

Roll No.

Total No. of Questions : 09

Total No. of Pages : 02

MHMCT (Sem.-2)
FOOD PRODUCTION OPERATION-II
Subject Code : MHM-201-18
M.Code : 76019
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 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. List all mother sauces.
 - b. Define SPS and its significance.
 - c. List all the parts of egg.
 - d. List quantities of ingredients used for bread making using 1 Kg Refined Flour.
 - e. What is the use of various types of Roux in soups?
 - f. List 1 derivative sauce of each roux based mother sauce.
 - g. List various types of fats in bread making.
 - h. Write a breakfast continental menu of 4 star hotels.
 - i. Define stock.
 - j. List 3 oily and 3 white fish varieties.



SECTION - B

2. Write a note upon principles of bread making.
3. What is standard purchase specification for purchasing a fish?
4. Explain how LIFO and FIFO is used in breakfast cookery.
5. Write a recipe of brown stock.
6. What are the various proprietary sauces? List them with their uses.

SECTION - C

7. What are the various Mother Sauces? Give 2 derivatives of each mother sauce with their ingredients.
8. Write a recipe of Consommé in a neat recipe structure and indenting for 10 pax. Calculate cost per portion.
9. What are the various types of methods of cooking eggs? Discuss all.

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MHMCT (Sem.-2)

FOOD AND BEVERAGE SERVICE OPERATION-II

Subject Code : MHM-202-18

M.Code : 76020

Date of Examination : 19-05-2025

Time : 3 Hrs.

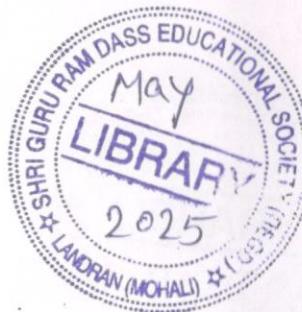
Max. Marks : 60

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SECTION - A

1. Explain in 1-2 lines :
 - a. Espresso
 - b. Styles of serving steaks.
 - c. Breakfast rolls
 - d. Café' complet
 - e. Russian service
 - f. Farineux
 - g. Differentiate between Sparkling & Still mineral water.
 - h. Californian menu
 - i. Differentiate between carte du jour and Plat du jour.
 - j. Voucher



SECTION - B

2. Explain the Processing of coffee.
3. Explain in detail Triplicate KOT checking system.
4. Illustrate the American Breakfast with suitable menu.
5. List and describe any five special checks used in a restaurant.
6. How will you treat old age guest in a restaurant?

SECTION - C

7. Plan a five course Table d' hôte continental menu and draw cover for the same.
8. Define Service. Enumerate on various styles of food service followed in catering industry with their merits and demerits.
9. Explain manufacturing process of Tea and enlist different types of Tea.

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MHMCT (Sem.-2)

FRONT OFFICE OPERATION FOUNDATION-II

Subject Code : MHM-203-18

M.Code : 76021

Date of Examination : 22-05-2025

Time : 3 Hrs.

Max. Marks : 60

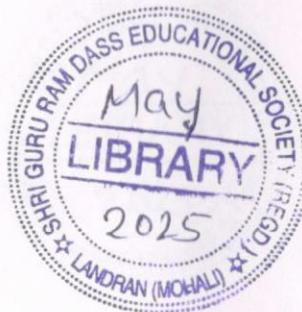
INSTRUCTIONS TO CANDIDATES :

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SECTION - A

1. Define the terms :

- a) CVGR
- b) PMS
- c) Up-selling techniques
- d) Types of Guest profiles.
- e) Postings
- f) Hotel Day
- g) City Ledger
- h) Front Office Operation
- i) Vouchers
- j) Guest Folio



SECTION - B

2. What is the role of Key Control System in guest safety and security in hotels?
3. What is GDS? Write a note.
4. Brief about the types security in the hotel.
5. Write down the importance of night audit process.
6. What are the various interfaces to the PMS?

SECTION - C

7. Write various methods used for rooms selling techniques emphasizing upon the various sources of reservations to which rooms are sold.
8. Define Night Auditing. Explain the step by step process of Night Auditing.
9. Write down the major functions of various Front Office software applications.

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MHMCT (Sem.-2)
ACCOMMODATION OPERATION - II
Subject Code : MHM-204-18
M.Code : 76022
Date of Examination : 26-05-2025

Time : 3 Hrs.

Max. Marks : 60

INSTRUCTIONS TO CANDIDATES :

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

SECTION - A

1. Define the following :

- a) What is sanitization?
- b) Who do you call a pest?
- c) Define first aid.
- d) What are public areas?
- e) What is turn down service?
- f) What are amenities?
- g) What is dry cleaning?
- h) Waste disposal
- i) Stain removal
- j) What is security?



SECTION - B

2. Discuss the eco-friendly waste disposal methods used by the hotels.
3. Explain in detail the different stages of wash cycle.
4. Discuss the various points you would consider while selecting linen for the hotel.
5. Explain the lost and found procedure with format.
6. Write note on fire prevention.

SECTION - C

7. Draw a neat layout of a linen room and explain the step-by-step activities of linen room.
8. Write the cleaning and upkeep of public areas in detail.
9. What is tailor room and write the function of tailor room in detail?

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MHMCT (Sem.-2)
ACCOUNTING FOR MANAGERS
Subject Code : MHM-205-18
M.Code : 76023
Date of Examination : 29-05-2025

Time : 3 Hrs.

Max. Marks : 60

INSTRUCTIONS TO CANDIDATES :

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SECTION - A

1. Write briefly :

- a) Define Journal.
- b) What are subsidiary books?
- c) What are Compound entries?
- d) What are prepaid expenses?
- e) What is Petty cash book?
- f) What are outstanding expenses?
- g) What is depreciation?
- h) Differentiate between Journal and Ledger.
- i) What is voucher system?
- j) What is an accounting process?



SECTION - B

2. Pen down the advantages of subsidiary books.
3. What is cash book? Pen down the types of cash book with suitable examples.
4. Discuss the need and uses of subsidiary books.
5. Differentiate between sale book and sales account.
6. Differentiate between Trading and profit & loss account.

SECTION - C

7. Define Accounting. Discuss the Generally accepted Accounting Principles with suitable examples.
8. From the following balances obtained from the accounts of Mr. Rajeev Kumar. Prepare the Trading and Profit & Loss Account.

Particulars	Rs.	Particulars	Rs.
Stock on April 01, 2021	8,000	Bad debts	1,200
Purchases for the year	22,000	Rent	1,200
Sales for the year	42,000	Discount (Dr.)	600
Wages	2,500	Commission paid	1,100
Salaries & Wages	3,500	Sales Expenses	600
Advertisement	1,000	Repairs	600

Value of stock on 31st March, 2022 is 4500.

9. What is trial balance? Pen down the errors revealed and errors not revealed by trial balance.

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MHMCT (Sem.-2)
RESEARCH METHODOLOGY
Subject Code : MHM-206-18
M.Code : 76024
Date of Examination : 03-06-2025

Time : 3 Hrs.

Max. Marks : 60

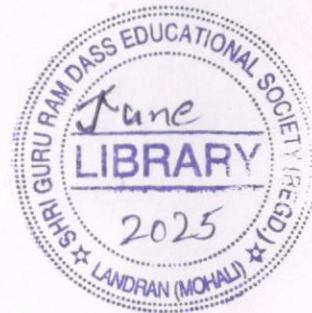
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SECTION - A

1. Write briefly :

- a) Define research and state its objectives.
- b) Differentiate between research methods and research methodology.
- c) List and briefly explain two types of research.
- d) Why is research significant in academic and practical fields?
- e) What is a research process? Outline its basic steps.
- f) Explain the term "research design".
- g) List two important characteristics of a good sample design.
- h) Mention any two techniques used to define a research problem.
- i) Describe one primary data collection method.
- j) What is Chi-square analysis?



SECTION - B

2. Discuss the various types of research designs and their importance.
3. Describe the major steps involved in selecting a sampling design.
4. Explain the differences between a questionnaire and a schedule.
5. What are the essential features of a good research design?
6. Describe the procedure for hypothesis testing and its role in forecasting.

SECTION - C

7. Analyze the criteria of good research, detailing common problems faced by researchers and how they can be addressed.
8. Discuss the procedure for hypothesis testing, with a flow diagram, and explain its significance in revenue forecasting for the hotel industry.
9. Elaborate on the steps of data analysis, interpretation and report presentation in research, specifically for hotel management purposes.

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