

Roll No.

Total No. of Pages : 02

Total No. of Questions : 09

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

Subject Code : BH-215

M.Code : 14538

Date of Examination : 25-11-2024

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. Write short note on:**

- a) Contamination
- b) Spores
- c) Vacuum packing
- d) Intoxication
- e) Pasteurisation
- f) Parasites
- g) HACCP
- h) Cook - fridge
- i) Blast chiller
- j) Fermentation.

**SECTION-B**

2. Explain the different types of food additive.
3. Enlist steps used in canning food.
4. How does brining help in preserving food?
5. Briefly explain the drying method of food preservation.
6. Differentiate between food contamination and spoilage.

**SECTION-C**

7. What are the intrinsic and extrinsic factors leading to microbial growth in food?
8. Enlist various methods of food preservation.
9. *"Presence and growth of food borne pathogens in our food can be hazardous, it is extremely important to take preventive measures against these". Explain.*

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**BHMCT (Sem.-3)**  
**HOTEL ACCOUNTANCY**

Subject Code : BH-213

M.Code : 14537

Date of Examination: 28-11-2024

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 **TWO AND A HALF** marks each and students have to attempt any **FOUR** questions.
- SECTION-C contains **THREE** questions carrying **FIVE** marks each and students have to attempt any **TWO** questions.

**SECTION-A****1. Answer the following :**

- Is there any limitation of uniform system of accounts in hotels?
- Advantages of maintaining uniform system of accounts for hotels.
- Why expenses statements are necessary to be prepared?
- What is the difference between gross profit and net profit?
- Define audit.
- Internal vs external audit.
- How hotels in these days are preparing departmental accounts?
- Define apportionment of expenses.
- What is the basis of allocation of expenses?
- Define departmental accounts in case of lodging industry.

**SECTION-B**

- What do you mean by uniform system of accounts in hotels? Why was it introduced in India?
- Why does income statements prepared by hotel industry?
- What difficulties can hotel industry face in ensuring cash control?
- What are the features of statutory audit?
- Discuss the basis of apportionment of service expenses among other expenses.

**SECTION-C**

- What do you mean by internal control systems in Hotels? Why was it introduced globally?
- Prepare a balance sheet for Highland restaurant :

Particulars	Amount in T	Particulars	Amount in T
Bills Payable	20,000/-	Depreciation on furniture	500/-
Rent outstanding	1,200/-	Capital	50,000/-
Cash	2,000/-	Bills receivable	16,000/-
Creditors	42,750/-	Drawings	7,500/-
Bad debts	1,100/-	Furniture	6,200/-
Closing Stock	51,700/-	Depreciation on car	3,000/-
Debtors	28,200/-	Net Profit	8,050/-
		Car	15,000/-

- What is uniform system of accounting? What are the pre-requisites for introducing this system?

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BHMCT (Sem.-3)  
FOOD AND BEVERAGE CONTROL  
Subject Code : BH-211  
M.Code : 14536  
Date of Examination : 02-12-2024

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 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 (Sem.-3)**  
**FOOD PRODUCTION THEORY-III**  
Subject Code : BH-203  
M.Code : 14532  
Date of Examination : 05-12-2024

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<sup>1</sup>/<sub>2</sub> (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) Pulverizer
- b) LIFO
- c) Preventive Maintenance
- d) Bin Card
- e) Lead Time
- f) Central Processing Units (CPU)
- g) Outdoor Catering
- h) Cafeteria
- i) Vegetable processor
- j) Diet Menu.

**SECTION-B**

2. What do you understand by the term volume cooking?
3. Discuss the characteristic of Airlines Catering.
4. Differentiate between Industrial Catering and Institutional Catering.
5. List 5 kitchen equipments required in bulk cooking and describe their uses.
6. What are the challenges associated with Institutional Catering?

**SECTION-C**

7. What are the important factors for planning menus for Hospital catering? Explain diet menus.
8. Write in details the process of preparation and service of food in Railway Catering.
9. What are the principles of Indenting for Volume feeding?

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**BHMCT (Sem.-3)**  
**APPLICATIONS OF COMPUTERS**

Subject Code : BH-201

M.Code : 14531

Date of Examination : 09-12-2024

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<sup>1</sup>/<sub>2</sub> (Two and Half) marks each and students has to attempt any FOUR questions.
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**SECTION-A**

- 1) Answer briefly:
  - a) What is Internet?
  - b) Define Arcnet.
  - c) What is Slide design?
  - d) Define Computer Network.
  - e) What is Ethernet?
  - f) Define Slide Show view.
  - g) How to apply Animation to a slide?
  - h) Name 3 network software.
  - i) What is a Hub?
  - j) Define LAN.

**SECTION-B**

- 2) Discuss about NIC.
- 3) Write about Organization chart in MS-PowerPoint.
- 4) Differentiate between Co-axial cable and Fibre optics.
- 5) Write a note about Network applications.
6. What are servers?

**SECTION-C**

- 7) How to setup slide-show with automatic timing?
- 8) Discuss about MAN.
- 9) Explain computer topologies.

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**BHMCT (Sem.-3)**  
**FRONT OFFICE OPERATION-III**  
Subject Code : BH-207  
M.Code : 14534  
Date of Examination : 12-12-2024

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. Write short notes on :
  - a) Account correction
  - b) Foreign currency
  - c) Non-Guest account
  - d) Late check out
  - e) Paid outs
  - f) Fidelio
  - g) Charge slip
  - h) Trial balance
  - i) Check in
  - j) Exchange voucher.

**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 importance of non-guest accounts in hotels?
5. List the modules in Amadeus and explain briefly.
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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**BHMCT (Sem.-3)**  
**FOOD & BEVERAGE SERVICE-III**  
Subject Code : BH-205  
M.Code : 14533  
Date of Examination : 16-12-2024

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.
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**SECTION-A**

1. Define the following :

- a. Flor
- b. Maceration
- c. Blanc De Blanc
- d. Ullage
- e. Agrafe
- f. Fermentation
- g. Terrior
- h. Liqueur d' expedition
- i. Criadera
- j. Chapitalization.

**SECTION-B**

2. Write an essay on food and wine harmony.
3. Define fortified wine. Explain the process of making Sherry.
4. Write a note on New World Wines from India.
5. List down the steps involved in service of Sparkling Wine.
6. Name and explain the faults in making wine.

**SECTION-C**

7. Give step by step process of manufacturing red wine. Enlist two brand of Red Wine.
8. Write a detailed note on wine producing region of France.
9. Draw the classification chart of wines. Briefly explain with two examples.

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**BHMCT (Sem.-3)**  
**ACCOMMODATION OPERATION-I**  
Subject Code : BH-209  
M.Code : 14535  
Date of Examination : 19-12-2024

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 short note on the following:

- a) Drill
- b) Darning
- c) Thimbles
- d) Cut downs
- e) Patching
- f) Thread count
- g) Duvet
- h) Stocktaking
- i) Valet service
- j) Monogramming.

**SECTION-B**

2. What are all activities carried out in a sewing room of a 5-star category hotel?
3. Enlist two registers with their formats used in the linen room of a large hotel.
4. Explain selection process of bath linen.
5. Explain the concept of Decentralized Linen Room.
6. Enlist the activities of Swing Room.

**SECTION-C**

7. Explain the step-by-step procedure of Linen Exchange.
8. What are the factors to be considered while designing uniforms for hotel staff?
9. What factors should the executive housekeeper consider while purchasing linen for the hotel?

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