism with block diagram.
- (iii) List and explain secondary constituents of tourism industry.
- (iv) What is a role of Transport in development of tourism in India ?
- (v) What are the points that you will consider while collecting information from client for Itinerary planning ?
- (vi) What are the different types of package tours ?

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

- (i) Different types of Visa
- (ii) PATA
- (iii) Components of package tour
- (iv) Health regulation provided by WHO
- (v) Functions of tour operator.

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

- (i) Plan 4 days 3 nights itinerary for 15 pax visiting Pune with costing of tour.
- (ii) What are the essential qualities of a good guide ? List and explain any **10** qualities ?
- (iii) What is meant by passport ? Explain different types of passport.
- (iv) Explain role of MTDC in development of tourism in Pune.

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[5220]-15

B.Sc. (Hospitality Studies) (First Year) EXAMINATION, 2017

FOOD SCIENCE : 105

Time : Three Hours

Maximum Marks : 80

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

(ii) Attempt any *five* questions from Q. Nos. 2 to 7.

1. (A) Match the following :

[10]

‘A’

‘B’

(i) Emulsion

Vector transmission

(ii) 100°C

Soup

(iii) Evaporation

Change in colour of potato

(iv) Danger zone

Solid to liquid

(v) Sol

PFA

(vi) Salmonellosis

Mayonnaise

(vii) Undesirable browning

212°F

(viii) Melting point

–6° to –25°

(ix) Compulsory Food Standard

Liquid to gas

(x) Freezer storage

5°–63°C

(B) Define (any *five*) :

[10]

(i) Hygiene

(ii) pH

(iii) Food additives

P.T.O.

- (iv) Smoke point
 - (v) Foam
 - (vi) Boiling under pressure.

- 2. (A) Explain any *six* sanitary practices to be followed by the food handler while handling food. [6]
- (B) Explain any *six* food additives with examples. [6]

- 3. Write short notes on (any *three*) : [12]
 - (1) Requirements of Dry food storage
 - (2) Concept of HACCP in the catering industry
 - (3) Protective Display of food.
 - (4) Four Natural Toxins present in food.

- 4. (A) Explain 'Botulism' food poisoning on the basis of : [6]
 - (1) Responsible organisms
 - (2) 2 foods involved
 - (3) Mode of transmission
 - (4) 2 Preventive measures.
- (B) Define 'Browning'. Explain desirable browning with examples. [6]

- 5. (A) Define cross contamination. Give any *four* ways to prevent it. [6]
- (B) List any *two* spoilage indicators in the following foods :[6]
 - (1) Eggs
 - (2) Milk

- (3) Canned foods
 - (4) Fish
 - (5) Leafy vegetables
 - (6) Cereals.
- 6.** (A) Explain any *six* measures to control the growth of microorganisms in food. [6]
- (B) Give the general guidelines for refrigerated food storage. [6]
- 7.** (A) Why is pest control necessary ? List any *two* control measures to control the growth of Cockroaches and Rats. [6]
- (B) Explain the importance of protective clothing for a food handler. [6]

Total No. of Questions—7]

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[5220]-16

B.Sc. (Hospitality Studies) (First Year) EXAMINATION, 2017

HS-106 : PRINCIPLES OF NUTRITION

Time : Three Hours

Maximum Marks : 80

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

(ii) Attempt any *five* questions from Q. Nos. 2 to 7.

1. (A) Match the following nutrients in Column 'A' with the deficiency disease in Column 'B' : [10]

Column 'A'

- (i) Niacin
- (ii) Vitamin B₁
- (iii) Iron
- (iv) Ascorbic acid
- (v) Folic acid
- (vi) Vitamin A
- (vii) Calcium
- (viii) Iodine
- (ix) Vitamin D
- (x) Protein

Column 'B'

- Megaloblastic anaemia
- Scurvy
- Beri-beri
- Pellagra
- Anaemia
- Rickets
- Night blindness
- Osteoporosis
- Goitre
- Kwashiorkor

- (B) Define the following terms (any *five*) : [10]

- (i) Oedema
- (ii) Empty calorie
- (iii) Health
- (iv) Vitamins
- (v) Hydrogenation of oil
- (vi) Nutrient

P.T.O.

2. Give reasons : [12]
- (i) Fruits and vegetables should not be cut in small pieces.
 - (ii) Oil should be stored in an air tight container.
 - (iii) Animal proteins are the complete source of protein.
 - (iv) Water balance plays an important role in relation to human health.
 - (v) We should add an extra pinch of salt during summer.
 - (vi) Fibre is an important part of our daily diet.
3. (A) Explain the supplementary value of protein with *three* examples. [6]
- (B) Enlist any *four* main functions of fat in the diet. Give any *four* good food sources of protein rich foods. [6]
4. (A) Define essential amino acid and enlist all amino acids needed by an adult. [6]
- (B) Define balanced diet. Plan a day's diet for a vegetarian adult man, aged 40 years who is a bank manager, using the basic five food groups. [6]
5. (A) Explain dehydration and what is the role of ORT in dehydration. [6]
- (B) Explain the importance of avoiding fast or junk food. [6]
- Or*
- Write short notes on : [2×3=6]
- (i) Cholesterol
 - (ii) Effect of heat on carbohydrate.
6. (A) Give any *six* measures to preserve nutrients while cooking food. [6]
- (B) Explain the importance of sodium chloride in the diet. Give any of its *four* rich food sources. [6]

7. (A) Give any *one* food to be recommended and *one* food to be avoided for the following diseases : [6]
- (i) Jaundice
 - (ii) Heart related disease
 - (iii) Peptic ulcer
 - (iv) Fever and infection
 - (v) Diabetes mellitus
 - (vi) Diarrhoea.
- (B) Explain “basic *five* food groups” with suitable examples. [6]

Total No. of Questions—**5+5**]

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[5220]-17

B.Sc. (Hospitality Studies) (First Year) EXAMINATION, 2017

HS : 107 COMMUNICATION SKILLS (ENGLISH/FRENCH)

Time : Three Hours

Maximum Marks : 80

- N.B. :—** (i) Sections I and II (English and French) to be solved on separate answer-sheets.
- (ii) Each section carries equal marks.
- (iii) Q. No. 1 in each section is compulsory.
- (iv) Answer any *three* questions from the remaining four in each section.

SECTION I

(English)

1. Novotel Pune is looking for restaurant manager for their speciality restaurant. They have put an advertisement in 'Times of India' newspaper. Apply for the post, along with your resume. Assume suitable data. [10]
2. (a) What do you mean by body language ? Write notes on any *two* forms of body language along with suitable examples. [5]
- (b) Write a letter of complaint to the local vegetable supplier of the hotel for the delay in supply of vegetables, which hampered the kitchen operations. Assume suitable data from the purchase order. [5]

P.T.O.

3. (a) Define communication process. Explain in brief the following terms related to it : [5]
- (i) Sender
- (ii) Channel
- (iii) Feedback.
- (b) As a CR of the class, draft a detail report on the accident that occurred during kitchen practicals of the college. Mention the cause of accident and precautions to be taken to avoid such accidents in future. [5]
4. (a) What factors are to be considered while preparing and giving a presentation ? [5]
- (b) Draft a circular as a college coordinator informing the students regarding 'Blood donation camp" to be held in your college. Assume suitable data. [5]
5. (a) Write a conversation in the form of dialogue between a captain and a guest for booking a table for four pax for dinner. Assume suitable data. [5]
- (b) List the various barriers in communication. Explain any *two* barriers of communication. [5]

SECTION II

(French)

1. (A) Conjuguez des verbes au présent (any *three*) : [3]
(Conjugate the verbes in Present Tense) :
(a) Je (aimer) le canard.
(b) (prendre) le bus pour aller à l'école.
(c) Vous (être) dans un restaurant.
(d) Je (venir) de l'école à dix-sept heures.
(e) Vous (choisir) un bon cadeau.
(f) Nous (faire) le devoir maintenant.
- (B) Écrivez la date (any *two*) : [2]
(Write the date)
(a) Tuesday, 21st June, 2006
(b) Saturday, 1st May, 2004
(c) Monday, 16th August, 2012.
- (C) Quelle heure est-il ? (any *two*) : [2]
(What time is it ?)
(a) 12 noon
(b) 6 : 15 a.m.
(c) 8 : 45 p.m.
- (D) Mettez le bon mesure (any *two*) : [1]
(Put the correct measure)
(a) d'œufs.
(b) de lait.
(c) de vin rouge.

(E) Écrivez les nombres en lettres (any *four*) : [2]
(Write the numbers in words)

(a) 21

(b) 15th

(c) 100

(d) 84

(e) 37

(f) 44th.

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

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

(B) Expliquez des termes en anglais (any *six*) : [6]
(Explain the terms in English)

(a) vins de table

(b) crémant

(c) doux

(d) la soucoupe

(e) la fourchette

(f) bien soigné

(g) au bleu

(h) saignant.

3. (A) Nommez le chef (any *four*) : [4]

(Name the chef)

(a) S'occupe des potages, soupes.

(b) Prépare les sauces.

(c) Prépare les hors d'œuvres.

(d) Prépare les glaces sorbets.

(e) Se charge des grillades.

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

(Explain the terms in English)

(a) Au naturel

(b) Baguette

(c) Bisque

(d) Blini

(e) Carré

(f) Compôte

(g) Demi-glace

(h) Panée.

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

(Give the English equivalents)

(a) l' homard

(b) le veau

- (c) le romarin
- (d) le gibier
- (e) un chou-fleur
- (f) une asperge.

(B) Donnez des équivalents en français (any *three*) : [3]
 (Give equivalents in French)

- (a) Butter
- (b) Spinach
- (c) Banana
- (d) Wheat
- (e) Cinnamon.

(C) Nommez trois vins de bordeaux. [3]
 (Name 3 wines from Bordeaux).

5. (A) Liez A avec B : [5]
 (Match A with B and rewrite)

‘A’

‘B’

- | | |
|----------------------------------|--|
| (a) Comment allez-vous ? | (i) Je m'appelle Pravin |
| (b) Qu'est-ce que vous étudiez ? | (ii) Bien, Merci |
| (c) Avez-vous bien dormi ? | (iii) Je suis le cours de l'hôtellerie |
| (d) Vous vous-appellez comment ? | (iv) Ça va |
| (e) Où habitez-vous ? | (v) J'habite à Pune |

(B) Traduisez en anglais : [5]

(Translate into English)

Dans la boutique

- Comment tu trouves ce pantalon ?
- Ah oui, j'aime bien la couleur. Ça coûte combien ?
- 75 euros
- C'est cher, non ?
- Le pantalon bleu ? Et il n'est pas très cher.
- Bon, cette chemise et ce pantalon, s'il vous plaît.

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[5220]-18

B.Sc. (Hospitality Studies) (First Year) EXAMINATION, 2017

HS-108 : INFORMATION SYSTEMS

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]

(i) Host

(ii) Blog

(iii) Server

(iv) Browser

(v) Dialup

(vi) Spyware

(vii) Node

(viii) Hub

(ix) P.O.S.

(x) Surfing

(xi) Hypertext

(xii) Work station.

P.T.O.

2. (a) List and explain any *five* input and *five* output devices. [5]
(b) What is networking ? Explain different types of networking. [5]
3. (a) Discuss any *ten* points need to be considered while designing a mobile Apps used in Hospitality Industry. [5]
(b) What are the key features of MICROS system used in Hospitality industry. Explain any *five*. [5]
4. (a) List and explain steps in Hyperlink. [5]
(b) What are the components of POS ? [5]
5. (a) Explain in detail about Automated Beverage Control System. [5]
(b) Explain the term specialised application software. [5]
6. (a) What are the advantages and disadvantages of internet ? [5]
(b) What is Modem ? Explain modulation and demodulation with neat diagram. [5]
7. (a) Describe the classification of transmission media with examples. [5]
(b) What is meant by D.T.P ? Explain any *four* features of DTP ? [5]

8. (a) What do you understand by Sales Analysis ? Explain with example. [5]
- (b) List and explain any *five* Auxiliary guest services. [5]
9. Write short notes on (any *two*) : [10]
- (i) Energy Management System
 - (ii) Electronic Locking system
 - (iii) Guest operated devices
 - (iv) Artificial intelligence
 - (v) Components of data communication.

Total No. of Questions—4]

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[5220]-101

S.Y. B.Sc. (Hospitality Studies) (I Sem.) EXAMINATION, 2017

HS-201 : PRINCIPLES OF QUANTITY FOOD

PRODUCTION

Time : Two Hours

Maximum Marks : 40

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

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

- (i) Luchi
- (ii) PAX
- (iii) Bakarkhani
- (iv) Dhansak
- (v) Panchphoran
- (vi) Function prospectus
- (vii) Oven spring
- (viii) Barquette
- (ix) Vol au vents
- (x) Chiffon cake
- (xi) Pie
- (xii) Royal Icing.

P.T.O.

2. Solve any *two* :

- (a) Write short notes on : [5]
 - (i) Standardize Recipe
 - (ii) Standard yield.
- (b) What are the factors influencing volume forecasting ? [5]
- (c) Write a short note on Banquets. [5]

3. Solve any *two* :

- (a) Write down the various types of cookies with *one* example of each. [5]
- (b) Classify Icings and write the functions. [5]
- (c) Write down the recipe of sweet short crust paste. [5]

4. Solve any *two* :

- (a) Briefly describe the various methods of cake making. [5]
- (b) Classify pastry with suitable examples. [5]
- (c) What are the points to be considered while making pastry ? [5]

Or

Write any *four* examples of each : [10]

- (i) Breads from Maharashtra
- (ii) Spices used in Kashmiri cuisine
- (iii) Starters from Lucknow
- (iv) Desserts from Rajasthan
- (v) Meat preparations from Punjab.

Total No. of Questions—4]

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[5220]-102

**S.Y. B.Sc. (Hospitality Studies) (First Semester)
EXAMINATION, 2017**

**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 diagram wherever necessary.

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

[10]

(i) Six shooter

(ii) Jigger

(iii) Humidor

(iv) Ouzo

(v) Sekt

(vi) Vine

(vii) Noble rot

(viii) Grappa

(ix) Anger wings

(x) Bar caddy

(xi) Daisy

(xii) Brandevi.

P.T.O.

- 2.** Solve any *two* questions : [10]
- (a) Draw a neat chart of classification of wines.
 - (b) Explain viticulture and vinification methods.
 - (c) List 5 French wines with regions.
- 3.** Solve any *two* questions : [10]
- (a) Explain patent still method with neat diagram.
 - (b) List *two* international brand of Gin and **3** international brand of Vodka.
 - (c) Explain Proprietary and Generic Liqueurs.
- 4.** Solve any *two* questions : [10]
- (a) Explain the following (any *five*) :
 - (i) Calvados
 - (ii) Arrack
 - (iii) Feni
 - (iv) Silvovitz
 - (v) Aquavit
 - (vi) Cherry Brandy.
 - (b) Step by step explain rules for making cocktail.
 - (c) List and explain any *five* types of Bar equipments and *five* types of Garnishes.

Or

Answer the following :

- (a) Name *two* brands of Taquila and Dark Rum
- (b) Mention *four* Indian wine maker
- (c) Give **2** wine based and **2** spirit based Aperitifs
- (d) Name **2** Vodka base and *two* whisky base classic cocktails
- (e) Name **4** international brands of cigars.

Total No. of Questions—4]

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[5220]-103

**B.Sc. (Hospitality Studies) (Second Year) (First Semester)
EXAMINATION, 2017**

**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]

- (i) Par stock
- (ii) Valet service
- (iii) Size of DBS
- (iv) Dry cleaning
- (v) Ikebana
- (vi) First aid box
- (vii) Ledger
- (viii) Understay
- (ix) Allowance Voucher
- (x) Floor limit
- (xi) GHC
- (xii) GRE.

P.T.O.

2. Explain in brief (any *two*) : [2×5=10]

- (i) Write down the advantages and disadvantages of contract cleaning.
- (ii) Draw a layout of a In-house laundry in **5** star hotel.
- (iii) Write short notes on :
 - (a) Safety of Hotel property
 - (b) Pricing a contract.

3. Explain in brief (any *two*) : [2×5=10]

- (i) Draw the following format :
 - (a) Daily Report
 - (b) Discrepancy Report.
- (ii) Write short notes on :
 - (a) Credit Monitoring
 - (b) Cash sheet.
- (iii) Explain the complaint handling procedure followed in hotels.

4. Solve any *five* questions : [5×2=10]

- (i) Write down the preventive measure for the control of flies and bedbugs in the hotel.
- (ii) What is the classification of linen ?
- (iii) Explain the importance of flower arrangement in hotels.

- (iv) Give the formulae for :
 - (a) ARR
 - (b) Rev PAR.
- (v) What are the different records maintained at Hospitality Desk ?
- (vi) Write down the semi-automated record keeping system used at front office.

Total No. of Questions—4]

[Total No. of Printed Pages—2

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[5220]-104

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

(First Semester) EXAMINATION, 2017

HS : 204 PRINCIPLELS OF MANAGEMENT

(2016 PATTERN)

Time : Two Hours

Maximum Marks : 40

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

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

- (a) Budget
- (b) Staffing
- (c) Management
- (d) Leadership
- (e) Controlling
- (f) Upward communication.

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

- (a) Characteristics of good leader
- (b) Need for coordination
- (c) Functions of Top level management.

3. (a) Explain any *two* types of organisation. [5]

(b) List down the advantages and disadvantages of planning. [5]

P.T.O.

4. (a) Write in short 'Modern Day Management' Theory. [5]
(b) Describe 'Planning Process'. [5]

Or

Explain the Maslow's Theory of Need with suitable example. [10]

Total No. of Questions—4]

[Total No. of Printed Pages—4

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[5220]-105

**B.Sc. (Hospitality Studies (Second Year) (I Semester)
EXAMINATION, 2017**

**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) Account

(ii) Capital

(iii) Solvent

(iv) Narration

(v) Drawings.

(b) Classify the following into Personal and Real Accounts : [5]

(i) Bank A/c

(ii) Goodwill A/c

(iii) Hotel Blue Diamond A/c

(iv) Glass and China A/c

(v) Restaurant Furniture A/c.

P.T.O.

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

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

(i) Double Entry System

(ii) Business Entity Concept.

(b) From the following prepare a Trial Balance :

Particulars	₹	Particulars	₹
Capital	5,95,000	Hotel Building	5,00,000
Salary	3,00,000	Debtors	1,40,000
Purchases	3,75,000	Sales	4,70,000
Bank overdraft	35,000	Bills Payable	15,000
Commission Received	5,000	Kitchen Equipment	1,80,000

(c) Answer in one sentence :

(i) What is balance ?

(ii) What is bad debts ?

(iii) What is folio ?

(iv) What is voucher ?

(v) Name the books of original entry.

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

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

(i) State the Golden rules of accounting.

(ii) What is contra entry ?

(b) Enter the following transactions in Purchases Book; Sales Book and Returns Book :

July 1. Purchased goods from Anand of ₹ 20,000 @ 10% Trade Discount.

July 5. Sold goods to Mohan of ₹ 30,000 @ 12% Trade Discount.

July 11. Manish purchased goods from us of ₹ 10,000 @ 5% Cash Discount.

July 17. Purchased goods from Amit of ₹ 40,000 @ 7.5% Trade Discount.

July 22. Manish returned goods of ₹ 2,000.

(c) State whether the following statements are true or false :

(i) Cash discount never appears in the books of account.

(ii) Mahesh's Account should be debited for rent paid to him.

(iii) Cash book is Journal as well as ledger.

(iv) Discount is a personal account.

(v) Cash purchases are recorded in Purchases Book.

4. Journalise the following transactions in the books of Meenal Traders : [10]

April 1. Started business with cash ₹ 3,00,000.

April 4. Purchased goods of ₹ 50,000 from Milind on credit.

April 7. Sold goods to Rajesh of ₹ 10,000.

April 9. Purchased Furniture of ₹ 25,000.

April 12. Opened a bank account with cash deposits of ₹ 1,00,000.

- April 15. Purchased Machinery of ₹ 25,000 and amount paid by cheque.
- April 19. Paid Rent ₹ 5,000 to Milind.
- April 22. Goods worth ₹ 5,000 were distributed as free samples.
- April 25. Appointed Miss Madhuri as a personal secretary on monthly salary of ₹ 25,000.
- April 29. Paid Salary to Miss Madhuri.

Or

Enter the following transactions in a Cash Book with Cash Bank and Discount Columns : [10]

2014

- July 1. Cash in hand ₹ 5,000 and cash at bank ₹ 15,000.
- July 3. Furniture purchased by cheque of ₹ 10,000.
- July 9. Received ₹ 2,500 in cash and a cheque of ₹ 3,750 from Vivek and allowed him discount of ₹ 150.
- July 12. Cheque received from Vivek deposited into bank.
- July 17. Withdrawn ₹ 2,000 from bank for personal use.
- July 20. Introduced additional capital of ₹ 50,000 into business.
- July 22. Paid ₹ 12,000 for stationery.
- July 25. Paid for Rent ₹ 4,000 by cheque.
- July 27. Paid to Shrirang ₹ 3,000 in cash ₹ 5,000 by cheque and received ₹ 500 discount from him.
- July 30. Received a crossed cheque of ₹ 5,000 for dividend.

Total No. of Questions—5]

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[5220]-106

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

(First Semester) EXAMINATION, 2017

HS-206 : THE SCIENCE OF HOTEL ENGINEERING

(2016 PATTERN)

Time : Two Hours

Maximum Marks : 40

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

(ii) Use of Pocket calculator is allowed

(iii) Figures to the right indicate full marks.

1. Answer the following (any *ten*) :

[10]

(i) What is the unit of Refrigeration ?

(ii) Give advantages of LPG as a fuel.

(iii) Draw any *one* water trap.

(iv) Give the various sources of water pollution in hotel.

(v) Explain any *one* electric safety device.

(vi) What is preventive maintenance ?

(vii) Give **2** controlling methods for noise pollution in hotel.

(viii) Define : Refrigerant.

(ix) What are the Greenhouse Gases ?

P.T.O.

- (x) Explain Smoke Detectors.
- (xi) Define Fire.
- (xii) Give full form of :
 - (a) MCB
 - (b) UPS.

2. Answer (any *two*) : [10]

- (a) With a neat diagram explain vapour compression refrigeration system.
- (b) Give the importance of maintenance department in hotel industry. What are the duties and responsibilities of chief engineer of a hotel ?
- (c) What are the various classes of fire ? Give operation of any *one* fire extinguisher in detail.

3. Answer (any *two*) : [10]

- (a) What is hard water ? Explain any *one* water softening process.
- (b) Draw and explain working of window Air-conditioner.
- (c) Calculate the electricity bill for the month of September 2017, with the following electricity consumption :

Tubelight	40 W	3 Nos.	4 hrs./day
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Oven	1.2 kW	2 Nos.	2 hrs./day
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Music system	600 W	3 Nos.	1 hr. 15 min./day
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The cost of electricity is ₹ 6.00 per unit.

4. Answer any *two* : [10]

- (a) What are the effects of air pollution on human body ? Suggest any **2** methods for controlling air pollution.
- (b) Explain the importance of energy conservation in hotel. Give any **4** simple techniques of energy conservation in hotels.
- (c) List and explain various audio-visual equipments used in hotel. Discuss the care and cleaning of P.C. and Printers.

Or

5. Answer any *two* : [10]

- (a) Give any **3** properties of refrigerant and name any **4** refrigerants with their chemical formula.
- (b) Define Noise, its sources and bad effect on human being.
- (c) Give the reasons for replacement of equipment.