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Total No. of Pages : 02

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BHMCT (Sem.-4)  
**FRONT OFFICE OPERATIONS-II**  
Subject Code : BHMCT-405-18  
M.Code : 77794  
Date of Examination : 13-12-2023

Time : 3 Hrs.

Max. Marks : 60

**INSTRUCTIONS TO CANDIDATES :**

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

**SECTION-A**

1. Write short notes on :

- a) Late charges
- b) Guest Allowances
- c) City Ledger
- d) Charge privileges
- e) ECO
- f) VPO
- g) House limit
- h) Posting Master Account
- i) Brief about establishment of end of the day
- j) City Folio.

**SECTION-B**

2. Draw a neat format of C-Form.
3. Brief about various methods of guest accounts settlement.
4. Write various important factors needed to be kept in mind for effective cash control.
5. Discuss various modes of settlement of bills that are opted by hotel in details.
6. What are the various types of vouchers maintained by front office? Brief only.

**SECTION-C**

7. Discuss the process of night auditing in detail. Also brief about various types of reports which are prepared by a night auditor during night auditing process.
8. How has the role of information technology evolved in the hospitality industry since the days when properties were operated through manual mode? Illuminate.
9. Define Front Office Accounting. Discuss the major functions of Front Office Accounting system using the format of accounting cycle.

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**BHMCT (Sem.-4)**  
**ACCOMMODATION OPERATIONS-III**  
Subject Code : BHMCT-407-18  
M.Code : 77796

Date of Examination: 18-12-2023

Time : 3 Hrs.

Max. Marks : 60

**INSTRUCTIONS TO CANDIDATES :**

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

**SECTION-A**

1. Write briefly :

- a) Dirty dozen
- b) Inspection checklist
- c) Damask
- d) Linen par
- e) Seamstress
- f) Deep cleaning
- g) Second service
- h) Tarnish
- i) Selvedge
- j) Crinkling.

**SECTION-B**

2. List the checkpoints mentioned in the checklist for room inspection used by housekeeping supervisor of a hotel.
3. Explain the linen exchange procedure in hotel. Discuss with flow chart.
4. Classify cleaning based on the frequency they are carried out giving suitable examples.
5. With the help of neat diagram, explain any two types of basic weaves used to make fabric.
6. What are the functions carried out in Tailor room?

**SECTION-C**

7. Design a uniform for Front Office Employees (male & female) in a luxury five star hotel. Justify your choice of design and fabric that you have used in designing the uniform.
8. What is EPNS? Explain any three methods employed to clean EPNS.
9. Classify fibres. Compare the characteristics of Animal fibres and Vegetable fibres giving suitable examples.

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**BHMCT (Sem.-3,4)**  
**ACCOUNTING SKILLS FOR HOSPITALITY**

Subject Code : BHMCT-409-18

M.Code : 77798

Date of Examination: 15-12-2023

Time : 3 Hrs.

Max. Marks : 80

**INSTRUCTIONS TO CANDIDATES :**

- SECTION-A is COMPULSORY consisting of TEN questions carrying TWO marks each.
- SECTION-B contains FIVE questions carrying FIVE marks each and students have to attempt any FOUR questions.
- SECTION-C contains THREE questions carrying TEN marks each and students have to attempt any TWO questions.

**SECTION-A**

**1. Write briefly :**

- Define USHA.
- What is Internal control?
- Differentiate between Journal & Ledger.
- What is meant by Internal audit?
- What is Cash book?
- What are outstanding expenses?
- What are current assets?
- What is suspense account?
- What are contingent liabilities?
- Pen down the advantages of Uniform accounting System.

**SECTION-B**

- Differentiate between Internal and Statutory Audit.

- Discuss the importance of cash book
- Pen down the advantages and limitations of trial balance.
- Pen down the drawbacks of allocation.
- Differentiate between Trading and profit & loss account and balance sheet.

**SECTION-C**

- From the following Trial Balance , prepare final accounts

TRIAL BALANCE as on 31<sup>st</sup> Dec, 2008

Particulars	Dr. Amount (Rs.)	Cr. Amount (Rs.)
Capital		20,000
Sundry Debtors	5,400	
Drawings	1,800	
Machinery	7,000	
Sundry Creditors		2,800
Wages	10,000	
Purchases	19,000	
Opening Stock	4,000	
Bank Balance	3,000	
Carriage Charges	300	
Salaries	400	
Rent and Taxes	900	
Sales		29,000
	51,800	51,800

Additional Information :

- Closing stock Rs.1200
  - Outstanding Rent Rs.100
  - Depreciation on Machinery 10%
  - Wages Prepaid Rs.400
- Pen down the contents of Income Statement with schedules and balance sheet with dummy figures.
  - Discuss characteristics of Internal control and the steps in implementation and review of internal control.

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BHMCT (Sem.-3,4)  
**INTRODUCTION TO INDIAN COOKERY**

Subject Code : BHMCT-401-18

M.Code : 77790

Date of Examination: 08-12-2023

Time : 3 Hrs.

Max. Marks : 60

**INSTRUCTIONS TO CANDIDATES :**

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

**SECTION-A**

1. Write briefly :

- a) Mughlai cuisine
- b) Panch foran
- c) Dum cooking
- d) Tandoor
- e) Khaman
- f) Bhatura
- g) Curry leaves
- h) Roh di kheer
- i) Dastarkhawan
- j) Tharamis

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**SECTION-B**

2. Write a note on Indian sweets
3. Write down the speciality of Bengali cuisine.
4. Write a note on origin of tandoor cooking and any special equipment required to make tikkas.
5. What are the salient features of Gujarati cuisine?
6. Write down the standard recipe of Marination used in making of tikkas.

**SECTION-C**

7. Write in detail about the Punjabi cuisine.
8. What are the salient features of Bohri cuisine?
9. "Tandoor plays important role in Indian cuisine." Justify the statement.

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BHMCT (UGC) (Sem.-3,4)  
**FOOD & BEVERAGE SERVICE OPERATIONS-II**

Subject Code : BHMCT-403-18

M.Code : 77792

Date of Examination : 14-12-2023

Time : 3 Hrs.

Max. Marks : 60

**INSTRUCTIONS TO CANDIDATES :**

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

**SECTION-A**

1. Explain briefly :
  - a) Proof
  - b) Tannin
  - c) Viticulture
  - d) Remuage
  - e) Vintage Champagne
  - f) Solera System
  - g) Cheddar
  - h) Sour Beer
  - i) Cask conditioned Beer
  - j) Chaptalization.

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**SECTION-B**

2. Explain Coffey still method of Distillation.
3. Write down the terms with their capacities used to refer to Champagne bottle.
4. What are the styles of Sherry? Explain the characteristics of each.
5. Give at least five guidelines for pairing wine and food.
6. Explain various styles of Lager Beer.

**SECTION-C**

7. Explain the Methode Champenoise and name three main producers or houses of Champagne.
8. Enumerate the wine laws governing the production of Italian Wines. Name three red and white Italian wines.
9. Explain step by step manufacturing process of beer. List eight International Beers with country of origin.

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**BHMCT (Sem.-3)**  
**FOOD AND BEVERAGE CONTROL**  
Subject Code : BH-211  
M.Code : 14536

Date of Examination: 20-12-2023

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**

**I. Write short notes on :**

- a) Store Ledger
- b) ABC Analysis
- c) Rotation of stocks
- d) Transfer notes
- e) Standard Portion Size
- f) Centralize Purchase
- g) Invoice
- h) KOT
- i) Credit Sales
- j) LIFO

**SECTION-B**

2. Briefly explain Economic Order Quantity.
3. Write a short note on Blind Receiving.
4. Discuss the advantages of Standard Yield.
5. List down the factors to be considered while fixing selling price.
6. What do you understand by Meat tag?

**SECTION-C**

7. Distinguish between perpetual inventory control and physical inventory control.
8. State and briefly explain the steps involved in purchasing procedure.
9. Explain different approaches for calculation of selling price.

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