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Total No. of Questions : 09

Total No. of Pages : 02

BHMCT (Sem.-4, 5)
BAR OPERATIONS & MANAGEMENT
Subject Code : BHMCT-503-18
M.Code : 78549
Date of Examination : 12-12-2023

Time : 3 Hrs.

Max. Marks : 60

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

- Write short notes on :**
 - Fermentation
 - Aging
 - Liquor
 - Hawthorne Strainer
 - Molasses
 - Mashing
 - Juniper
 - Aperitifs
 - Condiments
 - Mis-en-Scenc.

SECTION-B

- Personnel hygiene plays an important role in Bar Operations. Explain.
- Give the production method of Whiskey.
- Explain the different attributes of a bar personnel.
- With a neat diagram explain what is pot-still method.
- Briefly describe the production process of liqueurs.

SECTION-C

- Explain how bartender acts as a sales person. What are the different upselling guidelines for a bartender?
- Define what is a bar, briefly describe different types of Bar.
- In short, write a note on history of bar. Also explain about the bar and beverage industry in India.

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B.H.M.C.T. (Sem.-4,5)
FOOD AND BEVERAGE CONTROL AND MANAGEMENT
Subject Code : BHMCT509-18
M.Code : 76555
Date of Examination : 19-12-2023

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) Basic costing
- b) Credit notes
- c) Meat tags
- d) Periodical purchasing
- e) Stock control
- f) Bin cards
- g) Physical inventory
- h) Inventory control
- i) Standard recipe
- j) Cost cards

SECTION-B

2. Write the advantages of cost control.
3. How do we assess the performance and efficiency of receiving department?
4. Describe the methods of purchasing in hotels.
5. How are issuing controls monitored in hotels?
6. Explain the cashier sales summary sheets.

SECTION-C

7. Describe in details all the factors which fall under receiving control.
8. What do you understand by sales control? Write in detail.
9. Explain thoroughly about food and beverage cost control.

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BHMCT (Sem.-4,5)
FRONT OFFICE OPERATIONS AND MANAGEMENT

Subject Code : BHMCT505-18

M.Code. : 78551

Date of Examination : 02-01-2024

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

I. Write short notes on :

- a) Bell desk
- b) Paging
- c) Concierge
- d) Forecasting room availability
- e) Over stay
- f) Key control
- g) Suggestive selling
- h) CRS
- i) Sales techniques
- j) Difference between move up and move down.

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SECTION-B

2. What are the functions of bell desk in a five star hotel?
3. Under what circumstances can a guest ask for change of room?
4. What do you understand by forecasting techniques?
5. What x-ray machines are used for entry of the hotel? Write about its significance in detail.
6. How do airlines sell online tickets?

SECTION-C

7. Explain bell desk operations in detail.
8. Explain forecasting in front office in detail.
9. What are the various sales techniques used by five star hotels in detail?

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BHMCT (Sem.-4,5)
LARDER & KITCHEN PRACTICES
Subject Code : BHMCT501-18
M.Code : 78547

Date of Examination : 09-12-2023

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) What does "chaud - froid sauce" refer to in the culinary world and what role does it play in enhancing the presentation of dishes?
- b) What is a terrine in culinary terms and how is it distinct from other types of dishes?
- c) What is a mousse in the context of cooking and how is it used to create light, airy textures in dishes?
- d) What are the different types of bacon and how is bacon used in various culinary applications?
- e) In culinary terms, what is a pinwheel and how is it typically prepared and presented?
- f) What is a gelee and how is it used to add texture and flavor to dishes?
- g) What is aspic and how is it used to create a gelatinous, savory component in culinary presentations?
- h) What is a pâte in the culinary context and what are the variations and ingredients commonly found in pâte recipes?
- i) What is green bacon, and how does it differ from traditional cured or smoked bacon?
- j) How are truffles typically used in cooking to enhance dishes?

SECTION-B

2. Explain different steps while making of galantine.
3. Explain the various types of casings that meat processing unit uses.
4. Write a note on non - edible displays.
5. Differentiate between ham, bacon and gammon.
6. Differentiate between mousse and mousseline.

SECTION-C

7. Draw the neat layout of larder. Explain the duties and responsibilities of larder chef.
8. What is sandwich? Write down the different parts of sandwiches along with different spreads that kitchen uses.
9. Describe the different types of casings and fillings along with the names of 10 international sausages.

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