

Roll No.

Total No. of Questions : 09

Total No. of Pages : 02

BHMCT (Sem.-4)  
**ACCOMMODATION OPERATION-II**  
Subject Code : BH-206  
M.Code : 14546  
Date of Examination: 05-05-2025

Time : 3 Hrs.

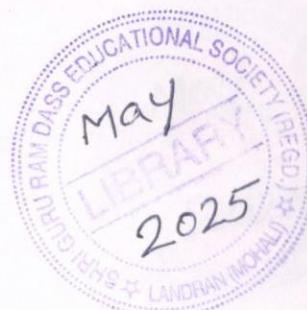
Max. Marks : 30

**INSTRUCTIONS TO CANDIDATES :**

1. SECTION-A is COMPULSORY consisting of TEN questions carrying ONE mark each.
2. SECTION-B contains FIVE questions carrying  $2\frac{1}{2}$  (Two and Half) marks each and students have to attempt any FOUR questions.
3. SECTION-C contains THREE questions carrying FIVE marks each and students have to attempt any TWO questions.

**SECTION-A**

1. Describe in brief:
  - a. Emergency Key
  - b. Resilient Flooring
  - c. Doormats
  - d. Rayon
  - e. Mural
  - f. Valances
  - g. Pre-Wash
  - h. Calendars
  - i. Valet Service
  - j. Kenzen.



**SECTION - B**

2. What is the purpose of sub floors in flooring?
3. Write a short note on regular maintenance and cleaning of carpets.
4. Explain the factors to be kept in mind while selecting different types of fabrics.
5. What precaution should be taken while cleaning different wall coverings?
6. Note down the different stages in wash cycle.

**SECTION - C**

7. What are the different types of keys used in a hotel? Also, explain the security measures adopted by the different hotels for key control.
8. List the common laundry equipment and machines used in commercial and on-premises laundry.
9. What are some common styles of flower arrangements that hotels may use to enhance their decor and ambiance?

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BHMCT (Sem.-4)  
FRONT OFFICE-IV  
Subject Code : BH-208  
M.Code : 14547

Date of Examination : 19-05-2025

Time : 3 Hrs.

Max. Marks : 30

**INSTRUCTION TO CANDIDATES :**

1. SECTION-A is COMPULSORY consisting of TEN questions carrying ONE mark each.
2. SECTION-B contains FIVE questions carrying  $2\frac{1}{2}$  (Two and Half) marks each and students has to attempt any FOUR questions.
3. SECTION-C contains THREE questions carrying FIVE marks each and students have to attempt any TWO questions.

**SECTION-A**

1. Write short notes on:
  - a) Expand FRRO.
  - b) Define House Limit.
  - c) Allowance Voucher.
  - d) Types of establishment of an end of the day in hotels.
  - e) Commissionair
  - f) *Bien Merci* Translate in English
  - g) Draw wake-up call register format
  - h) Draw Message slip format
  - i) Retention Charges
  - j) Traveller's Cheque



**SECTION - B**

2. What is the procedure of accepting foreign currency in hotels? Discuss using the format if any.
3. Inform about the nature of discussion which happen during morning briefing by Duty Manager.
4. Discuss the procedure of mail and message handling in details.
5. Write down the duties and responsibilities of a concierge.
6. What are the functions of night auditing? Discuss.

**SECTION - C**

7. Write step by step procedure of handling emergency situation in case of accident at hotel premises. Discuss using the format if any.
8. Explain :
  - a. Procedure of Issuing the safety deposit locker.
  - b. Qualities of a telephone operator.
9. Translate into French :
  - a) Good Morning Mr. Roy.
  - b) May I help you?
  - c) My name is Lalit.
  - d) Do you have a reservation?
  - e) I want to see Taj Mahal.

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BHMCT (Sem.-4)

**PRINCIPLES OF MANAGEMENT**

Subject Code : BH-210

M.Code : 14548

Date of Examination: 22-05-2025

Time : 3 Hrs.

Max. Marks : 30

**INSTRUCTION TO CANDIDATES :**

1. SECTION-A is COMPULSORY consisting of TEN questions carrying ONE mark each.
2. SECTION-B contains FIVE questions carrying  $2\frac{1}{2}$  (Two and Half) marks each and students have to attempt any FOUR questions.
3. SECTION-C contains THREE questions carrying FIVE marks each and students have to attempt any TWO questions.

**SECTION-A**

1. Write brief:

- a) What is Management?
- b) What is Decision making?
- c) What is MBO?
- d) What is Operational management?
- e) What is Role of a Manager?
- f) What is Delegation of Authority?
- g) What is span of management?
- h) Differentiate between centralization and decentralization.
- i) What is unity of command?
- j) What is Co-ordination?



**SECTION - B**

2. Pen down the various functions of management.
3. Discuss the various forms of organization structure.
4. Differentiate between direct control and preventing control.
5. Pen down the flow of communication.
6. Discuss the process of decision making.

**SECTION - C**

7. What is controlling? Discuss the various techniques of controlling.
8. Discuss the different types of plans and planning process.
9. Discuss the evolution of a management thought.

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BHMCT (Sem.-4)  
**FOREIGN LANGUAGE (FRENCH)-I**  
Subject Code : BH-212  
M.Code : 14549

Date of Examination : 26-05-2025

Time : 3 Hrs.

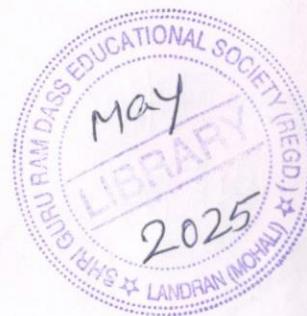
Max. Marks : 30

**INSTRUCTION TO CANDIDATES :**

1. SECTION-A is COMPULSORY consisting of TEN questions carrying ONE mark each.
2. SECTION-B contains FIVE questions carrying  $2\frac{1}{2}$  (Two and Half) marks each and students have to attempt any FOUR questions.
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**SECTION-A**

1. Translate following words in French
  - a) Conjugate the verb "Avoir" in present tense.
  - b) Give the plural form of "Le journal."
  - c) Write the opposite of "grand."
  - d) What is the English meaning of "être"?
  - e) Change "Elle est belle" into a negative sentence.
  - f) What is the French word for "bread"?
  - g) Translate "Please sit down" into French.
  - h) Give an example of a French interrogative sentence.
  - i) Mention one important culinary term in French.
  - j) Write a command to ask someone to speak slowly in French.



**SECTION-B**

2. Conjugate the verb "Finir" (second group) in present tense.
3. Explain the use of definite and indefinite articles in French with examples.
4. Write five adjectives in French with their meanings.
5. Form five English-to-French sentences using adjectives.
6. Convert the given positive sentences into interrogative form:
  - a) Tu es étudiant.
  - b) Elle parle français.

**SECTION-C**

7. Describe the structure and usage of irregular verbs in the present tense with examples.
8. Translate the following sentences into French:
  - a) I have a red car.
  - b) She is a good teacher.
  - c) Do you like French food?
  - d) We are very happy today.
  - e) They go to school every day.
9. Explain different expressions of politeness in French with examples.

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BHMCT (Sem.-4)  
**TOURISM MANAGEMENT**  
Subject Code : BH-214  
M.Code : 14550  
Date of Examination: 29-05-2025

Time : 3 Hrs.

Max. Marks : 30

**INSTRUCTIONS TO CANDIDATES :**

1. SECTION-A is COMPULSORY consisting of TEN questions carrying ONE mark each.
2. SECTION-B contains FIVE questions carrying  $2\frac{1}{2}$  (Two and Half) marks each and students has to attempt any FOUR questions.
3. SECTION-C contains THREE questions carrying FIVE marks each and students have to attempt any TWO questions.

**SECTION-A**

1. Write short notes on :
  - a) What is IATA?
  - b) What is DOT?
  - c) What are the kind of goods and services in tourism?
  - d) What is PATA?
  - e) What is the Grand Tour?
  - f) What is the scientific concept of tourism?
  - g) Pen down the influence of supply in tourism.
  - h) Discuss the characteristics of purchase of tourist services.
  - i) What are topologies of tourism?
  - j) What are the major changes in tourists?



**SECTION - B**

2. Pen down the various stages of tourism.
3. Discuss the various kinds of goods and services in tourism industry.
4. Discuss travel & tourism in ancient times.
5. Pen down the illustrative examples of variations in regions.
6. Discuss the methods and dimensions of statistical measurement in international tourism.

**SECTION - C**

7. Pen down and discuss the various motivators and determinants of tourism.
8. Discuss the various sectors of tourism industry and its importance.
9. Pen down the role and importance of WTO, PATA and IATA.

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BHMCT (Sem.-4)  
HYGIENE & SANITATION  
Subject Code : BH-216  
M.Code : 14551  
Date of Examination : 03-06-2025

Time : 3 Hrs.

Max. Marks : 30

**INSTRUCTIONS TO CANDIDATES :**

1. SECTION-A is COMPULSORY consisting of TEN questions carrying ONE mark each.
2. SECTION-B contains FIVE questions carrying  $2\frac{1}{2}$  (Two and Half) marks each and students has to attempt any FOUR questions.
3. SECTION-C contains THREE questions carrying FIVE marks each and students have to attempt any TWO questions.

**SECTION - A**

1. Write briefly :
  - a) What is meant by hygiene?
  - b) What are water detergents?
  - c) What are Abrasives?
  - d) What is meant by pantry hygiene?
  - e) What is a hazard?
  - f) What are disinfectants?
  - g) What is the role of disinfectants?
  - h) What are Moulds and yeast?
  - i) What are the various water borne diseases?
  - j) What is PEST control?



**SECTION - B**

2. Discuss the various ways of handling hygienic food.
3. Discuss the importance of hygiene in catering industry.
4. Pen down the ways for waste disposal.
5. Discuss the types of designs of premises and equipment in the kitchen.
6. Discuss the role and importance of personal hygiene for staff members in food production areas.

**SECTION - C**

7. What are the high risk foods? Discuss the role of temperature control and its types in order to prevent food contamination.
8. What is food Poisoning in water and food? Discuss the various types of food and water borne diseases and ways to prevent the same.
9. Discuss the role, importance and use of Water detergents, disinfectants and Abrasives in cleaning and maintaining hygiene.

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**BHMCT (Sem.-4)**  
**FOOD AND BEVERAGE PRODUCTION- IV**  
Subject Code : BH-202  
M.Code : 14544  
Date of Examination :10-06-2025

Time : 3 Hrs.

Max. Marks : 30

**INSTRUCTIONS TO CANDIDATES :**

1. SECTION-A is COMPULSORY consisting of TEN questions carrying ONE mark each.
2. SECTION-B contains FIVE questions carrying  $2\frac{1}{2}$  (Two and Half) marks each and students has to attempt any FOUR questions.
3. SECTION-C contains THREE questions carrying FIVE marks each and students have to attempt any TWO questions.

**SECTION - A**

1. Write a short notes on :
  - a) Ghee durust karna
  - b) Avial
  - c) Pastillage
  - d) Sugar gum
  - e) Mithai
  - f) Accompaniments
  - g) Name two kebab of Lucknow.
  - h) Marzipan
  - i) Name two fish dishes of West Bengal.
  - j) Differentiate between Naan and Kulcha.



**SECTION - B**

2. Discuss the factors affecting eating habits in India.
3. Write a note on Chettinad cuisine.
4. Discuss the role of glycerin in making royal icing.
5. What are the Principles of rechauffe?
6. Discuss the types of sugar used in the confectionary.

**SECTION - C**

7. Explain the salient features of Bengali cuisine, considering the major ingredients used, food habits, geographical location etc.
8. List ten Indian sweet preparations with their region of origin. Describe each in one or two lines.
9. Explain the types of Icings and toppings used in the cake decoration.

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BHMCT (Sem.-4)  
**FOOD & BEVERAGE SERVICE-IV**  
Subject Code : BH-204  
M.Code : 14545  
Date of Examination : 14-06-2025

Time : 3 Hrs.

Max. Marks : 30

**INSTRUCTIONS TO CANDIDATES :**

1. SECTION-A is **COMPULSORY** consisting of **TEN** questions carrying **ONE** mark each.
2. SECTION-B contains **FIVE** questions carrying **2 $\frac{1}{2}$**  (Two and Half) marks each and students has to attempt any **FOUR** questions.
3. SECTION-C contains **THREE** questions carrying **FIVE** marks each and students have to attempt any **TWO** questions.

**SECTION - A**

1. Write a short notes on :
  - a. What is fermentation?
  - b. Define 'maturation' in spirits production.
  - c. Name any two types of rum.
  - d. What are the different types of brandy?
  - e. Explain the service of beer.
  - f. What is the 'mash' in whiskey production?
  - g. Define 'liqueur' and its characteristics.
  - h. Mention any two methods of mixing cocktails.
  - i. What is the role of muddling in cocktail preparation?
  - j. Define 'Gin' and its major ingredients.



**SECTION - B**

2. Describe the production process of Whiskey.
3. Discuss the different categories of Aperitifs.
4. Explain the methods of producing Vodka.
5. Discuss the importance of ice in cocktail preparation.
6. Describe the characteristics and service of a special coffee.

**SECTION - C**

7. Explain the production process of dark rum.
8. Discuss in detail the preparation and service of cocktails.
9. Describe the different proof scales and their significance.

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