

Roll No.

Total No. of Pages : 02

Total No. of Questions : 09

**BHMCT (Sem.-6)
INTERNATIONAL CUISINE-AN EXPLORATION**

Subject Code : BHMCT 601-18

M.Code : 79337

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 mark 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 short notes on :

- a) Production Control
- b) Yield Management
- c) Budgeting
- d) Sous-Vide
- e) Emulsification
- f) Convection
- g) Lavash
- h) Tiramisu
- i) Dim Sum
- j) Shepherd's Pie

**SECTION-B**

2. List the specialty equipment used in Chinese cuisine.
3. Explain in brief about Organoleptic and Sensory Evaluation.
4. What are the various chemical used by chefs in case of molecular gastronomy?
5. What is the job description of an Executive chef?
6. Write a short note on Yield management.

SECTION-C

7. Mexican Cuisine is closer to Indian Cuisine, support your answer with examples.
8. Write down a short note on history and development of Molecular Gastronomy.
9. Explain how technology has helped in improving food presentation? What is the importance of Contemporary plates in modern Kitchens?

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**BHMCT (Sem.-6)
BANQUET AND RESTAURANT OPERATIONS AND
MANAGEMENT**

Subject Code : BHMCT-603-18

M Code : 79339

Date of Examination : 18-05-2023

Time : 3 Hrs

Max. Marks : 60

INSTRUCTIONS TO CANDIDATES

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SECTION-A

I. Write short notes on

- a) Music on Scene
- b) Outdoor catering
- c) MICE
- d) Gourdon service
- e) Buffets
- f) Banquets
- g) Formal Catering
- h) Decor
- i) Menu Planning
- j) Types of Glassware

SECTION-B

1. What are the steps involved in planning informal and formal banquet?
2. What do you understand by Menu Planning of sit down and fork-and-finger buffets?
3. Enumerate & responsibilities of Banquet Manager.
4. What are the key factors for best event management?
5. Discuss different types of buffet services found in hospitality industry.

SECTION-C

1. *Kitchen stewarding is the backbone of food operations.* Justify the statement.
2. Discuss banquet protocol and draw a layout for the formal banquet sitting arrangement.
3. Write down in detail about toast procedure.



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Total No. of Pages : 02

Total No. of Questions : 09

BHMCT (Sem.-6)
PRINCIPLES OF MANAGEMENT
Subject Code : BHMCT-609-18
M.Code : 79345
Date of Examination : 16-05-2023

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 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 short notes on :

- a) Managerial skills
- b) Unity of command
- c) POSDCORB
- d) Scalar chain
- e) MBO
- f) Johari window
- g) Group cohesiveness
- h) Coordination
- i) Free Rein Style of leadership
- j) Stages of team building.



SECTION-B

2. Trace the evolution of management thought.
3. Discuss the process & types of control.
4. Discuss the planning process in detail.
5. What is the relationship between authority & responsibility? Discuss.
6. Discuss the stages of group development.

SECTION-C

7. What are the barriers to effective communication? Discuss.
8. Write a detailed note on transactional analysis.
9. What are the features of management? Discuss the role of a manager.

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Roll No. []

Total No. of Pages : 02

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BHMCT (Sem.-6)
FRONT OFFICE MANAGEMENT
Subject Code : BHMCT-605-18
M.Code : 79341
Date of Examination : 25-05-23

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

I. Write briefly :

- a) Budget Planning
- b) Budgetary Control
- c) Condominium
- d) SOP
- e) Rule of the Thumb
- f) Forecasting
- g) Regional Air Carrier
- h) Tariff
- i) Occupancy Report
- j) House Count.



SECTION-B

2. What are the steps involved in making the budget of Front Office department?
3. Enlist a few advantages and disadvantages of Budgeting.
4. Discuss the difficulties faced in marketing timeshare business.
5. Explain Hubbart Formula.
6. What is Marginal Pricing?

SECTION-C

7. Explain in detail how the forecasting of Room Revenue is done?
8. Thoroughly explain the concept of Timeshare and Vacation Ownership.
9. Describe in detail about the various Safety regulations to be followed in Flight Operations.

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Total No. of Pages : 02

Total No. of Questions : 09

BHMCT (Sem.-6)
ACCOMMODATION MANAGEMENT
Subject Code : BHMCT-607-18
M.Code : 79343
Date of Examination : 05-01-2023

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 briefly :

- a) Valance lighting
- b) Safety lighting
- c) What is 'Hue'?
- d) Define Ecotel.
- e) Define Interior decoration.
- f) What is snag list?
- g) Area inventory list
- h) What is Tuft.
- i) Composting
- j) Zero base budget.



SECTION-B

2. How manpower for a new property is organized?
3. What are elements of design?
4. How are carpets cleaned and maintained?
5. Discuss the role of colours in interior decoration.
6. Explain the 3 R's of waste management.

SECTION-C

7. Classify accessories. Write a note on their placement and selection.
8. Discuss the various types of window treatments.
9. Write an essay on housekeeping role in a green property.

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Roll No.

Total No. of Pages : 02

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BHMCT (Sem.-6)
PRINCIPLES OF MANAGEMENT
Subject Code : BHMCT-609-18
M.Code : 79345
Date of Examination : 06-01-2023

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 short notes on :

- a) Discuss the nature of management.
- b) Write a note on decisional role of a manager.
- c) Define team building.
- d) What is meant by leadership?
- e) What is acceptance theory of authority?
- f) Define scalar principle.
- g) Discuss the scope of the management.
- h) Define principle of unity of command.
- i) Define transactional analysis.
- j) Describe the features of responsibility.



SECTION-B

2. Discuss the features which affect the span of control.
3. Write a note on Johari Window.
4. Discuss the nature and scope management.
5. Write a note on :
 - a) Management by objectives
 - b) Centralization
6. Discuss the various steps required in controlling process.

SECTION-C

7. Discuss various levels of management practised in an industrial organisation.
8. Explain the various types and techniques of co-ordination.
9. Discuss various types of delegation of authority. What are the pre-requisites for delegation?

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BHMCT (Sem.-6)
FRONT OFFICE MANAGEMENT
Subject Code : BHMCT-605-18
M.Code : 79341
Date of Examination : 04-01-2023

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

1. Write briefly :

- a) LCC
- b) Air Taxis
- c) Refining Budget
- d) Intervals International
- e) Cost based pricing
- f) Zero Budget'
- g) Tariff Card
- h) Condominium
- i) Vacation Ownership
- j) List 5 Front Office equipments.



SECTION-B

2. Write down limitations of budgeting.
3. Differentiate between Short Haul and Long Haul Air Services.
4. What are the differences between Limeshare hotels and General hotels concept?
5. What are the key factors affecting the room tariff?
6. Write down the note upon challenges faced in equipment management.

SECTION-C

7. What is Timeshare? What are the various types of Timeshare?
8. Discuss various safety regulations required by crew members for flight safety.
9. Define Budget. What are the various types of budget? Explain.

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BHMCT (Sem.-6)
INTERNATIONAL CUISINE-AN EXPLORATION
Subject Code : BHMCT 601-18
M.Code : 79337
Date of Examination : 02-01-2023

Time : 3 Hrs.

Max. Marks : 60

INSTRUCTIONS TO CANDIDATES :

1. SECTION-A is COMPULSORY consisting of TEN questions carrying TWO mark 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) Convection
- b) French cuisine
- c) Cures
- d) Peking duck
- e) Salsa
- f) Focaccia
- g) Yield
- h) MSG
- i) Proprietary sauce
- j) Freezing.



SECTION-B

2. Name various kinds of equipment used in food presentation.
3. What do you understand by food trials?
4. Describe in detail the job description of sous chef.
5. Name the various regions of Italy with regard to cuisine.
6. Why is it important to evaluate a recipe?

SECTION-C

7. What are the emerging trends in food presentation? Write in brief.
8. Write down the salient features of Great Britain cuisine and what are the factors that influence the cuisine of Great Britain? Write down the recipe of fish and chips.
9. Write in detail about the organoleptic and sensory evaluation of a dish.

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BHMCT (Sem.-6)
BANQUET AND RESTAURANT OPERATIONS AND
MANAGEMENT

Subject Code BHMCT-663-18

M Code 79329

Date of Examination 03-01-2023

Time : 3 Hrs.

Max. Marks 60

INSTRUCTIONS TO CANDIDATES

1. SECTION-A is COMPULSORY consisting of TEN questions carrying TWO mark 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 short notes on

- a) Trade fix
- b) Canopy
- c) Backdrop
- d) Toasting
- e) Rostrum
- f) Clip-ons
- g) Riser
- h) Lectern
- i) Herring bone
- j) Scullery

2. Master of ceremony
3. Banquet booking procedure
4. Different types of events
5. Plan high-tea menu.
6. Purpose of Function prospectus.

SECTION-C

7. Plan the layout of 100 covers new specialty restaurant and explain how you would decide colour, decor, interiors and equipment with reasons.
8. For a 180 pax formal banquets with 15 guests at head table
 - a) Draw the seating arrangement layout
 - b) Indicate area requirement.
9. 'Kitchen stewarding department is the backbone of the F&B Operations'. Explain in detail.



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SECTION-B

2. Describe various methods of payments in selling Techniques.
3. Draw a neat format of Telephone Call Voucher.
4. How is Cashiers report important to figure out Allowances?
5. What are the various food plans which can be offered to the guest?
6. Write a short note on the audit procedure credits.

SECTION-C

7. List and explain various types of rooms available in a Hotel.
8. Explain the procedure to handle lost and found in the hotel. Draw a neat format of Lost and Found.
9. Draw a neat format of Reservation Form and explain its importance while making group reservations.

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SECTION-B

2. What is food costing? How is food cost calculated?
3. What do you understand by service charges?
4. Draw a neat and labelled meat tag.
5. Write a note on Roquefort.
6. Why yield testing is important in cost control?

SECTION-C

7. How sandwich is originated? What are the different parts of sandwich? Describe in detail.
8. Why food production cost control is essential in maximization of profit of hotel organizations?
9. What is portion control? Why it is necessary for portioning any food and how the standard portion cost is calculated?

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Roll No.

Total No. of Pages : 02

Total No. of Questions : 09

B.Sc.(HMCT) (Sem.-6)
HOTEL ACCOUNTANCY
Subject Code : BSHM-607
M.Code : 76239
Date of Examination : 15-07-22

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 :

- Balance sheet
- Prepaid expenses
- Internal control
- Fixed assets
- Uniform system of accounting
- Bad debts
- Tangible assets
- Department accounting
- Write any two merits of cost allocation
- Give four examples of Intangible assets

SECTION -B

- Explain the objectives of preparing Trial Balance.
- What do you mean by Auditing? Is internal audit is better than external audit. If Yes/No then explain?

- What are the various methods to review the internal control system?
- From the following balances prepare Trading account for the year ended 31st March 2016.

Particulars	Amount
Opening stock	20,000
Purchases	60,000
Coal water and fuel	3,000
Sales	1,90,000
Wages	500
Factory expenses	4,000
Closing stock	80,000

- The following balances as at 31st December 2019 have been extracted from the books of sukhhills and company which has two departments. Prepare Trading Account of department A and B.

Particulars	Deptt.A(rs)	DepttB(rs)
Opening stock	40,000	80,000
Purchases	3,30,000	90,000
Sales	6,44,000	4,52,000
Factory lighting	2,50,000	1,20,000
Wages and Salaries	4,000	5,000

SECTION - C

- What is Internal check? Explain difference between Internal audit and External audit.
- Write a short note on:
a) Depreciation b) Capital reserve c) Gross profit d) Net loss e) Fixed liabilities
- From the following information find out the gross profit earned by restaurant:

Particulars	Amount (Rs.)
Opening stock	8,500
Purchases	70,000
Cost of staff meals	900
Closing stock	6,000
Sales	90,000
Transfer to bar	50
Guest food complimentary	1,000

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C-1

Roll No. _____

Total No. of Pages : 02

Total No. of Questions : 09

**B.Sc.(HMCT) (Sem.-6)
FOOD AND BEVERAGE MANAGEMENT**

Subject Code : BSHM-608

M. Code : 76240

Date of Examination : 18-07-22

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.
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SECTION-A

1. Write briefly :

- a) EOQ and its calculation.
- b) Master Budget
- c) Pricing of Menu
- d) Equipments for portion control in bar
- e) POS- Cash Control
- f) Budgetary control
- g) Standard Recipe
- h) Standard Cost and Costing
- i) What is non-monetary Sales Concept?
- j) What is physical inventory?

SECTION-B

2. Explain inventory control system used in the bar.
3. Explain ABC Technique of inventory control?
4. List and explain the key factors or the limiting factors of the budget.
5. Write short note on various stock levels of inventory control.
6. List the task performed by the food store keeper.

SECTION-C

7. Why is beverage control important in a hotel Bar? Draw the format of a Beverage Requisition form.
8. What are the elements of cost? Classify cost according to dynamics and explain each of them.
9. Explain the method of Menu Engineering. How is it helpful in evaluating menu?

July

2022

G-2

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Roll No. _____ Total No. of Pages : 02
Total No. of Questions : 07

B.Sc. (GWD) (Sem.-6)
MOTION GRAPHICS & COMPOSITING
Subject Code : UGWD-1917
M.Code : 91998
Date of Examination : 04-07-22

Time : 3 Hrs. Max. Marks : 60

INSTRUCTIONS TO CANDIDATES :

- SECTION-A is **COMPULSORY** consisting of **TEN** questions carrying **TWO** marks each.
- SECTION-B contains **SIX** questions carrying **TEN** marks each and students have to attempt any **FOUR** questions.

SECTION-A

1. Write briefly :

- Typography
- Pack Shots
- Timeline
- Workspace
- Layer Stacks
- XMP Metadata
- Graph Editor
- Animation
- Render Queue
- Treble

July

2022

SECTION-B

- Define motion graphics. Explain its principle and workflow for creating motion graphics.
- Discuss how footages and files are imported and organized in Adobe After Effects.
- Write a note on color management, color profiles and broadcast safe colors.
- Explain the different operation performed on key frames in animations.
- Write a procedure of how to control pitch and temp in audio. Discuss use of audio equalizing.
- Describe the fundamentals of rendering and exporting. Discuss codec and compression also.

C-4

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Roll No.

Total No. of Pages : 02

SECTION-B

Total No. of Questions : 09

B.Sc.(HMCT) (Sem.-6)
FOOD & BEVERAGE SERVICE-V

Subject Code : BSHM-602

M.Code : 76234

Date of Examination : 04-07-22

Time : 3 Hrs.

Max. Marks : 60

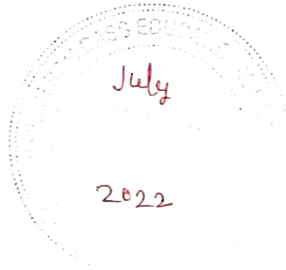
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SECTION-A

1) Define the following :

- a) Define toasting.
- b) What do you mean by conventions?
- c) What is sit down buffet?
- d) What is fusion prospectus?
- e) What is lectern?
- f) Write down full form of OHP.
- g) What is podium?
- h) What is informal banquet?
- i) What do you mean by point system?
- j) What is the space requirement for Restaurant?



2. What are the objectives of good layout?
3. What is the history of banquets?
4. What are the factors to plan buffet?
5. Write short notes on SOP?
6. What is the importance of briefing?

SECTION-C

7. Explain factors to be considered while planning F&B Service outlet.
8. Write job description of banquet manager.
9. What are the duties and responsibilities of restaurant manager?

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Roll No.

Total No. of Pages : 02

Total No. of Questions : 09

B.Sc. (HMCT) (Sem.-6)

FRONT OFFICE-V

Subject Code : BSHM-603

M.Code : 76235

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.
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SECTION-A

1. Explain the following terms in brief (one or two lines each) :

- (a) Yield Statistic
- (b) Intervals international
- (c) Flexi week
- (d) FIT
- (e) Discount
- (f) Maintenance charges
- (g) Rate Spread
- (h) Differential pricing
- (i) Fixed Week time share
- (j) Hurdle rate



SECTION-B

2. Write a short note on the functioning of yield management team and its members.
3. Hotel Rajeshwari Inn has 500 rooms for which Rack rate is Rs.8000/ per room. On 22nd January, 2020; 360 rooms are occupied at an ARR of Rs.5600/. Calculate the yield %.
4. Define Timeshare. Briefly explain about the different types of time share.
5. Write a note on revenue management tactics to be used during low demand period.
6. Give formula for computation of the following in the process of yield measurement
 - (a) Room rate achievement factor
 - (b) Identical yield
 - (c) Potential average rate
 - (d) Equivalent occupancy
 - (e) Occupancy percentage

SECTION-C

7. Discuss the revenue management tactics of discount allocation, capacity management and duration control.
8. Elaborate on the role of government and industry in improving time share concept in India.
9. Write a comparative note on advantages and disadvantages of time share business.

C-6

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Total No. of Questions : 09

Total No. of Pages : 02

B.Sc. (HMCT) (Sem.-6)
HUMAN RESOURCE MANAGEMENT
Subject Code : BSHM-605
M.Code : 76237
Date of Examination : 11-07-22

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

1) Define/describe shortly, the following terms :

- a) Sources of recruitment
- b) Job rotation
- c) Job description
- d) Employee remuneration
- e) Performance appraisal
- f) Employment tests
- g) Off the job training
- h) Induction
- i) Lecture method of training.
- j) Human resource



SECTION-B

2. What are the qualities of a good personnel manager?
3. List a few objectives of Human Resource Management.
4. What are the advantages of Internal sources of Recruitment?
5. Write a short note on importance of Training.
6. Discuss the categories of Performance Appraisal methods.

SECTION-C

7. What is the need of Job Evaluation? Explain various methods of job evaluation with suitable examples.
8. Write an essay on factors influencing Employee Remuneration.
9. Explain the steps and process of Selection.

C-8

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