

BHMCT (Sem.-6)  
INTERNATIONAL CUISINE-AN EXPLORATION

**Subject Code : BHMCT 601-18**

**M.Code : 79337**

**Date of Examination : 05-05-2025**

Time : 3 Hrs.

Max. Marks : 60

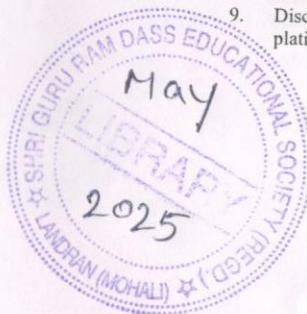
**INSTRUCTIONS TO CANDIDATES :**

1. SECTION-A is COMPULSORY consisting of TEN questions carrying TWO mark each.
2. SECTION-B contains FIVE questions carrying FIVE marks each and students has to attempt any FOUR questions.
3. SECTION-C contains THREE questions carrying TEN marks each and students has to attempt any TWO questions.

## SECTION - A

1. Write a short notes on :

- a) Define the term "Culinary Brigade" and explain its importance in kitchen organization.
- b) Identify two types of cuisine found in the Middle East and their characteristic dishes.
- c) Mention the essential ingredients used in a traditional Moroccan tagine.
- d) What is the significance of rice in Oriental cuisines?
- e) Describe the main culinary influences of Spain's historical regions.
- f) What is the term used for the organization of kitchen staff in classical French cuisine?
- g) What are a "Stock" and its importance in food preparation?
- h) Name one traditional Japanese dish and its cooking method.
- i) Describe how "Fermentation" is used in food production.
- j) Mention two kitchen equipment used in modern cooking techniques.



## SECTION - B

2. Explain the principles of yield management and how it affects food costing in large kitchens.
3. How does food production presentation affect the customer dining experience?
4. Discuss the significance of spices in Middle Eastern cuisine, with examples of key dishes.
5. Discuss the equipment commonly used in modern kitchens for molecular gastronomy.
6. Compare the differences between Eastern and Western cuisines in terms of flavor profiles and cooking techniques.

### SECTION - C

7. Trace the development of Italian cuisine from ancient to modern times, and explain how historical events influenced its culinary practices.
8. Describe the evolutions of molecular gastronomy and its impact on contemporary cooking. Include the key figures, techniques and equipment associated with it.
9. Discuss the various methods of food presentation in fine dining, including garnishing, plating techniques and their influence on the customer's perception of the dish.

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Roll No.

Total No. of Pages : 02

Total No. of Questions : 09

**BHMCT (Sem.-6)**  
**BANQUET AND RESTAURANT OPERATIONS AND**  
**MANAGEMENT**

Subject Code : BHMCT603-18

M.Code : 79339

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 mark each.
2. SECTION-B contains FIVE questions carrying FIVE marks each and students has to attempt any FOUR questions.
3. SECTION-C contains THREE questions carrying TEN marks each and students has to attempt any TWO questions.

**SECTION-A**

**I. Write short notes on :**

- a) What is the primary function of catering?
- b) What is the difference between a la carte and buffet service?
- c) What does 'mise en place' mean in kitchen operations?
- d) What are the challenges of catering for large events?
- e) How does informal catering differ in terms of service style?
- f) What is the role of a banquet manager?
- g) What does 'event flow' refer to in event management?
- h) What is the function of a conference in the MICE industry?
- i) What are the types of food and beverage service methods used in events?
- j) What is the importance of customer service in food and beverage outlets?

**SECTION - B**

2. What factors should be considered when planning a buffet for a large event?
3. Explain the relationship between event management and catering in large scale events.
4. What are the steps involved in organizing a formal banquet event from start to finish?
5. How do budget management and cost control practices affect the success of a food and beverage outlet?
6. Describe the types of food and beverage services commonly used in catering for events.

**SECTION - C**

7. Explain the process of planning and operating a food and beverage outlet, detailing the key considerations for staffing, menu planning, customer service and inventory management.
8. Discuss the differences between informal and formal catering in terms of menu design, service style, guest experience and operational requirements. How can a catering business balance both styles effectively?
9. Describe the role of event management (MICE) in organizing large-scale corporate and social events. How does food and beverage management contribute to the success of these events and what are the key challenges involved?

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**BHMCT (Sem.-6)**  
**FRONT OFFICE MANAGEMENT**

**Subject Code : BHMCT605-18**

M.Code : 79341

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. Rotating timeshare
  - b. Master deed
  - c. Referral hotel
  - d. Flight safety audit
  - e. Evaluating
  - f. Discount grid
  - g. Hubbart formula
  - h. Occupancy
  - i. Budgetary control
  - j. Flight crew



## SECTION - B

2. State the importance of SOPs in Front office department.
3. Write a short note on Marginal Pricing.
4. Differentiate between Zero based budget and Traditional budget.
5. Short note on "*Resort Condominium International*".
6. How does the recruitment process differ for Pilots and Cabin crew?

## SECTION - C

7. Explain the various information required for Forecasting room revenue.
8. Explain the various stages of budget cycle with examples from front office department.
9. Write in your own words the difficulties normally faced in marketing timeshare business in India.

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**Total No. of Pages : 02**

**Total No. of Questions : 09**

BHMCT (Sem.-6)

## ACCOMMODATION MANAGEMENT

Subject Code : BHMCT-607-18

M.Code : 79343

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:

- Why is reducing plastic use important in housekeeping?
- How can composting help in waste management at home?
- How do warm colors affect a space's ambience?
- What is waste segregation in housekeeping?
- What are the psychological effects of using blue tones in a room?
- How do accent colors enhance a room's design?
- What are the most common types of window treatments?
- What is the importance of waste segregation in housekeeping?
- How can eco-friendly cleaning products reduce environmental impact?
- How does composting help in waste management?



### SECTION - B

2. How can you use lighting to highlight architectural features?
3. How do curtains differ from drapes in terms of functionality?
4. What is the difference between ambient, task and accent lighting?
5. How does natural light affect interior design decisions?
6. In what ways can waste management be effectively implemented in housekeeping routines?

### SECTION - C

7. How can integrating sustainable housekeeping practices, such as eco-friendly cleaning, energy conservation and waste reduction, contribute to a more sustainable home environment and reduce overall household expenses?
8. In what ways do color psychology and color theory influence interior decoration choices, and how can designers use color schemes, including complementary, analogous and monochromatic palettes, to enhance the mood and functionality of a space, while considering lighting, furniture and room size?
9. What are some effective methods for reducing water usage in housekeeping routines and how can these practices not only help conserve water but also lower utility costs in the long run?

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**BHMCT (Sem.-6)**  
**PRINCIPLES OF MANAGEMENT**

**Subject Code : BHMCT609-18**

**M.Code : 79345**

Date of Examination : 29-05-2025

Time : 3 Hrs.

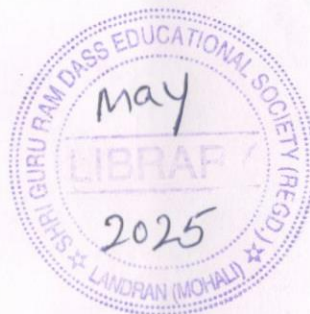
Max. Marks : 60

**INSTRUCTIONS TO CANDIDATES :**

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3. SECTION-C contains **THREE** questions carrying **TEN** marks each and students has to attempt any **TWO** questions.

## SECTION - A

- I. Write a short notes on :
- a) What are managerial skills?
  - c) What is meant by Group cohesiveness?
  - c) What is the scope of management?
  - d) What are Group conflicts?
  - e) What is Transactional analysis?
  - f) Pen down the importance of Motivation.
  - g) Pen down the Principles of Management.
  - h) Differentiate between centralization and decentralization.
  - i) What is scalar principle?
  - j) What is Johari window?



## SECTION - B

2. Pen down the various techniques of controlling.
3. Differentiate between line and staff organization.
4. Discuss the recent trends in management thoughts.
5. Pen down the process of decision making.
6. Discuss the concept of POSDCORB.

### SECTION - C

7. Discuss the various theories of leadership and successful vs. effective leadership styles in travel trade and hospitality organizations.
8. Discuss the nature, process and type of planning.
9. Pen down the evolution of management thought by highlighting the contribution of F.W Taylor and Fayol.

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