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Total No. of Pages : 02

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**BHMCT (AICTE) (Sem.-3)
FOOD & BEVERAGE SERVICE-III**

Subject Code : BH-205

M.Code : 14533

Date of Examination : 13-12-2023

Time : 3 Hrs.

Max. Marks : 30

INSTRUCTIONS TO CANDIDATES :

1. SECTION-A is COMPULSORY consisting of TEN questions carrying ONE mark each.
2. SECTION-B contains FIVE questions carrying 2½ (Two and Half) marks each and students have to attempt any FOUR questions.
3. SECTION-C contains THREE questions carrying FIVE marks each and students have to attempt any TWO questions.

SECTION-A

1. Write short notes on :

- a) Natural yeast
- b) Wine yeast
- c) Angel's Wing
- d) Wine chiller
- e) 2 Italian Wines
- f) Punt
- g) Napa Valley
- h) Blanc des Blanc
- i) Lees
- j) Sommelier.

SECTION-B

2. How should wines be stored properly?
3. What are Table wines and why are they called so?
4. Draw 5 glasses used for wines and write their uses.
5. Describe the service procedure for Red wine.
6. Write a detailed note on New World Wines.

SECTION-C

7. Discuss wine regions of France with examples.
8. Describe the production process of Sparkling wine.
9. Make a beverage classification chart and give suitable example from each category.

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BHMCT (Sem.-3)
APPLICATIONS OF COMPUTERS

Subject Code : BH-201

M.Code : 14531

Date of Examination : 08-12-2023

Time : 3 Hrs.

Max. Marks : 30

INSTRUCTION TO CANDIDATES :

1. SECTION-A is COMPULSORY consisting of TEN questions carrying ONE mark each.
2. SECTION-B contains FIVE questions carrying 2½ (Two and Half) marks each and students has to attempt any FOUR questions.
3. SECTION-C contains THREE questions carrying FIVE marks each and students have to attempt any TWO questions.

SECTION-A

1. Answer briefly :

- a) Define NIC.
- b) What is MS power point?
- c) Name Two Network Software.
- d) Define Server.
- e) Define Hubs.
- f) Define Slide sorter view.
- g) What is meant by Channel?
- h) What is a slide in PowerPoint?
- i) What is Auto content wizard?
- j) What is Ethernet?

SECTION-B

2. Discuss benefits of Computer Networking.
3. What are the advantages of using fibre optic cables over traditional copper cables for data transmission?
4. How to create presentation using auto-content wizard?
5. Differentiate between Slide design and slide layout.
6. Write about the five views in PowerPoint.

SECTION-C

7. What is a Wide Area Network (WAN) and how does it differ from LAN and MAN?
8. Explain the network topology with the help of labeled diagram.
9. Discuss different types of networks with advantages and limitations of each network.

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BHMCT (Sem.-3)
FOOD SAFETY & CONTROL
Subject Code : BH-215
M.Code : 14538
Date of Examinaton: 29-12-2023

Time : 3 Hrs.

Max. Marks : 30

INSTRUCTIONS TO CANDIDATES :

1. SECTION-A is COMPULSORY consisting of TEN questions carrying ONE mark each.
2. SECTION-B contains FIVE questions carrying (Two and Half) marks each and students have to attempt any FOUR questions.
3. SECTION-C contains THREE questions carrying FIVE marks each and students have to attempt any TWO questions.

SECTION-A

1. Write briefly :

- a) Food safety
- b) Food hygiene
- c) Food preservation
- d) Food spoilage
- e) Contamination
- f) Pasteurisation
- g) Virus
- h) Homogenisation
- i) HTLT
- j) Pathogens

SECTION-B

2. What are the preventive measures for food borne diseases?
3. What are the common diseases caused by food borne pathogens?
4. What are the different methods of food preservation?
5. Enlist the various sources of food contamination.
6. Enlist the factors affecting the growth of micro organisms in food.

SECTION-C

7. Write an essay on food spoilage and food preservation.
8. While explaining the concept of fermentation in food preservation exemplify various fermented products which particularly act as preservatives.
9. Explain various food born diseases, their types and preventive measures to stop them.

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**BHMCT (Sem.-3)
HOTEL ACCOUNTANCY**

Subject Code : BH-213

M.Code : 14537

Date of Examination : 22-12-2023

Time : 3 Hrs.

Max. Marks : 30

INSTRUCTIONS TO CANDIDATES :

1. SECTION-A is COMPULSORY consisting of TEN questions carrying ONE mark each.
2. SECTION-B contains FIVE questions carrying TWO AND A HALF marks each and students have to attempt any FOUR questions.
3. SECTION-C contains THREE questions carrying FIVE marks each and students have to attempt any TWO questions.

SECTION-A

1. Write Briefly :

- a) Deferred Revenue Expenditure
- b) Current Assets
- c) Departmental Accounting
- d) Current Liabilities
- e) Amortization
- f) Asset
- g) Equity Share Capital
- h) Income Statement
- i) Direct Expenses
- j) Balance Sheet.

SECTION-B

2. What do you mean by uniform accounting system?
3. What is cost of sales?
4. Prepare an income statement of food & beverage department under uniform system of accounting from the information given below:

	Amount		Amount
Food Sale	12,55,000	Kitchen fuel	1,32,000
Beverage Sales	3,25,000	Laundry	25,000
Food allowance	5,000	Music	65,000
Beverage allowance	3,000	Other expense	6,300
Cost of sale - Food	4,80,000	Cleaning expenses	14,000
Cost of sale - Beverage	1,75,000	Employee benefits	25,000
Salaries	1,25,000		

5. From the following information prepare a Balance Sheet under uniform system of accounting.

Bills Payable	20,000	Capital	50,000
Rent Outstanding	1,200	Bills receivable	16,000
Cash	2,000	Drawings	7,500
Creditors	42,750	Furniture	6,200
Reserves & Surplus	15,000	Net Profit	8,000
Closing Stock	51,700	Building	10,350
Debtors	28,200		
Car	15,000		

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6. What do you mean by auditing?

SECTION-C

7. State the purpose of Statutory Audit. How does internal audit supplement statutory audit?

8. From the following trial balance prepare statement of income with schedule and balance sheet under uniform system of accounting.

Particulars	Amount	Particulars	Amount
Cost of Sales : Food	2,50,000.00	Sale : Food	6,30,000.00
: Beverages	68,000.00	: Beverages	2,81,000.00
Salary & wages	2,45,000.00	Sundry Creditors	1,45,000.00
Employees Benefits	40,000.00	Debentures	1,86,000.00
Direct operational expenses	45,000.00	Salary Payable	6,000.00
Music & Entertainment	2,000.00	Income tax Payable	8,000.00
Advertising & Marketing	20,000.00	Long term loan	20,000.00
Energy & Utility	28,000.00	Bills Payable	50,000.00
Administrative Expenses	29,000.00	Fixed Deposits	2,80,000.00
Repair & Maintenance	13,000.00	Capital	2,47,000.00
Interest	95,000.00	General Reserve	60,000.00
Income Tax	23,000.00		
Cash in hand	15,000.00		
Sundry Debtors	1,08,000.00		
Closing Stock	15,000.00		
Prepaid Salary	12,000.00		
Land	5,00,000.00		
Building	60,000.00		
Furniture & Equipment	2,50,000.00		
Cutlery & Crockery	95,000.00		
	19,13,000.00		19,13,000.00

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9. From the information given below, prepare Profit & Loss A/c under the net profit method of departmental Accounting:

Sale	Apartment department	96,000
	Meals department	64,000
	Other department	32,000
Purchase	Apartment department	20,000
	Meals department	10,000
	Other department	8,000
Salaries & Wages	Apartment department	9,000
	Meals department	7,000
	Other department	4,000
Unallocated Expenses	General expenses	3,000
	Advertisement	2,000
	Interest	6,000
	Repair	1,000
	Rent	900

Unallocated expenses are to be apportioned on the following basis :

- General expenses and rent to be apportioned equally among all departments
- Advertisement and interest expenses to be apportioned on the basis of sales
- Repair to be apportioned in the ratio of 3:1:1.

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BHMCT (Sem.-3)
ACCOMMODATION OPERATION-I
Subject Code : BH-209
M.Code : 14535
Date of Examination : 18-12-2023

Time : 3 Hrs.

Max. Marks : 30

INSTRUCTIONS TO CANDIDATES :

1. SECTION-A is COMPULSORY consisting of TEN questions carrying ONE mark each.
2. SECTION-B contains FIVE questions carrying 2½ (Two and Half) marks each and students has to attempt any FOUR questions.
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SECTION-A

1. Describe in brief:

- a) OPL
- b) Establishing PAR Level for uniforms
- c) Topping Up
- d) Dungarees
- e) Stock taking
- f) Linen preferred for Chef Coat
- g) Replacement of Uniforms
- h) Linen Lifespan
- i) Thimbles
- j) Linen Recycling.

SECTION-B

2. Which factors influence the choice of colours and fabrics for hotel uniforms?
3. Note down the purpose and use of having a sewing room.
4. Explain the key activities performed in a Linen Room.
5. Describe the process of issuing and exchanging uniforms.
6. What is the purpose of providing uniforms to hotel employees?

SECTION-C

7. List the various cutting tools and equipments used in fabric preparation within a sewing room.
8. What are the common types of uniforms provided in a hotel and how do they vary in design and functionality?
9. How does the Linen Room manage the receiving and distribution of linen to various departments? Also note down different records maintained by Linen Room.

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**BHMCT (AICTE) (Sem.-3)
FOOD PRODUCTION THEORY-III**

Subject Code : BH-203

M.Code : 14532

Date of Examination : 11-12-2023

Time : 3 Hrs.

Max. Marks : 30

INSTRUCTIONS TO CANDIDATES :

1. SECTION-A is COMPULSORY consisting of TEN questions carrying ONE mark each.
2. SECTION-B contains FIVE questions carrying 2½ (Two and Half) marks each and students has to attempt any FOUR questions.
3. SECTION-C contains THREE questions carrying FIVE marks each and students have to attempt any TWO questions.

SECTION A

1. Write short notes on :

- a) Brat Pan
- b) Reactive Maintenance
- c) Institutional Catering
- d) Menu Planning
- e) Diet Menu
- f) Convenience Food
- g) Indent
- h) Buffer Stock
- i) Cook Chill
- j) Commissary.

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SECTION-B

2. List a few challenges of Volume Cooking.
3. What do you understand by Railway Catering?
4. Differentiate between Industrial Catering and Institutional Catering.
5. What is the difference between Purchasing and Indenting?
6. Explain the features of Hospital Catering for Patients, Staff and Visitors.

SECTION-C

7. List and briefly explain the criteria for selecting equipments for volume catering.
8. Why Off Premises Catering is gaining popularity these days? Explain.
9. How Airlines Catering Operation is different from other food establishment? Explain how cook chill process is used in Flight Kitchen?

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BHMCT (AICTE) (Sem.-3)
FRONT OFFICE OPERATION-III
Subject Code : BH-207
M.Code : 14534
Date of Examination : 15-12-2023

Time : 3 Hrs.

Max. Marks : 30

INSTRUCTIONS TO CANDIDATES :

1. SECTION-A is COMPULSORY consisting of TEN questions carrying ONE mark each.
2. SECTION-B contains FIVE questions carrying 2½ (Two and Half) marks each and students have to attempt any FOUR questions.
3. SECTION-C contains THREE questions carrying FIVE marks each and students have to attempt any TWO questions.

SECTION-A

1. Write briefly :

- a) Account allowance
- b) Foreign currency
- c) Guest account
- d) Late charges
- e) Paid outs
- f) Fidelio
- g) EDC
- h) Trial balance
- i) Check in
- j) Exchange voucher.

SECTION-B

2. Explain the automated accounting system in a hotel.
3. List the steps in handling Foreign Exchange in the hotel.
4. When does the 'account transfer' transaction is performed in a hotel?
5. List the modules in Fidelio and explain briefly.
6. With a help of a neat diagram, describe accounting procedures at different stages of guest cycle.

SECTION-C

7. Illustrate the importance of Amadeus in hotels.
8. Describe the system of Express Checkout.
9. Explain the process of Guest paying through travel agents voucher / MCO at the time of check out.

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