Roll No. ☐☐☐☐☐☐☐☐☐☐ 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 : 11-05-2024

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. Menu engineering

   b. Gravy

   c. Shell fish

   d. Pastry

   e. Dough

   f. Starch

   g. Caramelisation

   h. Drymasala

   i. Protein

   j. Game.

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SECTION-B

2. What is menu planning? Describe its importance.

3. What is the role of spices in Indian Cuisine?

4. Write down the classification of fish.

5. Write a recipe of choux pastry.

6. Explain pasteurization and homogenisation.

SECTION-C

7. Explain cooking of sugar and various temperature and their names.

8. Explain cheese. Write down its processing, types, classification, curing and its uses in culinary industry.

9. Draw the structure of wheat and write down the processing of wheat.

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

Total No. of Questions : 09

BHMCT (Sem.–2)

FOOD & BEVERAGE SERVICE FOUNDATION–II (THEORY)

Subject Code : BHMCT/203/18

M.Code : 75882

Date of Examination : 15-05-2024

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 :**

   i) What do you mean by Assisted-service?

   ii) What do you understand about silver service?

   iii) Discuss in short about buffet froid.

   iv) What do you understand by chef de jour?

   v) Write a short note on triplicate checking system.

   vi) What is circumstantial KOT?

   vii) Difference between cigarettes and cigars.

   viii) Define humidor.

   ix) What do you mean by single point service?

   x) What do you mean by IRD?

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SECTION-B

2. Explain in details gueridon service.

3. What are different types of menus?

4. What do you understand by triplicate checking system?

5. Explain procedure of processing for cigarettes.

6. Explain the process involved in care and storage of cigars.

SECTION-C

7. What are the different types of bill controlling system in hotel?

8. Enlist the procedure of taking the order- till delivering the order to the room of the guest.

9. Elaborate types of food service.

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Roll No. [ ][ ][ ][ ][ ][ ][ ][ ][ ][ ]

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 : 20-05-2024

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) Rack rate

   b) FIT

   c) Pre-arrival

   d) ALC

   e) Stay over

   f) Scanty baggage

   g) GRC

   h) C-Form

   i) Courtesy calls

   j) Reservation.

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SECTION-B

2. Discuss various meal plans used in Hotel.
3. What is the role of tour operators and travel agents in hospitality business?
4. Brief out guest cycle.
5. Elaborate registration and its importance.
6. Discuss the guest handling activities in Hotel.

SECTION-C

7. Throw light on hubbart formula.
8. Explain various modes of payment while reservation.
9. Discuss the procedure for room assignment.

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Roll No. | | | | | | | | | | | | | | 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 : 22-05-2024

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) Cleaning agents

   b) Polishes

   c) Guest room

   d) Facade cleaning

   e) Hard water

   f) Traps

   g) Maid's cart trolley

   h) Call register

   i) Maintenance department

   j) Guest supplies.

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SECTION-B

2. Discuss the criteria for the selection of cleaning agents.
3. Explain the cleaning process of glass and floor finishes.
4. Explain different types of bed and mattresses.
5. Describe water distribution system in a hotel.
6. Discuss types of keys.

SECTION-C

7. Illustrate hot water supply system in hotels.
8. Throw light on log sheet, lost and found register and guest's special requests register.
9. Explain the importance of maintenance department in the hotel industry.

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Roll No. [ ] 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 : 30-04-2024

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) Budget

   b) Forecasting

   c) Timeshare

   d) Condominium

   e) Master Budget

   f) Name Five International Airlines

   g) Define Safety Audit

   h) Occupancy Percentage

   i) ARR

   j) Rev PAR.

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SECTION-B

2. What do you understand by Capital & Operational Budget?

3. Describe various factors affecting budget planning.

4. Discuss the difficulties faced in marketing timeshare business.

5. Explain Rule of thumb.

6 Describe the various safety regulations to be followed in Flight Operations.

SECTION-C

7. Explain in detail Hubbart Formula.

8. Describe structure of Airline Industry.

9. Illustrate effective use of SOP's in Front Office Department.

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

BHMCT (Sem.–6)

BANQUET AND RESTAURANT OPERATIONS AND MANAGEMENT

Subject Code : BHMCT603/18

M.Code : 79339

Date of Examination : 29-04-2024

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 the following :**

   a) Misc-en-place

   b) ODC

   c) MICE

   d) Furnishing Fixture

   e) Buffets

   f) Cold Buffet

   g) Cultural events

   h) Kitchen Stewarding

   i) Inventory

   j) Types of Glassware.

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SECTION-B

2. What are the steps involved in planning and operating various F&B outlets?
3. What do you understand by Menu Planning?
4. Enlist some duties & responsibilities of Banquet Department.
5. What are the key factors for best event management?
6. Discuss the importance of Record Maintaining in Kitchen Stewarding.

SECTION-C

7. Explain in deep detail about the concept of MICE.
8. Discuss the various steps involved in planning and operating various F&B Outlets.
9. Discuss the various types of buffets in detail.

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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 : 04-05-2024

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) Hue

   b) Sill

   c) Reduce in waste management

   d) Terrazzo

   e) Furniture

   f) Value

   g) Composting

   h) Cleaning agents

   i) Carpets

   j) Guest supplies.

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SECTION-B

2. Discuss the factors kept in mind while selecting carpets.

3. Explain the process garbage segregation.

4. What is the role of housekeeping in green properties?

5. Explain different types of eco-friendly cleaning agents used in ecotels.

6. Discuss water conservation in housekeeping operations.

SECTION-C

7. Differentiate between incandescent and fluorescent lighting.

8. Explain the procedure of certifying ecotels.

9. Discuss the new property countdown.

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Total No. of Pages : 02

Total No. of Questions : 09

BHMCT (Sem.–6)

PRINCIPLES OF MANAGEMENT

Subject Code : BHMCT-609-18

M.Code : 79345

Date of Examination : 09-05-2024

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) Management as profession

   b) Unity of command

   c) Strategic planning

   d) Scalar chain

   e) Departmentation

   f) Ego needs

   g) Organisational structure

   h) Leadership styles

   i) Line & Staff Authority

   j) Stages of team building.

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SECTION-B

2. What are the functions of Management? Discuss the nature & scope of management.
3. Illustrate F.W Taylor's contributions to the field of management.
4. What is the role of planning in an organisation? Explain the process of planning.
5. Explain the process of Decision Making? What are different techniques of decision making?
6. What do you mean by Organizing? Differentiate between formal and informal organization.

SECTION-C

7. Compare & contrast Maslow's need hierarchy theory & Herzberg's theory of motivation.
8. Discuss the process & types of control.
9. Write a detailed note on Transactional Analysis.

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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 : 07-05-2024

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) Forcemeat

   b) Pate

   c) Terrine

   d) Galantine

   e) Salad

   f) Dressing

   g) Garnish

   h) Seasoning

   i) Herbs

   j) Spices.

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SECTION-B

2. Discuss the role of Larder for a Kitchen department.
3. What do you understand by Charcuterie?
4. How Cures and Marinades are important for Cold Kitchen?
5. Discuss the duties and responsibilities of a Larder Chef.
6. Classify different types of Sandwiches.

SECTION-C

7. Discuss the importance of Fruit and Vegetable Display.
8. Explain the importance of Forcemeats in Larder Kitchen.
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 : 12-06-2024

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 Tequila.

   b. Give 4 brand names of Flavoured Vodka.

   c. Why Up selling is important?

   d. Define Spirit.

   e. What are Bitters? Give two examples.

   f. What is Garnish? Give examples.

   g. What are different categories of Liqueurs?

   h. Define Mis-en-Scene.

   i. Why licences are important for a Bar.

   j. Write any 4 closing duties of a Bartender.

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SECTION-B

2. Define Patent Still with a diagram.

3. Give names of two Green coloured liqueurs with base and flavour.

4. Define Bar and its different parts.

5. What are Aperitifs? Give its type and brands.

6. *The Bartender is a Sales person*. Discuss.

SECTION-C

7. Describe the production process of Whisky.

8. Enlist & explain Attributes of a Bartender.

9. Draw and briefly explain any 10 Bar equipments.

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

Total No. of Questions : 09

BHMCT (Sem.–4,5)

FOOD & BEVERAGE CONTROL AND MANAGEMENT

Subject Code : BHMCT509-18

M.Code : 78555

Date of Examination : 14-05-2024

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) Meat Tag

   b) POS

   c) Yield

   d) S.P.S.

   e) Forecasting

   f) LIFO

   g) Standard recipe

   h) IKT

   i) Bin card

   j) Cashiers Sales Summary.

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SECTION-B

2. Write down the objectives of cost control.
3. Discuss the importance of standard portion size and equipment used.
4. Write down the job description of receiving personnel.
5. What are the various methods of purchasing?
6. Explain why location and security of storage facility is important.

SECTION-C

7. Why hygiene and cleanliness plays a vital role for the food storage area?
8. What all equipments are required during receiving? Write their uses too.
9. What are the points to be considered for purchasing beverage?

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Roll No. [ ][ ][ ][ ][ ][ ][ ][ ][ ][ ]

Total No. of Pages : 02

Total No. of Questions : 09

BHMCT (Sem.–1)

FRONT OFFICE FOUNDATION-I

Subject Code : BHMCT-105-18

M.Code : 75139

Date of Examianation:18-12-2024

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) YWCA

   b) Cabana

   c) Tourism

   d) Franchise hotels

   e) Standalone

   f) FHRAI

   g) Bell desk

   h) Studio

   i) FOM

   j) Motel

SECTION-B

2. Explain in detail the different functions of bell desk.

3. What is a hotel? Write a note on evolution of Hotel Industry around the world.

4. Explain classification of hotels on the basis of clientele.

5. Give ten essential personality traits of a front office staff.

6. Translate into English :

   a) Vingt

   b) Mardi

   c) l' été

   d) Avril

   e) Quatre

SECTION-C

7. List the different sections of front office and briefly explain the activities of each section.

8. What are supplementary accommodations? Explain them in detail.

9. Define the Timeshare hotels. How are they different from hotel business?

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.

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Total No. of Questions : 09

Total No. of Pages : 02

BHMCT (Sem.–1)

FOOD PRODUCTION FOUNDATION – I

Subject Code : BHMCT-101-18

M.Code : 75135

Date of Examination:20-12-2024

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) Roasting

   b) Creaming

   c) LPG

   d) Commis

   e) Bouquet Garni

   f) Sauces

   g) Thick Soup

   h) Aroma

   i) Thickening Agents

   j) Raising Agents

SECTION-B

2. Write short notes on HACCP.

3. Explain duties and responsibilities of Executive Chef.

4. Differentiate between Boiling and Poaching.

5. Discuss the importance of sauces in food preparation.

6. What is shortening? Discuss various types of Shortenings.

SECTION-C

7. Classify Sauces. Discuss its importance in food preparation.

8. Briefly explain various methods of cooking.

9. What is Salad? Classify Salads and explain 4 basic parts of salad.

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.

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Total No. of Pages : 02

Total No. of Questions : 09

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

ACCOMODATION OPERATIONSI

Subject Code BHMCT-107-18

M.Code : 75141

Date of Examination: 23-12-2024

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. Dutch Wife

   b. Seamstress

   c. Lanai

   d. Sewage Pollution

   e. Termites

   f. Guest Loan items

   g. Eye for detail

   h. MOS

   i. Threshold levels

   j. 2 examples of periodic cleaning tasks

SECTION-B

2. Explain the design features that simplify cleaning with examples.

3. Explain, how housekeeping and maintenance department co-ordinate?

4. Draw a hierarchy chart of Housekeeping department in a small hotel.

5. Give the detailed procedure of cleaning a Guest elevator and banquet hall.

6. Give the duties and responsibilities of GRA.

SECTION-C

7. Give the areas in the room/bathroom, where the following supplies are kept:

   a. Laundry bag

   b. Stationery Folder

   c. Dental kit

   d. For your care kit

   e. Shower Gel

   f. EL Safe

   g. Holy Bible

   h. Bath robe

   i. Gargle glass

   j. Dutch wife

8. Name any 5 pests found in hotels. Give their areas of infestation and Measures to control them.

9. Discuss with examples the various personality traits required by a housekeeping personnel.

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.

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Total No. of Pages: 02

Total No. of Questions : 09

BHMCT (Sem.–1)

FOOD AND BEVERAGE SERVICE FOUNDATION-I

Subject Code : BHMCT-103-18

M.Code : 75137

Date of Examination: 16-01-2025

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) Transport Catering

   b) Cutlery

   c) Bar

   d) Dummy waiter

   e) Stimulating Beverage

   f) Sommelier

   g) Vending machine

   h) Q.S.R

   i) Mise-en-place

   j) Serviette

SECTION-B

2. List any five factors to be kept in mind for selection of Cutleries.

3. Explain the Duties and Responsibility of a Steward.

4. Differentiate between Commercial Catering and Welfare Catering.

5. Draw a Layout of a Pantry.

6. Differentiate between Coffee Shop and Speciality Restaurant.

SECTION-C

7. Discuss the Attributes of a Waiter.

8. Describe the Inter Department relationship between food and beverage with other department of a hotel.

9. Classify Non-Alcoholic Beverages with suitable examples.

NOTE : Disclosure of identity by writing mobile number or making 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.–1)

FOOD AND BEVERAGE SERVICE FOUNDATION-I

Subject Code : BHMCT-103-18

M.Code : 75137

Date of Examination: 16-01-2025

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) Transport Catering

   b) Cutlery

   c) Bar

   d) Dummy waiter

   e) Stimulating Beverage

   f) Sommelier

   g) Vending machine

   h) Q.S.R

   i) Mise-en-place

   j) Serviette

SECTION-B

2. List any five factors to be kept in mind for selection of Cutleries.

3. Explain the Duties and Responsibility of a Steward.

4. Differentiate between Commercial Catering and Welfare Catering.

5. Draw a Layout of a Pantry.

6. Differentiate between Coffee Shop and Speciality Restaurant.

SECTION-C

7. Discuss the Attributes of a Waiter.

8. Describe the Inter Department relationship between food and beverage with other department of a hotel.

9. Classify Non-Alcoholic Beverages with suitable examples.

NOTE : Disclosure of identity by writing mobile number or making passing request on any page of Answer sheet will lead to UMC against the Student.

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Total No. of Questions : 09

BHMCT (Sem.–1)

FRONT OFFICE FOUNDATION-I

Subject Code : BHMCT-105-18

M.Code : S75139

Date of Examination : 18-01-2025

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) Itinerary

   b) List 5 Indian brands of Hotel.

   c) Rack Rate

   d) Duties and responsibilities of Concierge.

   e) Write months of year in French.

   f) Role of Tour operators.

   g) Supplementary Accommodation.

   h) Timeshare hotels

   i) Why EPABX is installed in hotels?

   j) Hierarchy of Front Office Department.

SECTION-B

2. Define Tourism. What are the types of tourism?

3. Draw a neat format of bell desk and write at least 5 roles of bell boy.

4. Inform about various members who constitute the hotel classification committee.

5. Write down minimum 10 equipments used in the front office departments.

6. Briefly answer the role of sections of the Front Office department.

SECTION-C

7. Draw a neat organization chart of Front office department of a large hotel.

8. **Differentiate between:-**

   a) Timeshare and Condominium hotels.

   b) Chain Hotels and Referral Chain.

9. Draw a neat layout of Front Office department informing about all sections.

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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 : S75135

Date of Examination: 20-01-2025

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) Renewable energy

   b) Fossil fuel

   c) LPG

   d) Broth

   e) Consommé

   f) Marinate

   g) Thickening agent

   h) Bouillon

   i) Caesar salad

   j) Dressing

SECTION-B

2. What is the purpose of the Kitchen Brigade system in professional kitchens?

3. What are the key differences between broth-based and cream-based soups?

4. What are some popular types of salad dressings?

5. Discuss the various types of fuel used for cooking, highlighting their characteristics?

6. What is some common thickening agents used in cooking?

SECTION-C

7. Discuss the evolution of culinary techniques and traditions throughout history, highlighting key developments and their impact on modern cuisine?

8. What are the key differences between dry-heat cooking methods (such as grilling and roasting) and moist-heat cooking methods?

9. What are the various methods of cooking eggs and how does each method impact the texture, flavor and nutritional value of the eggs?

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

Total No. of Questions : 09

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

ACCOMODATION OPERATIONS/I

Subject Code BHMCT/107/18

M.Code : S75141

Date of Examination: 24-01-2025

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) Linoleum Floors

   b) Spring Cleaning

   c) Guest supplies

   d) Amenities

   e) EPNS

   f) Grubs

   g) Abrasives

   h) Nigh Supervisor

   i) Rexene

   j) Chamois

SECTION-B

2. Briefly discuss various traits of housekeeping personnel.

3. What are the hygiene and safety factors in cleaning?

4. Describe the preventive measures for pest control.

5. Draw a labeled layout of housekeeping department.

6. Write the uses of abrasives.

SECTION-C

7. Explain the inter-departmental relationship of housekeeping department with front office and accounts department.

8. Elaborate the standard supplies and amenities that are placed in guest room.

9. Write the role of housekeeping in guest satisfaction and repeat business.

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

Total No. of Questions : 09

Total No. of Pages : 02

BHMCT (Sem.–5)

FOOD & BEVERAGE CONTROL AND MANAGEMENT

Subject Code : BHMCT-509-18

M.Code : 78555

Date of Examination : 25-11-2024

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) Meat tag

   b) Standard yield

   c) Daily receiving book

   d) Transfer notes

   e) Blind receiving

   f) Bin card

   g) Forecasting

   h) Economical order quantity

   i) Invoice

   j) Cash and carry

SECTION-B

2. How does storing materials play a major role in controlling process?

3. Write down the factors to be considered for fixing selling price.

4. Write the main characteristics of an ideal dry storage area.

5. Explain the importance of purchasing in F&B Control.

6. Discuss records maintained in receiving department.

SECTION-C

7. Write note on production control and explain various standards maintained to produce a consistent product.

8. What is Standard Purchase Specification? Draw a format of standard purchase specification for a whole chicken.

9. Define and explain the elements of cost.

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

Total No. of Questions : 09

Total No. of Pages : 02

B.H.M.C.T. (Sem.–5)

ACCOMMODATION OPERATIONS & MANAGEMENT

Subject Code : BHMCT507-18

M.Code. : 78553

Date of Examination : 28-11-2024

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) Job Allocation

   b) Duty Roaster

   c) Non Recycled Inventory

   d) Buffer Stock

   e) Bin Card

   f) Domestic Bursar

   g) Challenges faced by a Mall Housekeepers

   h) Class B Fire

   i) Fire Drill

   j) On the job training

SECTION-B

2. Describe the frequency schedules for cleaning different areas in a hotel.

3. Explain the steps involved in the budget process.

4. What are the different methods of buying used in purchasing systems?

5. How does housekeeping in hospitals differ from that in hotels?

6. Describe the guidelines that should be followed when hiring contract services for the housekeeping department.

SECTION-C

7. What are performance and productivity standards in housekeeping and how are they established and monitored?

8. What are some common housekeeping tasks in residential establishments, and how do these tasks differ from those in hotels?

9. How should hotel staff handle the situation if a guest dies in their room? What is the process for notifying the authorities and the guest's family members?

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Total No. of Questions : 09

Total No. of Pages : 02

BHMCT (Sem.–5)

FRONT OFFICE OPERATIONS AND MANAGEMENT

Subject Code : BHMCT505-18

M.Code. : 78551

Date of Examination : 02-12-2024

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. Concierge

   b. Understay

   c. Master Key

   d. GDS

   e. Upselling

   f. Rooms Revenue

   g. Forecasting

   h. Left Luggage

   i. Safe Deposit Box

   j. Meta Search Engine

SECTION-B

2. Write short note on latest security measures used in hotels.
3. Explain equipment used in Bell Desk.
4. Explain online selling methods used in hotels.
5. What is forecasting? How it is helpful in front office operations?
6. Explain key control procedure adopted in hotels.

SECTION-C

7. Explain in detail the forecasting techniques used in front office.
8. Write a detailed note on handling of emergency situations in hotels.
9. Discuss in detail the sales techniques for hotel rooms.

NOTE : Disclosure of Identity by writing Mobile No. or Marking of passing request on any paper of Answer Sheet will lead to UMC against the Student.

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

Total No. of Questions : 09

BHMCT (Sem.–5)

LARDER & KITCHEN PRACTICES

Subject Code : BHMCT501-18

M.Code : 78547

Date of Examination : 05-12-2024

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) Mettwurst

   b) Hot Dog

   c) Pastillage

   d) Artificial casings

   e) Bacon

   f) Gammon

   g) Truffle

   h) Zakuski

   i) Crudites

   j) Bone Saw

SECTION-B

2. **Write short notes on (any two) :**

   a) Pate

   b) Terrine

   c) Roulade

3. What are brines and marinades?

4. **Write short notes on (any two) :**

   a) Salami

   b) Gallantines

   c) Canapes

5. *'Aspic plays a very important role in cold kitchen'*. Explain the statement.

6. What is chaud-froid? Explain its classification.

SECTION-C

7. What are the various types of sandwiches? Explain in detail about bookmaker and croquet monsieur.

8. What is larder? Explain the various preparations prepared in larder section in detail.

9. Define Charcuterie. What do you understand by sausage? Mention about various sausage casings and explain any one in brief.

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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 : 10-12-2024

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) Bitters

   b) Liqueurs

   c) Molasses

   d) Juniper

   e) Cognac

   f) Agave Plant

   g) Corkage

   h) Germination

   i) Under Bar

   j) Cointreau

SECTION-B

2. Explain in detail various methods of distillation.

3. What are the various styles of Scotch whisky?

4. Write any five Opening and Closing duties of a bar tender.

5. How personal hygiene and health do play an important role for bar tenders?

6. List any five brands of Vermouth.

SECTION-C

7. '*Cognac is the best brandy*'. Explain the statement with the help of manufacturing process of cognac. Give four brands of Cognac.

8. Draw a neat diagram of a dispense bar and list 10 equipment essential for a bar.

9. Define Liqueurs. Explain the manufacturing process of liqueurs and name four liqueurs with base, flavour and country of origin.

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.

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Total No. of Pages : 02

Total No. of Questions : 09

BHMCT (Sem.–7)

FACILITY PLANNING

Subject Code : BHMCT709-18

M.Code : 90765

Date of Examination : 25-11-2024

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 note on :**

   a) Event

   b) SWG

   c) Floor area

   d) Network crashing

   e) Atrium

   f) FSI

   g) Built-up area

   h) Circulation

   i) Layout

   j) HVAC.

SECTION-B

2. What are the general features, facilities and services essential for being classified as a five star hotel?

3. Mention the utility of flow process diagram in connection with SLP.

4. Discuss the various facilities to be provided for differently abled guest in a hotel.

5. List the factors to be kept in mind while designing the hotel.

6. **Write short note on any ONE of the following :**

   a) Work flow of store department

   b) Importance of kitchen stewarding department

   c) Standard purchase specification of Work table with sink.

SECTION-C

7. Explain the factors that affect layout and design of a commercial kitchen.

8. Suggest energy saving actions for Housekeeping & Kitchen department.

9. a) Give a comparative analysis of CPM and PERT.

   b) Using the information given below, develop a network diagram and identify the critical path:

Activity	Predecessor Activity	Time estimate (weeks)
A	———	4
B	———	3
C	A	2
D	A	7
E	B	6
F	C	4
G	D,E	2

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Total No. of Questions : 09

Total No. of Pages : 02

BHMCT (Sem.–7)

PRINCIPLES OF MARKETING

Subject Code : BHMCT705-18

M.Code : 90761

Date of Examination : 28-11-2024

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. Marketing

   b. Price

   c. Advertising

   d. Publicity

   e. Demographic Segmentation

   f. Skimming Pricing

   g. Wholesaler

   h. Importance of labeling

   i. Market Targeting

   j. Market positioning.

SECTION-B

2. Write a note on Promotion mix.

3. Explain the role of wholesaler in marketing.

4. Advantage and disadvantage of Personal Selling.

5. Describe the Marketing Concept.

6. Differentiate between Selling and Marketing.

SECTION-C

7. Discuss the various stages of product Life Cycle.

8. Write a detailed note on various pricing method.

9. Explain the elements of Marketing Mix for Services.

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Total No. of Questions : 09

BHMCT (Sem–7)

FINANCIAL MANAGEMENT

Subject Code : BHMCT706-18

M.Code : 90762

Date of Examination : 02-12-2024

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. **Answer briefly :**

   a. Profit Maximization

   b. Capital budgeting

   c. Cash flow *vs* Net profit

   d. Average Rate of Return

   e. Goals of financial management

   f. Explain the techniques of time value of money

   g. IRR Vs NPV

   h. Explain the three key activities of financial manager

   i. Explain the techniques of time value of money

   j. Meaning of fund in cash flow statement and fund flow statement.

SECTION-B

2. How is a fund flow statement prepared? Explain using imaginary figures.

3. Write a detailed note on short term sources of finance.

4. Write a detailed not on approaches in working capital management.

5. What is weighted Average cost of capital (WACC)? How it is calculated? What is the rationale behind its usage?

6. Determine the future value at the end of 5 years of the following series of payment at 5% rate of interest:

   At the end of 1st year = Rs. 1,000

   2nd year =Rs. 2,000

   3nd year = Rs. 3,000

   4th year = Rs. 4,000

   5th year = Rs. 5,000

SECTION-C

7. What do you mean by Financial planning? Write it detail its scope.

8. Write a detailed note on techniques of capital budgeting.

9. From the following balance sheets of JCT Ltd. As on 31.03.2020 and 31.03.2021 prepare a Cash Flow statement:

Liabilities	31.03.2020	31.03.2021	Assests	31.03.2020	31.03.2021
Share Capital	95,000	1,30,000	Fixed Assests	80,000	120,000
Profit & Loss Account	10,000	20,000	Current Assests	35,000	55,000
Current Liabilities	15,000	20,000	Misc. Expenses	10,000	5000
Proposed Dividend	5,000	10,000			
Total	**1,25,000**	**1,80,000**	**Total**	**1,25,000**	**1,80,000**

Additional Information :

a) During the year Rs. 5000 depreciation was charged on fixed Assets.

b) A piece of machinery included in fixed assets costing Rs. 1000 on which depreciation charged was 400 was sold for Rs. 500.

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Total No. of Pages : 02

Total No. of Questions : 09

BHMCT (Sem.–7)

ENTREPRENEURSHIP

Subject Code : BHMCT707-18

M.Code : 90763

Date of Examination : 05-12-2024

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) Solo operators

   b) Active partners

   c) Manufacturing Entrepreneur

   d) NABARD

   e) Enterprise

   f) Large Scale Industries

   g) Stimulatory phase

   h) Crowdfunding

   i) BEP

   j) Feasibility study

SECTION-B

2. Enumerate the various barriers in the way of entrepreneurship.

3. Critically examine the role of agencies in promoting the development of SSIs.

4. Discuss the role of IDBI in developing entrepreneurship.

5. What are the objectives of MSME in entrepreneurship?

6. Explain different types of Entrepreneurs.

SECTION-C

7. What do you mean by small scale industries? What are the steps to be taken to start small scale industries?

8. Enumerate the role of institutions/schemes in entrepreneurial development.

9. Discuss various Entrepreneurial development programs.

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Total No. of Pages : 02

Total No. of Questions : 09

BHMCT (Sem.–7)

FOOD & BEVERAGE SERVICE MANAGEMENT

Subject Code : BHMCT701B/18

M.Code : 90746

Date of Examination : 10-12-2024

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) Allocation of tables

   b) Mise-en-scene

   c) Butler service

   d) Carving

   e) Flambe trolleys

   f) Cost Analysis

   g) Hospital Catering

   h) Visual Merchandising

   i) Performance Appraisal

   j) Butler.

SECTION-B

2. What kind of attitude and behavior a waiter should carry during busy hotel operations?

3. Write a short note on Airline catering.

4. Why it is necessary to give periodic training to the staff of various outlets in a five star hotel?

5. **Write a short note on (any two) :**

   a) Apparel Merchandising

   b) Signage Merchandising

   c) Brand Merchandising.

6. Enumerate on the various aspects of function catering.

SECTION-C

7. Enlist and explain the various Visual Merchandising techniques used in hospitality Industry.

8. Enumerate on the Basic policies related to Food and Beverage Management in hotels and Quality Restaurants.

9. Discuss the various advantages and disadvantages of Gueridon service. Discuss in detail the Carving and flambé service.

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.

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Total No. of Pages : 02

Total No. of Questions : 09

BHMCT (Sem–7)

FOOD PRODUCTION MANAGEMENT

Subject Code : BHMCT701A-18

M.Code : 90745

Date of Examination : 10-12-2024

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) Squash

   b) Gum Paste

   c) Food preservation

   d) Food hygiene

   e) Modelling

   f) Dehydration

   g) Organic foods

   h) Sustainable food

   i) Cloud kitchen

   j) Medicinal properties of herbs

SECTION-B

2. Discuss at least 10 types of herbs and their therapeutic properties.
3. Explain various non-chemical food preservation techniques.
4. What is slow food movement, how it has contributed to the sustainability of the food?
5. Explain importance of food presentation in your own words.
6. How transportation and logistics plays vital role in food industry?

SECTION-C

7. Discuss evolution of food in modem era.
8. Explain HACCP and its contribution to keep our food safe.
9. How bread display in the buffet, increase look of the centre piece?

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.

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Total No. of Questions : 09

Total No. of Pages : 02

BHMCT (Sem–7)

FRONT OFFICE MANAGEMENT

Subject Code : BHMCT701C-18

M.Code : 90747

Date of Examination : 12-12-2024

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) Quality certification

   c) Capital budget

   d) Demand forecasting

   e) High balance accounts

   f) CRM

   g) LIFO

   h) Revenue management

   i) Budget

   j) Achievement factor

SECTION-B

2. List the measures to control cash in a hotel.

3. Identify the steps in complaint handling process.

4. Explain the channels of distribution in hotel industry.

5. What are the different types of purchasing systems?

6. Explain the steps in budgetary control.

SECTION-C

7. Illustrate the latest trends and practices followed in Front office to provide quality guest services.

8. Describe various elements of revenue management.

9. Write an essay on *" Rooms Division Income statement"*.

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.

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Total No. of Questions : 09

Total No. of Pages : 02

BHMCT (Sem.–7)

INTERIOR DECORATION

Subject Code : BHMCT703D/18

M.Code : 90756

Date of Examination : 13-12-2024

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. Noise Reduction Coefficient

   b. Standard Colours

   c. Tint

   d. Dado

   e. Drapery

   f. Rhythm

   g. Greek Oblong

   h. Sub Floor

   i. Vinyl Flooring

   j. Distemper.

SECTION-B

2. What are the characteristics of a wall covering?

3. Explain the dimensions of colour.

4. What are semi-hard floorings? Explain its types and uses.

5. What is chromotherapy? Explain its application.

6. Discuss the making of carpets with an appropriate diagram.

SECTION-C

7. What are the factors to be kept in mind while planning to buy flooring? Explain with examples.

8. Explain the use of elements of design in hotels with examples.

9. **How would you clean and maintain the following:**

   a. Leather wall covering.

   b. Carpet flooring.

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.

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Total No. of Pages : 02

Total No. of Questions : 09

BHMCT (Sem.–7)

TANDOOR-PRINCIPLE CONCEPT AND APPLICATION

Subject Code : BHMCT703A-18

M.Code : 90753

Date of Examination : 16-12-2024

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 the following :**

   a) Protective cothing

   b) Spicing agent

   c) Tandoor

   d) Use of Tenderizers.

   e) Fuel types

   f) Thermostat

   g) Basting

   h) Accompaniments

   i) Dry Heat Method

   j) Rubs.

SECTION-B

2. Describe in detail about different types of tandoor.

3. Describe ingredients used in tandoori cooking.

4. Explain the procedure of cleaning of Tandoor as well as disposal of fuel residue.

5. Explain the techniques to control the temperature of tandoor.

6. Describe in detail about different rubs that is used extensively in Tandoori cooking also tell in detail about its types and uses.

SECTION-C

7. What are the techniques by which Tandoor is prepared?

8. Write down the standard related to various garnishes and plate presentation in tandoori cookery.

9. "*Tandoor is the backbone of the Indian cuisine*". Justify the statement.

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 Questions : 09

Total No. of Pages : 02

BHMCT (Sem.–7)

TOUR AND TRAVEL MANAGEMENT

Subject Code : BHMCT703C-18

M.Code : 90755

Date of Examination : 18-12-2024

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. Tourism

   b. Outbound Tourism

   c. Special Interest Tourism

   d. Tour Brochure

   e. Escorted Tour

   f. FIT

   g. Tour Operator

   h. PATA

   i. IATO

   j. Religious Tourism

SECTION-B

2. What are the factors affecting the Tour Formulations?

3. What is the significance of Package Tour?

4. What is Alternative Tourism? Explain in brief.

5. Write a brief note on UNWTO.

6. Discuss the strategies for marketing Outbound Tours.

SECTION-C

7. What are the roles and functions of Travel Trader Associations in the Tourism Industry? Discuss contribution of TAAI in tourism industry.

8. What is the meaning of Tour Itinerary? Explain various types of Tour Itinerary.

9. Develop a Tour Marketing Plan.

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

Total No. of Pages : 02

Total No. of Questions : 09

BHMCT (Sem–7)

EVENT MANAGEMENT

Subject Code : BHMCT703B/18

M.Code : 90754

Date of Examination : 22-12-2024

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. Event committee

   b. Publicity

   c. C's of an event

   d. Negotiations

   e. Core people

   f. Elements of an event

   g. Evacuation

   h. Trade shows

   i. Incentive travel

   j. Sporting events.

SECTION-B

2. Discuss in brief planning of a religion event.

3. List down the benefits of event planning.

4. Write short note on sponsorships.

5. What is the role of publicity & media in event planning?

6. What are the skills required to be successful event planner?

SECTION-C

7. What do you mean by event planning? List different types of events.

8. Discuss the 5c's of an event management in detail.

9. Discuss how promotional activities help in making an event successful?

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.