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Total No. of Questions : 09

Subject Code : BHMCT/201/18

M.Code : 75880

Date of Examination : 11-05-2024

Time : 3 Hrs.

Max. Marks : 60

INSTRUCTIONS TO CANDIDATES :

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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 :

- Menu engineering
- Gravy
- Shell fish
- Pastry
- Dough
- Starch
- Caramelisation
- Drymasala
- Protein
- Game.



SECTION-B

2. What is menu planning? Describe its importance.
3. What is the role of spices in Indian Cuisine?
4. Write down the classification of fish.
5. Write a recipe of choux pastry.
6. Explain pasteurization and homogenisation.

SECTION-C

7. Explain cooking of sugar and various temperature and their names.
8. Explain cheese. Write down its processing, types, classification, curing and its uses in culinary industry.
9. Draw the structure of wheat and write down the processing of wheat.

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

Roll No.

Total No. of Pages : 02

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**BHMCT (Sem.-2)
ACCOMMODATION OPERATIONS-II**

Subject Code : BHMCT/207/18

M.Code : 75886

Date of Examination : 22-05-2024

Time : 3 Hrs.

Max. Marks : 60

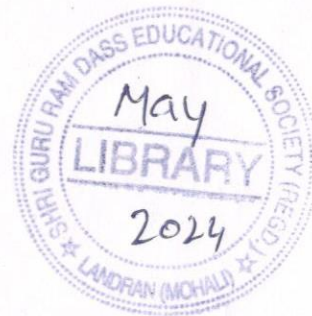
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SECTION-A

1. Explain briefly the following terms :

- a) Cleaning agents
- b) Polishes
- c) Guest room
- d) Facade cleaning
- e) Hard water
- f) Traps
- g) Maid's cart trolley
- h) Call register
- i) Maintenance department
- j) Guest supplies.



SECTION-B

2. Discuss the criteria for the selection of cleaning agents.
3. Explain the cleaning process of glass and floor finishes.
4. Explain different types of bed and mattresses.
5. Describe water distribution system in a hotel.
6. Discuss types of keys.

SECTION-C

7. Illustrate hot water supply system in hotels.
8. Throw light on log sheet, lost and found register and guest's special requests register.
9. Explain the importance of maintenance department in the hotel industry.

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