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Total No. of Pages : 02

Total No. of Questions : 09

BHMCT (Sem.-1)
FRONT OFFICE FOUNDATION-I
Subject Code : BHMCT-105-18
M.Code : 75139
Date of Examination:18-12-2024

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) YWCA
 - b) Cabana
 - c) Tourism
 - d) Franchise hotels
 - e) Standalone
 - f) FHRAI
 - g) Bell desk
 - h) Studio
 - i) FOM
 - j) Motel

SECTION-B

2. Explain in detail the different functions of bell desk.
3. What is a hotel? Write a note on evolution of Hotel Industry around the world.
4. Explain classification of hotels on the basis of clientele.
5. Give ten essential personality traits of a front office staff.
6. Translate into English :
 - a) Vingt
 - b) Mardi
 - c) l' été
 - d) Avril
 - e) Quatre

SECTION-C

7. List the different sections of front office and briefly explain the activities of each section.
8. What are supplementary accommodations? Explain them in detail.
9. Define the Timeshare hotels. How are they different from hotel business?

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BHMCT (Sem.-1)

FOOD PRODUCTION FOUNDATION - I

Subject Code : BHMCT-101-18

M.Code : 75135

Date of Examination:20-12-2024

Time : 3 Hrs.

Max. Marks : 60

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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) Roasting
 - b) Creaming
 - c) LPG
 - d) Commis
 - e) Bouquet Garni
 - f) Sauces
 - g) Thick Soup
 - h) Aroma
 - i) Thickening Agents
 - j) Raising Agents

SECTION-B

2. Write short notes on HACCP.
3. Explain duties and responsibilities of Executive Chef.
4. Differentiate between Boiling and Poaching.
5. Discuss the importance of sauces in food preparation.
6. What is shortening? Discuss various types of Shortenings.

SECTION-C

7. Classify Sauces. Discuss its importance in food preparation.
8. Briefly explain various methods of cooking.
9. What is Salad? Classify Salads and explain 4 basic parts of salad.

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BHMCT (Sem.-1)

FOOD AND BEVERAGE SERVICE FOUNDATION-I

Subject Code : BHMCT-103-18

M.Code : 75137

Date of Examination: 16-01-2025

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) Transport Catering
 - b) Cutlery
 - c) Bar
 - d) Dummy waiter
 - e) Stimulating Beverage
 - f) Sommelier
 - g) Vending machine
 - h) Q.S.R
 - i) Mise-en-place
 - j) Serviette

SECTION-B

2. List any five factors to be kept in mind for selection of Cutlery.
3. Explain the Duties and Responsibility of a Steward.
4. Differentiate between Commercial Catering and Welfare Catering.
5. Draw a Layout of a Pantry.
6. Differentiate between Coffee Shop and Speciality Restaurant.

SECTION-C

7. Discuss the Attributes of a Waiter.
8. Describe the Inter Department relationship between food and beverage with other department of a hotel.
9. Classify Non-Alcoholic Beverages with suitable examples.

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BHMCT (Sem.-1)

FOOD AND BEVERAGE SERVICE FOUNDATION-I

Subject Code : BHMCT-103-18

M.Code : 75137

Date of Examination: 16-01-2025

Time : 3 Hrs.

Max. Marks : 60

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SECTION-A

1. Write short notes on:
 - a) Transport Catering
 - b) Cutlery
 - c) Bar
 - d) Dummy waiter
 - e) Stimulating Beverage
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 - g) Vending machine
 - h) Q.S.R
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 - j) Serviette

SECTION-B

2. List any five factors to be kept in mind for selection of Cutleries.
3. Explain the Duties and Responsibility of a Steward.
4. Differentiate between Commercial Catering and Welfare Catering.
5. Draw a Layout of a Pantry.
6. Differentiate between Coffee Shop and Speciality Restaurant.

SECTION-C

7. Discuss the Attributes of a Waiter.
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1. Explain briefly:

- Itinerary
- List 5 Indian brands of Hotel.
- Rack Rate
- Duties and responsibilities of Concierge.
- Write months of year in French.
- Role of Tour operators.
- Supplementary Accommodation.
- Timeshare hotels
- Why EPABX is installed in hotels?
- Hierarchy of Front Office Department.

2. Define Tourism. What are the types of tourism?
3. Draw a neat format of bell desk and write at least 5 roles of bell boy.
4. Inform about various members who constitute the hotel classification committee.
5. Write down minimum 10 equipments used in the front office departments.
6. Briefly answer the role of sections of the Front Office department.

7. Draw a neat organization chart of Front office department of a large hotel.
8. **Differentiate between:-**
 - a) Timeshare and Condominium hotels.
 - b) Chain Hotels and Referral Chain.
9. Draw a neat layout of Front Office department informing about all sections.

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SECTION-A

1. Write short notes on:

- a) Renewable energy
- b) Fossil fuel
- c) LPG
- d) Broth
- e) Consommé
- f) Marinade
- g) Thickening agent
- h) Bouillon
- i) Caesar salad
- j) Dressing

SECTION-B

2. What is the purpose of the Kitchen Brigade system in professional kitchens?
3. What are the key differences between broth-based and cream-based soups?
4. What are some popular types of salad dressings?
5. Discuss the various types of fuel used for cooking, highlighting their characteristics?
6. What are some common thickening agents used in cooking?

SECTION-C

7. Discuss the evolution of culinary techniques and traditions throughout history, highlighting key developments and their impact on modern cuisine?
8. What are the key differences between dry-heat cooking methods (such as grilling and roasting) and moist-heat cooking methods?
9. What are the various methods of cooking eggs and how does each method impact the texture, flavor and nutritional value of the eggs?

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Bachelor of Hotel Management & Catering Technology (Sem.-1)

ACCOMODATION OPERATIONS/I

Subject Code BHMCT/107/18

M.Code : S75141

Date of Examination: 24-01-2025

Time : 3 Hrs.

Max. Marks : 60

INSTRUCTIONS TO CANDIDATES:

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SECTION-A

1. Answer briefly:
- a) Linoleum Floors
 - b) Spring Cleaning
 - c) Guest supplies
 - d) Amenities
 - e) EPNS
 - f) Grubs
 - g) Abrasives
 - h) High Supervisor
 - i) Rexene
 - j) Chamois

SECTION-B

2. Briefly discuss various traits of housekeeping personnel.
3. What are the hygiene and safety factors in cleaning?
4. Describe the preventive measures for pest control.
5. Draw a labeled layout of housekeeping department.
6. Write the uses of abrasives.

SECTION-C

7. Explain the inter-departmental relationship of housekeeping department with front office and accounts department.
8. Elaborate the standard supplies and amenities that are placed in guest room.
9. Write the role of housekeeping in guest satisfaction and repeat business.

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