

Total No. of Questions : 09

Total No. of Pages : 02

MHMCT (Sem.-4)
ENTREPRENEURSHIP DEVELOPMENT

Subject Code : MHM402-18

M.Code : 77965

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. Write briefly :
- Define Entrepreneurship.
 - What is Project Report?
 - What is DIC?
 - What is EDP?
 - What is a business strategy?
 - What is nice play?
 - What is networking?
 - What are the qualities of an entrepreneur?
 - What is meant by franchising?
 - What is SSI?



SECTION - B

2. Explain the various classifications of Entrepreneurs.
3. Discuss the role of EDP's and its relevance and achievements.
4. Discuss the various functions of entrepreneurship.
5. Discuss the strategic approaches in changing economic scenario for small scale entrepreneurs.
6. Discuss the role of commercial banks in entrepreneurial development.

SECTION - C

7. Discuss the functions of an entrepreneur and the factors affecting entrepreneurship.
8. Explain in detail the following entrepreneurial development agencies and their roles :- NSIC, IDBI, IFCI & DIC.
9. Prepare a project report by highlighting the marketing, financial, operation and people feasibility.

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

MHMCT (Sem.-4)
BAR MANAGEMENT
Subject Code : MHM406B-18
M.Code : 78021
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. Define the term :

- a. What are the types of bars? Mention one example for each.
- b. List any three important equipment used in a bar.
- c. Mention two factors influencing the choice of bar location.
- d. Define mocktails and provide one example.
- e. What is the role of garnish in cocktails?
- f. Name two popular shooters and their base ingredients.
- g. Explain the term "aromatized wine" and provide an example.
- h. What are the storage requirements for wine?
- i. List two common vine diseases affecting wine production.
- j. Mention two food and wine pairings.



SECTION - B

2. Discuss the different licenses required for operating a bar, highlighting their importance.
3. Explain the process and techniques involved in making layered cocktails.
4. Describe the classification of wines and provide examples of still, sparkling and fortified wines.
5. Analyze the role of atmosphere and décor in creating a bar's identity.
6. Explain the concept of food and wine harmony, with examples of specific pairings.

SECTION - C

7. Elaborate on the history, methods and preparation techniques of cocktails and mocktails, including popular recipes.
8. Discuss the wines of South Africa, Australia and the USA, comparing their unique features and production styles.
9. Write a detailed note on bar management terminology, focusing on its relevance to food and beverage operations.

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.

MHMCT (Sem.-4)
ORGANIZATIONAL BEHAVIOUR

Subject Code : MHM-403-18

M.Code : 77966

Date of Examination: 23-05-2025

Time : 3 Hrs.

Max. Marks : 60

INSTRUCTIONS TO CANDIDATES :
1. SECTION A is COMPULSORY.

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 "Organizational Behaviour" and explain its significance.
 - b. Mention two functions of managers in an organization.
 - c. What is the systems approach for understanding organizations?
 - d. Define "Learning" and name two theories of learning.
 - e. What is "perceptual error"? Provide one example.
 - f. Briefly describe the process of communication.
 - g. Define "personality" and list two determinants of personality.
 - h. What are "values"? Mention two types of values.
 - i. Define "group dynamics" and its importance in organizations.
 - j. What is the Johari Window in interpersonal relationships?



SECTION - B

2. Explain the historical evolution of organizational behavior, highlighting key milestones.
3. Discuss the factors influencing perception and the concept of the self-fulfilling prophecy.
4. Analyze the process of communication, including common barriers and gateways to effective communication.
5. Describe the nature, causes, effects and management of stress in organizational settings.
6. Differentiate between groups and teams, providing examples and discussing their role in organizations.

SECTION - C

7. Elaborate on the concept of motivation, discussing key theories of motivation such as Maslow's hierarchy of needs and Herzberg's two-factor theory.
8. Write a detailed note on leadership, including its definition, key factors and major theories.
9. Analyze group decision-making processes and explain how group behaviour evolves over different stages of development.

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.

Total No. of Questions : 09

Total No. of Pages : 02

MHMCT (Sem.-4)

BAKERY MANAGEMENT

Subject Code : MHM406A-18

M.Code : 77969

Date of Examination : 04-06-2025

Time : 3 Hrs.

Max. Marks : 60

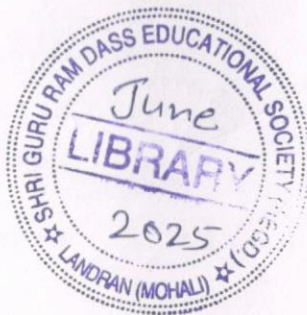
INSTRUCTIONS TO CANDIDATES :

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. Define the term :

- a) Choux paste
- b) Recipe of 1 ltr Vanilla Ice-cream.
- c) Royal Icing
- d) Knock back
- e) Differentiate between Double cream and Whipping cream.
- f) Invert Sugar
- g) Flaky pastry
- h) Parline
- i) Differentiate between Swiss meringue and Italian meringue.
- j) Differentiate between White chocolate and Dark chocolate.



SECTION - B

2. Differentiate between Still frozen dessert and Churn frozen dessert.
3. State the importance of fat or shortening in making pastries.
4. Differentiate Natural bread improver and Chemical bread improver.
5. Write short note on laminated Pastries.
6. Differentiate between Icings and Toppings.

SECTION - C

7. The Aztecs and Mayons gave the word cocoa, which was considered to be gift from God. Enumerate the steps and processes in making chocolate.
8. Classify frozen desserts. Write the methods of preparing Ice-cream.
9. Write the role of yeast in fermentation and conditioning in dough.

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.

