

Roll No.

Total No. of Questions : 09

Total No. of Pages : 02

BHMCT (Sem-2)
FOOD PRODUCTION FOUNDATION-II
Subject Code : BHMCT-201-18
M.Code : 75880
Date of Examination : 10-06-2023

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 short note on :

- Menu engineering
- Gravy
- Shell fish
- Pastry
- Dough
- Starch
- Caramelisation
- Drymasala
- Protein
- Game



SECTION-B

- What is menu planning? Describe its importance.
- What is the role of spices in Indian cuisine?
- Write down the classification of fish.
- Write a recipe of choux pastry.
- Explain pasteurization and homogenisation.

SECTION-C

- Explain cooking of sugar at various temperature and their names.
- Explain cheese; write down its processing, types, classification, curing and its uses in culinary industry.
- Draw the structure of wheat and write down the processing of wheat.

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BHMCT (UGC) (Sem-2)
ACCOMMODATION OPERATIONS - II

Subject Code : BHMCT-207-18

M.Code : 75886

Date of Examination : 07-06-2023

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) Soft water
- b) Room occupancy report
- c) Supply key
- d) Spring cleaning
- e) Lost and found register
- f) Guest room inspections
- g) Galvanised steel
- h) Hard water
- i) VIP
- j) Handover record.



SECTION-B

2. Discuss various protective finishes applied on metal.
3. Discuss various types of ceramics.
4. Diagrammatically, explain base exchange method used for hard water.
5. Discuss role of maintenance department in hotel industry.
6. Explain the procedure for cleaning floor finishes.

SECTION-C

7. Elaborate cold water distribution system in hotel.
8. Explain different types of keys and key control system.
9. Discuss different types of records maintained by housekeeping department in hospitality industry.

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Roll No.

Total No. of Pages 02

NEET 2020-21

Total No. of Questions 00

OPJSS (Date: 02)
FRONT OFFICE FOUNDATION
 Subject Code: **OPJSS**
 W. Code: **2020**
 Date of Examination: **05.07.21**

Time 3 hrs

Max. Marks 00

INSTRUCTIONS FOR CANDIDATES

- SECTION A** contains 100 questions carrying 100 marks carrying 100 marks each.
- SECTION B** contains 100 questions carrying 100 marks each and students have to attempt any 100 questions.
- SECTION C** contains 100 questions carrying 100 marks each and students have to attempt any 100 questions.

SECTION A

1. Write to/fully

- Write to/fully
- Disparities
- Spelling
- No show
- UP
- Amputation
- Far-off land
- Leaveover passenger
- Paging
- Shut Newling

- What are the various factors affecting team work?
- Illustrate any two non-verbal communication modes.
- Explain various sources of cooperation.
- Illustrate different types of cooperation records.
- Differentiate between upward and downward communication.

SECTION B

- Discuss different types of coal plants used in Karnataka industry.
- What is observation? Explain different types of observation.
- Explain in detail about the handling aspect for air shed one and outward growth.



NOTE: Disclosure of identity by writing details like in thinking of passing register on any page of answer sheet will lead to 0/MC against the student.

BHMCT (Sem-2)

FOOD AND BEVERAGE SERVICE FOUNDATION-II

Subject Code : BHMCT-203-18

M.Code : 75882

Date of Examination : 02-06-2023

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 do you mean by sorbet?
- Write a short note on American service.
- Define A la carte.
- What do you mean by Roti?
- Write short note on duplicate checking system.
- Explain brunch.
- Explain fromage with atleast 3 examples.
- Discuss about care and storage of cigars and cigarettes.
- What do you mean by BOT?
- Define table de hote menu.



SECTION-B

- Elaborate the different types of self services.
- What do you mean by circumstantial KOT?
- What do you understand by bill controlling system?
- What do you mean by Hi-Tea?
- Name at least five brands of cigars and five brand names of cigarettes.

SECTION-C

- Elaborate various factors to be considered while planning a menu.
- Discuss various forms and formats used in room service guest.
- Explain French classic menu with examples from each course.

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BHMCT (Sem-2)
FOOD AND BEVERAGE SERVICE FOUNDATION-II

Subject Code : BHMCT-203-18

M.Code : 75882

Date of Examination : 02-06-2023

Time : 3 Hrs.

Max. Marks : 60

INSTRUCTIONS TO CANDIDATES :

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

SECTION-A

1. Write briefly :

- a) What do you mean by sorbet?
- b) Write a short note on American service.
- c) Define A la carte.
- d) What do you mean by Roti?
- e) Write short note on duplicate checking system.
- f) Explain brunch.
- g) Explain fromage with atleast 3 examples.
- h) Discuss about care and storage of cigars and cigarettes.
- i) What do you mean by BOT?
- j) Define table de hote menu.

SECTION-B

2. Elaborate the different types of self services.
3. What do you mean by circumstantial KOT?
4. What do you understand by bill controlling system?
5. What do you mean by Hi-Tea?
6. Name at least five brands of cigars and five brand names of cigarettes.

SECTION-C

7. Elaborate various factors to be considered while planning a menu.
8. Discuss various forms and formats used in room service guest.
9. Explain French classic menu with examples from each course.



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BHMCT (Sem. – 2)
FRONT OFFICE FOUNDATION-II

Subject Code: BHMCT-205-18

M Code: 75884

Date of Examination : 20-12-2022

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 short notes on:

- a) Meal Plans
- b) Hubbart Formula
- c) CIP
- d) DCC
- e) Upselling
- f) Scanty Baggage
- g) GRC
- h) House use rooms
- i) Post Departure
- j) No Post



SECTION-B

2. Discuss Cost based Pricing for the fixation of room rent.
3. What is overbooking? Discuss its importance.
4. What is Modified American Plan? For which type of clientele it is mostly offered and why?
5. List down some of the services and facilities which can be offered to single lady guest.
6. What is the process of room assignment of the guest?

SECTION-C

7. Discuss in detail the guest cycle in the hotel.
8. What is Reservations? Discuss importance of pre booking the rooms.
9. What is shift handover? Discuss the handover procedure and its importance in front office.

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BHMCT Sem. - (2)
FOOD PRODUCTION FOUNDATION-II
Subject Code: BHMCT-201-18
M Code: 75880
Date of Examination: 15-12-2022

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) Pattharkephool
 - b) Shahi Gravy
 - c) UHT for milk
 - d) Absorption method
 - e) Rigor mortis
 - f) Giblets
 - g) Round Fish
 - h) Chlorophyll
 - i) Baking Temperature
 - j) Indian Marinades

SECTION-B

2. Give 5 menu examples for poultry based preparations and their explanation.
3. Draw classification chart for fish with examples.
4. Name at least 10 varieties of pulses.
5. What is milk pasteurization technique, how does it help in elongating shelf life of milk.
6. Explain laminated pastries and different styles of folding them.

SECTION-C

7. Write a complete recipe for making choux pastry.
8. Draw and explain at least 5 cuts of fish.
9. List various sugar cooking stages with their temperatures.

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

Date of Examination : 02-08-22

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) STP
- b) Fire pyramid
- c) Smoke Detector
- d) Ventilation
- e) Latent heat
- f) Reactive maintenance
- g) Specific Humidity
- h) CCTV
- i) Sensors
- j) Thermostat

SECTION-B

- 2) Write a short note on “*Central Air Conditioning*”.
- 3) Explain the various types of fire extinguishers.
- 4) Stages of sewage treatment.
- 5) Differentiate between Elevator and Escalator.
- 6) List the advantages and disadvantages of contract maintenance.

SECTION-C

- 7) Explain Vapors Compression Refrigeration System with the help of a neat diagram.
- 8) What do you understand by the term “*Audio visual equipments*”? List six audio visual equipments provided to guest by a hotel.
- 9) Explain the factors which influence the replacement of equipments.

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B.Sc.(HMCT) (Sem.-2)
FRONT OFFICE – I
Subject Code : BSHM-203
M.Code : 12079
Date of Examination : 06-07-22

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. Answer briefly :

- a) Differentiate between Advance purchase rate and Package rate.
- b) What do you understand by volume guarantee rate?
- c) How does GDS help in reservation?
- d) When can a guest be called "No Show"?
- e) Which activities are carried out as pre-registration activities?
- f) Why is Form F prepared by the innkeeper?
- g) Why is Rooming list prepared in Front Office?
- h) What are the various sources of Reservation?
- i) What do you understand by arrival errand card?
- j) What is Tentative Reservation?



SECTION-B

2. What do you understand by a meal plan? Briefly explain different plans offered by the hotel.
3. Explain the use of Up Selling as Room Selling Technique.
4. Draw the format of Guest Registration Card and explain its use.
5. Explain the various meal plans that can be offered to the guest.
6. What do you understand by paging? Explain paging process.

SECTION-C

7. Explain the check-in procedure of groups/crews.
8. What are the possible causes of Complaints by guests? How should a front office assistant handle the complaints?
9. List and explain various room rates available in a hotel.

C-1

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BHMCT (2018 Batch) (Sem.-2)
ACCOMMODATION OPERATIONS - II

Subject Code : BHMCT-207-18

M.Code : 75886

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) Log Sheet
- b) Vestibule area
- c) Work Order
- d) Front of the House Area
- e) Facade
- f) Hard Water
- g) Types of Keys
- h) Cleaning Agents
- i) WC
- j) Maintenance



SECTION-B

2. How are cleaning agents selected? Mention 5 points.
3. Discuss the cleaning process of Wood and Ceramic Surface.
4. Briefly explain the process of Hot Water Supply in a 5 star hotel.
5. Name and explain any 5 Formats used for record keeping in HK Department.
6. Draw a Layout of a Twin Room and explain its areas.

SECTION-C

7. Differentiate between Preventive Maintenance and Breakdown Maintenance.
8. Throw light on the Coordination of HK Department with other Departments in the hotel.
9. Highlight the process of Key control in the HK Department of the Hotel.

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BHMCT (2018 Batch) (Sem.-2)

FOOD AND BEVERAGE SERVICE FOUNDATION-II

Subject Code : BHMCT-203-18

M.Code : 75882

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 briefly :

- a) Silver service
- b) Gueridon Service
- c) Specialised service
- d) Brunch
- e) Supper
- f) Accompaniments of Caviar
- g) TDH
- h) Carte du Jour
- i) Format of Bill
- j) 4 brands of imported Cigar



SECTION-B

2. Explain the importance of food service and define assisted and single point service.
3. What factors should be considered while menu planning?
4. Draw the cover layout for American breakfast with suitable example.
5. Draw a KOT and explain its functions.
6. How is pipe tobacco processed? What are its types?

SECTION-C

7. Explain FCM with example.
8. Describe the service procedure for an order of room service in detail.
9. Write a detailed note on processing of tobacco for cigarettes, its types and brands.

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FRONT OFFICE FOUNDATION-II
Subject Code : BHMCT-205-18
M.Code : 75884

Time : 3 Hrs.

Max. Marks : 60

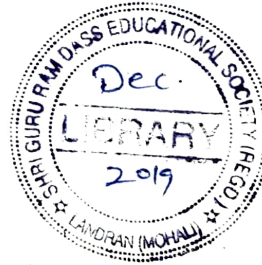
INSTRUCTIONS TO CANDIDATES :

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SECTION-A

1. Write briefly :

- a. Special interest tours
- b. GITs
- c. Continental Plan
- d. ALC
- e. Upgrade
- f. Scanty Baggage
- g. C-Form
- h. CVGR
- i. Late Checkout
- j. Day Rate



SECTION-B

2. Discuss the various meal plans followed in the hotel.
3. What are the modes and systems of Reservations?
4. What is Overbooking? Is it important?
5. Discuss the procedure for room assignment.
6. Discuss the procedure to deal with corporate guests?

SECTION-C

7. Discuss in detail "Rule of Thumb" for fixing room rate of the hotel.
8. What is "Guest cycle"? Discuss the various activities to be performed at each stage.
9. Discuss the importance of Inter departmental coordination in hotel.

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BHMCT (2018 Batch) (Sem.-2)
ACCOMODATION OPERATIONS - II
Subject Code : BHMCT-207-18
M.Code : 75886

Time : 3 Hrs.

Max. Marks : 60

INSTRUCTIONS TO CANDIDATES :

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SECTION-A

Q1. Write briefly :

- a) What is the purpose of Burnishing machine?
- b) What is SOP?
- c) What do you understand by dirty dozen ?
- d) Give reason why front office approval is required before taking a guest room under repair?
- e) What is chamois ?
- f) What do you mean by Electroplating ?
- g) What is the use of work order form ?
- h) Differentiate between shower curtain and sheer curtain.
- i) What is cot?
- j) What is the size and use of bath sheet?



SECTION-B

- Q2 Write a note on commonly used metals and alloys used in hotels.
- Q3 What is mitre fold and foot fold?
- Q4 What is 'second service'? Write down the procedure for second service.
- Q5 Why is control desk crucial to the housekeeping department?
- Q6 List the principles of cleaning.

SECTION-C

- Q7 Discuss the different types of polishes and their application.
- Q8 'Housekeeping operations are turning eco-friendly'. Discuss.
- Q9 Explain the importance and procedure of lost & found in hotels.

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BHMCT (2018 Batch) (Sem.-2)
FOOD AND BEVERAGE SERVICE FOUNDATION-II
Subject Code : BHMCT-203-18
M.Code : 75882

Time : 3 Hrs.

Max. Marks : 60

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SECTION-A

I. Write briefly :

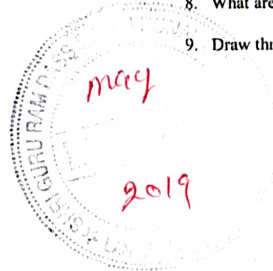
- a) What is assisted service?
- b) Give French for chilled Melon and smoked Salmon.
- c) Give two brand names of cigar.
- d) What is high tea?
- e) Define triplicate checking system.
- f) Write two examples of Roti course.
- g) Write accompaniments of oyster and tomato juice.
- h) What is Vitola?
- i) What is Mini bar?
- j) Define a la carte menu.

SECTION-B

2. Differentiate between pre plated service and silver service.
3. Define menu. Briefly explain different types of menu.
4. Explain different types of room service found in hotel.
5. Write a note on sales control system.
6. Prepare a menu for continental breakfast.

SECTION-C

7. Name the tobacco producing countries of the world and explain tobacco curing process.
8. What are the factors to be considered while planning a menu?
9. Draw three forms/formats used in room service and explain its uses.



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FOOD PRODUCTION FOUNDATION-II

Subject Code : BHMCT-201-18

Paper ID : [75880]

Time : 3 Hrs.

Max. Marks : 60

INSTRUCTIONS TO CANDIDATES :

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SECTION-A

Q1. Write briefly :

- a) Write names of two types of rice.
- b) What is offal?
- c) Name any two cuts of fish.
- d) Write two main pastry creams.
- e) Define blue cheese.
- f) Define flaky pastry.
- g) Define menu.
- h) What is bacon?
- i) Write two classifications of fish.
- j) What is short crust pastry?



SECTION-B

- Q2. What are dry and wet masalas in Indian Cuisine?
- Q3. What are the uses of choux pastry?
- Q4. What is the use of pastry cream in confectionery?
- Q5. How will you classify Shell fish?
- Q6. How will you cook rice and pulses?

SECTION-C

- Q7. Explain menu engineering in detail.
- Q8. Draw a well labelled diagram of lamb cuts and write their uses.
- Q9. Explain processing of milk in detail.

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