

**PREVIOUS
YEAR
QUESTION
PAPER**

BHMCT-UGC

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 :

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. 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?
4. Discuss the various pollutions related to hotel industry.
5. Write a note on deep cleaning.
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.
9. Describe how front office and housekeeping coordinate for the smooth functioning of hotel operations. Give examples.

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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 :

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. Explain briefly :

- a) Qusd 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.
3. 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.

SECTION-C

7. Enlist the features and facilities required for classification of a 5-star hotel.
8. 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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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 :

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

I. 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) Misc-en-place
- 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.
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)
ACCOMMODATION OPERATIONS-I
Subject Code : BHMCT-107-18
M.Code : 75141
Date of Examination : 17-01-2023

Time : 3 Hrs.

Max. Marks : 60

INSTRUCTIONS TO CANDIDATES :

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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
- j) Amenities kept on vanity counter.



SECTION-B

2. 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.
5. 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?
9. Describe the interdepartmental relationship of Housekeeping with Maintenance and Stores?

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**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

1. Explain briefly :

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



SECTION-B

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

SECTION-C

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

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**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 :

1. SECTION-A is **COMPULSORY** consisting of **TEN** questions carrying **TWO** marks each.
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SECTION-A

1. Write short notes on :

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



SECTION-B

2. 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

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?
9. Describe the classification of soups with examples. Write down the recipes of Consomme with 10 Garnishes and other soups.

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



SECTION-B

2. 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?
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SECTION-B

2. Draw the structure of classical brigade. Describe the duties and responsibilities of Executive chef.
3. Explain the various points a food handler needs to keep in mind for maintaining good personal hygiene.
4. 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?
9. Describe the classification of soups with examples. Write down the recipes of Consomme with 10 Garnishes and other soups.

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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.

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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

INSTRUCTIONS TO CANDIDATES :

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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.

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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 AND BEVERAGE SERVICE FOUNDATION-I

Subject Code : BHMCT-102-18

M.Code : 75137

Time : 3 Hrs.

Max. Marks : 60

INSTRUCTIONS TO CANDIDATES :

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SECTION-A

I. Write Short notes on :

- a) Bar
- b) Discothèque
- c) Vending Machine
- d) Trancheur
- e) Job specification
- f) Misc-en-scene
- g) 4 brand names of juice companies
- h) Flatware
- i) Catering Operations
- j) QSR



SECTION-B

2. Write a note on waiter catering.
3. Draw the layout of pantry 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

7. Draw the beverage classification chart. Explain in detail with proper examples.
8. 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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BHMCT (2018 Onwards) (Sem.-1)
ACCOMMODATION OPERATIONS-I
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M.Code : 75141

Time : 3 Hrs.

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SECTION-A

1. Write short notes on :

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



SECTION-B

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

SECTION-C

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

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