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

Total No. of Questions : 09

BHMCT (Sem.–3)

# FRONT OFFICE OPERATION-III

Subject Code : BH-207

M.Code : 14534

Date of Examination : 08-06-2026

Time : 3 Hrs.  Max. Marks : 30

**INSTRUCTIONS TO CANDIDATES :**

1. **SECTION-A is COMPULSORY consisting of TEN questions carrying ONE mark each.**
2. **SECTION-B contains FIVE questions carrying $2^1/_2$ (Two and Half) marks each and students have to attempt any FOUR questions.**
3. **SECTION-C contains THREE questions carrying FIVE marks each and students have to attempt any TWO questions.**

## SECTION - A

1. **Write briefly :**

   a) Guest Account

   b) POS

   c) Ledger

   d) Allowance

   e) Zero-Out

   f) Credit Limit

   g) Folio

   h) Early Departure

   i) Room Status Update

   j) Late Charge



## SECTION-B

2. Give the departure procedure for FIT.

3. Explain the methods of guest account settlements.

4. Explain advantages of express check-out facility.

5. Differentiate between guest account and non-guest account.

6. Explain with suitable example the concept of charge privilege.

## SECTION-C

7. Draw the format of Foreign Currency Exchange Certificate.

8. With help of examples, explain account transfer transaction.

9. What precautions will you take while preparing guest bills?

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Total No. of Questions: 09

BHMCT (Sem.–3)

# FOOD AND BEVERAGE CONTROL

Subject Code: BH-211

M.Code: 14536

Date of Examination: 10-06-2026

Time: 3 Hrs. Max. Marks: 30

**INSTRUCTIONS TO CANDIDATES:**

1. SECTION-A is COMPULSORY consisting of TEN questions carrying ONE mark each.
2. SECTION-B contains FIVE questions carrying $2^1/_2$ (Two and Half) marks each and students has to attempt any FOUR questions.
3. SECTION-C contains THREE questions carrying FIVE marks each and students have to attempt any TWO questions.

## SECTION - A

1. **Write short notes on :**

   a) EOQ

   b) Blind Receiving

   c) Credit Note

   d) Standard Portion Size

   e) Carrying Cost

   f) Centralized Purchasing

   g) Cashier's Summary Sheet

   h) Malpractices in the receiving department

   i) KOT

   j) Meat Tag



## SECTION - B

2. Explain types of food purchase methods.
3. Write a note on storing control and its objectives.
4. Discuss the role of receiving clerk in hotel operations.
5. Explain the concept of matching cost with sales.
6. Describe the significance of proper location and security of a storage facility.

## SECTION-C

7. Explain purchasing procedures in hotels with suitable examples.
8. Discuss standard recipe and standard costing with objectives.
9. Explain inventory control techniques and their importance in F&B operations.

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BHMCT (Sem.-3)

# HOTEL ACCOUNTANCY

Subject Code : BH-213

M.Code : 14537

Date of Examination : 12-06-2026

Time : 3 Hrs. Max. Marks : 30

**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 FIVE marks each and students have to attempt any TWO questions.**

## SECTION-A

**I. Write short notes on :**

a) What is uniform hotel accounting system?

b) What is Apportionment?

c) What is statutory audit?

d) What is meant by allocation of expenses?

e) What is meant by departmental accounting?

f) What is income statement?

g) What is internal control?

h) What is need of balance sheet?

i) What is meant by internal auditing?

j) What comes under schedule 1 & 2?



## SECTION-B

2. Discuss the need and importance of uniform hotel accounting system.
3. Discuss in detail the various revenue generating department of the hotel.
4. Pen down steps in fixing the room rate under uniform system of accounting.
5. Pen down the contents of balance sheet under uniform system.
6. Discuss the two main revenue producing and non-revenue departments of a hotel.

## SECTION-C

7. Pen down the contents of balance sheet under uniform system and departmental income statement with schedules.
8. Discuss the characteristics, implementation and review of internal control.
9. What is meant by allocation of expenses. Discuss advantages, drawback and basis of allocation with example.

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Total No. of Questions: 09

BHMCT(Sem.–3)

## FOOD & BEVERAGE SERVICE-III

Subject Code: BH-205

M.Code :14533

Date of Examination: 15-06-2026

Time: 3 Hrs.

Max. Marks: 30

**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 FIVE marks each and students have to attempt any TWO questions.

### SECTION-A

1. **Write short notes on:**

a) Vermouth

b) Distillation

c) Dosage

d) Palomino

e) Alcohol

f) Ageing

g) Proof

h) Tonic wine

i) Aromatized wines

j) Rose wine



### SECTION - B

2. List few wines of Algeria and South Africa.

3. What do you understand by Still wines.

4. Write in few lines about Faults in Wines.

5. What do you understand about Viticulture?

6. Discuss types of Yeast use in Producing Wines.

### SECTION-C

7. Classify different types of Fermented Alcoholic Beverages?

8. Discuss the production of Sparkling Wines.

9. Explain the wine regions of France.

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BHMCT (Sem.–3)

# FOOD PRODUCTION THEORY–III

Subject Code : BH-203

M.Code : 14532

Date of Examination: 17-06-2026

Time : 3 Hrs.

Max. Marks : 30

**INSTRUCTIONS TO CANDIDATES :**

1. SECTION-A is COMPULSORY consisting of TEN questions carrying ONE mark each.
2. SECTION-B contains FIVE questions carrying $2^1/_2$ (Two and Half) marks each and students has to attempt any FOUR questions.
3. SECTION-C contains THREE questions carrying FIVE marks each and students have to attempt any TWO questions.

## SECTION - A

**1. Write short notes on :**

a) Define volume feeding.

b) What is indenting?

c) Define menu planning.

d) What is institutional catering?

e) Define central production unit.

f) What is portion size?

g) Define mobile catering.

h) What is equipment maintenance?

i) Define off-premises catering.

j) What is nutritional requirement?

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## SECTION-B

2. Explain principles of indenting for volume feeding.

3. Write short notes on equipment required for mass feeding.

4. Discuss problems associated with institutional catering.

5. Explain menu planning for industrial workers.

6. Write a note on storage in quantity food production.

## SECTION-C

7. Explain types of institutional and industrial catering in detail.

8. Discuss menu planning for different categories (schools, hospitals, transport).

9. Explain off-premises catering with its problems and solutions.

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**BHMCT (Sem.–3)**

# ACCOMMODATION OPERATION-I

**Subject Code: BH-209**

**M.Code: 14535**

**Date of Examination: 20-06-2026**

**Time: 3 Hrs.** **Max. Marks: 30**

**INSTRUCTIONS TO CANDIDATES:**

1. **SECTION-A is COMPULSORY consisting of TEN questions carrying ONE mark each.**
2. **SECTION-B contains FIVE questions carrying $2^1/_2$ (Two and Half) marks each and students has to attempt any FOUR questions.**
3. **SECTION-C contains THREE questions carrying FIVE marks each and students have to attempt any TWO questions.**

## SECTION - A

1. **Describe in brief:**

a) Par Stock

b) LIFO

c) Linen Chute

d) Thread Count

e) Hemming

f) Linen Tagging

g) Laundry Valet

h) Thread Spools

i) One to One exchange

j) Monogramming



## SECTION-B

2. Discuss the factors to be considered while planning the layout of a linen room.

3. What is "Par Stock." Why is it essential to maintain an optimum par level?

4. What are the advantages of providing uniform to staff?

5. List the various tools and equipment used in a sewing room.

6. How does sewing room helps in cost saving and linen lifecycle management?

## SECTION-C

7. 'A housekeeper's uniform must prioritize movement over fashion.' Discuss this statement.

8. Categorize the different types of linen handled by Linen Room? Also, explain key factors a Housekeeper must consider when choosing fabrics for guestroom's linen?

9. Describe the various procedures used to control linen and prevent loss in a hotel.

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BHMCT (Sem.–3)

# FOOD SAFETY & CONTROL

Subject Code: BH-215

M.Code: 14538

Date of Examination: 23-06-2026

Time: 3 Hrs. Max. Marks: 30

**INSTRUCTIONS TO CANDIDATES:**

1. SECTION-A is COMPULSORY consisting of TEN questions carrying ONE mark each.
2. SECTION-B contains FIVE questions carrying $2^1/_2$ (Two and Half) marks each and students have to attempt any FOUR questions.
3. SECTION-C contains THREE questions carrying FIVE marks each and students have to attempt any TWO questions.

## SECTION A

1. **Write short notes on:**

   (a) Nutrients.

   (b) Hazard.

   (c) Carbohydrates.

   (d) Fats.

   (e) Minerals.

   (f) Additives.

   (g) Amoeba.

   (h) Black rot.

   (i) Infection.

   (j) Enzymes.



## SECTION B

2. How is food safety important for us?
3. Briefly explain the basic principles of food preservation.
4. What do you understand about parasites?
5. Discuss the role of fermentation in alcoholic beverages.
6. Classify different types of bacteria.

## SECTION C

7. Explain what is food contamination?
8. Discuss common diseases caused by food-borne pathogens.
9. Elaborate the beneficial role of microorganisms in bakery.

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**BHMCT (Sem.–3)**

# APPLICATIONS OF COMPUTERS

**Subject Code: BH-201**

**M.Code: 14531**

**Date of Examination: 25-06-2026**

**Time: 3 Hrs.** **Max. Marks: 30**

**INSTRUCTIONS TO CANDIDATES:**

1. **SECTION-A is COMPULSORY consisting of TEN questions carrying ONE mark each.**
2. **SECTION-B contains FIVE questions carrying $2^1/_2$ (Two and Half) marks each and students has to attempt any FOUR questions.**
3. **SECTION-C contains THREE questions carrying FIVE marks each and students have to attempt any TWO questions.**

## SECTION-A

1. **Answer briefly:**

a) WAN

b) Hubs

c) Window NT

d) Twisted

e) Server

f) Star network

g) Ethernet

h) Network Interface Card

i) Fibre Optics

j) Arcnet



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## SECTION – B

2. How to insert an object in the slide?

3. Describe network configuration hardware.

4. Explain the steps in setting up a slide show.

5. Describe the steps in making a simple presentation.

6. What is network software?

## SECTION – C

7. Write an essay on types of network topology.

8. Describe different types of networks.

9. Explain the steps in creating an organizational chart in a power point slide.

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