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Total No. of Pages: 02

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### BHMCT (Sem.-2) FOOD PRODUCTION FOUNDATION-II

Subject Code: BHMCT/201/18 M.Code: 75880

Date of Examination: 11-05-2024

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. Write short notes on:

- a. Menu engineering
- b. Gravy
- c. Shell fish
- d. Pastry
- e. Dough
- f. Starch
- g. Caramelisation
- h. Drymasala
- i. Protein
- j. 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.
- 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

Total No. of Questions: 09

BHMCT (Sem.-2)

FOOD & BEVERAGE SERVICE FOUNDATION-II (THEORY)

Subject Code: BHMCT/203/18 M.Code: 75882

Date of Examination: 15-05-2024

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. Answer briefly:

- i) What do you mean by Assisted-service?
- What do you understand about silver service?
- Discuss in short about buffet froid.
- What do you understand by chef de jour? iv)
- Write a short note on triplicate checking system.
- What is circumstantial KOT?
- vii) Difference between cigarettes and cigars.
- viii) Define humidor.
- What do you mean by single point service?
- What do you mean by IRD?



#### SECTION-B

- Explain in details gueridon service.
- What are different types of menus?
- What do you understand by triplicate checking system?
- Explain procedure of processing for cigarettes.
- Explain the process involved in care and storage of cigars.

#### SECTION-C

- What are the different types of bill controlling system in hotel?
- Enlist the procedure of taking the order- till delivering the order to the room of the guest.
- Elaborate types of food service.

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.

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Total No. of Pages: 02

Total No. of Questions: 09

BHMCT (Sem.-2)
FRONT OFFICE FOUNDATION-II

Subject Code: BHMCT/205/18 M.Code: 75884

Date of Examination: 20-05-2024

Time: 3 Hrs.

Max. Marks: 60

# INSTRUCTIONS TO CANDIDATES:

- 1. SECTION-A is COMPULSORY consisting of TEN questions carrying TWO marks
- 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) Rack rate
  - b) FIT
  - c) Pre-arrival
  - d) ALC
  - c) Stay over
  - f) Scanty baggage
  - g) GRC
  - h) C-Form
  - i) Courtesy calls
  - j) Reservation.



# SECTION-B

- Discuss various meal plans used in Hotel.
- 3. What is the role of tour operators and travel agents in hospitality business?
- Brief out guest cycle.
- Elaborate registration and its importance.
- Discuss the guest handling activities in Hotel.

# SECTION-C

- 7. Throw light on hubbart formula,
- Explain various modes of payment while reservation.
- Discuss the procedure for room assignment.

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.

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Total No. of Pages: 02

Total No. of Questions: 09

# 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

## 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. 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.
- Explain different types of bed and mattresses.
- Describe water distribution system in a hotel.
- Discuss types of keys.

#### SECTION-C

- 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.

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.