PREVEOUS YEAR QUESTION PAPER

BHMCT-UGC

SEMESTER-1

Roll No	

Total No. of Pages: 02

Total No. of Questions: 09

BHMCT (Sem-1)
ACCOMMODATION OPERATIONS-I
Subject Code: BHMCT-107-18
M.Code: 75141

Date of Examination: 06-06-2023

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. Describe in brief :
 - a) Valet
 - b) MOS
 - c) Pest
 - d) Block Cleaning
 - e) Silverfish
 - f) Eye for detail
 - g) Organisational Chart
 - h) 2 examples of periodic cleaning
 - i) Dirt
 - j) Squeegee.



SECTION-B

- 2. Enlist the various principles of cleaning.
- 3. Explain how housekeeping and human resource department co-ordinate?
- Discuss the various pollutions related to hotel industry.
- Write a note on deep cleaning.

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6. Explain, how Housekeeping Department helps in guest satisfaction.

SECTION-C

- 7. Draw the hierarchy chart of Housekeeping Department of a large Hotel.
- 8. Elucidate the various preventive measures for pest control.
- Describe how front office and housekeeping coordinate for the smooth functioning of hotel operations. Give examples.

Roll No.	

Total No. of Questions: 09

BHMCT (Sem-1)
FRONT OFFICE FOUNDATION-I
Subject Code: BHMCT-105-18

M.Code: 75139

Date of Examination: 08-06-2023

Time: 3 Hrs.

Max. Marks: 60

INSTRUCTIONS TO CANDIDATES:

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SECTION-A

Explain briefly :

- a) Quad room
- b) Boutique hotel
- c) Heritage grand
- d) HRACC
- e) Reception
- f) Bell hop
- g) GRE
- h) Ecotel
- i) Chalet
- j) YMCA.



SECTION-B

- 2. Draw a neat layout of front office department of a 5-star hotel.
- Explain the evolution and growth of hotels.
- 4. Classify hotels on the basis of location.
- 5. How time share concept is different from condominium?
- 6. Translate into English:
 - a) Printemps
 - b) Cinquante
 - c) Vendredi
 - d) Hiver
 - e) Lundi.

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SECTION-C

- Enlist the features and facilities required for classification of a 5-star hotel.
- Enlist and give uses of two each of automated, semi-automated and non-automated front office equipment.
- 9. Explain the various types of guest rooms available in a hotel.

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Total No. of Questions: 09

BHMCT (Sem-1) FOOD PRODUCTION FOUNDATION - I

Subject Code: BHMCT-101-18

M.Code: 75135 Date of Examination: 03-06-2023

Time: 3 Hrs.

Max. Marks: 60

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SECTION-A

- 1. Write short notes on :
 - a) Folding
 - b) Baking
 - c) Gas Bank
 - d) Chef de Partie
 - e) Bouillon
 - f) Roux
 - g) International Soup
 - h) Dressings
 - i) Bechamel sauce .
 - j) Thickening Agents



SECTION-B

- 2. Write short notes on HACCP.
- 3. Explain duties and responsibilities of Sous Chef.
- 4. Differentiate between Braising and Stewing.
- 5. Discuss the uses of eggs in food preparation.
- 6. Explain the salient features of good Salads.

SECTION-C

- 7. Classify Soups with examples.
- 8. What is Spice and Herb? What is the importance of Spice and Herbs in cookery?
- 9. What is Raising Agent? Briefly explain various types of Raising Agents with their role and actions in food preparation.

Roll No.	

Total No. of Questions: 09

BHMCT (Sem-1) FOOD AND BEVERAGE SERVICE FOUNDATION-I

Subject Code : BHMCT-103-18

M.Code: 75137

Date of Examination: 01-06-2023

Time: 3 Hrs.

Max. Marks: 60

INSTRUCTIONS TO CANDIDATES:

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SECTION-A

- l. 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

- List any five factors to be kept in mind for selection of Cutleries.
- 3. Explain the duties and responsibility of a Steward.
- Differentiate between Commercial Catering and Welfare Catering.
- 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.
- Classify Non-Alcoholic Beverages with suitable examples.

Total No. of Pages: 02

Total No. of Questions: 09

BHMCT (Sem.-1) ACCOMMODATION OPERATIONS-I Subject Code: BHMCT-107-18

M.Code : 75141

Date of Examination: 17-01-2023

Time: 3 Hrs.

Max. Marks: 60

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SECTION-A

1. Write short notes on :

- a) Eye for detail
- b) Uniform room
- c) G.R.A.
- d) Twin room
- e) Spring cleaning
- f) Entomologically clean
- g) Infestation
- h) Maintenance work order
- i) Uniform inventory
- Amenities kept on vanity counter.



SECTION-B

- Draw a neat layout of housekeeping department giving an overview of sub sections in the department.
- 3. List the duties and responsibilities of Housekeeping Desk control Supervisor.
- 4. Classify cleaning based on frequency of cleaning. Give suitable examples for each.
- Compare the preventive measures and control measures applied for Pest Control in a hotel.
- 6. How does the use of computers help in day to day operations of Housekeeping department?

SECTION-C

- 7. Discuss the role of housekeeping in various types of establishments.
- 8. What is Soiling? What are various types of Soil and how should they be cleaned?
- Describe the interdepartmental relationship of Housekeeping with Maintenance and Stores?

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Total No. of Questions: 09

BHMCT (Sem.-1) FRONT OFFICE FOUNDATION-I

Subject Code: BHMCT-105-18

M.Code: 75139

Date of Examination: 14-01-23

Time: 3 Hrs.

Max. Marks: 60

INSTRUCTIONS TO CANDIDATES:

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SECTION-A

Explain briefly:

- a) Heritage hotels
- b) Spa
- c) Boutique hotels
- d) Condominium
- e) Registration
- f) Concierge
- g) Green hotels
- h) Franchise
- i) Motels
- i) Downtown hotels.



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SECTION-B

- Explain the duties and responsibilities of Front Office Manager.
- What are the different types of rooms in a star hotel? Explain.
- Briefly explain the equipments used in Front Office.
- Discuss the role of tourism industry in Indian economy.
- What are the various function areas in front office department?

SECTION-C

- Draw out a Model Front Office Organization Hierarchy of a Five star deluxe Hotel.
- Broadly classify Hotels based on the location, size and clientele served.
- What do you understand by Time share & Vacation ownership? Explain with suitable examples.

Total No. of Pages: 02

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BHMCT (Sem.-1)

FOOD AND BEVERAGE SERVICE FOUNDATION-I

Subject Code: BHMCT-103-18

M.Code: 75137

Date of Examination: 12-01-2023

Time: 3 Hrs.

Max. Marks: 60

INSTRUCTIONS TO CANDIDATES :

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SECTION-A

1. Write Short notes on:

- a) EPNS
- b) Cover
- c) Bain Marie
- d) Corkage
- e) Aboyeur
- f) Mise-en-scene
- g) ODC
- h) Grill Room
- i) QSR
- j) French Service.



SECTION-B

- 2. Explain various types of catering establishments.
- 3. Explain the role of catering establishment in the hospitality industry
- 4. Explain the various section of F&B department in hotels.
- Explain the role of kitchen stewarding and list various jobs performed by it.
- 6. Explain the duties and responsibilities of Restaurant Manager of a 5-star hotel.

SECTION-C

- Describe the Inter-departmental relationship between food and beverage with other departments of a Hotel.
- 8. Draw a neat sketch of Dummy Waiter and its uses in restaurant.
- Discuss the origin and manufacturing process of Tea.

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Total No. of Questions: 09

BHMCT (Sem.-1) FOOD PRODUCTION FOUNDATION - I

Subject Code: BHMCT-101-18

M.Code: 75135

Date of Examination: 10-01-2023

Time: 3 Hrs.

Max. Marks: 60

INSTRUCTIONS TO CANDIDATES:

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- 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) Poaching
 - b) Cooking
 - c) Bouquet garni
 - d) Chalazae
 - e) Thickening agent
 - f) Brown stock
 - g) LPG
 - h) Gluten
 - i) CDP
 - j) CDC.



SECTION-B

- Draw the structure of classical brigade. Describe the duties and responsibilities of Executive chef.
- 3. What are the aims and objectives of cooking food? What is the effect of heat on protein?
- 4. Describe the fuels used in hotel industry. Also mention two eco friendly options and how they work?
- 5. With the help of chart describe the method of cooking food. What is the difference between frying and roasting?
- 6. Write in brief the classification of vegetables. What are the names of color pigments?

SECTION-C

- What do you mean by raising agents? How they work? Describe in brief the classification
 of raising agents.
- 8. Define Shortenings. How many types of shortenings are there?
- Describe the classification of soups with examples. Write down the recipes of Consomme with 10 Garnishes and other soups.

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Total No. of Questions: 09

BHMCT (Sem.-1) **FOOD PRODUCTION FOUNDATION - I**

Subject Code: BHMCT-101-18

M.Code: 75135

Date of Examination: 10-01-2023

Time: 3 Hrs.

Max. Marks: 60

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SECTION-A

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 - a) Poaching
 - b) Cooking
 - c) Bouquet garni
 - d) Chalazae
 - e) Thickening agent
 - f) Brown stock
 - g) LPG
 - h) Gluten
 - i) CDP
 - CDC.



SECTION-B

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- Write in brief the classification of vegetables. What are the names of color pigments?

SECTION-C

- What do you mean by raising agents? How they work? Describe in brief the classification of raising agents.
- Define Shortenings. How many types of shortenings are there?
- Describe the classification of soups with examples. Write down the recipes of Consomme with 10 Garnishes and other soups.

Total No. of Pages: 02

Total No. of Questions: 09

FOOD PRODUCTION FOUNDATION - I

Subject Code : BHMCT-101-18

M.Code: 75135

Date of Examination: 04-08-22

Time: 3 Hrs.

Max. Marks: 60

INSTRUCTIONS TO CANDIDATES:

- 1. SECTION-A is COMPULSORY consisting of TEN questions carrying TWO marks
- 2. SECTION-B contains FIVE questions carrying FIVE marks each and students
- 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. Chefs uniform
- b. Thickening agent
- c. Bouquet garni
- d. Roux
- e. Tenderizing agent
- f. Stock
- g. Open sandwich
- h. Consommé
- i. Types of fuel
- j. DCDP.

SECTION-B

- Draw the structure of classical brigade. Describe the duties and responsibilities of Executive chef.
- Explain the various points a food handler needs to keep in mind for maintaining good personal hygiene.
- Explain different types of salad dressings.
- 5. Classify raising agents with examples.
- 6. Write in brief pigments present in vegetables and how to preserve it?

SECTION-C

- 7. What do you mean by raising agents? How they work? Describe in brief the classification of raising agents.
- 8. Define shortenings. How many types of shortenings are there?
- Describe the classification of soups with examples. Write down the recipes of Consomme with 10 Garnishes and other soups.

Roll No. of Questions: 09	Total No. of Pages : 02
BHMCT (S FOOD AND BEVERAGE SER Subject Code : BHM M.Code : 75	VICE FOUNDATION-I MCT-103-18 137
Date of Examinatio Time: 3 Hrs.	n 06-08-22
	Max. Marks: 60
 INSTRUCTIONS TO CANDIDATES: SECTION-A is COMPULSORY consisting o each. SECTION-B contains FIVE questions carr have to attempt any FOLIR questions. 	ying FIVE marks each and students
3. SECTION-C contains THREE questions can have to attempt any TWO questions.	rying TEN marks each and students
SECTION-A	
1) Write short notes on:	
A) Grill Room	
B) QSR	
C) Kitchen Stewarding	
D) Coffee Shop	
E) Mise-en-place	
F) Mise-en-scene	
G) Welfare Catering	
H) Dispense Bar	

I) Still Room

J) Specialty Restaurant.

SECTION-B

- 2) What are the different types of catering establishments? Explain railway catering.
- 3) Explain the role of catering establishment in the hospitality industry.
- 4) Explain the various types of restaurant and their characteristics.
- 5) Enlist and discuss the various ancillary areas of F&B service department.
- 6) Explain the duties and responsibilities of F&B Manager of a 5-star hotel.

SECTION-C

- 7) Draw the organization structure of F&B department of a large hotel.
- 8) Classify alcoholic and non alcoholic beverages with examples.
- 9) Discuss the origin and manufacturing process of coffee.

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: 09-08-22

Time: 3 Hrs.

Max. Marks: 60

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SECTION-A

1. Explain briefly:

- a) Management contract hotels
- b) Downtown hotels
- c) Timeshare
- d) Suite room
- e) Ecotels
- f) Heritage grand
- g) Suburban hotels
- h) Vacation ownership
- i) Green hotels
- j) Reservations.

SECTION-B

- 2. Draw a layout of a front office department of a 5 star hotel.
- 3. Discuss the qualities and attributes of front office staff.
- 4. Classify the hotel on the basis of size and location.
- 5. Draw the organizational structure of Front Office department.
- 6. Discuss in detail the role of concierge.

SECTION-C

- 7. Narrate all the different types of guest rooms with brief explanations.
- 8. Discuss the growth and origin of Hotel and Tourism industry.
- 9. What do you understand by Bell Desk? Explain the function and procedure of Bell desk.

Roll No. Total No. of Pages : 02

Total No. of Questions: 09

BHMCT (Sem.-1) ACCOMMODATION OPERATIONS-I

Subject Code: BHMCT-107-18

M.Code: 75141

Date of Examination: 11-08-22

Time: 3 Hrs.

Max. Marks: 60

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SECTION-A

1. Write short notes on:

- a) Housekeeping control desk
- b) Linen chute
- c) Eye for detail
- d) Suite
- e) Mini bar
- f) Amenities on the Night stand
- g) Dust & Dirt
- h) Inventory
- i) Preventive measure of pest control
- j) Sullage

SECTION-B

- 2. Enumerate the personality traits essential for housekeeping personnel.
- 3. List all the linen / towel supplies kept in a guest room and indicate their location.
- 4. Discuss the five standards of cleaning for housekeeping.
- 5. Define Pests. What are the various methods of pest control?
- 6. Give reasons to follow the principles of cleaning from 'Top to bottom' and 'Unidirectional clockwise or anti clockwise' by citing suitable examples.

SECTION-C

- 7. Draw the organizational chart of the housekeeping department in a medium size hotel. Distinguish between the duties and responsibilities of a Houseman, Guest room attendant and Horticulturist.
- 8. Classify cleaning agents used by housekeeping. Explain their action in cleaning a surface.
- 9. Describe the interdepartmental relationship of Housekeeping with Maintenance and Security.

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BHMCT (2018 Onwards) (Sem.-1) FOOD PRODUCTION FOUNDATION - I

Subject Code: BHMCT-101-18

M.Code: 75135

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SECTION-A

1. Write short notes on :

- a. Chef's Uniform.
- b. HACCP.
- c. Thickening Agents.
- d. Chef de Partie.
- e. Roux.
- f. Poaching.
- g. Different Types of Fuel
- h. Proprietary Sauce.
- i. Open Sandwich.
- j. Consomme'



SECTION-B

- Draw a Kitchen Organization of a Five Star Hotel.
- Explain the various points a food handler needs to keep in mind for maintaining good personal hygiene.
- Explain different types of Salad Dressings.
- 5. What are the different types of Raising Agents? Explain briefly.
- Explain different parts of Salad.

SECTION-C

- With the help of a neat labeled diagram explain different parts of an Egg. List the uses of eggs in cooking.
- Briefly explain various method of cooking.
- Define sauce. Explain any Five Basic Mother sauce with their ingredients.

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Total No. of Pages : 02

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BHMCT (2018 & Onwards) (Sem...1)
FOOD AND BEVERAGE SERVICE FOUNDATION-I

Subject Code : BHMCT-103-18

M. Code: 75127

Time: 3 Hrs.

Max. Marks: 60

INSTRUCTIONS TO CANDIDATES

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SECTION-A

1. Write Short nates on

- a) Bar
- b) Discotheque
- c) Vending Machine
- d) Trancheur
- e) lob specification
- f) Misc-en-scene
- g) 4 brand names of joice companies
- b) Flatware
- i) Catering Operations
- D OSR



SECTION-B

- 2. Write a note on weither catering
- 3. Draw the layout of pastry and sell its importance.
- 4. Make a job description for a steward
- 5. Draw any 5 crockery items. Write their size or capacity and uses.
- 6. Write a note on coffee manufacturing. What are its different types?

SECTION-C

- Draw the beverage classification chart. Explain in detail with proper examples.
- Describe in detail the role of catering establishments in the hospitality industry.
- 9. Enlist and explain ten attributes of a waiter

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Total No. of Pages: 02

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BHMCT (2018 Onwards) (Sem.-1) FRONT OFFICE FOUNDATION-I Subject Code: BHMCT-105-18

M.Code: 75139

Time: 3 Hrs.

Max. Marks: 60

INSTRUCTIONS TO CANDIDATES:

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SECTION-A

1) Explain briefly:

- a) Bell Hop
- b) Condominium Hotels
- c) Tourism
- d) Franking Machine
- e) Green Hotels
- f) HRACC
- g) Referral Hotels
- h) Studio Room
- i) Cabana
- j) SPATT



SECTION-B

- 2) Discuss the role of Tourism industry in Indian Economy.
- 3) Sketch the Organisational chart of Front Office department of a hotel having 300 rooms.
- 4) Briefly introduce core areas of a 5-star hotel.
- Mention the different functions performed at the bell desk area.
- 6) Translate into French (Any Five):
 - a) Monday
 - b) Spring
 - c) Twenty
 - d) Friday
 - e) Good Morning
 - f) Madam

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SECTION-C

- What are the various components of Tourism? State different purposes for which people undertake Tourism.
- 3) "Hotel Classification is important for maintaining hotel standards". Keeping in mind the above statement, classify hotels on the basis of Location.
- 9) Define Time share hotels. How are they different from hotel business?

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Total No. of Questions: 09

BHMCT (2018 Onwards) (Sem.-1) **ACCOMMODATION OPERATIONS-I**

Subject Code: BHMCT-107-18 M.Code: 75141

Time: 3 Hrs.

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SECTION-A

Write short notes on:

- a) Linen room
- b) Floor pantry
- c) Houseman
- d) Amenities kept on writing table
- e) Tarnish
- Deodorizers
- g) Fumigation
- h) Sewage treatment
- i) Linen inventory
- Room status report



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SECTION-B

- Discuss the role of housekeeping in a hotel.
- Draw the Organization chart of Housekeeping department in a medium size hotel explaining various job positions.
- What are the hygiene and safety factors one must keep in mind while cleaning?
- Enumerate the ways and means adopted by hotels for disposal of solid waste.
- What are the advantages of Orthodox cleaning over Block cleaning?

SECTION-C

- List duties and responsibilities of a Desk control supervisor. Why is it termed as 'Nerve centre' of housekeeping department?
- What are the various inventories maintained by housekeeping? Discuss the importance of maintaining proper inventory for guest supplies.
- Describe the interdepartmental relationship of Housekeeping with Front office & Security.

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Total No. of Questions: 09

B.Sc.(HMCT) (2018 Batch) (Sem.-1)
FRONT OFFICE FOUNDATION-I

Subject Code: BHMCT-105-18

Paper ID: [75139]

Time: 3 Hrs.

Max. Marks: 60

INSTRUCTIONS TO CANDIDATES:

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SECTION-A

- 1. Explain them:
 - a) FHRAI
 - b) Hotel
 - c) Itinerary
 - d) Timeshare
 - e) Arrival Errand Card
 - f) Alternate Accommodations
 - g) Pent House
 - h) Heritage Hotels
 - i) Scanty Baggage
 - i) Walk In



SECTION-B

- 2. Write note upon "Evolution of Tourism & Hotel industry in India".
- 3. What is the function of a Bell desk?
- 4. List duties and responsibilities of a concierge.
- 5. Draw a neat organisational structure of a front office department of five star hotels.
- Front Office is the nerve centre of the hotel. Justify.

SECTION-C

- Brief about different types of guest rooms found in hotel.
- What is Vacation Ownership? Brief about the types of vacation ownership usually sold in the market and list the advantages and disadvantages of buying a timeshare.
- 9. Translate the following:
 - a) Good Morning
 - b) Hotel
 - c) Thank you
 - d) Mrs. & Miss
 - e) Good Night & Good Evening
 - f) It is 10 O' clock
 - g) Its 10th Oct. 2018
 - h) 10, 11, 20, 25 (counting)
 - i) Saturday & Sunday
 - j) Book ·