

Total No. of Questions : 09

Total No. of Pages : 02

BHMCT (Sem.-4)
FOOD AND BEVERAGE PRODUCTION-IV

Subject Code : BH-202

M.Code : 14544

Date of Examination : 07-05-2024

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. Explain the following :

- Zarda
- Basundi
- Nimish
- Charizo
- Dhungar
- Dum
- Loab
- Baghar
- Gile Hikmat
- Bisi Bele Bath.



SECTION-B

2. Define Indian Heritage Cuisine.
3. What are the factors affecting eating habits in India?
4. What is the importance of Accompaniments & Garnishes in Indian food?
5. Define Tandoori Kebab tenderizers.
6. Define Kasha Mangsho.

SECTION-C

7. Mention ten types of popular Indian sweets covering different regions of India. Describe each in one or two lines.
8. List the salient features of Hyderabad cuisine considering the major ingredients used, food habits etc.
9. Differentiate the following :
 - a) Foogath and Poriyal
 - b) Pulao and Briyani
 - c) Phulka and Chapatti
 - d) Shorba and Saar
 - e) Potli ka masala and Goda masala.

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BHMCT (Sem.-4)
ACCOMMODATION OPERATIONS-II

Subject Code : BH/206

M.Code : 14546

Date of Examination : 14-05-2024

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 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. Describe in brief :
 - i. Sub Master Key
 - ii. Hard Flooring
 - iii. Cut Pile Carpets
 - iv. Polyester
 - v. Wood Panelling
 - vi. Blinds
 - vii. Suds
 - viii. Hydro Extractors
 - ix. Oasis Foam
 - x. Pruning.



SECTION-B

2. Write down the standard protocols for handling keys in H.K department.
3. What are the factors to be kept in mind while choosing floorings?
4. Classify the different types of carpets based on material and pile types.
5. Which finishes are commonly applied to fabrics?
6. Draw a neat layout of On-Premises laundry in a large hotel.

SECTION-C

7. Outline the characteristics of curtains for different parts of hotel.
8. List the equipment and materials required for flower arrangement.
9. What factors should hotels consider when selecting indoor plants? And how to care for these indoor plants?

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BHMCT (Sem.-4)
FRONT OFFICE-IV
Subject Code : BH-208
M.Code : 14547

Date of Examination : 17-05-2024

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 $2\frac{1}{2}$ (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. Write short notes on:

- a) Message slip
- b) Travelers Cheque
- c) Key Control
- d) VIP List
- e) Paging
- f) Telex
- g) Key Rack
- h) Zero out
- i) Doorman
- j) Security System.



SECTION-B

2. Write a short note on Front Office and Safety and Security System.
3. What procedure is followed in handling guest mails?
4. What are the general duties of a telephone operator?
5. What are the various functions of night auditing?
6. What would you do in case of a fire at your hotel?

SECTION-C

7. Explain about non-automated and semi automatic audit procedures in detail.
8. Enumerate the various qualities of a telephone operator.
9. In French give the conversation between guest and front office regarding the procedure cleaning of a room.

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BHMCT (Sem.-4)
PRINCIPLES OF MANAGEMENT

Subject Code : BH-210

M.Code : 14548

Date of Examination : 21-05-2024

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 $2\frac{1}{2}$ (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. Answer briefly :
- a) What is financial management?
 - b) What is meant by co-ordination?
 - c) What is centralization?
 - d) Pen down the social responsibilities of management.
 - e) Pen down the need for control.
 - f) What is MBO?
 - g) What is meant by directing?
 - h) What is meant by control by exception?
 - i) What are the limitations of planning?
 - j) Pen down the line and staff relationship.



SECTION-B

2. Pen down the decision making process.
3. Discuss the principles of organizing.
4. Pen down the functions of management.
5. Discuss the techniques of direction.
6. Discuss the basic control process.

SECTION-C

7. Discuss the various types of plans and principles of planning.
8. Define management and pen down the evolution of management.
9. Pen down the techniques and principles of controlling.

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BHMCT (Sem.-4)
TOURISM MANAGEMENT

Subject Code : BH/214

M.Code : 14550

Date of Examination : 25-05-2024

Time : 3 Hrs.

Max. Marks : 30

INSTRUCTION TO CANDIDATES :

1. SECTION-A is COMPULSORY consisting of TEN questions carrying ONE marks each.
2. SECTION-B contains FIVE questions carrying 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) When can a person be called as a Tourist?
 - b) Define Domestic Tourist.
 - c) Why is tourism called as an Industry?
 - d) What is Tourist Destination?
 - e) What is the motive behind people's travel?
 - f) Why is a tourist also called as a Consumer?
 - g) Write full form of WTO.
 - h) What is IATA?
 - i) Define the Grand Tour.
 - j) What is tourist service?



SECTION-B

2. How did Tourism progressed after Independence in India?
3. What age fall under middle ages in India? How did tourism progressed in middle ages?
4. What is the use and importance of WTO for Tourism and Hospitality Industry?
5. How can the international tourists be allured/ attracted to Indian destinations?
6. What is the concept of consumption of tourist services?

SECTION-C

7. The Ancient period in Indian tourism was more of religion based. What is the difference between Ancient and Medieval/middle tourism?
8. What is the difference between Domestic and International tourism? How can both be flourished?
9. What is an Industry? Why is tourism regarded as an Industry?

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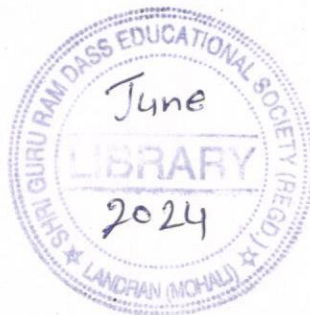
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BHMCT (Sem.-4)
HYGIENE & SANITATION
Subject Code : BH-216
M.Code : 14551
Date of Examination : 08-06-2024

Max. Marks : 30

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 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.

- What are hand hygiene?
- Define the term and meaning of food poisoning.
- Name any two uses of Pest Control.
- Explain the term Abrasiver.
- What does the "Best Before" date mean?
- What is the ideal refrigerator food warming tray temperature?
- State any two uses of yeast.
- Mention the various kind of borne diseases.
- State any two essentials of hygienic food handling.
- What do you understand by term waste disposal and its two benefits?



2. Explain mild food poisoning symptoms.
3. State the main features of food hygiene regulations.
4. Mention the basic requirement for the storage of food.
5. State the uses and advantages of water detergents as a clearing agent.
6. How would you prevent bacteria in high risk food? Explain.

7. What do you understand by High Risk foods? State the various techniques to prevent containment in high risk food.
8. Describe the various types of cleaning agents, their uses as well as advantages in a brief manner.
9. Explain the various precautions to be taken for storage of foods.

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BHMCT (Sem.-4)
FOOD & BEVERAGE SERVICE-IV

Subject Code : BH-204

M.Code : 14545

DATE OF Examination : 13-05-2024

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) Jigger
- b) Aperitifs
- c) Name 2 International Brands of Vodka
- d) Agave plant
- e) Juniper Berries.
- f) Margarita
- g) American Proof
- h) Tonic water
- i) 2 rum based cocktails
- j) Cognac.



SECTION-B

2. Write down step by step procedure of serving whisky on the rocks.
3. Write down the manufacturing process of Rum.
4. Give recipe of any one whisky based cocktails along with glassware.
5. Name 4 liqueurs with their flavor, base and country of origin.
6. Explain various scales used for measuring alcoholic strength of drinks.

SECTION-C

7. Differentiate between Single malt and blended Scotch whisky.
8. Explain the Pot still method of distillation.
9. What are the different parts of the cocktail?

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