

Roll No.
Total No. of Questions : 09

Total No. of Pages : 02

BHMCT (AICTE) (Sem.-3)
APPLICATIONS OF COMPUTERS
Subject Code : BH-201
M.Code : 14531
Date of Examination : 20-05-2023

Time : 3 Hrs.

Max. Marks : 30

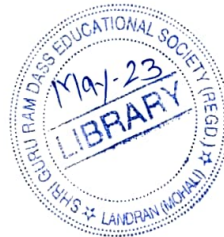
INSTRUCTION TO CANDIDATES :

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) What is Co-axial cable?
- b) Define NIC.
- c) What is Slide Layout?
- d) Define Ring topology.
- e) What is Ethernet?
- f) Define Slide sorter view.
- g) How to apply transition effects to a slide?
- h) Name 3 network software.
- i) What is a server?
- j) Define MAN.



SECTION-B

2. Explain the use of organization chart in PowerPoint.
3. Write about Images/pictures in MS-PowerPoint.
4. Differentiate between LAN and WAN.
5. Write about Network configuration.
6. What are different views of slides in MS-PowerPoint?

SECTION-C

7. Discuss about communication channels.
8. Differentiate between STAR and BUS topology.
9. Discuss about fibre optics.

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BHMCT (AICTE) (Sem.-3)
FOOD & BEVERAGE SERVICE-III
Subject Code : BH-205
M.Code : 14533

Date of Examination : 16-05-2023

Time : 3 Hrs.

Max. Marks : 30

INSTRUCTIONS TO CANDIDATES :

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SECTION-A

1. Write short notes on :

- a) Carafe
- b) AOC
- c) Pupitres
- d) Dosage
- e) Viticulture
- f) Liqueur de tirage
- g) Anada
- h) Noble Rot
- i) Estufas
- j) Malolactic Fermentation.

1 | M-14533

(SS)-05

SECTION-B

2. Write a note on storage of wines.
3. Define fortified wine. Explain the process of making port wine.
4. Write a note on new world wines from New Zealand.
5. List down the steps involved in service of Red Wine.
6. Draw pictures of any 5 glasses used in service of Wine. Write their names & capacity.

SECTION-C

7. Give step by step process of making White Wine.
8. Write a detailed note on wine producing region of France.
9. With the help of flow Chart, classify alcoholic beverages. Briefly explain with two examples each.

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2 | M-14533

(SS)-05



Roll No. _____

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**BHMCT (AICTE) (Sem.-3)
ACCOMMODATION OPERATION-I**

Subject Code : BH-209

M.Code : 14535

Date of Examination : 27-05-2023

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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3. SECTION-C contains THREE questions carrying FIVE marks each and students have to attempt any TWO questions.

SECTION-A

1. Describe in brief :

- a) Monogramming
- b) Fabric softener
- c) Cut down
- d) Linen chute
- e) Damask
- f) Floor pantry
- g) Par Level
- h) Back of the House
- i) Valet service
- j) Darning



SECTION-B

2. Explain briefly the activities in a linen room during a normal working day of a hotel.
3. Enlist ten small tools and equipment found in a well set sewing room of a hotel.
4. Explain the process of storage of uniforms.
5. What are the benefits of conducting physical inventories?
6. Write a short note on Linen Control.

SECTION-C

7. Give the sketch of a uniform of a door man in a 5-star hotel following a heritage theme. Mention the color, materials and accessories to be used for the said uniform.
8. Discuss the advantages of providing Staff Uniforms.
9. What do you mean by Linen hire? What are the advantages and disadvantages if a hotel opts for it?

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BHMCT (AICTE) (Sem-3)
HOTEL ACCOUNTANCY
Subject Code : BH-213
M.Code : 14537

Date of Examination : 25-05-2023

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. Answer Briefly :

- a) Meaning of uniform system of accounts
- b) Advantages of maintaining uniform system of accounts for hotels.
- c) Why income statements are prepared for hotels ?
- d) How balance sheet is different from income statement?
- e) How hotels in these days are maintaining internal control mechanism?
- f) Internal audit vs Statutory audit.
- g) How does review of internal control is ensured?
- h) How hotels in these days are preparing departmental accounts?
- i) Define allocation of expenses.
- j) Is there any drawback of allocation of expenses?



SECTION-B

2. What do you mean by uniform system of accounts in hotels? Why was it introduced in India?
3. What are contents of a balance sheet for lodging industry?
4. What do you mean by implementation of internal control?
5. Define departmental accounting with its advantages.
6. Discuss the basis of apportionment of service expenses among other expenses.

SECTION-C

7. What do you mean by maintaining uniform system of accounts for hotels? Why is it important? What are major difficulties in maintaining uniform system of accounts in India?
8. From the following information, prepare income statement for Highland Restaurant year ending March 2023.

		In Rupees
Sales	Food	3,00,000/-
	Beverage	1,80,000/-
Cost of Sales	30% of food sale	
	20% of beverage sale	
	Salaries & Wages	35,000/-
	Employee's benefits	20,000/-
	Music & entertainment	10,000/-
	Marketing expenses	8,000/-
	Energy & utility expenses	3,000/-
	Administrative & general expenses	8,000/-
	Rent	6,000/-
	Interest	3,000/-
	Depreciation	6,000/-
	Income tax	4,500/-
	Other income	5,000/-

9. Discuss the allocation and apportionment of expenses. Why such apportionment is made. What are its advantages and disadvantages?

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**BHMCT (AICTE) (Sem.-3)
FRONT OFFICE OPERATION-III
Subject Code : BH-207
M.Code : 14534
Date of Examination : 22-05-2023**

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 have to attempt any FOUR questions.
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SECTION-A

1. Write briefly :

- a) Amadeus
- b) Express check out
- c) Cash Advance
- d) Credit
- e) Zero out
- f) Business day
- g) Encashment certificate
- h) Guest account
- i) Skippers account
- j) Bill to company.



SECTION-B

2. List 5 steps in controlling guest cash in the hotel.
3. Describe different modules of Fidelio
4. Differentiate between Late check out and Non-Guest A/C.
5. Explain the process of express check out.
6. What are the general rules of handling foreign currency?

SECTION-C

7. Describe different types of accounting systems in the Front office department.
8. Describe the steps followed at departure when the mode of payment is credit card.
9. Write an essay on "Fidelio" highlighting its key features.

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

Date of Examination : 18-05-2023

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. Write short notes on :

- a) LIFO
- b) Meat Tag
- c) Standard Recipe
- d) Blind Receiving
- e) Transfer Note
- f) SPS
- g) Invoice
- h) Bin card
- i) E.O.Q
- j) Standard Yield.



SECTION-B

2. Explain the Objectives of Cost Control.
3. What are various Stock Levels maintained in a store?
4. List and Explain different documents used in Receiving Department.
5. Write down the Factors to be considered for Fixing Selling Price.
6. Write a note on a Bar Frauds and its prevention.

SECTION-C

7. What is the reason for preparing a Standard Purchase Specification? Draw a standard purchase specification of Tandoori Chicken.
8. Prepare a Job Description of a Purchasing Manager of a Five Star Hotel.
9. Briefly explain different Production Control methods.

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**BHMCT (AICTE) (Sem.-3)
FOOD SAFETY & CONTROL**

Subject Code : BH-215

M.Code : 14538

Date of Examination : 03-06-2023

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 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) Danger zone
- b) Infection
- c) Food born disease
- d) Yeast
- e) Fermentation
- f) Virus
- g) UHTS
- h) Freeze drying
- i) Pasteurization
- j) Contamination.



SECTION-B

2. How irradiation is used to preserve food?
3. Write the advantages of cook - fridge system.
4. Explain the beneficial role of micro organism in food industry.
5. Write the different sources of contamination.
6. How food contamination is different from food spoilage?

SECTION-C

7. What is food spoilage? What are the main reasons leading to food spoilage?
8. Explain the causes and symptoms of food infections of bacterial origin.
9. Enlist and explain basic principles of food preservation.

NOTE : Disclosure of Identity by writing Mobile No. or Making of passing request on any page of Answer Sheet will lead to UMC against the Student.

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BHMCT (Sem-3)
FOOD PRODUCTION THEORY-III
Subject Code : BH-203
M.Code : 14532
Date of Examination : 20-06-2023

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

I. Write short notes on :

- a. Combi- Oven
- b. FIFO
- c. Annual Maintenance Contract
- d. Shelf Life
- e. Par Stock
- f. Purchase Specification
- g. Theme Party
- h. Blast Freezer
- i. Indenting
- j. Diet Menu.



SECTION-B

2. What care should be taken while cooking food in volume?
3. Define Hospital Catering. How the products in hospital catering are different from commercial catering?
4. Discuss the characteristics of Railway Catering.
5. Why are the recipes for volume catering are modified? Explain.
6. Describe factors to be considered while planning menu for theme parties.

SECTION - C

7. List various points to be considered for the purchase of large equipments for quantity food kitchen.
8. Write in detail the functioning of Flight Kitchen Catering.
9. What is cyclic menu? Why cyclic menu is preferred in institutional catering?

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BHMCT (Sem.-3)
FOOD SAFETY & CONTROL
Subject Code : BH-215
M.Code : 14538
Date of Examination : 02-01-23

Time : 3 Hrs.

Max. Marks : 30

INSTRUCTIONS TO CANDIDATES :

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

1. Write briefly :

- a) Parasites
- b) Edible fungi
- c) Staphylococcus
- d) Yeast
- e) Dairy mold
- f) Food spoilage
- g) Brewer's yeast
- h) GMP
- i) Fermented foods
- j) Pasteurization.



SECTION-B

2. Discuss the various types of food contaminants.
3. Discuss the role of micro-organisms in the fermentation of foods.
4. Define fermentation and give examples of fermented foods.
5. Differentiate between food infection and food intoxication.
6. Explain the basic principles of food preservation.

SECTION-C

7. Explain the importance of food safety and quality.
8. Explain fermentation process used in Indian foods and alcoholic beverages with examples.
9. Discuss the factors affecting the growth of microorganisms in food (intrinsic and extrinsic).

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BHMCT (Sem.-3)
HOTEL ACCOUNTANCY
Subject Code : BH-213
M.Code : 14537
Date of Examination: 23-12-22

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

Q1 Describe the following terms briefly :

- a) Internal Control
- b) Cost Allocation and Cost Apportionment
- c) Requisites of a good internal control system
- d) Differentiation between Gross Profit and Net Profit
- e) Revenue Producing Centres and Non- Revenue Producing Centres
- f) Limitations of Departmental Accounting
- g) Differentiate between Internal Audit and Statutory Audit
- h) Differentiate between amortization and depreciation
- i) Briefly explain various basis of apportionment of expenses.
- j) List and briefly explain the contents of the Income Statement.



SECTION-B

2. Write notes on the following:
 - a) Statutory Audit
 - b) Basis of Allocation of Expenses
 - c) Income Statement
3. State the duties of an internal auditor of a five-star hotel.
4. Prepare the format for Income Statement and Balance Sheet used under Uniform System of Accounting.
5. What are the characteristics and requisites of internal control.
6. Write a short note on Visitor's Tabular Ledger (VTL).

SECTION-C

7. The following are the balances from the ledger of Sagarika Hotel, on 31st Dec. 1999:

	Rs.
Share Capital	56,865
Freehold Premises	46,800
Furniture and Fittings	8,934
Glass and China	1,101
Linen	840
Cutlery and Plate	390
Rates, Taxes and Insurances	1,713
Salaries	2,400
Wages	4,305

9. From the following particulars, prepare departmental trading accounts and general profit and loss account for the year ending 31st March, 2012:

	Department-X Rs.	Department-Y Rs.
Opening stock (at cost)	40,000	24,000
Purchases	1,84,000	1,36,000
Carriage in wad	4,000	4,000
Wages	24,000	16,000
Sales	2,80,000	2,24,000
Purchased goods transferred :		
By Dept. Y to Dept. X	20,000	-
By Dept. X to Dept. Y	-	16,000
Finished goods transferred :		
By Dept. Y to Dept. X	70,000	-
By Dept. X to Dept. Y	-	80,000
Return of finished goods :		
By Dept. Y to Dept. X	20,000	-
By Dept. X to Dept. Y	-	14,000
Closing stock : Purchased goods	9,000	12,000
Finished goods	48,000	28,000

Purchased goods have been transferred mutually at their respective departmental purchase cost and finished goods at departmental market price and that 20% of the closing finished stock with each department represents finished goods received from the other department.



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BHMCT (Sem.-3)
ACCOMMODATION OPERATION-I

Subject Code : BH-209

M.Code : 14535

Date of Examination : 21-12-22

Time : 3 Hrs.

Max. Marks : 30

INSTRUCTIONS TO CANDIDATES :

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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) Linen Chute.
- b) Damask.
- c) Floor pantry.
- d) Par Level.
- e) Back of the House.
- f) Drill.
- g) Darning.
- b) Thimbles.
- i) Cut downs.
- j) Patching.



SECTION-B

2. Enlist the activities of Swing Room.
3. Explain the points to be considered while designing uniforms for Hotel Staff.
4. Write a short note on Linen Control.
5. List and explain the documents prepared at Linen Room.
6. Explain the concept of Decentralized Linen Room.

SECTION-C

7. Discuss the advantages of providing Staff Uniforms.
8. Explain the step by step procedure of Linen Exchange.
9. Draw a layout of Linen Room. Explain various activities performed at Linen Room.

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BHMCT (Sem.-3)
FRONT OFFICE OPERATION-III
Subject Code : BH-207
M.Code : 14534
Date of Examination : 19-12-22

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) What do you mean by late charges?
- b) Expand POS & PIA?
- c) What is floor limit?
- d) What do you mean by account aging?
- e) What is front desk module?
- f) What is folio?
- g) What do you mean by account maintenance?
- h) What do you mean by petty cash voucher?
- i) What is incidental folio?
- j) What do you understand by term no post status?



SECTION-B

2. Differentiate between self and express check out.
3. Explain procedure of foreign currency exchange with the help of relevant formats.
4. Differentiate between guest and non guest account with examples.
5. Write a brief note on Fidelio.
6. Differentiate between voucher and folio.

SECTION-C

7. Write a detailed note on front office accounting cycle.
8. Explain group check out procedure with the help of relevant formats.
9. Discuss relevance of computer applications in hotel front office operations.

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BHMCT (Sem.-3)
FOOD & BEVERAGE SERVICE-III
Subject Code : BH-205
M.Code : 14533
Date of Examination : 16-12-22

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 short notes on :

- a) What do you mean by Brut?
- b) Write any two examples of fortified wines?
- c) What do you mean by vintage wine?
- d) What do you mean by term Blanc de Blancs?
- e) What is Punt?
- f) What is Racking?
- g) What do you mean by still wines?
- h) What is Ullage?
- i) What is Zinfandel?
- j) What do you understand by term Blanc de Noirs?



SECTION-B

2. Discuss manufacturing process of white wine with the help of a flowchart.
3. Write a brief note on wines and wine regions of France.
4. Write a short note on wines of South Africa.
5. Write short notes on the following:
 - a) Marmis
 - b) Merlot
 - c) Port.
6. Write a brief note on Methode Champenoise?

SECTION-C

7. What is Wine? Classify wines with the help of relevant examples.
8. Write a detailed note on food and wine harmony.
9. Differentiate between the following :
 - a) Table and Fortified wines
 - b) Sparkling and Aromatized wines?

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BHMCT (Sem.-3)
FOOD PRODUCTION THEORY-III
Subject Code : BH-203
M.Code : 14532
Date of Examination : 14-12-22

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 short notes on :

- a) Cyclic menu
- b) Blast freezer
- c) Steam jacketed kettle
- d) Standardized recipe
- e) Volume feeding
- f) Mobile catering
- g) Diet menu
- h) Central production unit
- i) Walk in cooler
- j) Pantry car.



SECTION-B

2. Explain the use care and maintenance of Tandoor.
3. Discuss the types of institutional catering and its menu planning principles.
4. Write the reasons for growth and development of off premises catering in detail.
5. Explain the characteristics of airline catering with relevant examples.
6. Write the principles of indenting for volume feeding

SECTION-C

7. Discuss the points to be considered in planning menus for mobile catering units.
8. Explain the problems associated with off premises catering.
9. Explain the process of modifying recipes for indenting for large scale catering.

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BHMCT (Sem.-3)
FOOD AND BEVERAGE CONTROL
Subject Code : BH-211
M.Code : 14536
Date of Examination : 04-01-23

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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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) What do you mean by economic order quantity?
 - b) What is meat tag?
 - c) What is perpetual inventory?
 - d) What do you mean by transfer note?
 - e) What is bin card?
 - f) Write any two examples of perishable food items.
 - g) What do you mean by storage cost?
 - h) What is FIFO?
 - i) What do you mean by internal control?
 - j) Write any two advantages of standard purchase specifications.



1 | M-14536

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SECTION-B

2. List out objectives and advantages of cost control.
3. Write a brief note on job description of receiving personnel.
4. Discuss any three record maintained in the receiving department.
5. Write short notes on stock control and stock levels.
6. Write short notes on the following :
 - a) Standard recipe
 - b) Standard portion size
 - c) Standard portion cost.

SECTION-C

7. Write a detailed note on different methods of food purchasing with the help of relevant examples.
8. Answer the following questions :
 - a) Factors to be considered while fixing selling price of food items
 - b) Equipments used for purpose of standard portion size.
9. Write short notes on the following :
 - a) Purchase order form
 - b) Standard yield
 - c) Quality purchasing
 - d) Daily receiving book
 - e) Requisitions.

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2 | M-14536

(SS)-1444

Roll No.

Total No. of Pages : 02

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BHMCT (Sem.-3)
APPLICATION OF COMPUTERS

Subject Code : BH-201

M.Code : 14531

Date of Examination : 04-08-22

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 2¹/₂ (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 MS Power point.
- b) What is server?
- c) What is bus topology?
- d) What is WAN?
- e) What is Ethernet?
- f) What are Hubs?
- g) What is auto content wizard?
- h) Pen down the process of setting up a slide show.
- i) What are fibre optics?
- j) What is network interface card?

SECTION-B

2. What is the role of network configuration hardware?
3. Discuss the various types of networks.
4. What is network application?
5. What is Arcnet? Discuss its role.
6. What is windows NT? Pen down its features.

SECTION-C

7. What is network software? Discuss the functions, components and types of network software.
8. Discuss the various types of communication channels and cables.
9. Discuss the various types of network topologies and their importance.

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Roll No.

Total No. of Questions : 09

Total No. of Pages : 02

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

Subject Code : BHMCT-409-18

M.Code : 77798

Date of Examination : 15-07-22

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

1. Write briefly :

- What is departmental accounting?
- What is internal control?
- What are outstanding expenses?
- Define depreciation.
- Define trial balance.
- What is journal proper?
- Pen down the rule of debit & credit.
- Define cash book.
- What is ledger?
- What is meant by allocation?

SECTION-B

- Differentiate between trading account and profit & loss account.
- Pen down the treatment of following adjustments :
 - Prepaid expenses
 - Outstanding expenses
 - Depreciation

1 | M-77798

(52)-1371



- Pen down the contents of balance sheet under uniform system.
- Discuss the objectives and characteristics of internal control.
- Discuss the steps of implementation and review of internal audit.

SECTION-C

7. Prepare Trial balance from the following balances :

Particulars	Amt	Particulars	Amt
Cash	3880	Cash at bank	18350
Amount due to Prasad	6000	Stock of Good	12000
Outstanding rent	200	Interest	100
Rent	200	Discount received	180
Stationery	150	Drawings	200
Capital	29200	Sales	6600
Purchases	2500	Amount due from Sham Lal	7500
Amount due to Ram Prasad	2700		

8. From the following information prepare the income statement with schedule :

Food Sale - 1,40,000, Beverage Sale - 30,000, Cost of sale: Food - 62,000, Cost of sale : Beverage - 6000, Salary and wages - 2000, Employee's benefit- 500, Direct operational expenses -700, Music & entertainment- 400, Energy expenses -1000, General expenses-200, Repair & maintenance - 1000, Depreciation- 300, Interest -500, Income Tax- 500, Other income - 13000, Employee insurance -10,000.

9. Prepare the trading, profit & loss account and balance sheet of Sita Ram as on 31st march, 2021, from the following balances :

Particulars	Amt.	Particulars	Amt.
Capital	4000	Creditors	1000
Debtor	3400	Cash	900
Purchases	13,700	Machinery	1000
Wages	1800	Sales	19,000
Sales return	100	Stock (April 1, 2020)	10,000
Drawings	400	Carriage inward	50
Salaries	600	General Expenses	200
Rent	600	Advertising	100
Purchase return	50	Carriage outward	200

Closing stock - Rs. 20,000.

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2 | M-77798

(52)-1371

Roll No.

Total No. of Questions : 09

Total No. of Pages : 02

BHMCT (Sem.-3,4)
FRONT OFFICE OPERATIONS-II
Subject Code : BHMCT-405-18
M.Code : 77794
Date of Examination : 11-07-22

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) Late Check Out
- b) Guest Allowances
- c) City Ledger
- d) Charge privileges
- e) Hotel Day
- f) Split Folio
- g) ECO
- h) House limit
- i) MICE
- j) Brief BTC.

SECTION -B

2. Draw a neat format of C-Form.
3. Discuss the various modes of settlement of accounts.
4. Write various important factors needed to be kept in mind for an effective cash control.
5. What is the role of computers applications in Front Office?
6. What are the various types of folios maintained by front office?

SECTION -C

7. What are the duties and responsibilities of the night auditor? Discuss the process of night auditing in details.
8. What are the fundamentals of front office accounting? Discuss with the help of Accounting cycle.
9. Write down the significance and functions of various Front Office software applications.



G-2

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Roll No.

Total No. of Pages : 02

Total No. of Questions : 09

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

Subject Code : BHMCT-401-18

M.Code : 77790

Date of Examination : 05-07-22

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) Staple diet
- b) Season availability
- c) Dum pukhat
- d) Tandoor
- e) Farsan
- f) Bhatara
- g) Potli masala
- h) Mal Pua
- i) Asha
- j) Raabri.

1 | M-77790

(S2)-340

SECTION-B

2. Write a note on Indian breads.
3. Write down the speciality of Bengali cuisine.
4. Write a note on origin of dum cooking and any special equipment required to make such speciality.
5. What are the salient features of Seven Sister States?
6. Write down the standard recipe of tandoor chicken.

SECTION-C

7. Write in detail about the Kashmiri cuisine.
8. What are the salient features of Maharashtra cuisine?
9. "Without tandoor there will be dent in Indian cuisine". Justify the statement.

C-3

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2 | M-77790

(S2)-340

Roll No.

Total No. of Questions : 09

Total No. of Pages : 02

BHMCT (UGC) (Sem.-3/4)
FOOD & BEVERAGE SERVICE OPERATION-II
Subject Code : BHMCT-403-18
M.Code : 77792
Date of Examination : 07-07-22

Time : 3 Hrs.

Max. Marks : 60

INSTRUCTIONS TO CANDIDATES :

1. SECTION-A is **COMPULSORY** consisting of **TEN** questions carrying **TWO** mark 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) List any two advantages of pot still method of distillation.
- b) Write any two examples of fermented beverages.
- c) What do you mean by aromatized wines?
- d) Write any two examples of Indian wines?
- e) What do you mean by sparkling wines? Write two examples?
- f) What is lager beer?
- g) Write any two examples of Italian cheese.
- h) What is Camembert?
- i) What is Chianti?
- j) Write any two brand names of Cognac.



SECTION-B

2. Write short notes on the following :

- a) Patent still.
 - b) Fermentation process.
3. Differentiate between fortified and table wines with examples.
 4. Explain manufacturing process of beer with the help of a flow chart.
 5. List out accompaniments of cheese.
 6. Explain the manufacturing process of white wine.

SECTION-C

7. Classify alcoholic beverages with the help of relevant examples.
8. Answer the following :
 - a) Punt
 - b) Degorgement
 - c) Brut
 - d) D.O.M.
 - e) Demi-Sec
9. Classify cheese with examples? Write a brief note on service of cheese?

C-4

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Roll No. _____
Total No. of Questions : 09

Total No. of Pages : 02

BHMCT (Sem.-3)
FOOD SAFETY & CONTROL
Subject Code : BH-215
M.Code : 14538

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 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) Salmonella bacteria
- b) Infection
- c) Food born disease
- d) Pathogens
- e) Fermentation
- f) Virus
- g) UHTS
- h) Danger zone
- i) Pasteurization
- j) Contamination



SECTION-B

2. How can irradiation used to preserve food?
3. Write the advantages of cook - fridge system.
4. Explain the beneficial role of micro organism in food industry.
5. Write the different sources of contamination.
6. How food contamination is different from food spoilage?

SECTION-C

7. Describe the different types of food spoilage and its causes.
8. Explain the causes and symptoms of food infections of bacterial origin.
9. Discuss the basic principles of food preservation.

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Roll No. _____

Total No. of Pages : 03

Total No. of Questions : 09

BHMCT (Sem.-3)
HOTEL ACCOUNTANCY
Subject Code : BH-213
M.Code : 14537

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

Q1 Describe the following terms briefly :

- i. Current Assets
- ii. Long term loan
- iii. Statutory audit
- iv. Audit
- v. Allocation

State True or False :

- vi. Depreciation is charged on current assets as well as Fixed assets.
- vii. Closing Stock is a stock held at the end of the current accounting year.
- viii. Bills Receivable and Debtors are collectively called Accounts Receivable.
- ix. Creditors are those people from whom the business has purchased goods on credit.
- x. Food and Beverage department is a revenue centre of the business.

SECTION-B

2. What is 'Uniform System of Accounting'? Why was it introduced?
3. What do you mean by Departmental accounting? Explain its advantages.
4. Explain Statutory audit. How does it differ from Internal Control?
5. Prepare a Balance sheet, in accordance with Uniform System of accounting :

Bills Payable	4000/-	Creditors	7000/-
Drawings	2000/-	Capital	25000/-
Cash	1600/-	Net Profit	2300/-
Bills Receivable	2000/-	Bank	4000/-
Closing Stock	10,000/-	Debtors	1500/-
Plant	5700/-	Furniture	1500/-
		Land	10,000/-

6. What is Internal Control? Explain some methods of conducting Internal Control in Hotel industry.

SECTION-C

Write in detail on Cost apportionment. How is it different from Cost Allocation?

Prepare a Departmental Schedule of Food and Beverage department as on 31st December from the following information given below :

Foods Sales	6,35,000	Kitchen Fuel	35,000
Beverage Sales	2,10,000	Laundry	5,000
Food Allowance	2,500	Music	30,000
Beverage Allowance	2,000	Other expenses	3,000
Food-Cost of Sales	2,50,000	Cleaning expenses	5,000
Beverage-Cost of Sales	90,000	Employee Benefits	25,000



9. Prepare an Income Statement according to Departmental Accounting from the following information :

Sales

Restaurant	10,00,000/-
Banquet	6,00,000/-
Bar	4,00,000/-

Cost of Sales

Restaurant	3,00,000/-
Banquet	1,20,000/-
Bar	70,000/-

Wages & Salaries

Restaurant	1,60,000/-
Banquet	50,000/-
Bar	20,000/-

Repair and Maintenance

Restaurant	40,000/-
Banquet	20,000/-
Bar	12,000/-
Gas & Electricity	40,000/-
Rent	1,20,000/-
Depreciation	1,00,000/-
Office Expenses	60,000/-
Postage	20,000/-
Advertising	40,000/-
Laundry	6000/-

Note : Unallocated expenses are to be apportioned based on following basis :

- Gas and electricity are to be apportioned in the ratio of 4:4:2.
- Rent and depreciation are to be apportioned in the ratio of 4:4:2.
- All other expenses in the ratio of turnover.

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Roll No.
Total No. of Questions : 09

Total No. of Pages : 02

BHMCT (Sem.-3)
FRONT OFFICE OPERATION-III
Subject Code : BH-207
M.Code : 14534

Time : 3 Hrs.

Max. Marks : 30

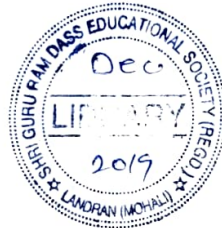
INSTRUCTION TO CANDIDATES :

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 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

I. Write briefly :

- a) Transfer of Guest A/C
- b) Foreign currency
- c) Guest A/C
- d) City Ledger
- e) Paid outs
- f) Amadeus
- g) Charge slip
- h) Credit
- i) Check in
- j) Bill to Company



SECTION-B

2. Explain the different types of Accounting System.
3. List the steps in handling Foreign Exchange in the hotel.
4. What is the process of handling late charges?
5. List any three registers/formats used during checkouts.
6. With a help of a neat diagram, describe Front office accounting system.

SECTION-C

7. Illustrate the importance of Fidelio PMS in hotels.
8. Describe the system of Express Checkout.
9. Explain the process of Guest paying through credit card at the time of Check out.

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Roll No. 111111
Total No. of Questions : 09

Total No. of Pages : 02

BHMCT (Sem.-3)
FOOD & BEVERAGE SERVICE-III
Subject Code : BH-205
M.Code : 14533

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) Define Viticulture.
- b) What is Sparking wine?
- c) Define Corky wines.
- d) Write a white wine from Italy.
- e) What are Estufas?
- f) Give example of a USA wine.
- g) What is Racking?
- h) What is Flor?
- i) Write any two principle wine regions of Italy?
- j) 2 wine brands for New Zealand

SECTION-B

2. Explain the manufacturing process of Port.
3. What are Still wines? Explain
4. Differentiate between Sparkling and Aromatized wines.
5. List the basic rules of Food and Wine Harmony.
6. Differentiate between Noble Rot and Phyloxera.

SECTION-C

7. Write an essay on Wines of India.
8. Describe the Do's and Don'ts in storage of wines.
9. Explain the principle wine regions of Spain.



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