

# SEMESTER-2

Roll No. \_\_\_\_\_

Total No. of Questions : 09

Total No. of Pages : 02

MHMCT (Sem-2)  
**ACCOMMODATION OPERATION - II**  
Subject Code : MHM-204-18  
M.Code : 76022  
Date of Examination : 05-06-2023

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. Write briefly :

- a) DNCO
- b) Turn Down Service
- c) Master Key
- d) Hand Caddy
- e) Hopper
- f) Sani Bin
- g) Candle wick
- h) Wardrobe
- i) Pilferage
- j) Water Closet.



### SECTION-B

2. Define Spring Cleaning. Give its importance.
3. Write a short note on cleaning and upkeep of Public Areas.
4. Give the importance of uniform designing.
5. What are the various laundry agents used in Hospitality Industry.
6. In case of fire, briefly explain the various steps you will take to ensure safety of the guests.

### SECTION-C

7. Write a short note on :
  - a) Pest Control
  - b) Waste Disposal.
8. What role does the housekeeping play in making a guest's stay in a hotel memorable?
9. Write a note on frequency schedules for cleaning. Explain how cleaning is organized in hotels.

**NOTE : Disclosure of Identity by writing Mobile No. or Making of passing request on any page of Answer Sheet will lead to UMC against the Student.**

Roll No. \_\_\_\_\_

Total No. of Questions : 09

Total No. of Pages : 02

**MHMCT (Sem-2)**  
**ACCOUNTING FOR MANAGERS**

Subject Code : MHM-205-18

M.Code : 76023

Date of Examination : 07-06-2023

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**

I. Write briefly :

- a) What is the meaning of double entry system?
- b) What is depreciation?
- c) What is journal proper?
- d) What is a ledger?
- e) What are subsidiary books?
- f) What is closing stock?
- g) What are compound entries?
- h) What is an outstanding expense?
- i) What is a sales book?
- j) What is petty cash book?

**SECTION-B**

2. Pen down the different types of accounts and the rule of debit & credit.
3. Pen down the uses and format of ledger.

1 | 14-76023

(52) 2214

4. Discuss the various types of subsidiary books.
5. Pen down the treatment of following adjustments. -
  - a) Prepaid expenses
  - b) Outstanding expenses
  - c) Depreciation.
6. What is cash book Pen down the various types of cash books with their formats.

**SECTION-C**

7. Discuss the generally accepted accounting principles with suitable examples.
8. Mr. Sharma has given you the following balances extracted from his books as at 30th June 2018.

PARTICULARS	AMOUNT (Rs.)
Sales	2,65,900
Purchases	1,54,870
Rent	4,200
Lighting and heat expenses	530
Salaries and wages	51,400
Insurance	2,100
Buildings	85,000
Fixtures	1,100
Accounts Receivable	31,300
Sundry expenses	412
Accounts payable	15,910
Cash at bank	14,590
Drawings	30,000
Vans	16,400
Motor running expenses	4,110
Capital	114,202
Inventory	16,280

From the above balances, prepare his trial balance as on 30th June 2018.

9. What are final accounts? Differentiate between trading account, profit & loss account and balance sheet with suitable formats.

**NOTE : Disclosure of Identity by writing Mobile No. or Making of passing request on any page of Answer Sheet will lead to UMC against the Student.**

2 | 61-76023

(52) 2214

Roll No. \_\_\_\_\_

Total No. of Questions : 09

Total No. of Pages : 02

MHMCT (Sem-2)  
**FOOD AND BEVERAGE SERVICE OPERATION-II.**

Subject Code : MHM-202-18

M.Code : 76020

Date of Examination : 09-06-2023

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**

I. Write briefly :

- a) Mise-en- Place
- b) Types of Caviar
- c) Types of Melon
- d) Entremets vs Desserts
- e) Deferred payment
- f) Crumbing procedure
- g) Aerated Drinks
- h) Supper
- i) Russian Service
- j) Cafe complet.



**SECTION-B**

2. Identify and explain different types of services.
3. With the help of a flow chart, explain triplicate KOT system control
4. What are the various types of menu and explain them in brief.
5. Write step by step procedure of handling wrong order taking.
6. Write the accompaniments of the following :
  - a) Smoked salmon
  - b) Caviar
  - c) Roast Pork
  - d) Chilled Melon
  - e) Cheese

**SECTION-C**

7. Discuss the specimen of Breakfast Knob Menu Card and explain the importance in room service operations.
8. Plan a five course continental lunch menu. Draw a cover layout and suggest suitable accompaniments.
9. Explain the manufacturing and classification of Tea.

**NOTE : Disclosure of Identity by writing Mobile No. or Making of passing request on any page of Answer Sheet will lead to UMC against the Student.**

Roll No.

Total No. of Pages : 02

Total No. of Questions : 09

**MHCT (Sem-2)  
FRONT OFFICE OPERATION FOUNDATION-II**

Subject Code : MHM-203-18

M.Code : 76021

Date of Examination : 12-06-2023

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**

**I. Answer briefly :**

- a) Charge privileges
- b) Posting Master Account
- c) CRS
- d) Cut off time
- e) Rooming List
- f) House limit
- g) Registration' Records
- h) Guest Allowances
- i) Hotel Day
- j) Verifying No-shows.



**SECTION-B**

2. Brief about the standard lost and found procedure adopted in the hotel.
3. Write a note about the Reservation Software Management focusing about the functions of different modules.
4. Which various up-selling techniques are used to increase the revenue of the hotel during lean season?
5. What is the importance and functions of night audit in Front Office?
6. What is the role of Key Control System in the safety of guests?

**SECTION-C**

7. Discuss in details about the Step by step procedure of night auditing.
8. Which various types of guest safety and security systems are used in the hotels? Explain them.
9. Which different Front Office software applications are used in operating the daily functions of the front office? Explain.

**NOTE : Disclosure of Identity by writing Mobile No. or Making of passing request on any page of Answer Sheet will lead to UMC against the Student.**

Roll No.

Total No. of Questions : 09

Total No. of Pages : 02

MHMCT (Sem.-2)  
**RESEARCH METHODOLOGY**  
Subject Code : MHM-206-18  
M.Code : 76024  
Date of Examination : 30-05-23

Time : 3 Hrs.

Max. Marks : 50

**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) What are the objectives of conducting a research?
- b) What do you mean by Degree of Freedom?
- c) What do you understand by a measurement scale?
- d) Define Quota Sampling using an example.
- e) Explain the term 'Statistical Hypothesis'.
- f) Briefly explain the layout of a report.
- g) What is the formula of Chi-Square Test?
- h) What is Transcription of Data?
- i) What do you understand by Longitudinal Research Design?
- j) What do you understand by Exploratory Research?



**SECTION-B**

2. Explain the various types of hypothesis. What are the various sources of hypothesis formulation?
3. Explain the Probabilistic and Non-Probabilistic methods of Sampling in detail.
4. What do you understand by the term Research Design? What are the various research designs?
5. Explain the various kinds of problems faced by the researchers while carrying out a research. How can these problems be solved?
6. Explain the Test of Significance to ascertain revenue in hotel industry.

**SECTION-C**

7. Explain the procedure and flow diagram for testing a hypothesis. Illustrate your answer using a suitable example.
8. Explain the various experimental designs in research.
9. Explain the layout of a report for hotel management purpose.

**NOTE : Disclosure of Identity by writing Mobile No. or Making of passing request on any page of Answer Sheet will lead to UMC against the Student.**

Roll No.   
Total No. of Questions : 09

Total No. of Pages : 02

MHMCT (Sem-2)  
**FOOD PRODUCTION OPERATION-II**  
Subject Code : MHM-201-18  
M.Code : 76019  
Date of Examination : 02-06-2023

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**

I. Write briefly :

- a) Chalaza
- b) Gujonettes
- c) Consomme
- d) Clarification
- e) Minestrone
- f) Gastropods
- g) Yeast
- h) Hollandaise
- i) Proving
- j) Fish N Chips.



**SECTION-B**

2. With a neat diagram, explain the structure of an Egg.
3. What care and precautions would you take while making a stock?
4. In detail explain about English breakfast and continental breakfast.
5. What are the standard purchase specifications used in case of purchasing a fish?
6. What are the various faults in making bread and how can they be rectified?

**SECTION-C**

7. With neat diagram explain about the different cuts of fish.
8. Define the term soup. With examples give the classification of soups.
9. Explain the following :
  - a) Straight Dough Method
  - b) Sponge and Dough Method.

**NOTE : Disclosure of Identity by writing Mobile No. or Making of passing request on any page of Answer Sheet will lead to UMC against the Student.**