

Roll No.

Total No. of Questions : 09

Total No. of Pages : 02

BHMCT (Sem.-2)  
**FOOD PRODUCTION FOUNDATION-II**  
Subject Code : BHMCT-201-18  
M.Code : 75880  
Date of Examination : 19-05-2025

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 a short notes on :

- a) Types of Cheese.
- b) Ingredients of Red Tandoori Masala.
- c) Ganache
- d) Marzipan
- e) Types of souring agents.
- f) What is the significance of plasticity of fats in laminated pastries?
- g) Menu engineering
- h) List different types of cream.
- i) Draw cuts of Veal.
- j) What is Dhungar?



**SECTION - B**

2. What are the various types of fats and oils used in Cookery?
3. Write a recipe of Karahi Gravy for 10 pax.
4. What are the various dry masalas used in Indian cuisine? Discuss.
5. Classify Fish with name examples of each type of fish.
6. What are the various types of pastes used in confectionery items?

**SECTION - C**

7. Define Menu Planning and the factors which are considered before planning a menu for a restaurant?
8. What are the various types of Laminated Pastries used in confectionery items? Discuss their uses.
9. Draw a neat diagram of Beef Cuts with its names.

**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.**

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BHMCT (Sem.-2)

## FOOD AND BEVERAGE SERVICE FOUNDATION-II

Subject Code : BHMCT-203-18

M.Code : 75882

Date of Examination : 22-05-2025

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) Cart d'jour
  - b) What is served in English breakfast?
  - c) List the type of Cigars.
  - d) Draw a cover of Tea service.
  - e) Difference between Mise-en-place and Mise-en-scene.
  - f) List French names of 4 classical hors d'oeuvres.
  - g) What is served in Releve?
  - h) Dummy Waiter
  - i) List 5 Examples of Entrée.
  - j) Silver Service



### SECTION - B

2. Differentiate between Ala Carte and Table d'hote menu.
3. Discuss about the factors which should be kept in mind while menu planning for a restaurant?
4. Write down the duties and responsibilities of a Room service manager.
5. Draw a neat format of a KOT.
6. Brief about the different types of meals served during the day? Mention timings.

### SECTION - C

7. Discuss in details about various types of Bill control system in the food service establishments in details.
8. Define Menu. Discuss about the courses of French classical menu with examples of dishes served in each course.
9. Discuss about the various types of Food services and how each style of food service is different from other.

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BHMCT (Sem.-2)  
**FRONT OFFICE FOUNDATION-II**  
Subject Code : BHMCT-205-18  
M.Code : 75884  
Date of Examination : 26-05-2025

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. Bermuda Plan
  - b. Upselling
  - c. Lay over passenger
  - d. Paging
  - e. Density chart
  - f. Room Status Board
  - g. Upgrading
  - h. Special Interest Tour
  - i. Rack rate
  - j. Discount voucher



**SECTION - B**

2. Advantages of Reservation from a guest and hotel perspective.
3. What precautions would you take during the process of overbooking?
4. Explain the Flow chart of mail handling procedure.
5. What is the importance of key handling in hotel?
6. What are Pre-registration activities?

**SECTION - C**

7. Discuss in brief the different types of room tariff offered to the guest. How do competition, services and amenities play an important role in fixing up a room tariff?
8. What is C-form? Explain the registration process for FFIT guest in a five-star hotel.
9. Explain the different stages of guest cycle in a hotel.

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BHMCT (Sem.-2)

### ACCOMMODATION OPERATIONS-II

Subject Code : BHMCT-207-18

M.Code : 75886

Date of Examination : 29-05-2025

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. Explain briefly the following terms :

- a) Key control
- b) Polishes
- c) Reporting staff placement
- d) Front-of-the-house
- e) Hardness of water
- f) Leatherites
- g) Wall finishes
- h) Inventory
- i) Cleaning agents
- j) Floor seats



#### SECTION - B

2. What are the different types of keys?
3. What is the work routine in housekeeping department?
4. Write a note on frequency schedules for cleaning.
5. What is a foot fold?
6. What are the protective finishes applied on metals?

#### SECTION - C

7. What is 'second service'? Write down the procedure for second service in detail.
8. What are the forms in which wood is used in hotels? Write a note on the cleaning of wooden surfaces.
9. Explain the procedure for the daily cleaning of a vacated room.