

Roll No.

Total No. of Questions : 09

Total No. of Pages : 02

BHMCT (Sem.-2)
FOOD SCIENCE AND NUTRITION-II

Subject Code : BH-102

M.Code : 14516

Date of Examination : 08-05-2024

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. Explain the following :

- a) Food science.
- b) Paired comparison test.
- c) Any 2 emulsifying agents.
- d) Describe the food flavours in tea.
- e) Balanced diet.
- f) Give examples of foods which come under body building foods.
- g) Ready to eat foods.
- h) Which is the main factor that leads to non-enzymatic browning?
- i) How does high temperature affect food constituents?
- j) Name the different types of colloids.



SECTION-B

2. What are the objectives of food evaluation?
3. List the various methods of sensory food evaluation.
4. Write a note on the role of emulsifying agents in food emulsions.
5. Discuss the three food group system.
6. Throw light on the new food products being launched in the market.

SECTION-C

7. What are emulsions? Discuss in detail, the types and theory of emulsification.
8. What are colloids? Discuss their application in foods.
9. Write notes on :
 - a) Any FIVE factors affecting menu planning.
 - b) Critical evaluation of fast foods?

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BHMCT (Sem.-2)
COMMUNICATION-II
Subject Code : BH/104
M.Code : 14517

Date of Examination : 11-05-2024

Time : 3 Hrs.

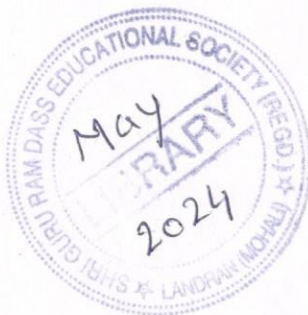
Max. Marks : 30

INSTRUCTIONS TO CANDIDATES :

1. SECTION-A is COMPULSORY consisting of TEN questions carrying ONE mark each.
2. SECTION-B contains FIVE questions carrying $2\frac{1}{2}$ (Two and Half) marks each and student has to attempt any FOUR questions.
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SECTION-A

1. Explain the following :
 - a Proxemics
 - b Paralanguage
 - c Personal space
 - d Importance of Speech
 - e Drill exercises
 - f Facial expressions
 - g Telephone skills
 - h Importance of pronunciation
 - i Verbal communication
 - j Non-verbal communication



SECTION-B

2. *"Communication is the lifeblood of a business organization"*. Comment.
3. Enlist some tips for developing effective telephone skills.
4. *"Face is the index of mind"*. Comment.
5. Enumerate common phonetic difficulties.
6. Explain the communicative use of artefacts like furniture colours etc.

SECTION-C

7. Discuss in detail the nature and importance of telephone activity in hotel industry.
8. Discuss in detail the strategies to improve speech. Explain importance of speech in hotel industry.
9. Discuss in detail the importance of Nonverbal communication. Also discuss its various types.

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BHMCT (Sem.-2)

ACCOUNTS – II

Subject Code : BH/106

M.Code : 14518

Date of Examination : 15-05-2024

Time : 3 Hrs.

Max. Marks : 30

INSTRUCTIONS TO CANDIDATES :

1. SECTION-A is COMPULSORY consisting of TEN questions carrying ONE mark each.
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SECTION-A

1. Write briefly :

- a) What is Cash book?
- b) What is Trial Balance?
- c) What is closing stock?
- d) What is depreciation?
- e) What is capital expenditure?
- f) What are outstanding expenses?
- g) What is BRS?
- h) What is opening entry? Give suitable examples to explain the same.
- i) What is Balance Sheet?
- j) What are prepaid expenses?



SECTION-B

2. Discuss the limitations of Trial Balance.
3. Pen down the treatment of following adjustments :
 - a) Prepaid expenses
 - b) Outstanding expenses
 - c) Depreciation.
4. Discuss the role and importance of Balance Sheet.
5. Differentiate between Trading and Profit & Loss account.
6. Pen down the importance of Bank Reconciliation Statement and prepare a dummy statement.

SECTION-C

7. Differentiate between the Capital and Revenue Expenditure.
8. Prepare Trail Balance as on 31-03-2012 from the following balances of Ms. Maliha Afzal :

Drawings	Rs. 74,800	Stock (1.04.2011)	Rs. 30,000
Purchase	Rs. 295,700	Capital	Rs. 2,50,000
Bills receivable	Rs. 52,500	Furniture	Rs.33,000
Discount allowed	Rs. 950	Sales	Rs. 335,350
Freight	Rs. 3,500	Rent	Rs. 72, 500
Insurance	Rs. 2,700	Printing Charges	Rs. 1,500
Sundry creditors	75,000	Sundry expenses	Rs. 21,000
Discount received	Rs. 1,000	Bank loan	Rs. 1,20,000
Stock (31.03.2012)	Rs. 17,000	Income tax	Rs. 9,500
Machinery	Rs. 215,400	Bills payable	Rs. 31,700

9. What are final accounts? Differentiate between Trading account, profit& loss account and balance sheet with suitable formats.

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BHMCT (Sem.-2)
FOOD PRODUCTION-II

Subject Code : BH/110

M.Code : 14520

Date of Examination : 22-05-2024

Time : 3 Hrs.

Max. Marks : 30

INSTRUCTION TO CANDIDATES :

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SECTION-A

1. Write short notes on :

- a. Kitchen attire
- b. Salad Dressings
- c. Condiments
- d. Laminated
- e. Short Crust
- f. Creame Soups
- g. Masala
- h. Saddle
- i. Sirloin
- j. Fillet.



SECTION-B

2. Write down the classification of Soups.
3. Draw the dissection of lamb and explain the right method of cooking applied to cook different cuts.
4. Classify Sauce. Write down the standard recipe of hollandaise sauce
5. Draw the structure of eggs. Do explain different dishes that we can make from an egg.
6. Write down in detail about faults that generally we find while making of breads

SECTION-C

7. What is the role of Masalas in Indian cuisine and write down the different types single and compound masalas of India with standard ingredients?
8. What is hierarchy? Explain the duties and responsibility of a head chef.
9. What are the points one must kept in mind while purchasing and selection of fish? Also, draw neat cuts of fish that extensively used in food industry.

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BHMCT (Sem.-2)
FOOD & BEVERAGE SERVICE-II
Subject Code : BH-112
M.Code : 14521

Date of Examination : 24-05-2024

Time : 3 Hrs.

Max. Marks : 30

INSTRUCTION TO CANDIDATES :

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SECTION-A

1. Write short notes on the following :

- a) Stimulating beverages
- b) Cyclic menu
- c) Mocktails
- d) Binder
- e) Afternoon Tea
- f) Elevenies
- g) Still water
- h) Cocoa
- i) Potage
- j) BOT's.



SECTION-B

2. Differentiate between triplicate and duplicate checking system.
3. Explain the different parts of Cigar.
4. Differentiate between A la carte and TDH menu.
5. What do you understand by Mis-en-place and Mis-en-scene?
6. What do you understand by Hi-Tea? Write a menu for Hi-Tea.

SECTION-C

7. Explain the 17 course French Classical menu.
8. Classify Non-Alcoholic Beverages in detail.
9. Write down the cover and accompaniments for the following :
 - a) Caviar
 - b) Pate de foie gras

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BHMCT (Sem.-2)
HOTEL ENGINEERING-II
Subject Code : BH/118
M.Code : 14524

Date of Examination : 25-05-2024

Time : 3 Hrs.

Max. Marks : 30

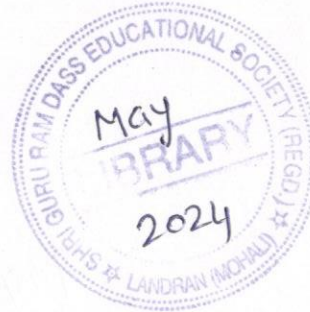
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SECTION-A

1. Write short notes on :

- a) Fire pyramid
- b) Water pollution
- c) Noise pollution
- d) Relative humidity
- e) Fire detectors
- f) Sewage treatment
- g) One ton of refrigeration
- h) Traps
- i) CCTV
- j) Modem.



SECTION-B

2. Discuss the essential requirements of contract maintenance.
3. Discuss the various sensors used in different location of a hotel.
4. Explain the economic replacement cycle for suddenly failing equipment.
5. Discuss the importance of segregation in solid waste management.
6. Explain the working of a window type air conditioner.

SECTION-C

7. Discuss about pollution control boards and pollution norms in India.
8. Explain in detail why a timely decision to replace equipment is very important in the hotel Industry?
9. Prepare a table showing different types of extinguishers used in different types of fire.

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BHMCT (Sem.-2)
FRONT OFFICE-II
Subject Code : BH-116
M.Code : 14523

Date of Examination : 27-05-2024

Time : 3 Hrs.

Max. Marks : 30

INSTRUCTIONS TO CANDIDATES :

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2. SECTION-B contains FIVE questions carrying $2\frac{1}{2}$ (Two and Half) marks each and student has to attempt any FOUR questions.
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SECTION-A

1. Write a short note on :
 - a. Paging
 - b. Move up and Move down
 - c. Up selling
 - d. Points to consider while handling scanty baggage guest
 - e. Layover Passengers
 - f. Different modes of reservation
 - g. Draw luggage tag
 - h. Rack Rate
 - i. Translate into French - It is 8:00 AM
 - j. Write days of the week in French.



SECTION-B

2. Draw a neat format of Shannon Slip.
3. Write a short note upon various types of pre registration activities at front desk.
4. Discuss various types of folio.
5. What are the various fundamentals of guest accounting?
6. Explain various sources of the reservations in the hotel.

SECTION-C

7. Discuss in how many ways can a guest settle their account in a hotel?
8. Write down step by step procedure of handling registration of foreigner guest.
9. **Write short notes upon :-**
 - a. Visitor Tabular Ledger
 - b. Mail and Message handling in a hotel.

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BHMCT (Sem.-2)
HOUSE KEEPING-II
Subject Code : BH-114
M.Code : 14522

Date Of Examination : 09-06-2024

Time : 3 Hrs.

Max. Marks : 30

INSTRUCTION TO CANDIDATES :

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SECTION-A

1. Write short notes on :

- a) Bidet
- b) Computerized key cards
- c) What is facade cleaning?
- d) Loofah
- e) Log book
- f) Guest loan items
- g) Handover records
- h) Room occupancy report
- i) Call register
- j) Minibar.



SECTION -B

2. Differentiate between Front of the house areas and back of the house areas.
3. Discuss the different types of keys.
4. Discuss the interdepartmental relationship of Housekeeping with maintenance.
5. Draw a neat layout of a standard guest room.
6. Explain special provisions for a VIP room.

SECTION-C

7. What is the importance of guest room inspection and how it should be conducted? Support your answer with relevant format.
8. Prepare the format of a key control sheet. Explain the procedure of key control in Housekeeping Department of a hotel.
9. Write a detailed note on use of computers in Housekeeping department.

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