

Roll No.

Total No. of Pages : 02

Total No. of Questions : 09

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

Subject Code : BHMCT-409-18

M.Code : 77798

Date of Examination: 25-05-2023

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**

1. Write briefly :

- a) What is the meaning of double entry system?
- b) What is allocation?
- c) What is USHA?
- d) What is meant by ledger?
- e) Differentiate between Journal and Ledger.
- f) Pen down the format of purchase returns book.
- g) What is audit?
- h) What is opening entry? Give suitable example to explain the same.
- i) What is balance sheet?
- j) What are prepaid expenses?

**SECTION-B**

2. Discuss the advantages and drawbacks of allocation.
3. Discuss the various methods of trial balance with suitable examples.

4. Differentiate between internal and statutory audit.
5. Pen down the characteristics of internal control.
6. What is cash book. Pen down the triple column cash books with its formats.

**SECTION-C**

7. What is departmental income and expense statement? Pen down its format with dummy figures and with proper schedules 1 to 16.
8. Prepare a trial balance from the following balances :

Mr. Sham has given you the following balances extracted from his books as at 30th June 2022.

|                            |          |
|----------------------------|----------|
| Sales                      | 2,65,900 |
| Purchases                  | 1,54,870 |
| Rent                       | 4,200    |
| Lighting and heat expenses | 530      |
| Salaries and wages         | 51,400   |
| Insurance                  | 2,100    |
| Buildings                  | 85,000   |
| Fixtures                   | 1,100    |
| Accounts Receivable        | 31,300   |
| Sundry expenses            | 412      |
| Accounts payable           | 15,910   |
| Cash at bank               | 14,590   |
| Drawings                   | 30,000   |
| Vans                       | 16,400   |
| Motor running expenses     | 4,110    |
| Capital                    | 114,202  |
| Inventory                  | 16,280   |

From the above balances, prepare his trial balance as at 30th June 2022.

9. What are final accounts? Differentiate between Trading account, profit & loss account and balance sheet with suitable formats.

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**BHMCT (Sem.-3,4)**  
**FOOD & BEVERAGE SERVICE OPERATIONS-II**

Subject Code : BHMCT-403-18

M.Code : 77792

Date of Examination : 20-05-2023

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. 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) Demisec
9. Classify cheese with examples? Write a brief note on service of cheese.

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**BHMCT (Sem.-3,4)**  
**ACCOMMODATION OPERATIONS-III**  
Subject Code : BHMCT-407-18  
M.Code : 77796  
Date of Examination : 16-05-23

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) Discard
- b) Textile
- c) Sanforization
- d) EPNS
- e) Toilet cleaners
- f) Valet Service
- g) Par Stock
- h) Dirty Dozen
- i) Standard size of Single Bed sheet
- j) 2 examples of monthly cleaning activities.



**SECTION-B**

2. Define Inspection. Discuss its importance with examples.
3. Explain with the help of flow chart the process of line stocktaking held by the linen room supervisor.
4. Define spring cleaning. Discuss the various activities carried out under it in a hotel.
5. Classify the textile fibres and give 2 uses of each.
6. What is second service? Give its procedure.

**SECTION-C**

7. Explain the procedure for cleaning and maintaining the following items :
  - a) EPNS Platter
  - b) Brass Knobs of Door.
8. What are the factors to be kept in mind while designing uniform? Discuss with examples.
9. Give the job description of a Tailor.

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Total No. of Pages : 02

Total No. of Questions : 09

BHMCT (Sem.-3,4)  
FRONT OFFICE OPERATIONS-II  
Subject Code : BHMCT-405-18  
M.Code : 77794  
Date of Examination : 18-05-2023

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**

**1. Write short notes on :**

- a) Non guest Accounts
- b) Name 5 PMS
- c) Up-selling techniques
- d) Types of Guest
- e) Postings
- f) VPO
- g) City Folio
- h) Night Auditor
- i) Payment methods
- j) House Limit.



**SECTION-B**

2. Write a note upon credit monitoring.
3. What are the fundamentals of front office accounting? Discuss.
4. What is the role of Express check out in guest satisfaction? Brief about the procedure.
5. Write down the importance of night audit process.
6. What are the various modules of PMS?

**SECTION-C**

7. Discuss about the various front office vouchers used in hotels with their uses and formats.
8. Define Night Auditing and its process in details.
9. Write down the major functions of various PMS modules.

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BHMCT (Sem.-3)  
**INTRODUCTION TO INDIAN COOKERY**

Subject Code : BHMCT-401-18

M.Code : 77790

Date of Examination : 22-05-2023

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**

1. Write briefly :

- a. Mathania
- b. Baati
- c. Chettinad masala
- d. Dastarkhwan
- e. Dil jaani
- f. Gouda masala
- g. Dhansak
- h. Rah di kheer
- i. Khada masala
- j. Teetear ka rasodan.



**SECTION-B**

2. Write a note on Indian snacks.
3. Write down the five specialities of Rajasthani cuisine.
4. Write a para on dum cooking.
5. What are the specialities of Awadhi cuisine?
6. What are the different equipments extensively used in preparing Indian sweets.

**SECTION-C**

7. What are the factors that affect eating habits of a region?
8. Write down the origin and history of tandoor and also write the marinating and making of tandoor.
9. Write the salient features of cuisine of Madhya Pradesh and Chattisgarh.

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Total No. of Questions: 09

**BHMCT (Sem. - 3)**  
**ACCOUNTING SKILLS FOR HOSPITALITY**  
Subject Code: BHMCT-409-18  
M Code: 77798  
Date of Examination : 22-12-2022

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) How is closing stock valued?
- b) Deferred Revenue Expenditure
- c) What are the features of Trial Balance?
- d) Current Assets
- e) Departmental Accounting
- f) Current Liabilities
- g) Amortization
- h) What is contra transaction?
- i) What is petty cash book?
- j) Apportionment

**SECTION-B**

2. What is the role of cost allocation in departmental accounting?
3. State the purpose of statutory audit. How does internal audit supplement statutory audit?
4. What is cost of sales? How and why it is computed?
5. From the following information prepare a Balance Sheet under uniform system of accounting.

|            |        |                  |        |
|------------|--------|------------------|--------|
| Creditors  | 7,000  | Bills Payable    | 4,000  |
| Capital    | 25,000 | Drawings         | 2,000  |
| Net Profit | 2,300  | Cash             | 1,600  |
| Bank       | 4,000  | Bills Receivable | 2,000  |
| Debtors    | 1,500  | Closing Stock    | 10,000 |
| Furniture  | 1,500  | Plant            | 5,700  |
| Land       | 10,000 |                  |        |

6. Following balances were extracted from the books of Shri S.Pal on 31<sup>st</sup> March 2019. You are required to prepare a Trial Balance. The amount required to balance should be entered as Capital.

|                                    |          |                              |          |
|------------------------------------|----------|------------------------------|----------|
| Purchases                          | 1,70,000 | Drawings                     | 7,700    |
| Stock (1 <sup>st</sup> April 2018) | 24,000   | Returns inward               | 3,500    |
| Sales                              | 1,05,000 | Premises                     | 5,28,000 |
| Sundry debtors                     | 23,800   | Sundry creditors             | 16,100   |
| Discount received                  | 3,500    | Discount allowed             | 2,800    |
| Carriage outward                   | 700      | Carriage inwards             | 1,400    |
| Cash in hand                       | 3,500    | Cash at bank                 | 17,500   |
| Machinery                          | 1,24,500 | General expenses             | 2,100    |
| Provision for depreciation         | 24,200   | Bad debts written off        | 2,450    |
|                                    |          | Provision for Doubtful Debts | 2,380    |

**SECTION-C**

7. What is uniform system of accounting? Explain advantages of uniform system of accounting.

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**BHMCT (Sem.-3)**  
**ACCOMMODATION OPERATIONS-III**  
**Subject Code : BHMCT-407-18**  
**M.Code : 77796**  
**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 briefly :

- a) Checklist
- b) Weekly Cleaning
- c) Par Stock
- d) Guest Loan Items
- e) Baby Sitting
- f) Valet Service
- g) Natural Fibers
- h) Yarn Twist
- i) Inventory
- j) Valet Service.



**SECTION-B**

2. What are the advantages of using Cotton?
3. Write a short note on special finishes that are applied on linen.
4. Write a short note on deep cleaning and fortnightly cleaning.
5. Neatly draw the layout of a Linen Room of a five star hotel.
6. Explain about the self supervision techniques that can be used by cleaning staff.

**SECTION C**

7. In brief explain about the classification and identification of textile fibers.
8. Write a short note on cleaning and polishing procedures used in case of Silver.
9. What are the general selection criteria of fabrics for linen of a hotel?

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Total No. of Pages: 02

Total No. of Questions: 09

**BHMCT (Sem. - 3)**  
**FRONT OFFICE OPERATIONS-II**

Subject Code: BHMCT-405-18

M Code: 77794

Date of Examination: 17-12-2022

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) Fidelio
- b) Ledger
- c) Late checkout
- d) Night audit
- e) End of the day
- f) Credit control
- g) Back office
- h) High balance account
- i) Accounting cycle
- j) BTA



**SECTION-B**

2. Write a short note on different PMS in hotels.
3. Explain different types of Front office accounts.
4. How the guest account is settled by credit card?
5. List the steps in Night audit process.
6. Describe the process of exchanging foreign currency in hotels.

**SECTION-C**

7. Discuss the role on information technology in hotels.
8. Explain different types of Front office accounting transactions.
9. Describe the duties and responsibilities of a night auditor.

**NOTE : Disclosure of Identity by writing Mobile No. or Marking of passing re  
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Total No. of Questions: 09

BHMCT Sem. – (3)

**FOOD & BEVERAGE SERVICE OPERATIONS-II**

Subject Code: BHMCT-403-18

M Code: 77792

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 short notes on:
  - a) Types of cheese
  - b) Punt
  - c) Aromatic wines
  - d) 04 varieties of red grapes
  - e) 04 brands of Italian wines
  - f) Claret
  - g) Dosage
  - h) French wine laws
  - i) 04 champagne brands
  - j) Agraiffe



**SECTION-B**

2. Write a note on the new world wines.
3. Explain the fermentation process.
4. Make a 5 course continental menu with suitable wine accompaniments.
5. Explain the ideal storage condition for wines.
6. Write a note on storage and service of cheese.

**SECTION-C**

7. Define the production process of beer. How is it stored?
8. Explain the process of manufacturing white wine in detail.
9. Describe both the distillation process with diagram.

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Total No. of Pages: 02

Total No. of Questions: 09

**BHMCT (Sem. – 3)**  
**INTRODUCTION TO INDIAN COOKERY**

Subject Code: BHMCT-401-18

M Code: 77790

Date of Examination: 13-12-2022

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) Macc
- b) Deg/Degchi
- c) Dhunkar
- d) Galouti Kabab
- e) Doi Manch
- f) Xacutti
- g) Rishta
- h) Gatte Ki Subzi
- i) Sarson da Saag
- j) Pinni



**SECTION-B**

2. Name Five regional dishes of Rajasthan.
3. Name Five Special Ingredients used in Punjabi Cuisine.
4. Name Five Tenderizing Agents used in Tandoori Cuisine.
5. What is Wazwan?
6. List Five Indian Sweets from Eastern Region.

**SECTION-C**

7. Tandoori dishes are popular in our country Justify the statement. List 2 Veg Kabab and 2 Non Veg Kabab with brief description, Cooked in Tandoor.
8. List and Explain Salient features of Awadhi Cuisine.
9. Explain Origin of Dum Cooking. What are the features of Dum Cooking?

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Total No. of Questions: 09

BHMCT (Sem. – 3)  
**INTRODUCTION TO INDIAN COOKERY**

Subject Code: BHMCT-401-18

M Code: 77790

Date of Examination: 13-12-2022

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) Mace
- b) Deg/Degchi
- c) Dhunkar
- d) Galouti Kabab
- e) Doi Manch
- f) Xacutti
- g) Rishta
- h) Gatte Ki Subzi
- i) Sarson da Saag
- j) Pinni



2. Name Five regional dishes of Rajasthan.
3. Name Five Special Ingredients used in Punjabi Cuisine.
4. Name Five Tenderizing Agents used in Tandoori Cuisine.
5. What is Wazwan?
6. List Five Indian Sweets from Eastern Region.

## SECTION-C

7. Tandoori dishes are popular in our country Justify the statement. List 2 Veg Kabab and 2 Non Veg Kabab with brief description, Cooked in Tandoor.
8. List and Explain Salient features of Awadhi Cuisine.
9. Explain Origin of Dum Cooking. What are the features of Dum Cooking?

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Total No. of Questions : 09

**BHMCT (Sem.-3)**  
**FOOD & BEVERAGE SERVICE-III**

Subject Code : BH-205

M.Code : 14533

Date of Examination : 09-08-22

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 2<sup>1</sup>/<sub>2</sub> (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) What do you understand by the term Chaptalization?
- b) What do you mean by oenology?
- c) What is blush wine?
- d) What do you mean by term Crémant?
- e) What is Magnum?
- f) What is Sherry?
- g) Write any two examples of distilled alcoholic beverages.
- h) Write any two examples of Indian wines.
- i) Write any two wine regions of Spain.
- j) Suggest a wine combination with fired fish.

## SECTION-B

2. Differentiate between sparkling and aromatized wines with examples.
3. Discuss manufacturing process of red wine with the help of a flow chart.
4. Write a brief note on wines and wine regions of Italy.
5. Write a short note on New Zealand wines.
6. Write a brief note on storage of wines.

## SECTION-C

7. Classify alcoholic beverages with suitable examples.
8. Plan a four course food and wine harmony table d hotel menu.
9. Answer the following :
  - a) Demi-sec
  - b) Full bodied wines
  - c) Must
  - d) Sommelier
  - e) Vinification.

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**B.Sc.(HMCT) (Sem.-3)**  
**COMMUNICATION – III**  
Subject Code : BSHM-306  
M.Code :12094

Date of Examination : 12-08-22

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) Explain briefly :
  - a) Define Paralanguage
  - b) Pronunciation
  - c) Accent in speech
  - d) Telephone skills
  - e) Eye contact
  - f) Foreign Sounds
  - g) Define Non Verbal Communication.
  - h) Feedback
  - i) Define Kinesics.
  - j) Define Artifacts.

## SECTION-B

- 2) Explain vocal behaviour.
- 3) How does facial expression help in communication?
- 4) Write down the importance of speech in hotels.
- 5) Explain stress accent.
- 6) Discuss the importance of non-verbal communication.

## SECTION-C

- 7) Discuss the importance of effective communication skills in hotel industry.
- 8) How do the hotels develop their telephonic skills? Explain.
- 9) What are foreign sounds. How do they help in improvement of speech?

**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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**B.Sc.(HMCT) (Sem.-3)**  
**FOOD & BEVERAGE SERVICE-III**  
**Subject Code : BSHM-302**  
**M.Code : 12090**  
**Date of Examination : 03-08-22**

Time : 3 Hrs.

Max. Marks : 60

**INSTRUCTION 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) How will you define Alcohol free wines?
- b) What is Cider? Give examples.
- c) Give 4 names of white grapes.
- d) How should a wine label be read?
- e) Draw any 2 glasses used for service of wine & explain.
- f) Define wine. What is its broad classification?
- g) Enlist and briefly explain ingredients used in making of Beer.
- h) Give 4 brands of wine from Spain.
- i) Write a note on Australian wines.
- j) Write a note on different soils for wine production.

(S2)-1807

## SECTION-B

- 2) Draw a grape. Label and explain its parts.
- 3) What are various wine diseases? Discuss.
- 4) Explain fortified wines with examples.
- 5) Discuss the wine laws of France.
- 6) Explain the service procedure of Red wine.

## SECTION-C

- 7) Describe the step by step process of manufacturing table wine.
- 8) Write a detailed note on wine storage. Make a 3 course continental menu and give suitable wine accompaniment.
- 9) Draw and briefly describe 10 equipments associated with wine or wine service.

**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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Total No. of Pages : 02

Total No. of Questions : 09

**BHMCT (Sem.-3)**  
**FOOD PRODUCTION THEORY-III**  
Subject Code : BH-203  
M.Code : 14532  
Date of Examination : 06-08-22

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 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. Theme dinner
- b. Central production unit
- c. Bratt pan
- d. Ganymede system
- e. IRCTC
- f. Static menu
- g. Seasonal availability of ingredients.
- h. Combination oven
- i. Standard purchase specification
- j. Wet grinder.

## SECTION-B

2. Classify bulk kitchen equipment's with relevant examples.
3. Discuss the concept of central production unit and its postulates.
4. Discuss the basic Menu planning principles in detail.
5. Explain the menu planning principles for volume feeding.
6. Discuss the principles of planning for quantity food production with regard to space allocation and staffing.

## SECTION-C

7. Discuss the practical difficulties while indenting for volume feeding.
8. Explain the modern developments in equipment manufacturing with the suitable examples.
9. Write in detail menu planning principles for industrial catering.

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