

Roll No.
Total No. of Questions : 09

Total No. of Pages : 02

BHMCT (Sem.-4,5)
FOOD & BEVERAGE CONTROL AND MANAGEMENT

Subject Code : BHMCT-509-18

M.Code : 78555

Date of Examination : 19-05-2023

Time : 3 Hrs.

Max. Marks : 60

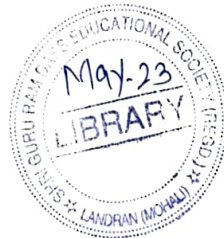
INSTRUCTIONS TO CANDIDATES :

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) Physical inventory
- b) Standard yield
- c) Centralized purchase
- d) Debit note
- e) Bin card
- f) IKT
- g) Goods receiving book
- h) Invoice
- i) Stock rotation
- j) Meat tag.



SECTION-B

2. Define control. Explain the objectives of control.
3. Write down the factors to be considered for fixing selling price.
4. Enlist the duties and responsibilities of a Purchase Manager.
5. Explain why location and security of storage facility is important.
6. Discuss the importance of standard portion size and equipment used.

SECTION-C

7. What is standard recipe? What are its objectives? Prepare a standard recipe format for a dish.
8. With the help of a neat flow chart diagram, explain briefly the various stages of control cycle.
9. Define and explain the elements of cost.

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BHMCT (Sem.-4,5)
LARDER & KITCHEN PRACTICES
Subject Code : BHMCT501-18
M.Code : 78547

Date of Examination : 24-05-2023

Time : 3 Hrs.

Max. Marks : 60

INSTRUCTIONS TO CANDIDATES :

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SECTION-A

1. Write briefly :

- a) Chorizo
- b) Ham
- c) Charcuterie
- d) Brines
- e) Cures
- f) Marinades
- g) Mousceline
- h) Aspic
- i) Parfaits
- j) Chaud froid



SECTION-B

2. What is casing? What are the different types of casing?
3. What are the different types of non-edible displays observed in hotels?
4. How are appetizers broadly classified? What are the different parts of canape?
5. Classify sausages with examples.
6. Differentiate between Galantines and Ballotines.

SECTION-C

7. What do you understand by the term Force meat? What are the different components of Force meat?
8. List Major heavy equipment in larder department. Draw a neat diagram of larder department of a 5-star hotel.
9. What do you understand by the term Garde Manger? Give the breakdown of larder work. Explain the liaison between larder and kitchen.

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BHMCT (Sem.-4,5)
ACCOMMODATION OPERATIONS & MANAGEMENT

Subject Code : BHMCT-507-18

M.Code. : 78553

Date of Examination : 26-05-2023

Time : 3 Hrs.

Max. Marks : 60

INSTRUCTIONS TO CANDIDATES :

1. SECTION-A is COMPULSORY consisting of TEN questions carrying TWO mark each.
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SECTION-A

I. Describe in brief:

- a) Periodic Schedule
- b) Process Chart
- c) Capital Budget
- d) Blanket Order Purchasing
- e) Outsourcing
- f) List HK services provided in Hospitals
- g) Housekeeping areas in Universities
- h) Advantages of contract services
- i) Fire Extinguishers
- j) Dealing with bomb threat.



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SECTION-B

2. Outline the process of planning duty rosters in the housekeeping department.
3. How can an area inventory list be used in the housekeeping department?
4. How are operation budgets planned and what are the considerations that must be taken into account?
5. Describe the role of housekeeping in maintaining a safe and clean environment in residential establishments.
6. What are the steps to follow if you smell smoke or see fire?

SECTION-C

7. What is meant by contract services? How do contract services differ from regular employment?
8. What are stock records and suggest some best practices for managing and controlling stock?
9. What are some of the most important skills and qualities that housekeeping staff in non-hotel environments should possess, and how can these skills be developed and honed overtime?

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BHMCT (Sem-4,5)
FRONT OFFICE OPERATIONS AND MANAGEMENT

Subject Code : BHMCT505-18

M.Code : 78551

Date of Examination : 05-06-2023

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

SECTION-A

I. Write briefly :

- a) Bell Desk
- b) Overstay
- c) Grand Master Key
- d) OTA
- e) CRS
- f) Social Media Marketing
- g) Walk-In
- h) Paging
- i) Suggestive Selling
- j) Meta Search Engine.



SECTION-B

2. Write short note on importance of security systems in hotels.
3. Explain functions of Bell Desk.
4. Explain tailor made package plans used in hotels'.
5. What is forecasting? How it is helpful in front office operations?
6. Explain room change process and list the documents required for the same.

SECTION-C

7. Explain in detail the forecasting techniques used in front office.
8. Write a detailed note on sales techniques of hotel rooms.
9. How would you handle a fire situation in a 5-star hotel?

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BHMCT (Sem-4,5)
BAR OPERATIONS & MANAGEMENT

Subject Code : BHMCT-503-18

M.Code : 78549

Date of Examination : 16-06-2023

Time : 3 Hrs.

Max. Marks : 60

INSTRUCTIONS TO CANDIDATES :

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SECTION-A

1. Write briefly :

- a) Bitters
- b) Liqueurs
- c) Molasses
- d) Juniper
- e) Cognac
- f) Agave Plant
- g) Corkage
- h) Germination
- i) Under Bar
- j) Cointreau



SECTION-B

2. Explain in detail various methods of distillation.
3. What are the various styles of Scotch whisky?
4. Write any five Opening & Closing duties of a bar tender.
5. How personal hygiene and health do play an important role for bar tenders?
6. List any five brands of Vermouth.

SECTION-C

7. Cognac is the best brandy. Explain the statement with the help of manufacturing process of cognac. Give four brands of Cognac.
8. Draw a neat diagram of a dispense bar and list 10 equipment essential for a bar.
9. Explain the manufacturing process of liqueurs and Name four liqueurs with base, flavor and country of origin.

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BHMCT (Sem.-4)
FOOD & BEVERAGE CONTROL AND MANAGEMENT

Subject Code : BHMCT-509-18

M.Code : 78555

Date of Examination : 21-12-2022

Time : 3 Hrs.

Max. Marks : 60

INSTRUCTIONS TO CANDIDATES :

- SECTION-A** is **COMPULSORY** consisting of **TEN** questions carrying **TWO** marks each.
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SECTION-A

- Write short notes on :
 - SPS
 - Credit note
 - Meat tags
 - Bin cards
 - Cashiers sales summary sheet
 - Point of sale
 - Requisitions
 - Transfer note
 - Purchase order form
 - Electronic cash register



SECTION-B

- What are the various methods of purchasing?
- What are the various records maintained in receiving department?
- Explain the purpose of BOQ in purchasing of goods?
- What is the role of requisition for issuing?
- Write down the objectives of cost control.

SECTION-C

- What are the points to be considered for purchasing beverage?
- What are the various methods of calculating the selling price of food?
- Write short notes on :
 - Standard recipe
 - Standard portion size

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BHMCT (Sem.-4)
FRONT OFFICE OPERATIONS AND MANAGEMENT
Subject Code : BHMCT505-18
M.Code. : 78551
Date of Examination : 16-12-2022

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

SECTION-A

1. Write short notes on :

- a) GDS
- b) PMS
- c) Up-selling
- d) Types of Guest profiles
- e) Paging
- f) Difference between move up and move down
- g) Uniformed staff
- h) Inter-sell agencies
- i) Formula for No show %
- j) MICE.

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SECTION-B

2. Draw a neat format of Arrival Errand Card.
3. What is GDS? Write a note.
4. Brief about the types security in the hotel.
5. What are the benefits of Forecasting? Enlist.
6. What are the various functions of Concierge?

SECTION-C

7. Write various methods used for rooms selling techniques emphasising upon the various sources of reservations to which rooms are sold?
8. Define Forecasting. Draw neat 10 day forecasting form.
9. Write an essay about the latest security measures used in the hotels at the time of check in.

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Total No. of Pages : 02

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BHMCT (Sem.-4)
BAR OPERATIONS & MANAGEMENT

Subject Code : BHMCT 503-18

M.Code : 78549

Date of Examination: 14-12-2022

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) What do you mean by Aftershots?
- b) Differentiate Single malt and Vatted malts.
- c) What is Fernet Branca?
- d) Differentiate between dry and sweet vermouth.
- e) What is mini bar?
- f) What is chartreuse?
- g) What do you mean Maceration and Percolation?
- h) What is cocktail bar?
- i) List any four small bar equipment's.
- j) What is speed rail?



SECTION-B

2. Differentiate between Bourbon and Tennessee whiskey.
3. Explain different types of Vermouth with examples.
4. List and explain essential attributes of bar personnel.
5. Write a brief note on bar garnishes, condiments and service accessories.
6. List any five liqueurs along with their color, predominant flavor and country of origin.

SECTION-C

7. Classify types of whiskey with suitable examples? Explain the manufacturing process of scotch whiskey.
8. Write a detailed note on parts and types of bars.
9. Discuss up selling guidelines to be folio wed by bar-attendants.

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BHMCT (Sem.-4)
LARDER & KITCHEN PRACTICES
Subject Code : BHMCT-501-18
M.Code : 78547
Date of Examination : 12-12-2022

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) What are sausages?
- b) What do you mean by working stock?
- c) Differentiate between natural and collagen casings.
- d) What is roulade and pate?
- e) Write any two uses of forcemeats.
- f) What do you mean by chaud froid?
- g) Write any four examples of non edible displays.
- h) Write any four examples of classical appetizers.
- i) What do you mean by Relishes?
- j) What is Canapés?



SECTION-B

2. List and explain duties and responsibilities of a larder chef working in a large five star hotel.
3. Write brief notes on the following:
 - a) List and explain any five famous sausages
 - b) Casings varieties.
4. Differentiate between mousse and mousseline
5. List out any five examples of garnishes. Discuss historic importance of culinary garnishes.
6. Write a brief note on making and storing of sandwiches.

SECTION-C

7. Write short notes on the following
 - a) Types of Brines
 - b) Devising larder control systems.
8. Answer the following questions :
 - a) Types of brines
 - b) Types of marinades.
9. Write a detailed note on types of sandwiches.

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BHMCT (Sem.-4)
LARDER & KITCHEN PRACTICES
Subject Code : BHMCT-501-18
M.Code : 78547
Date of Examination : 12-12-2022

Time : 3 Hrs.

Max. Marks : 60

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- b) What do you mean by working stock?
- c) Differentiate between natural and collagen casings.
- d) What is roulade and pate?
- e) Write any two uses of forcemeats.
- f) What do you mean by chaud froid?
- g) Write any four examples of non edible displays.
- h) Write any four examples of classical appetizers.
- i) What do you mean by Relishes?
- j) What is Canapés?



SECTION-B

2. List and explain duties and responsibilities of a larder chef working in a large five star hotel.
3. Write brief notes on the following:
 - a) List and explain any five famous sausages
 - b) Casings varieties.
4. Differentiate between mousse and mousseline.
5. List out any five examples of garnishes. Discuss historic importance of culinary garnishes.
6. Write a brief note on making and storing of sandwiches.

SECTION-C

7. Write short notes on the following
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 - b) Devising larder control systems.
8. Answer the following questions :
 - a) Types of brines
 - b) Types of marinades.
9. Write a detailed note on types of sandwiches.

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B.H.M.C.T. (Sem.-4,5)
FOOD & BEVERAGE CONTROL AND MANAGEMENT

Subject Code : BHMCT-509-18

M.Code : 78555

Date of Examination : 10-08-22

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 short notes on :

- a) Purchase order form
- b) Electronic cash register
- c) POS
- d) Cashiers sales summary sheet
- e) Point of sale
- f) Periodical purchasing
- g) Quality purchasing
- h) Blind receiving
- i) Meat tags
- j) Yield.

SECTION-B

2. Explain the various steps in issuing.
3. What do you understand by SPS? Explain.
4. Explain the F&B control cycle with suitable diagram.
5. What is the difference between Perpetual and Physical inventory system?
6. Explain Cashier's Sales summary sheet with the help of a format.

SECTION-C

7. What is portion control? Why it is necessary for portioning any food & beverage before it is served?
8. What are the various pricing policies? What are the factors to be considered while fixing selling price?
9. What is Storing control? Also, discuss the aims and objectives of storing control.

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B.H.M.C.T. (Sem.-4,5)
ACCOMMODATION OPERATIONS & MANAGEMENT
Subject Code : BHMCT-507-18
M.Code. : 78553
Date of Examination : 08-08-22

Time : 3 Hrs.

Max. Marks : 60

INSTRUCTIONS TO CANDIDATES :

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SECTION-A

1. **Write short notes on :**
 - a) Area inventory list
 - b) Lead time quantity
 - c) Operating expenses
 - d) Stock taking
 - e) Define contract?
 - f) What is job allocation?
 - g) Zero base budgeting
 - h) Cross training
 - i) Buddy system
 - j) Terminal cleaning

SECTION-B

2. Discuss the measures taken by housekeeping for energy conservation.
3. What is time and motion study?
4. How does an executive housekeeper devise training programmes for its staff?
5. What are the factors to be kept in mind when deciding on contract services?
6. How are inventory levels established?

SECTION-C

7. *"Each hotel property should develop its own productivity standards for employees"*.
Justify the Statement.
8. How is the work of housekeeping department planned and organized?
9. Write a detailed note on scope of housekeeping in Hospitals.

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Total No. of Pages : 02

Total No. of Questions : 09

BHMCT (Sem.-4,5)
FRONT OFFICE OPERATIONS AND MANAGEMENT

Subject Code : BHMCT505-18

M.Code. : 78551

Date of Examination : 05-08-22

Time : 3 Hrs.

Max. Marks : 60

INSTRUCTIONS TO CANDIDATES :

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

SECTION-A

1. Write short notes on :

- a) Concierge
- b) Draw a format of Luggage Tag
- c) Bollards
- d) No Show
- e) Tour operators
- f) OTA
- g) Formula for Walk-in %
- h) Difference between Card key and key card
- i) Forecasting
- j) Left Luggage Room.

SECTION-B

2. Brief about functions of Bell Desk.
3. Write a note upon the significance of CRS.
4. Which various selling techniques are used to increase the occupancy of the hotel during lean season?
5. What is the significance of computers applications in Front Office?
6. What is the role of Key Control System in guest safety and security in hotels?

SECTION-C

7. Write forecasting formula for forecasted rooms availability.
8. What is the standard operating procedure in case of emergency like accident? Explain.
9. Write down the significance and functions of various Front Office software applications.

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BHMCT (Sem.-4,5)
LARDER & KITCHEN PRACTICES

Subject Code : BHMCT501-18

M.Code : 78547

Date of Examination : 01-08-22

Time : 3 Hrs.

Max. Marks : 60

INSTRUCTIONS TO CANDIDATES :

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SECTION-A

1. Write briefly :

- a) Differentiate between FIFO & LIFO.
- b) What do you mean by yield test and yield percentage?
- c) What is country style forcemeat?
- d) What is parma and black forest ham?
- e) What do you mean by parfaits and roulades?
- f) What is mousseline?
- g) What is Focaccia Bread?
- h) What is caviar and smoked salmon?
- i) Differentiate between double decker and club sandwich.
- j) Write any four examples of sandwich fillings.

SECTION-B

2. Write short notes on the following :
 - a) Equipments found in larder section.
 - b) Sections of the larder.
3. Write short notes on the following :
 - a) Types of forcemeats.
 - b) Uses of forcemeats.
4. Write a brief note on non edible displays with examples.
5. List out the parts of sandwich? Explain any five types of sandwiches.
6. Write a detailed note on classification of appetizers.

SECTION-C

7. Write short notes on the following :
 - a) Hierarchy of larder staff.
 - b) Liaison of larder with other departments.
8. Write short notes on the following :
 - a) Types and uses of chaud froid.
 - b) Pastillage.
9. Answer the following :
 - a) Pinwheel
 - b) Broadway
 - c) Pita
 - d) Low fat spreads
 - e) Cold meats fillings.

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Roll No.

Total No. of Pages : 02

Total No. of Questions : 09

BHMCT (Sem.-4,5)
BAR OPERATIONS & MANAGEMENT

Subject Code : BHMCT-503-18

M.Code : 78549

Date of Examination : 03-08-22

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 congeners?
- b) Differentiate between Irish and Scotch whiskey.
- c) What do you mean by Underberg?
- d) What is Vermouth?
- e) Differentiate between dispense bar and lounge bar.
- f) What do you mean by bar die?
- g) Explain wine bar.
- h) What do you mean by glass rail?
- i) Differentiate between vermouth and bitters.
- j) What is Tia Maria?

Roll No. _____

Total No. of Pages : 02

Total No. of Questions : 18

BHMCT (2018 Batch) (Sem.-4)
FRONT OFFICE OPERATIONS-II
 Subject Code : BHMCT-405-18
 M.Code : 77794

Time : 3 Hrs.

Max. Marks : 60

INSTRUCTIONS TO CANDIDATES :

1. SECTION-A is **COMPULSORY** consisting of **TEN** questions carrying **TWO** marks each.
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SECTION-A

Write short notes on :

1. Opera
2. Voucher
3. Paid out
4. BTC
5. No shows
6. PMS
7. Check out
8. System update
9. T-account
10. Folio

SECTION-B

11. Explain role of information technology in guest satisfaction.
12. How the guest account is settled by cash payment?
13. Describe Front office accounting functions.
14. List the role of a Night auditor.
15. Write a short note on maintenance of front office accounts.

SECTION-C

16. Discuss the various modules of PMS.
17. Write an essay on Front office accounting cycle.
18. Explain the process of Night Audit with examples.

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Roll No. _____ Total No. of Pages : 02

Total No. of Questions : 18

**BHMCT (2018 Batch) (Sem.-4)
FOOD & BEVERAGE SERVICE OPERATIONS-II**

Subject Code : BHMCT-403-18

M. Code : 77792

Time : 3 Hrs.

Max. Marks : 60

INSTRUCTIONS TO CANDIDATES :

- SECTION-A is **COMPULSORY** consisting of **TEN** questions carrying **TWO** marks each.
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SECTION-A**Explain briefly :**

- Proof
- Pot still
- 04 international beer brands
- 04 cheese names
- 04 varieties white grapes
- Fermentation
- Lees
- Maiolactic Fermentation
- Indian wines
- Types of cheese

SECTION-B

- Briefly explain the Italian wine laws
- With the help of a diagram explain Patent Still
- Explain the ideal storage condition for wines
- What are different types of beer?
- Make a 5 course continental menu with suitable wine accompaniments

SECTION-C

- Draw the classification chart of Alcoholic beverages. Briefly explain and give suitable example
- Explain the process of manufacturing champagne in detail.
- Define Cheese, its production process, storage and service style.

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Total No. of Pages : 02

Total No. of Questions : 18

BHMCT (2018 Batch) (Sem.-4)
ACCOMMODATION OPERATIONS-III
Subject Code : BHMCT-407-18
M. Code : 77796

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

Write briefly :

- Q1 Dirty dozen
- Q2 Inspection checklist
- Q3 Damask
- Q4 Linen par
- Q5 Seamstress
- Q6 Deep cleaning
- Q7 Second service
- Q8 Tamish
- Q9 Selvdge
- Q10 Crunkling

SECTION-B

- Q11 List the functions of a Public area supervisor of a hotel
- Q12 Explain the factors to be considered before purchasing hotel linen
- Q13 Classify cleaning based on the frequency they are carried out giving suitable examples
- Q14 With the help of neat diagram, explain any two types of basic weaves used to make fabric
- Q15 What are the functions carried out in Tailor room?

SECTION-C

- Q16 Design a uniform for Front Office Employees (male & female) in a luxury five star hotel. Justify your choice of design and fabric that you have used in designing the uniform.
- Q17 What is EPNS? Explain any three methods employed to clean EPNS
- Q18 Classify fibres. Compare the characteristics of Animal fibres and Vegetable fibres giving suitable examples

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Total No. of Pages : 03

Total No. of Questions : 18

**BHMCT (2018 Batch) (Sem.-4)
ACCOUNTING SKILLS FOR HOSPITALITY
Subject Code : BHMCT-409-18
M.Code : 77798**

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

Write briefly :

- Cash control
- Why Journal is called book of original entry?
- Internal control
- What is a cash book?
- Amortisation
- Enumerate objectives of preparing trial balance.
- What is the treatment of closing stock in trial balance?
- Which items are recorded on the debit side of trading account?
- Balance Sheet
- Direct Expenses

SECTION-B

- Ascertain the cost of goods sold and gross profit from the following figures :

Particulars	Amount (Rs)
Opening Stock	8,500.00
Purchases	30,700.00
Direct expenses	4,800.00
Indirect expenses	5,200.00
Closing Stock	9,000.00
Sales	40,000.00

- What is an accounting cycle? What are its steps?
- Differentiate between Capital expenditure and Revenue expenditure.
- From the following information draw up a trial balance in the books of Sh Haridas Chaki as on 31-03-2019 :

Capital 1,40,000; Purchases 36,000; Discount allowed 1,200; Carriage inward 8,700; Carriage outward 2,300; Sales 60,000; Return inwards 300; Return outward 700; Rent & taxes 1,200; Plant & Machinery 80,700; Stock on 1.4.2016 15,500; Sundry debtors 20,200; Sundry creditors 12,000; Investment 3,600; Commission received 1,800; Cash in hand 100; Cash at bank 10,100; Motor Cycle 34,600; Stock on 31.03.2019 (not adjusted) 20,500.

- What is Internal Control?

SECTION-C

- What is uniform system of accounting? Explain advantages of uniform system of accounting?
- From the following trial balance, prepare a trading and profit and loss A/c and a balance sheet as on 31st March 2019:

	Rs		Rs.
Debit Balances		Discount	800
Plant & Machinery	10,000	Drawings	1,000
Land and building	12,000	Bills receivable	4,000
Furniture	5,000	Bad debts	400
Sundry Debtors	10,000	Credit Balances	
Trade Expenses	1,000	Capital	50,000
Depreciation	2,000	Sales	90,000
Cash in hand	10,000	Sundry creditors	12,000
Cash at bank	15,000	Purchase return	1,000
Wages & Salaries	6,000	Rent	1,200
Repairs	1,000	Bills Payable	3,000
Purchases	60,000	Interest	1,000
Stock on 1 st April 2018	20,000		
Closing stock as on 31 st March 2019 was valued at Rs 14,000.			

18. From the following trial balance prepare statement of income with schedule and balance sheet under uniform system of accounting

Particulars	Amount	Particulars	Amount
Cost of Sales - Food	2,50,000.00	Sale - Food	6,30,000.00
Beverages	68,000.00	Beverages	2,81,000.00
Salary & wages	2,45,000.00	Sundry Creditors	1,45,000.00
Employees Benefits	40,000.00	Debentures	1,86,000.00
Direct operational Expenses	45,000.00	Salary Payable	6,000.00
Music & Entertainment	2,000.00	Income tax Payable	8,000.00
Advertising & Marketing	20,000.00	Long term loan	20,000.00
Energy & Utility	28,000.00	Bills Payable	50,000.00
Administrative Expenses	29,000.00	Fixed Deposits	2,80,000.00
Repair & Maintenance	13,000.00	Capital	2,47,000.00
Interest	95,000.00	General Reserve	60,000.00
Income Tax	23,000.00		
Cash in hand	15,000.00		
Sundry Debtors	1,08,000.00		
Closing Stock	15,000.00		
Prepaid Salary	12,000.00		
Land	5,00,000.00		
Building	60,000.00		
Furniture & Equipment	2,50,000.00		
Cutlery & Crockery	95,000.00		
	19,13,000.00		19,13,000.00

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