Roll No.	Total No. of Pages: 02
Total No. of Questions: 09	
BHMCT (Sem1)	
FRONT OFFICE FOUNDA	TION-I
Subject Code : BHMCT-10	
M.Code: 75139	33-16
Date of Examianation:18-12	2-2024
Time: 3 Hrs.	Max. Marks: 60
	max. marks . 00
INSTRUCTIONS TO CANDIDATES:	
 SECTION-A is COMPULSORY consisting of TEN ceach. 	questions carrying TWO marks
SECTION-B contains FIVE questions carrying F have to attempt any FOUR questions.	
 SECTION-C contains THREE questions carrying have to attempt any TWO questions. 	TEN marks each and students
SECTION-A	
1. Explain briefly:	
apmin bribily.	
a) YWCA	
b) Cabana	- * N
c) Tourism	
d) Franchise hotels	
e) Standalone	
f) FHRAI	
g) Bell desk	
2012 - Control (CO)	
h) Studio	
i) FOM	
j) Motel	

- 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) I' été
 - d) Avril
 - e) Quatre

SECTION-C

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

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Roll No.	Total No. of Pages: 02
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BHMCT (Se FOOD PRODUCTION Subject Code : BH M.Code : 7 Date of Examinatio	FOUNDATION - I HMCT-101-18 15135
Time : 3 Hrs.	
	Max. Marks: 60
 INSTRUCTIONS TO CANDIDATES: SECTION-A is COMPULSORY consisting each. SECTION-B contains FIVE questions ca have to attempt any FOUR questions. SECTION-C contains THREE questions chave to attempt any TWO questions. 	rrying FIVE marks each and students
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	

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

SECTION-C

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

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Bachelor of Hotel Management & (ACCOMODATION & Subject Code BH	OPERATIONSI
M.Code: 7	75141
Date of Examination	on: 23-12-2024
Time: 3 Hrs.	Max. Marks: 60
1. SECTION-A is COMPULSORY consisting each. 2. SECTION-B contains FIVE questions can have to attempt any FOUR questions. 3. SECTION-C contains THREE questions have to attempt any TWO questions.	arrying FIVE marks each and students
SECTION	V-A
1. Describe briefly:	
a. Dutch Wife	
b. Seamstress	
c. Lanai	
d. Sewage Pollution	
e. Termites f. Guest Loan items	4411 44444 444 4
g. Eye for detail	1111111111
h. MOS	
i. Threshold levels	
j. 2 examples of periodic cleaning tasks	s kindur even

- 2. Explain the design features that simplify cleaning with examples.
- Explain, how housekeeping and maintenance department co-ordinate?
- Draw a hierarchy chart of Housekeeping department in a small hotel.
- 5. Give the detailed procedure of cleaning a Guest elevator and banquet hall.
- 6. Give the duties and responsibilities of GRA.

SECTION-C

- 7. Give the areas in the room/bathroom, where the following supplies are kept:
 - a. Laundry bag
 - b. Stationery Folder
 - c. Dental kit
 - d. For your care kit
 - e. Shower Gel
 - f. EL Safe
 - g. Holy Bible
 - h. Bath robe
 - i. Gargle glass
 - j. Dutch wife
- Name any 5 pests found in hotels. Give their areas of infestation and Measures to control
 them.
- Discuss with examples the various personality traits required by a housekeeping personnel.

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Roll No.	Total No. of Pages: 02
Total No. of Questions : 09	
BHMCT (Sem1) FOOD AND BEVERAGE SERVICE Subject Code: BHMCT- M.Code: 75137 Date of Examination: 16-	E FOUNDATION-I 103-18
Time: 3 Hrs.	Max. Marks: 60
INSTRUCTIONS TO CANDIDATES: 1. SECTION-A is COMPULSORY consisting of TEN each. 2. SECTION-B contains FIVE questions carrying have to attempt any FOUR questions. 3. SECTION-C contains THREE questions carrying have to attempt any TWO questions.	FIVE marks each and students
SECTION-A	
1. Write short notes on:	
2) T	
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	

- 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.
- 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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Roll No. Total Total No. of Questions: 09	No. of Pages: 02
BHMCT (Sem1) FOOD AND BEVERAGE SERVICE FOUND Subject Code: BHMCT-103-18 M.Code: 75137 Date of Examination: 16-01-2025	ATION-I
Time: 3 Hrs.	Max. Marks: 60
 INSTRUCTIONS TO CANDIDATES: SECTION-A Is COMPULSORY consisting of TEN questions each. SECTION-B contains FIVE questions carrying FIVE marks have to attempt any FOUR questions. SECTION-C contains THREE questions carrying TEN marks have to attempt any TWO questions. 	each and students
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b) Cutlery	
c) Bar	
d) Dummy waiter	
e) Stimulating Beverage	
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g) Vending machine	
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j) Serviette

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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: S75139

Date of Examination: 18-01-2025

Time: 3 Hrs.

Max. Marks: 60

INSTRUCTIONS TO CANDIDATES:

- SECTION-A is COMPULSORY consisting of TEN questions carrying TWO marks
- 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) Itinerary
- b) List 5 Indian brands of Hotel.
- c) Rack Rate
- d) Duties and responsibilities of Concierge.
- e) Write months of year in French.
- f) Role of Tour operators.
- g) Supplementary Accommodation.
- h) Timeshare hotels
- i) Why EPABX is installed in hotels?
- j) Hierarchy of Front Office Department.

SECTION-B

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

SECTION-C

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

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BHMCT (Se	em1)
FOOD PRODUCTION	
Subject Code : Bi	
M.Code: S	
Date of Examination	n: 20-01-2025
Time: 3 Hrs.	Max. Marks: 60
INSTRUCTIONS TO CANDIDATES :	
 SECTION-A is COMPULSORY consisting each. 	of TEN questions carrying TWO marks
2. SECTION-B contains FIVE questions ca	rrying FIVE marks each and students
have to attempt any FOUR questions. 3. SECTION-C contains THREE questions of the second seco	Carrying TEN marks seek and at a con-
have to attempt any TWO questions.	allying IEN marks each and students
SECTION	-A
1. Write short notes on:	
a) Renewable energy	
b) Fossil fuel	
V.P.C	
c) LPG	
d) Broth	
e) Consommé	
f) Marinate	
g) Thickening agent	
h) Bouillon	

- 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 is 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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i) Caesar saladj) Dressing

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Roll No.	Total No. of Pages: 02
Total No. of Questions : 09	
Bachelor of Hotel Management & ACCOMODATION Subject Code B M.Code :	OPERATIONS/I HMCT/107/18
Date of Examinati	on: 24-01-2025
Γime : 3 Hrs.	Max. Marks: 60
each. 2. SECTION-B contains FIVE questions thave to attempt any FOUR questions.	ng of TEN questions carrying TWO marks carrying FIVE marks each and students carrying TEN marks each and students
SECTIO	DN-A
1. Answer briefly:	
a) Linoleum Floors	
b) Spring Cleaning	
c) Guest supplies	
d) Amenities	
e) EPNS	
f) Grubs	
g) Abrasives	
h) Nigh Supervisor	
i) Rexene	
j) Chamois	

- 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.
- Draw a labeled layout of housekeeping department.
- 6. Write the uses of abrasives.

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SECTION-C

- 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.
- Write the role of housekeeping in guest satisfaction and repeat business.

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