

Roll No. 

Total No. of Pages : 02

Total No. of Questions : 09

BHMCT (AICTE) (Sem.-5, 6)  
**FOOD & BEVERAGE PRODUCTION-V**  
Subject Code : BH-302  
M.Code : 14562  
Date of Examination : 01-06-23

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**

## 1. Write briefly :

- a) Cocoa butter
- b) Royal icing
- c) Charcuterie
- d) LIFO
- e) Green bacon
- f) Buffet sandwich
- g) Cocoa nibs
- h) Lard
- i) Chorizo
- j) Bone saw.

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**SECTION-B**

2. What do you understand by sausage? Mention about various sausage casings.
3. Explain the parts of a sandwich.
4. Discuss the role of casings in sausage making.
5. Explain the liaison between larder and hot kitchen.
6. What are the different components of forcemeat?

**SECTION-C**

7. Explain various varieties of icings and their uses.
8. Draw a neat diagram of Larder department in a five star hotel and explain various heavy-equipment used in Larder.
9. Discuss the history and types of chocolate.

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BHMCT (AICTE) (Sem.-5,6)  
**FRONT OFFICE OPERATIONS - V**  
Subject Code : BH-306  
M.Code : 14564  
Date of Examination : 15-06-23

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 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) Forecasting
- b) Capacity Management
- c) Rev Par
- d) PASR
- e) Rate Yield
- f) EPABX
- g) Selective Overbooking
- h) Duration Control
- i) ARR
- j) How to handle angry guest?



**SECTION-B**

7. What are the various types of guest Complaints? Discuss.
8. What should be the qualities of the telephone operator?
9. Explain the potential high and low demand techniques.
10. Who are the members of the yield management team and how they contribute in achieving the goal? Explain.
11. Which all points should be kept in mind while answering the guest telephone call at front office by a telephone operator?

**SECTION-C**

7. What are the dos and don'ts of handling guest complaints?
8. Write an essay upon the significance of inter-departmental coordination of Front Office with other revenue producing and non-revenue producing departments.
9. Explain the different elements of yield along with its benefits.

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BHMCT (AICTE) (Sem-5,6)  
HOTEL LAWS  
Subject Code : BH-310  
M.Code : 14566  
Date of Examination : 13-06-2023

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 2 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. Write short notes on :
  - a) Travellers' cheque
  - b) Lock out
  - c) HRACC
  - d) Central food laboratory
  - e) Tenant
  - f) Food adulteration
  - g) Trade dispute
  - h) Termination of licence
  - i) Retrenchment
  - j) Central committee for food standards.



- SECTION-B**
2. Under what circumstances a certificate of registration of a trade union may be withdrawn or cancelled?
  3. What are the main features of essential commodities act?
  4. Write down a short note on contract of insurance.
  5. Discuss in brief sales of goods act.
  6. What are the different licenses and permits required for hotel operations?

**SECTION-C**

7. What are the main provisions of trade union act 1926?
8. Discuss the applicability of industrial dispute act 1947.
9. Enlist the powers of food inspector.

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BHMCT (Sem-5, 6)  
**FOOD & BEVERAGE SERVICE-V**  
Subject Code : BH-304  
M.Code : 14563  
Date of Examination : 10-06-2023

Time : 3 Hrs.

Max. Marks : 30

**INSTRUCTIONS TO CANDIDATES :**

- SECTION-A is **COMPULSORY** consisting of **TEN** questions carrying **ONE** mark each.
- SECTION-B contains **FIVE** questions carrying **2½**, (Two and Half) marks each and students has to attempt **ANY FOUR** questions.
- SECTION-C contains **THREE** questions carrying **FIVE** marks each and students have to attempt **ANY TWO** questions.

**SECTION-A**

**I. Write short notes on :**

- What do you mean by Airport lounge service?
- Expand VOML with reference to abbreviations of meals in flight.
- What is the utility of carving trolley?
- List any two liquors used in flambe trolley.
- What is Steak Disme?
- List any two equipment's used in carving.
- What do you mean by bar management?
- What is stocktaking?
- Devine quality
- What is haw throne strainer?



**SECTION-B**

- List and explain any four flambe dishes.
- Write a brief note on hospital tray service.
- Discuss relevance of carving and jointing in restaurant operations.
- What do you mean by Checking Mise en place and Mise en scene in restaurant operations?
- Write short notes on the following :
  - Bar display
  - Bar internal control

**SECTION-C**

- Write short notes on the following :
  - Gueridon Service
  - Inflight Catering.
- What do you mean by Bar? List out any five essential equipment's required in bar operations.
- Discuss general guidelines to follow in order to maintain a disciplined team in food service operations.

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**BHMCT (AICTE) (Sem.-5, 6)**  
**HOUSE KEEPING OPERATIONS-III**

Subject Code : BH-316

M.Code : 14569

Date of Examination : 08-06-2023

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) Skimmers
- b) Algae
- c) Backwash valve
- d) Define first aid.
- e) Fire triangle
- f) Job-list
- g) Employee requisition
- h) CPR
- i) 'Handle with care' guest
- j) Staffing guide.



**SECTION-B**

2. Discuss the types of filters found in swimming pool and how they work?
3. Explain how to control algae growth in pools and spas?
4. When should a job specification be prepared? What should it contain?
5. Mention the first aid procedure for the following:
  - a) Burns and scalds
  - b) choking
  - c) electric shock
  - d) stroke
6. What are the steps to be taken by an employee in a fire emergency?

**SECTION-C**

7. Discuss the proper methodology to use when staffing housekeeping positions.
8. Explain in detail the various types of guest complaints along with the procedure to handle them.
9. Discuss in detail the duties and responsibilities of pool attendants.

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**BHMCT (AICTE) (Sem.-5,6)  
BUSINESS POLICY & ENVIRONMENT**

Subject Code : BH-308

M.Code : 14565

Date of Examination : 03-06-23

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 has to attempt any TWO questions.

**SECTION- A**

**1. Write short notes :**

- a) Strategic implementations
- b) Business policy
- c) Political environment in business
- d) SEBI
- e) Internal environment
- f) Strategic control
- g) Environmental policies
- h) Forecasting
- i) Trade reforms
- j) Limited companies



**SECTION-B**

2. Discuss the MRTP Act of 1969.
3. Elucidate the special provision Act 1985.
4. Explain the various organizational missions and objectives.
5. Explain the various strategic management processes.
6. Discuss the various dimensions of business environment.

**SECTION-C**

7. Explain Liberalization, Privatization and Globalization. Discuss in detail.
8. Write a descriptive essay on Strategic Review and Control highlighting its important aspects.
9. Discuss the significance of Environment Protection Act.

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**BHMCT (Sem.-5)  
FOOD AND BEVERAGE SERVICE-V**

Subject Code :BH-304

M.Code : 14563

Date of Examination: 12-12-2022

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) What do you mean by lounge?
- b) What is in-flight catering?
- c) Expand GFM with reference to abbreviations of meals in flight.
- d) What is the utility of flambe trolley?
- e) Write any two popular flambe dishes?
- f) What do you mean by carving?
- g) What is Boston shaker?
- h) What is Briefing?
- i) What do you mean by staff scheduling?
- j) Define Quality Management.



**SECTION-B**

2. Write a-brief note on Airline catering service.
3. What do you mean by gueridon service? List out benefits of using gueridon trolley in restaurant operations.
4. List out functions of carving trolley.
5. Discuss the relevance of customer relations in food service operations.
6. What do you mean by total quality management?

**SECTION-B**

7. List and explain any three special food services with the help of relevant examples.
8. Write brief notes on the following:
  - a) Bar display
  - b) Bar Internal control.
9. Write a detailed note on supervisory functions in food service operations.

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**BHMCT (Sem.-5)**  
**BUSINESS POLICY & ENVIRONMENT**

Subject Code : BH-368

M.Code : 14565

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

**SECTION- A**

**1. Write short notes on :**

- a) Internal Environment
- b) Business Policy
- c) SEBI
- d) Strategic Management
- e) Globalization
- f) Mission and Vision
- g) Sick Industrial Units
- h) Economic Environment
- i) Ecology issue
- j) Choice of Strategy.

**SECTION-B**

2. Discuss the nature of policy and strategy and how does it help in business policy?
3. Discuss the process of strategy review and control.
4. What are environmental issues?
5. Describe SWOT analysis in detail.
6. What are the provisions of Consumer Protection Act, 1986?

**SECTION-C**

7. What are the various techniques of environment forecasting?
8. Discuss the provisions of MRTPL Act, 1969.
9. What is the process of strategic review and control?



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**BHMCT (Sem.-5)**  
**FOOD AND BEVERAGE SERVICE-V**  
**Subject Code :BH-304**  
**M.Code : 14563**

**Date of Examination: 12-12-2022**

**Time : 3 Hrs.**

**Max. Marks : 30**

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**SECTION-A**

**I. Write short notes on :**

- a) What do you mean by lounge?
- b) What is In-flight catering?
- c) Expand GFM with reference to abbreviations of meals in flight.
- d) What is the utility of flambe trolley?
- e) Write any two popular flambe dishes?
- f) What do you mean by carving?
- g) What is Boston shaker?
- h) What is Briefing?
- i) What do you mean by staff scheduling?
- j) Define Quality Management.



**SECTION-B**

2. Write a-brief note on Airline catering service.
3. What do you mean by gueridon service? List out benefits of using gueridon trolley in restaurant operations.
4. List out functions of carving trolley.
5. Discuss the relevance of customer relations in food service operations.
6. What do you mean by total quality management?

**SECTION-B**

7. List and explain any three special food services with the help of relevant examples.
8. Write brief notes on the following:
  - a) Bar display
  - b) Bar Internal control.
9. Write a detailed note on supervisory functions in food service operations.

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