

Total No. of Questions : 09

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BHMCT (Sem.-5)

FOOD & BEVERAGE CONTROL AND MANAGEMENT

Subject Code : BHMCT-509-18

M.Code : 78555

Date of Examination : 25-11-2024

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. Write short notes on :
- a) Meat tag
 - b) Standard yield
 - c) Daily receiving book
 - d) Transfer notes
 - e) Blind receiving
 - f) Bin card
 - g) Forecasting
 - h) Economical order quantity
 - i) Invoice
 - j) Cash and carry

SECTION-B

2. How does storing materials play a major role in controlling process?
3. Write down the factors to be considered for fixing selling price.
4. Write the main characteristics of an ideal dry storage area.
5. Explain the importance of purchasing in F&B Control.
6. Discuss records maintained in receiving department.

SECTION-C

7. Write note on production control and explain various standards maintained to produce a consistent product.
8. What is Standard Purchase Specification? Draw a format of standard purchase specification for a whole chicken.
9. Define and explain the elements of cost.

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Total No. of Pages : 02

B.H.M.C.T. (Sem.-5)
ACCOMMODATION OPERATIONS & MANAGEMENT

Date of Examination : 28-11-2024

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) Job Allocation
 - b) Duty Roaster
 - c) Non Recycled Inventory
 - d) Buffer Stock
 - e) Bin Card
 - f) Domestic Bursar
 - g) Challenges faced by a Mall Housekeepers
 - h) Class B Fire
 - i) Fire Drill
 - j) On the job training

SECTION-B

2. Describe the frequency schedules for cleaning different areas in a hotel.
3. Explain the steps involved in the budget process.
4. What are the different methods of buying used in purchasing systems?
5. How does housekeeping in hospitals differ from that in hotels?
6. Describe the guidelines that should be followed when hiring contract services for the housekeeping department.

SECTION-C

7. What are performance and productivity standards in housekeeping and how are they established and monitored?
8. What are some common housekeeping tasks in residential establishments, and how do these tasks differ from those in hotels?
9. How should hotel staff handle the situation if a guest dies in their room? What is the process for notifying the authorities and the guest's family members?

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BHMCT (Sem.-5)

FRONT OFFICE OPERATIONS AND MANAGEMENT

Subject Code : BHMCT505-18

M.Code. : 78551

Date of Examination : 02-12-2024

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 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. Understay
- c. Master Key
- d. GDS
- e. Upselling
- f. Rooms Revenue
- g. Forecasting
- h. Left Luggage
- i. Safe Deposit Box
- j. Meta Search Engine

SECTION-B

2. Write short note on latest security measures used in hotels.
3. Explain equipment used in Bell Desk.
4. Explain online selling methods used in hotels.
5. What is forecasting? How it is helpful in front office operations?
6. Explain key control procedure adopted in hotels.

SECTION-C

7. Explain in detail the forecasting techniques used in front office.
8. Write a detailed note on handling of emergency situations in hotels.
9. Discuss in detail the sales techniques for hotel rooms.

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BHMCT (Sem.-5)
LARDER & KITCHEN PRACTICES

Subject Code : BHMCT501-18

M.Code : 78547

Date of Examination : 05-12-2024

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. Write briefly :

- a) Mettwurst
- b) Hot Dog
- c) Pastillage
- d) Artificial casings
- e) Bacon
- f) Gammon
- g) Truffle
- h) Zakuski
- i) Crudites
- j) Bone Saw

SECTION-B

2. Write short notes on (any two) :

- a) Pate
- b) Terrine
- c) Roulade

3. What are brines and marinades?

4. Write short notes on (any two) :

- a) Salami
- b) Gallantines
- c) Canapes

5. 'Aspic plays a very important role in cold kitchen'. Explain the statement.

6. What is chaud-froid? Explain its classification.

SECTION-C

7. What are the various types of sandwiches? Explain in detail about bookmaker and croquet monsieur.
8. What is larder? Explain the various preparations prepared in larder section in detail.
9. Define Charcuterie. What do you understand by sausage? Mention about various sausage casings and explain any one in brief.

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BAR OPERATIONS & MANAGEMENT

Subject Code : BHMCT503-18

M.Code : 78549

Date of Examination : 10-12-2024

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

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 and 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. Define Liqueurs. Explain the manufacturing process of liqueurs and name four liqueurs with base, flavour and country of origin.

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