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?

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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.

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Total No. of Pages : 02

Total No. of Questions : 09

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

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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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Total No. of Questions : 09 Total No. of Pages : 02

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

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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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Total No. of Questions : 09

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

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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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Total No. of Pages : 02

Total No. of Questions : 09

BHMCT (Sem.–3,4)

INTRODUCTION TO INDIAN COOKERY

Subject Code : BHMCT-401-18

M.Code : 77790

Date of Examination : 06-05-2025

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) Dhungar

   b) Dum Cooking

   c) Shammi Kabab

   d) Galouti Kabab

   e) Radha Balhobi

   f) Xacutii

   g) Zafran

   h) Tabak Maaz

   i) Gatte ki Subzi

   j) Shahi Tukra

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SECTION - B

2. Name five ingredients used in Goan Cuisine.

3. Name five special equipments used in Kashmiri Cuisine.

4. Name five regional cuisines of Maharashtra.

5. What is Panch Phoran?

6. Write a short note on Sweets of Bengal with examples.

SECTION - C

7. Describe the various factors influencing the regional cuisines and eating habits of the people in different parts of the country.

8. Explain the origin and history of Dum Cooking. Explain the salient features of Dum cooking.

9. Explain the regional influences on Indian Sweets. Give examples of 2 sweets each from Northern, southern, Western and Eastern region.

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Total No. of Pages : 02

Total No. of Questions : 09

BHMCT (Sem.–3,4)

FOOD & BEVERAGE SERVICE OPERATIONS-II

Subject Code : BHMCT-403-18

M.Code : 77792

Date of Examination : 20-05-2025

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 :**

   a) Sula Wines

   b) Pot Still

   c) Lager

   d) Weeping

   e) Types of Cheese.

   f) Dosage

   g) Hops

   h) Vermouth

   i) QBA

   j) Vinification

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SECTION - B

2. What is Solera System?

3. Give the wine laws of France.

4. Explain the Distillation process.

5. What are different types of beer?

6. Write a note on storage and service of cheese.

SECTION - C

7. Define Beer. Describe the steps involved in manufacturing of Beer.

8. Explain "Méthode Champenoise" in detail.

9. Give the various rules for pairing food and wine.

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Total No. of Questions : 09

Total No. of Pages : 02

BHMCT (Sem.–3,4)

FRONT OFFICE OPERATIONS-II

Subject Code : BHMCT-405-18

M.Code : 77794

Date of Examination : 23-05-2025

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 short notes on :

   a. Credit control

   b. Charge privilege

   c. Late checkout

   d. Maintenance of accounts

   e. Night auditor

   f. Front Office Operations

   g. Cashier report

   h. Non guest account

   i. Occupancy report

   j. Reconcile transactions

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SECTION - B

2. Differentiate between Guest account & non guest account.
3. What is express checkout?
4. What are the various modes of settlement of bills?
5. What are the duties & responsibilities of a night auditor?
6. Discuss the functions front office accounting.

SECTION – C

7. Discuss the various modules of PMS.
8. Discuss the importance of maintaining proper cash control in front office.
9. What is IDS? Discuss the features IDS software.

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Total No. of Questions : 09

Total No. of Pages : 02

BHMCT (Sem.–4)

ACCOMMODATION OPERATIONS-III

Subject Code : BHMCT-407-18

M.Code : 77796

Date of Examination: 27-05-2025

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. **Describe briefly:**

   a. Monogramming

   b. Suzie

   c. EPNS

   d. Linen hire

   e. Guest Supplies

   f. Types of Tarnish.

   g. Linen Chute

   h. Yarn

   i. Calendering Machine

   j. MSDS

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SECTION-B

2. List the functions of a Public area supervisor of a hotel.

3. Explain the factors to be considered before purchasing hotel linen.

4. Discuss about care and cleaning equipment made of metals such as brass and silver.

5. Brief about types of weaves used to make fabric. Draw diagrams.

6. Draw a neat layout of a Linen room.

SECTION-C

7. Design a uniform for Housekeeping Employees (male & female) in a luxury five star hotel. Justify your choice of design and fabric that you have used in designing the uniform.

8. Explain different types of cleaning agents and discuss their uses.

9. Classify Textile fibres. Brief about their characteristics and uses in hotel.

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Roll No. [ ][ ][ ][ ][ ][ ][ ][ ][ ][ ] Total No. of Pages : 03

Total No. of Questions : 09

BHMCT(Sem.–4)

ACCOUNTING SKILLS FOR HOSPITALITY

Subject Code : BHMCT-409-18

M.Code : 77798

Date of Examination:31-05-2025

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. Answerbriefly:

a) Define Ledger.

b) What is accounting?

c) What is Auditing?

d) What are prepaid expenses?

e) What is Petty cash book?

f) What are outstanding expenses?

g) What is depreciation?

h) What is closing stock?

i) What is Trial Balance?

j) What is an accounting process?

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SECTION-B

2. Pen down the characteristics of Internal control.
3. Discuss the different types of cash books and its importance.
4. Discuss the contents of Income Statement.
5. Differentiate between Internal and Statutory Audit.
6. Discuss the various advantages and limitations of Trial Balance.

SECTION-C

7. What is departmental accounting. Discuss the allocation and apportionment of expenses and pen down the advantages and drawbacks of allocation.
8. Prepare an Income Statement in accordance with the format prescribed in Uniform system of Accounts for Sun Hotel from the following information:-

Particulars	Amount	Particulars	Amount
Sales:- Room	20,00,000	Room expense	75000
Food &Beverage Sale	10,00,000	Food and beverage exp	50,000
Telephone sale	3,50,000	Telephone exp	5000
Sale of other operated dept.	2,00,000	Operated dept. exp	10,000
Rentals &other income	1,50,000	Administrated exp	20,000
Cost of sale- Food& beverage	2,80,000	Marketing Exp	15000
Cost of sale-telephone	90,000	Maintenance Exp	20,000
Cost of sale-other dept	40,000	Energy cost	1,00,000
Room payroll expense	1,00,000	Rent	30,000
Food & beverage payroll expense	90,000	Property tax	10,000
Telephone payroll expense	75000	Insurance	35000
Operating dept payroll expenses	5000	Depreciation	30,000
Administrative payroll Expense	50,000	Profit on sale of assets	1,00,000
Marketing payroll expense	10,000	Income Tax	60,000
Maintenance * payroll expense	20,000		

9. Prepare Trial Balance

Purchase	5,50,000		Discount	4,000
Opening Stock	3,20,000		Advertisements	5,000
Carriage inward	6,000		Salaries	55,000
Sales	6,60,000		Purchase return	10,000
Carriage inward	8,000		Interest	4,000
Sales return	12,000		Bills receivable	8,000
Prepaid insurance	5,000		General expenses	5,000
Debtors	43,000		10 % bank loan	80,000
Capital	4,00,000		Creditors	30,000
Wages	95,000		Furniture	20,000
Cash and bank	25,000		Rent	20,000

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Roll No. [ ][ ][ ][ ][ ][ ][ ][ ][ ][ ][ ] Total No. of Pages : 02

Total No. of Questions : 09

BHMCT (Sem.–4,5)

LARDER & KITCHEN PRACTICES

Subject Code : BHMCT501-18

M.Code : 78547

Date of Examination : 05-06-2025

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) Ballotines

   b) Pate

   c) Quenelles

   d) Galantine

   e) Salad

   f) Parfaits

   g) Garnish

   h) Roulades

   i) Herbs

   j) Canapes

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SECTION - B

2. Discuss the Equipments used in the Larder Kitchen.

3. What do you understand by Mouse and Mousseline?

4. How Cures and Marinades are important for Cold Kitchen?

5. Discuss the importance of Yield Management in Larder.

6. Classify different types of Cold Cuts.

SECTION - C

7. Discuss the importance of Non Edible Display for Buffet.

8. Discuss the sources cultivation and uses of Truffles.

9. What are the qualities required for being a Good Larder Chef?

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Total No. of Pages : 02

Total No. of Questions : 09

BHMCT (Sem.–4,5)

BAR OPERATIONS & MANAGEMENT

Subject Code : BHMCT503-18

M.Code : 78549

Date of Examination : 03-06-2025

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. Bar Operations

   b. Malt

   c. Scotch

   d. Liqueur

   e. Bitters

   f. Agave

   g. Bourbon

   h. Vermouth

   i. Bitters

   j. Garnishes

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SECTION - B

2. Give the importance of personnel hygiene for bar tenders.

3. Briefly describe the production process of whiskey.

4. What are the attributes of a Bar Personnel?

5. What is the production process of liqueurs?

6. With a neat diagram, explain what is Patent still method.

SECTION - C

7. Draw a neat layout of a BAR. Explain the points to be kept in mind while planning to open a bar.

8. Explain what is a Bar, what are its different parts?

9. **Explain the following in brief :**

   a. Service accessories

   b. Opening and closing duties of bar.

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Total No. of Questions : 09

Total No. of Pages : 02

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 any 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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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

1. **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?

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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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Total No. of Questions : 09

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

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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:

a) Why is reducing plastic use important in housekeeping?

b) How can composting help in waste management at home?

c) How do warm colors affect a space's ambience?

d) What is waste segregation in housekeeping?

e) What are the psychological effects of using blue tones in a room?

f) How do accent colors enhance a room's design?

g) What are the most common types of window treatments?

h) What is the importance of waste segregation in housekeeping?

i) How can eco-friendly cleaning products reduce environmental impact?

j) How does composting help in waste management?

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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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Roll No. [ ][ ][ ][ ][ ][ ][ ][ ][ ][ ] Total No. of Pages : 02

Total No. of Questions : 09

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 :

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 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) 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?

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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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Total No. of Pages : 02

Total No. of Questions : 09

BHMCT(Sem.–1)

FOOD PRODUCTION FOUNDATION – I

Subject Code :BHMCT-101-18

M.Code :75135

Date of Examination : 12-01-2026

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 :**

   a) Effect of Heat on fats and Proteins.

   b) Name Colour Pigments for Red, Green and White vegetables.

   c) Define Stock and its elements.

   d) Name all mother sauces with one derivative each.

   e) What are LIFO and FIFO and their usage?

   f) Classify vegetables with examples.

   g) Role of Thickening Agents in Indian Cuisine.

   h) Draw a structure of an egg signifying parts of it.

   i) Hierarchy of kitchen personnel in French.

   j) Differentiate between fats and oils.

SECTION - B

2. What is the role of attitude, behaviour, personal hygiene, and uniform in kitchen department? Discuss in points.

3. Write a recipe of Mutton Consommé in a neat recipe chart for 10 pax. Find out the standard recipe cost per pax.

4. What are the aims and objectives of cooking food? Explain.

5. Draw a neat chart of Organization of Kitchen of a large hotel.

6. What are the various classes of fire and methods of extinguishing them each?

SECTION - C

7. Write in details about various methods of cooking food and care and precaution to betaken for each type ofcooking.

8. **Write :**

   a. Recipe of Crème de tomate

   b. Cuts and dimensions of vegetables atleast 10.

9. What are the duties and responsibilities of an executive chef?

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Total No. of Questions : 09

BHMCT (Sem.–1)

FRONT OFFICE FOUNDATION-I

Subject Code :BHMCT-105-18

M.Code :75139

Date of Examination: 15-01-2026

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:**

   a. Hospitality Industry

   b. Origin of Tourism.

   c. Management Contracted Hotel

   d. Franchise/Affiliated Hotels

   e. Double Room

   f. Triplets Room

   g. Function Areas (Front Office)

   h. Personality Traits (Front Office)

   i. Rack Rate

   j. Pre-Arrival Stage

SECTION-B

2. Explain the importance of Tourism and Hospitality Industry.

3. Discuss the classification of hotels based on 'Ownership Basis'.

4. Differentiate between 'Single' and 'Twin' types of rooms.

5. Describe the key duties and responsibilities of the Front Office staff.

6. Explain the concept of 'Stay' in the guest cycle.

SECTION-C

7. Elaborate on the evolution and growth of hotels, specifically in India.

8. Discuss in detail the various classification of hotels based on 'Size' and 'Location & Clientele'.

9. Explain the complete Front Office Hierarchy and the reporting structure within a hotel.

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Total No. of Questions : 09

Total No. of Pages : 02

Bachelor of Hotel Management & Catering Technology (Sem.–1)

ACCOMODATION OPERATIONS-I

Subject Code : BHMCT-107-18

M.Code : 75141

Date of Examination : 19-01-2026

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:**

   a) Define Housekeeping and state one way it contributes to guest satisfaction.

   b) Name two career opportunities in accommodation operations.

   c) Draw a small organization chart (3-4 posts) of a housekeeping department in a medium hotel.

   d) State two functions of the Housekeeping Control Desk.

   e) List two registers/forms used for Lost & Found.

   f) Differentiate briefly between a Twin room and a Double room.

   g) What is the pH scale? Give one example of its relevance in cleaning.

   h) State two precautions to be followed while operating a vacuum cleaner.

   i) State two criteria for selecting a cleaning agent.

   j) List two common types of mattresses used in hotels.

SECTION - B

2. Explain how the housekeeping department coordinates with the front office and maintenance for guestroom readiness?

3. Describe the daily briefing and indenting procedures followed in housekeeping. Include the purpose of each.

4. Describe the Lost & Found procedure including common registers/forms and guest communication checklist.

5. Describe types and operating principles of two commonly used cleaning machines (one mechanical and one electrical). Include basic maintenance points.

6. **Write short notes on :**

   a) Corridor/floor pantry- functions and essential items.

   b) Essential qualities of a Floor Supervisor.

SECTION - C

7. A guest informs reception that a small jewelry box is missing from the room after checkout. Describe the step-by-step Lost & Found procedure you will follow (documentation, searches, inter- department communication and guest notification).

8. Discuss the care and cleaning procedures for wood, ceramic (tiles) and rexene surfaces in hotel public areas/guestrooms. For each surface, mention one common stain and its removal method.

9. Explain three eco-friendly practices in cleaning that a housekeeping department can implement to reduce environmental impact while maintaining hygiene.

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Total No. of Pages : 02

Total No. of Questions : 09

BHMCT (Sem.–2)

FOOD PRODUCTION FOUNDATION-II

Subject Code : BHMCT-201-18

M.Code : 75880

Date of Examination : 08-12-2025

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. **Answer briefly :**

   a. Define menu planning and state its importance.

   b. What is mise en place in culinary terms?

   c. What is roux and where is it used?

   d. Define offals (variety meats) and give two examples.

   e. Name the major classifications of fish with one example of each.

   f. Define blanching and its purpose.

   g. What is folding in pastry preparation?

   h. Define homogenisation of milk.

   i. What is deglazing? Give one example of its use.

   j. Explain confit and name one dish prepared using it.

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SECTION-B

2. Discuss the importance of spices in Indian cookery with examples.

3. Discuss various quality and criteria for the purchasing and selection of fish.

4. Classify types of cheese with brief introduction about them.

5. Discuss common mistakes while making bread and how to avoid them.

6. Describe basic tandoori preparations, including the role of marinades.

SECTION-C

7. Compare shortcrust and laminated pastry, in terms of metliod of preparation and applications.

8. Define menu engineering. Discuss its application and rolelin increasing the revenue of the restaurant.

9. Draw a neat chart of the cuts of beef labeling all the names of the cuts.

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Total No. of Questions : 09

BHMCT (Sem.–2)

FOOD AND BEVERAGE SERVICE FOUNDATION–II

Subject Code :BHMCT-203-18

M.Code :75882

Date of Examination:10-12-2025

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) Hors d'oeuves

   b) KOT

   c) Room service order taker.

   d) High tea

   e) American service

   f) Origin of menu.

   g) Brand names of cigarettes.

   h) Humidor

   i) Continental breakfast

   j) Early Morning tea.

SECTION - B

2. Listthe different meals served in F&B service with their timings.

3. Explain in brief the different types of food service found in F&B Service.

4. Distinguish between Silver service and American service served in a 5 - star hotel.

5. Discuss the objectives of Menu Planning. Mention different types of menusfound in a hotel.

6. Write ashort note on different shapes and storage of cigars.

SECTION - C

7. Write inbrief with example each of the 17 course French Classical Menu served in F&B service of a hotel.

8. Name and explain the factors to be considered for menu planning.

9. What are the different types of KOTs used in sale control system of a 5 - star hotel?

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Total No. of Questions : 09

BHMCT (Sem.–2)

FRONT OFFICE FOUNDATION-II

Subject Code : BHMCT-205-18

M.Code : 75884

Date of Examination : 12-12-2025

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. Tariff card

   b. American plan

   c. Single lady guest

   d. FRRO

   e. Guaranteed Reservation

   f. Walk-in guest

   g. Scanty baggage guest

   h. VVIP Guest

   i Cancellation

   j. Hubbart's Formula

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SECTION - B

2. Explain the importance of interdepartmental coordination of Front Office with Housekeeping and F&B Service.

3. Draw and explain the steps of involved in the guest cycle in Front Office.

4. Explain in brief the difference types of discounted room rates offered by the hotel in front office.

5. Mention the process for handling guest room change. How will you ensure safety of the room keys?

6. Explain the coordination of Front office with Housekeeping department.

SECTION - C

7. Explain the steps involved in room assignment to a guest in a 5 star hotel.

8. Write down the different types of meal plan's offered by the Front office to the guests.

9. Explain the importance & types of registration record with their formats.

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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:15-12-2025

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) Floor Seats (Cleaning Agents)

   b) Storage (Cleaning Agents)

   c) Back-of-the-house Areas (Cleaning)

   d) High traffic areas (Cleaning challenges)

   e) Water distribution system (Hotel)

   f) Water exchange method (Demonstration)

   g) Flushing system (Water taps)

   h) Plastics (Surface Material)

   i) Wall coverings (Types)

   j) Guest Room Inspection (Purpose)

SECTION-B

2. Discuss the characteristics and cleaning procedures for 'Metals' and 'Glass' surfaces.

3. Describe the steps involved in 'Maid's Report' and 'Housekeeper's Report'.

4. What is a Handover Records' and why is it important in housekeeping?

5. Explain Eco-friendly products in Housekeeping (HE)' and their benefits.

6. Explain how 'Distribution Controls' are applied to cleaning agents in housekeeping?

SECTION-C

7. Elaborate on the 'Cleaning Agents' used in hotels, covering general criteria for selection, their use, care, storageand distribution controls.

8. Discuss the various 'Water Systems inHotel', focusing on cold water cistern swimming pools, hot water supply system, flushing system, water taps, trapsand closets classification.

9. Explain the 'Routine Systems and Records of House Keeping' by detailing 'Work Orders', 'Log Sheet', 'Guest Special Requests Register', 'Record of Special Cleaning', and 'Call Register'.

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Total No. of Questions : 09

BHMCT(Sem.–3, 4)

F&B SERVICE OPERATION-II

Subject Code :BHMCT-403-18

M.Code :77792

Dater of Examination : 06-12-2025

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. **Writebriefly :**

   a. Write four characteristics of good beer.

   b. Explain the function of yeast in beer making.

   c. State the importance of cheese in Continental cuisine.

   d. Fermented beverages

   e. Chaptalization

   f. Differentiate between Soft and Hard cheese.

   g. Methodechampenoise

   h. Angel's share

   i. OIML

   j. Differentiate between Oloroso and Fino.

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SECTION - B

2. Evaluate the role of beer in menu planning and food pairing.

3. Give various styles of Port.

4. Explain the various faults found in wines.

5. What is Distillation? With the help of diagram explain the working of patent still.

6. Explain in brief the classification of cheese with examples of each type used as table cheese.

SECTION - C

7. Discuss the classification of beer based on fermentation methods, color, strength and style. Give suitable examples for each category.

8. Write a detailed note on storage handling and service of Table cheese in hotels and restaurant including hygiene standards and presentation methods.

9. Describe the manufacturing of white wine from white grapes. Give six white grape varieties.

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Total No. of Questions : 09

Total No. of Pages : 02

BHMCT (Sem.–3,4)

ACCOMMODATION OPERATIONS-III

Subject Code : BHMCT-407-18

M.Code : 77796

Date of Examination : 11-12-2025

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. **Describe briefly:**

   a. Weaving

   b. Sanforizing

   c. Pewter

   d. Abrasive

   e. Bronze

   f. Guest amenities

   g. Monogramming

   h. Yarn

   i. Damask

   j. 2 examples of weekly cleaning activities.

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SECTION - B

2. Differentiate between:

   a. Daily & Weekly cleaning

   b. Weaving & Spinning.

3. Discuss the use of textiles in hotels with examples.

4. Explain disinfectants and floor seals with their uses.

5. Explain the various self-supervision techniques for cleaning staff.

6. What are the steps carried out in second service? Explain.

SECTION - C

7. Define Par Stock. Discuss how par stock is calculated with example.

8. **Explain how the following floors will be cleaned on daily, weekly and periodic basis:**

   a. Marble Flooring

   b. Ceramic Flooring

9. Classify Textile fibres with 2 examples of each.

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Roll No. | | | | | | | | | | |

Total No. of Questions : 09

Total No. of Pages : 03

BHMCT (Sem.–3, 4)

ACCOUNTING SKILLS FOR HOSPITALITY

Subject Code : BHMCT-409-18

M.Code : 77798

Date of Examination : 13-12-2025

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) Define Journal.

b) What is Trial Balance?

c) Differentiate between Journal & Ledger.

d) Pen down methods of Trial Balance.

e) What is departmental accounting?

f) What are outstanding expenses?

g) What Income statement?

h) What is Internal Audit?

i) What is purchase book?

j) Differentiate between trading and Profit & loss account.

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SECTION - B

2. Pen down the format of Trading, P&L and Balance sheet with dummy figures.

3. Discuss the importance of cash book and prepare a dummy triple column cash book.

4. Differentiate between Internal and statutory audit.

5. Discuss the advantages and disadvantages of Trial Balance.

6. What is USHA? Pen down the Departmental Income & Expense statement with its schedules.

SECTION - C

7. From the following Trial Balance, prepare final accounts :

TRIAL BALANCE
as on 31st December, 2008

Particulars	Dr. Amount (Rs.)	Cr. Amount (Rs.)
Capital		20,000
Sundry Debtors	5,400	
Drawings	1,800	
Machinery	7,000	
Sundry Creditors		2,800
Wages	10,000	
Purchases	19,000	
Opening Stock	4,000	
Bank Balance	3,000	
Carriage Charges	300	
Salaries	400	
Rent and Taxes	900	
Sales		29,000
	51,800	51,800

Additional Information :

a) Closing stock Rs.1200

b) Outstanding Rent Rs.100

c) Depreciation on Machinery 10%

d) Wages Prepaid Rs.400

8. Discuss the allocation and apportionment of different expenses as well as advantages of allocation.

9. Define Internal control. Pen down the objectives, characteristics and process of implementation and review of internal control.

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Total No. of Questions : 09

Total No. of Pages : 02

BHMCT (Sem.–4)

INTRODUCTION TO INDIAN COOKERY

Subject Code : BHMCT-401-18

M.Code : 77790

Date of Examination: 17-12-2025

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. **Answer briefly:**

   a. Define Dum cooking.

   b. Mention staple foods of Bengal.

   c. Write main features of Mughlai cuisine.

   d. Name 3 sweets from Tamil Nadu.

   e. What is a potli ka masala?

   f. Mention spices commonly used in Kashmiri cuisine.

   g. List examples of breads made in a Tandoor.

   h. What are the main ingredients of Rasgulla and Gulab jamun?

   i. Name traditional dishes of Rajasthan.

   j. Mention two dishes which are served wrapped in banana leaf.

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SECTION-B

2. Write a note on culinary techniques used in Indian cookery with examples.

3. Describe the regional features of Gujarati cuisine with two specialities.

4. Discuss the mughlai cuisine, its specialities and the historical development of the cuisine.

5. Write about the speciality cuisine for Indian festivals and special occasions.

6. Write about Bengali regional influence on Indian sweets.

SECTION-C

7. Write about the Kashmiri Wazwan. Mention at least six important dishes and explain the role of this meal in Kashmiri culture.

8. Explain in detail the regional food patterns of North Indian cuisine (Punjab, Kashmir, Rajasthan, Mughlai).

9. Describe the ingredients, regional influence, and preparation methods of Indian sweets with examples.

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Total No. of Questions : 09

Total No. of Pages : 02

BHMCT (Sem.–4,5)

LARDER & KITCHEN PRACTICES

Subject Code :BHMCT501-18

M.Code : 78547

Date of Examination :19-11-2025

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. Sections of gardemanger.

   b. Types of binding agents used in larder.

   c. Choid-froid

   d. Aspic/gellee

   e. List various garnishes of sandwiches.

   f.. Types of caviar.

   g. Galantine and Ballotine.

   h. List 5 famous sausages around the world.

   i. Differentiate between mousse and mousseline.

   j. Confits and Rilletts.

SECTION - B

2. Define Pate and its components and its types.

3. Write down the duties and responsibilities of a Larder Chef.

4. Discuss about the various types of cold sandwiches.

5. Write a note upon curing, brining and smoking.

6. Which are the various types of forcemeats its preparation and uses.

SECTION - C

7. Draw a neat layout of a Larder Kitchen of a five star deluxe hotel labeling the location of all sections and equipments.

8. Classify appetizers on thebasisof temperaturewith the examples of each.

9. **Write notes upon :**

   a. Importance of Larger control.

   b. Non-edible displays.

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Roll No. | | | | | | | | | | | | | |

Total No. of Pages : 02

Total No. of Questions : 09

BHMCT (Sem.–5)

BAR OPERATIONS & MANAGEMENT

Subject Code :BHMCT503-18

M.Code : 78549

Date of Examination : 21-11-2025

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. Give 4 brand names of Scotch whisky.

   b. Give 4 brand names of Gin.

   c. Give 2 Brands of Yellow coloured Liqueurs.

   d. Define Spirit.

   e. What is a Boston Shaken? Draw it.

   f. What is Garnish? Give examples.

   g. What is a Cocktail shaker? Draw it.

   h. What do you mean by Bar Operations & Management?

   i. Why licenses are important for a Bar?

   j. Write any 4 Attributes of a Barman.

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SECTION - B

2. Define Pot still with a diagram.
3. Give in brief the production process of Vodka with 2 examples.
4. Define Bar and its different types?
5. What are Bitters? Give its type and brands.
6. ***'The Bartender is a Sales person'***. Discuss.

SECTION - C

7. Define Liqueurs and their production processes.
8. Enlist the opening & closing duties of a Bartender.
9. Draw the layout of a good Bar &explain its working.

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Roll No. [ ]

Total No. of Pages : 02

Total No. of Questions : 09

BHMCT (Sem.–5)

ACCOMMODATION OPERATIONS & MANAGEMENT

Subject Code : BHMCT-507-18

M.Code : 78553

Date of Examination : 28-11-2025

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. Define housekeeping operations.

   b. List two objectives of the housekeeping department.

   c. Give two examples of cleaning equipment.

   d. Mention two routine duties of floor supervisors.

   e. Differentiate between capital and operational budgets.

   f. Name two registers used in housekeeping.

   g. Give one method to conserve water in housekeeping operations.

   h. State two advantages of contract services.

   i. Differentiate briefly between line staff and supervisory staff.

   j. List two areas in hospitals where housekeeping is critical.

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SECTION - B

2. Explain the organization structure of a housekeeping department with responsibilities.

3. Describe frequency schedules and performance standards in housekeeping.

4. Discuss inventory management and control for non-recycled items.

5. Explain planning and controlling operational and capital budgets.

6. Housekeeping in hostels, offices, and malls - staff duties and safety.

SECTION - C

7. Prepare a routine inspection checklist for guest rooms including corrective actions.

8. Explain fire safety measures and accident prevention in house keeping operations.

9. Describe training methods for housekeeping staff, including devising a training program and evaluating effectiveness.

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Roll No. | | | | | | | | | | | | | | Total No. of Pages :02

Total No. of Questions : 09

BHMCT (Sem.–5)

FRONT OFFICE OPERATIONS AND MANAGEMENT

Subject Code :BHMCT505-18

M.Code. :78551

Date of Examination : 26-11-2025

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 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 short notes on :**

   a. Introduction of Bell desk

   b. Forms & Formats (Concierge)

   c. Forecasting formula

   d. Useful forecasting data

   e. Emergency situations (Accident)

   f. Fire (security context)

   g. X-ray machines

   h. Collapsible gates

   i. In-house sales promotion

   j. Hotel Apps

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SECTION-B

2. Discuss the role of luggage handling in bell desk operations.

3. Explain the Importance of "percent of walking" and "percent of understay" in forecasting.

4. Describe the various types of security systems used in front office and guest safety.

5. Elaborate on the significance of bollards and collapsible gates as security measures in hotels.

6. Explain the concept of 'Tailor made Package Plans' in hotel sales.

SECTION-C

7. Detail the various functions of a Bell Desk and how it contributes to efficient front office operations?

8. Explain the process of forecasting room availability and how it aids in effective front office management?

9. Discuss the comprehensive security measures required in hotels, from guest entry to in-room safety, including the use of various detection and physical barriers.

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Roll No. Total No. of Pages :02

Total No. of Questions : 09

B.H.M.C.T. (Sem.–5)

FOOD & BEVERAGE CONTROLS AND MANAGEMENT

Subject Code : BHMCT-509-18

M.Code : 78555

Date of Examination : 01-12-2025

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 short notes on :**

   a) Inventory sheet

   b) Transfer note

   c) Re-order Level

   d) Meat Tag

   e) Economic order quantity

   f) Ullage book

   g) Overhead cost

   h) Requisition Slip

   i) Electronic Cash Register

   j) Computation of staff meal

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SECTION-B

2. What do you understand by Standard Portion Cost?

3. What are the uses of cashier summary sheet?

4. Draw the format of Bin card.

5. Write about various stock levels followed in the Stores.

6. What is volume forecasting or product planning?

SECTION-C

7. Explain the various methods of Purchasing food.

8. What is SPS? Give the reasons for making SPS. Draw a neat format of a SPS of Dressed Chicken.

9. A control system will not cure or prevent problems from occurring, Why? Write the objectives of F& B control.

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Total No. of Questions : 09

Total No. of Pages : 02

BHMCT (Sem.–6)

INTERNATIONAL CUISINE-AN EXPLORATION

Subject Code : BHMCT 601-18

M.Code : 79337

Date of Examination : 05-12-2025

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. **Answer briefly :**

a) Define *Bouillabaisse* and state of its origin.

b) List 5 Italian cheeses used in cooking.

c) Mention staple ingredients in Mexican cuisine.

d) What is Tapas?

e) Define SPS.

f) List equipments used in French cooking.

g) What is Smorgasbord?

h) What are unconventional garnishes? Give one example.

i) Define emulsion with its practical implication in cooking.

j) State two advantages of freezing in food production management.

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SECTION-B

2. Write a short note on the on Scandinavian cuisine.

3. Explain the role of duty rosters in kitchen organization. Plan a weekly duty roaster of garde-manger section.

4. Briefly describe a traditional Middle Eastern mezze platter.

5. Explain the importance of organoleptic evaluation in recipe development.

6. Discuss antipasto in Italian cuisine with suitable examples.

SECTION-C

7. Describe the regional cooking styles of Chinese cuisine with examples.

8. What impact does yield management plays in maintaining the production quality and quantity control. Explain.

9. Discuss history, equipments, and chemicals used in molecular gastronomy.

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Total No. of Pages : 02

Total No. of Questions : 09

BHMCT (Sem.–6)

FRONT OFFICE MANAGEMENT

Subject Code :BHMCT605-18

M.Code :79341

Date of Examination : 10-12-2025

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) Flexible budget

   b) Forecasting

   c) Rule of thumb approach.

   d) Flight safety manual

   e) Equipment management

   f) Planning

   g) Condominium

   h) AIRDA

   i) Discount allocation

   j) Air carrier

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SECTION-B

2. Write five Dis-advantages of Time share.
3. Write short note on Airline safety audit.
4. Differentiate between Vacation ownership and Fractional ownership.
5. Short note on "Budget variance analysis".
6. Five different methods used to evaluate the performance of Front Office Department.

SECTION-C

7. Define Timeshare. Explain the types of timeshare business.
8. Define Budget, Budgeting and Budgetary control.
9. Explain Hubbart's formula with steps.

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Total No. of Questions : 09

Total No. of Pages : 02

BHMCT (Sem.–6)

ACCOMMODATION MANAGEMENT

Subject Code : BHMCT-607-18

M.Code : 79343

Date of Examination : 12-12-2025

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) Why is reducing plastic use important in housekeeping?

b) Hew can composting help in waste management at home?

c) How do warm colors affect a space's ambiance?

d) What is waste segregation in housekeeping?

e) What are the psychological effects of using blue tones in a room?

f) How do accent colors enhance a room's design?

g) What are the most common types of window treatments?

h) What is the importance of waste segregation in housekeeping?

i) How can eco-friendly cleaning products reduce environmental impact?

j) How does composting help in waste management?

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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 fight affect interior design decisions?

6. a) In what ways can waste management be effectively implemented in housekeeping routines?

   b) What are some strategies for reducing water usage in housekeeping tasks?

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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Total No. of Questions : 09

Total No. of Pages : 02

BHMCT (Sem.–6)

PRINCIPLES OF MANAGEMENT

Subject Code :BHMCT609-18

M.Code :79345

Date of Examination : 15-12-2025

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 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 short notes on :**

a) What is Planning?

b) What is Span of management?

c) What is MBO?

d) What is Transactional analysis?

e) What is role of a Manager?

f) What is Time Management?

g) Discuss the reasons for group conflicts.

h) Differentiate between centralization and decentralization.

i) What is unity of command?

j) What are Principles of management?

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SECTION-B

2. Pen down the various functions of management.

3. Discuss the various forms of organization structure.

4. Discuss the various types of plans.

5. Discuss the nature and scope of Directing.

6. Discuss the techniques of Controlling.

SECTION-C

7. Define Leadership. Discuss the various styles of leadership.

8. Discuss the evolution of management and classical & behavioral approaches of management.

9. Discuss the various types of groups and reasons for formation of group, group cohesiveness and team building.

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Total No. of Pages : 02

Total No. of Questions : 09

BHMCT (Sem.–6)

BANQUET AND RESTAURANT OPERATIONS AND MANAGEMENT

Subject Code : BHMCT-603-18

M.Code : 79339

Date of Examination : 16-12-2025

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.

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SECTION-A

1. Write short notes on :

a) What is a food and beverage outlet?

b) What is the difference between informal and formal catering?

c) What does MICE stand for in event management?

d) What is a buffet service in catering?

e) What is the role of a kitchen steward?

f) Why is planning important for a food and beverage outlet?

g) What is event management in the context of food and beverage operations?

h) What are the key responsibilities of a restaurant manager?

i) What is the purpose of a menu in a food and beverage outlet?

j) What is the significance of budgeting in food and beverage operations?

SECTION-B

2. Discuss the importance of planning when operating a food and beverage outlet.

3. Explain how the role of the kitchen steward contributes to the efficiency of a restaurant or catering event?

4. Describe the difference between informal and formal catering and the respective service styles for each.

5. What are the main responsibilities of a banquet manager during an event?

6. a) How does the layout of a food and beverage outlet influence its operations and customer experience?

   b) Discuss the significance of the MICE industry in the context of food and beverage management.

SECTION-C

7. Analyze the impact of buffet service on both the customer experience and kitchen operations. How does buffet service influence menu planning, food preparation and staff responsibilities during an event?

8. Evaluate the importance of kitchen stewarding in the overall success of food and beverage operations. What specific tasks do kitchen stewards perform and how do they maintain hygiene and operational efficiency?

9. Discuss the various aspects involved in catering for large events, such as weddings or corporate conferences. How does the size and scale of the event affect menu planning, staffing, logistics and customer service?

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Total No. of Questions : 09

Total No. of Pages : 02

Bachelor of Hotel Management & Catering Technology(Sem.–7)

PRINCIPLES OF MARKETING

Subject Code :BHMCT705-18

M.Code :90761

Date of Examination : 18-11-2025

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) Define Marketing and discuss the features of marketing.

b) Marketing *vs.* Selling

c) Integrated Marketing Communication

d) Mass marketing

e) What is the marketing mix?

f) Types of Targeting.

g) Discuss the fast-growing challenges to the marketing manager in India in light of the liberalization of Indian business.

h) Demographic segmentation

i) Advertising

j) Principles of Marketing.

SECTION - B

2. Explain the various stages involved in the evolution of the marketing concept.

3. What do you understand by the term environment and what are its components? Explain the macro-marketing environment in detail.

4. What do you understand by STP Framework? Discuss in detail the bases for segmentation by taking suitable examples.

5. Discuss in detail the factors affecting New Product Development Process. Explain the NPD Process with suitable example.

6. Discuss in detail different types of channel of distribution by taking appropriate examples.

SECTION - C

7. What do you understand by Promotion Mix? Discuss in detail various elements of Promotion mix of taking suitable examples.

8. Discuss in detail the factors affecting 4P's of Marketing Mix.

9. Discuss in detail the importance and objectives of Pricing. Also, discuss Pricing techniques used by the Marketers.

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Total No. of Questions : 09

BHMCT (Sem–7)

FINANCIAL MANAGEMENT

Subject Code :BHMCT-706-18

M.Code :90762

Date of Examination : 20-11-2025

Time : 3 Hrs. Max. Marks :40

INSTRUCTIONS TO CANDIDATES :

1. SECTION-A is COMPULSORY consisting of TEN questions carrying ONE mark each.
2. SECTION-B contains FIVE questions carrying TWO AND A HALF 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) What is financial planning?

b) What is meant by cost of debt?

c) What is cash flow statement?

d) What is meant by capital structure?

e) What is working capital?

f) What is Financial Leverage?

g) What is weighted average cost of capital?

h) What is meant by the time value of money?

i) What are financial goals?

j) What is the importance of Investment decisions?

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SECTION - B

2. What is capital structure? Discuss the determinants of capital structure.
3. Discuss the meaning and significance of cost of capital & cost of equity.
4. Discuss the factors affecting working capital management.
5. Discuss the various investment evaluation criteria.
6. Discuss the various sources of finance.

SECTION-C

7. Define financial management. Discuss objectives of financial management and various tools of financial statement analysis.
8. Define Dividends. Discuss the significance and types of dividends with suitable examples.
9. What is Cash Flow Statement? Differentiate between cash flow and fund flow statement. Prepare a format of cash flow statement with dummy figures.

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Total No. of Questions : 09

BHMCT(Sem.–7)

ENTREPRENEURSHIP

Subject Code :BHMCT-707-18

M.Code : 90763

Date of Examination :24-11-2025

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) Traits of an entrepreneur.

b) Rural entrepreneur

c) Problems in Entrepreneurship Development.

d) Role of project report.

e) Problems with MSME.

f) Role of SIDBI.

g) Types of Business Plan.

h) Feasibility analysis

i) Objectives of promoting new Start Ups.

j) Define financial institutions.

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SECTION - B

2. Discuss the role of entrepreneurship in developing countries.

3. Explain the reasons of failure of most of business plans in India.

4. What are the problems associated with start- ups in India?

5. Explain the phases in development of ED cycle.

6. Discuss the problems of commercial banks in financing start-ups.

SECTION - C

7. Explain the various types of entrepreneurs with relevant examples.

8. Discuss the various steps in developing a good business plan. Also, frame one detailed business plan for starting an online coaching business.

9. Explain the various financing options available to modern business houses from IDBI and SIDBI.

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Total No. of Questions : 09 Total No. of Pages : 02

BHMCT (Sem.–7)

FACILITY PLANNING

Subject Code : BHMCT709-18

M.Code : 90765

Date of Examination : 27-11-2025

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. Beam Scale

   b. Types of Parking.

   c. Kitchen stewarding

   d. Mark sheet for quality

   e. Differentiate between Plinth area & Floor area

   f. PERT

   g. Network crashing

   h. CADD

   i. Greek Architecture

   j. Differentiate between Site conditions & Project conditions.

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SECTION - B

2. Explain the work flow of Stores.

3. Explain Blue prints and its importance.

4. State the criterion for Heritage hotel classification.

5. Planning of various support services in kitchen.

6. Give the standard purchase specification for Bain Marie Counter.

SECTION - C

7. With the help of flow diagram, explain the systematic layout planning.

8. Enlist key steps for designing a commercial kitchen for 100 covers coffee shop and suggest list of ten heavy duty kitchen equipment's.

9. Explain the recommendations and norms of Ministry of Tourism regarding the facilities provided by a five star hotelsto Divyang (Physically challenged guest).

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.

Roll No. _____ Total No. of Pages : 02

Total No. of Questions : 09

BHMCT (Sem–7)

FRONT OFFICE MANAGEMENT

Subject Code : BHMCT701C-18

M.Code : 90747

Date of Examination : 29-11-2025

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) Credit Control

   b) House Limit

   c) Cash bank

   d) Cash receipt voucher

   e) Income statement report

   f) Rev Par

   g) Revenue management

   h) Capital Budget

   i) Effective Communication

   j) Purchasing system

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SECTION - B

2. What are the objectives of credit control system?
3. What is Upgrading? State its importance.
4. What are the considerations to be kept in mind while planning Front office budget?
5. What are the points to be considered while handling complaints?
6. Discuss the various types of purchasing system followed in the hotels.

SECTION - C

7. Discuss the Budgeting process in detail.
8. Discuss the role of revenue management team in producing yield for the hotels.
9. What is budgetary control & how it is practiced in the hotels?

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Total No. of Questions : 09

Total No. of Pages : 02

BHMCT (Sem–7)

EVENT MANAGEMENT

Subject Code :BHMCT703B-18

M.Code : 90754

Date of Examination : 02-12-2025

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) Concept of Event Management.

   b) Categories of Events.

   c) Venue

   d) Public Relation

   e) Advantages of Events.

   f) Sponsorship

   g) Event Planner

   h) Event Leader

   i) Safety Check list

   j) Crowd Management

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SECTION -B

2. What are the 5 C's of Event Management.

3. Discuss the various skills required to be a good Event Planner.

4. What are the objectives of Event Management?

5. Discuss in brief the key elements of Event Management.

6. Discuss the advantages and disadvantages of Advertising.

SECTION-C

7. How does Marketing Mix strategy contribute to the success of Event Management?

8. Discuss the various Promotional tools used in creating effective promotional campaign for Events.

9. Describe various Security and Safety issues involved in Event Management.

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Roll No. | | | | | | | | | | |

Total No. of Questions : 09

Total No. of Pages : 02

BHMCT (Sem.–7)

TOUR AND TRAVEL MANAGEMENT

Subject Code :BHMCT703C-18

M.Code :90755

Date of Examination : 02-12-2025

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 short notes on:**

   a. UNWTO

   b. Outbound Tourism

   c. Define Tourist.

   d. Gastronomic Tourishi

   e. IATA

   f. All Inclusive

   g. Tailor madeprogramme

   h. Eco Tourism

   i. Aero Sports

   j. Tour Brochure

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SECTION - B

2. What is Mass Tourism? Explain with example.
3. Discuss the unique features of travel marketing.
4. What are the functions of a Tour Manager? Discuss.
5. Identify the marketing techniques for a tour package.
6. Explain the role of TAAI and its functions.

SECTION - C

7. Describe the need, significance and functions of PATA.
8. Suggest a 5 day Tour Itinerary to foreign tourists who want to visit Himalayas.
9. With the help of a flow chart explain the process to develop an effective Itinerary.

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Total No. of Pages : 02

Total No. of Questions : 09

BHMCT (Sem.–7)

INTERIOR DECORATION

Subject Code :BHMCT703D-18

M.Code :90756

Date of Examination :02-12-2025

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 short notes on :**

   a) Wallcovering

   b) Interior design

   c) Balance

   d) Flooring

   e) Space planning

   f) Prangs colour scheme

   g) Ergonomics

   h) Harmony

   i) Focal point

   j) Sub Floor

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SECTION - B

2. What are some popular types of interior design?Explain briefly.
3. Write down the basic element of design.
4. Discuss the making of carpets with an appropriate diagram.
5. What do you understand by chromo therapy?
6. What are some key factors to consider when selecting floor coverings for different spaces?

SECTION - C

7. What are the key principles and components of the Munsellcolour system?
8. What are the fundamental principles of interior design and how do they influence the creation of well- balanced, functional and aesthetically pleasing spaces?
9. What are somechallenges an interior designer faces in their business while design for physical challenged person?

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Total No. of Questions : 09

Total No. of Pages : 02

BHMCT (Sem.–7)

TANDOOR-PRINCIPLE,CONCEPT AND APPLICATION

Subject Code :BHMCT-703A-18

M.Code :90753

Date of Examination: 03-12-2025

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) Munj

   b) Mechanical Tenderizing

   c) Basting

   d) Coiling technique

   e) Tandoori Platters

   f) Skewering

   g) Use of herbs in tandoori cookery.

   h) Gas Tandoor

   i) Bread Seekhs

   j) BandiDahi

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SECTION - B

2. Discuss the four basic cuts of chicken used in tandoori kitchen.

3. *"A certain amount of curing is necessary before the tandoor is fired for the first time"*.Justify.

4. Illustrate searing and sealing of food items in tandoori cooking.

5. Explain the types of fuel used in tandoor.

6. Briefly explain the *'modeling technique'* of making the tandoor.

SECTION - C

7. Write short note on protective clothing and gear of tandoor personal.

8. Discuss the various techniques used to control the temperature of Tandoor.

9. List and briefly explain the four different types of marinades used in tandoori cookery.

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Total No. of Questions : 09

BHMCT (Sem.–7)

FOOD & BEVERAGE SERVICE MANAGEMENT

Subject Code :BHMCT701B-18

M.Code :90746

Date of Examination:04-12-2025

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) Par stock

   b) Variance analysis

   c) Food safety

   d) Tent cards

   e) Up-selling

   f) Menu

   g) Carving

   h) Breakeven point

   i) Puzzlers

   j) Lounge service

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SECTION-B

2. Define "Cost". What are the different types of cost in Food & Beverage Business?

3. Differentiate between Mise-en-place and Mise-en-scene.

4. Enlist specialized form of services. Briefly explain any one.

5. Explain the role of performance appraisal in employee evaluation.

6. Write a short note on"Signage Merchandising".

SECTION-C

7. Explain Menu Merchandising in detail.

8. What all policies to be adhered for the growth of Function catering?

9. Discuss different Supervisory functions performed in Food & Beverage service Management.

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Total No. of Questions : 09

BHMCT(Sem–7)

FOOD PRODUCTION MANAGEMENT

Subject Code :BHMCT701A-18

M.Code : 90745

Date of Examination : 08-12-2025

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) Slow food

b) Exotic spices

c) Pickles

d) Condiments

e) Jellies

f) Cilantro

g) Terragon

h) Marzipan

i) Pastillage

j) Dehydrated food

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SECTION-B

2. Name five exotic spices with their medicinal properties.

3. Write short notes on Vegan food.

4. Discuss HACCP procedures.

5. Describe preservation methods using chemical preservatives.

6. What are the advantages and disadvantages of Centralized Kitchen?

SECTION-C

7. What is the concept of Plate presentations? Discuss various elements which have significant impact on plate presentation.

8. What is Organic food? Describe briefly the sustainable culinary practices.

9. What are the points to be considered while presenting a Buffet? What are the various displays used for enhancing the buffet presentation?

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Total No. of Pages :02

Total No. of Questions : 09

Bachelor of Hotel Management & Catering Technology (Sem.–7)

ACCOMMODATION MANAGEMENT

Subject Code :BHMCT-701D-18

M. Code :90748

Date of Examination : 09-12-2025

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 short notes on :**

   a) Filler flower

   b) Outsource

   c) Floral foam

   d) Floristry

   e) Corsage

   f) Flower crown

   g) Incident

   h) Damage control

   i) Reputation management

   j) Resilience

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SECTION - B

2. How do you identify and prioritize VIP guests in your hotel?

3. What role does information technology play in modern housekeeping operations?

4. How do different fertilizers and nutrients impact plant growth and development in horticulture?

5. What measures are in place to ensure the security and safekeeping of lost items?

6. What are some innovative technologies that are changing the landscape of housekeeping operations?

SECTION - C

7. What are the key elements to consider when designing a floral centrepiece?

8. What are the key steps in developing an effective fire evacuation plan for a hotel?

9. How temperature and climate do conditions influence plant growth and flowering in horticulture?

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