

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)
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.

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