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

Total No. of Pages :02

Total No. of Questions: 09

BHMCT (Sem.–2)

FOOD SCIENCE AND NUTRITION-II

Subject Code: BH-102

M.Code :14516

Date of Examination: 11-05-2026

Max. Marks: 30

Time: 3 Hrs.

INSTRUCTIONS TO CANDIDATES:

1. SECTION-A is COMPULSORY consisting of TEN questions carrying ONE mark each.
2. SECTION-B contains FIVE questions carrying $2\frac{1}{2}$ (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) Food Processing

b) RDA

c) Factors affecting meal planning

d) Enzymatic browning

e) Role of emulsifying agent

f) Name one sensory attribute of food

g) Balanced Diet

h) Fast food

i) Effect of cooking on vitamins

j) Preservation

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SECTION-B

2. Explain the importance of three food group system while planning meals.
3. Discuss in detail, the various types of Non-Enzymatic browning.
4. Write various methods of food quality assessment.
5. Explain the application of colloids in food preparation.
6. Write the effect of cooking on nutritive value of various foods.

SECTION-C

7. Explain new trends in the food service industry with reference to nutrition and health.
8. What are Emulsions? Write a note on their types.
9. Explain the role of balanced diet for healthy living.

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Total No. of Pages :02

Total No. of Questions : 09

BHMCT (Sem.–2)

ACCOUNTS – II

Subject Code :BH-106

M.Code :14518

Date of Examination: 19-05-2026

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. **Answer briefly:**

a) Define BRS.

b) What are Capital Expenditure?

c) What is closing stock?

d) What are outstanding expenses?

e) What are revenue expenditures?

f) What is cash book?

g) What is Depreciation?

h) What is bank overdraft? How is it shown in BRS?

i) What is trial balance?

j) What is Deferred Revenue Expenditure.

SECTION-B

2. Define Trial Balance. State any two objectives.

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3. Differentiate between trading, P&L account and balance sheet.
4. Prepare Trading and Profit & Loss Account from the following:
   - Opening stock: 10,000
   - Purchases: 50,000
   - Sales: 80,000
   - Wages: 5,000
   - Salaries: 6,000
   - Rent: 4,000
   - Closing stock: 15,000
   - Freight: 1,000
5. Pen down the format of Bank Reconciliation Statement with dummy figures.
6. From the following, identify Capital and Revenue items:
   a) Legal expenses for purchase of land
   b) Painting of office building
   c) Cost of raw materials
   d) Advertisement expenses
   e) Cost of furniture

SECTION-C

7. Discuss the reasons for differences in passbook and cash book balances with suitable examples.
8. Discuss the errors revealed and errors not revealed by trial balance.
9. Explain in detail the concept of Capital Expenditure and Revenue Expenditure, highlighting their differences and accounting treatment.

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Total No. of Questions : 09

BHMCT (Sem.–2)

HOUSEKEEPING-II

Subject Code : BH-114

M.Code : 14522

Date of Examination : 30-05-2026

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 the following :**

a) Key Card

b) VIP4

c) Front of the house

d) Facade

e) Crib

f) E-Key

g) SB

h) Solid Stuffed mattress

i) Guest loan items

j) Porch

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SECTION-B

2. Enlist the supplies provided in the wardrobe of the guestroom.
3. Explain the step-by-step procedure for daily cleaning of public area washrooms.
4. Explain any 5 space-saving beds.
5. Describe how the housekeeping department co-ordinates with the Security department.
6. Write a note on computerised card keys.

SECTION-C

7. Describe how the Housekeeping department co-ordinates with the Front office for the smooth functioning of hotel operations?
8. Discuss in detail the significance of the following with the help of a format:

   (a) Room Occupancy Report

   (b) Call Register
9. What are guest special requests? What is the procedure for handling them by the housekeeping department?

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Total No. of Questions: 09

Total No. of Pages : 02

BHMCT (Sem.–2)

FOOD & BEVERAGE SERVICE–II

Subject Code: BH-112

M.Code: 14521

Date of Examination: 31-05-2026

Time: 3 Hrs.

Max. Marks: 30

INSTRUCTION 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) Cover

   b) Brunch

   c) Green Tea

   d) Brand name of tonic water

   e) Maduro

   f) Menu

   g) Filter coffee

   h) KOT

   i) Cocoa

   j) Accompaniments for roasted turkey

SECTION - B

2. Explain the manufacturing process of coffee.
3. List the types of meals with an example of each.
4. Differentiate between Mise-en-place and Mise-en-scene.
5. What are the objectives of Menu Planning?
6. Describe different types of Breakfast.

SECTION-C

7. Illustrate courses of menu with examples from each course.
8. Classify Non-Alcoholic beverages.
9. Write an essay on KOT Control System.

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BHMCT (Sem.–2)

FOOD PRODUCTION-II

Subject Code: BH-110

M.Code: 14520

Date of Examination: 02-06-2026

Time: 3 Hrs. Max. Marks: 30

INSTRUCTION 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) Brunoise.

   (b) Carotene.

   (c) Fumet.

   (d) Mise-en-place.

   (e) Beurre manié.

   (f) Liaison.

   (g) Barding.

   (h) Goujon.

   (i) Lecithin.

   (j) Choux pastry.

SECTION B

2. List the precautions to be taken in preparing stocks.
3. Define sauce and explain the mother sauces.
4. Write the recipe of 1 litre of consommé brunoise.
5. List down and briefly explain the use of eggs in culinary preparation.
6. Differentiate between round and flat fish.

SECTION C

7. Draw a labelled diagram for cuts of pork.
8. Enlist the steps of making choux pastry and give five classical products of choux pastry.
9. Discuss the effect of heat on vegetables.

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BHMCT(Sem.–2)
FRONT OFFICE -II
Subject Code:BH-116
M.Code: 14523
Date of Examination: 03-06-2026

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 note on:**

a) Guaranteed Reservation

b) Upselling

c) Amendments

d) Channels of Reservation

e) Pre-Registration

f) Mail handling

g) Guest history Card

h) Travel desk

i) Overbooking

j) FIT

SECTION-B

2. Explain the importance of the reservation department as the "hub of hotel sales"?
3. Differentiate between Non-Automatic & Fully Automatic registration systems?
4. Describe the procedure followed at bell desk for a Guest arrival?
5. How would a Front office associate handle guest complaint effectively?
6. What is hospitality desk? List any two functions of this desk?

SECTION-C

7. Explain the complete process of receiving a VIP guest?
8. Discuss the coordination of Front office with other departments of the hotel.
9. Discuss the room selling techniques used by front office staff to maximize revenue?

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Total No. of Questions : 09

BHMCT (Sem.–2)

HOTEL ENGINEERING-II

Subject Code : BH-118

M.Code : 14524

Date of Examination : 04-06-2026

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 student 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) Latent heat

   b) Recycling

   c) Class B fire

   d) Contract maintenance

   e) Fire triangle

   f) Humidification

   g) Slide Projector

   h) Foam type fire extinguisher

   i) Ozone layer depletion

   j) LCD

SECTION-B

2. Discuss the circumstances under which equipment are replaced.
3. List down the care and cleaning precautions of a PC.
4. Explain methods of extinguishing fires.
5. Write a short note on a window-type air conditioner and briefly explain its preventive maintenance.
6. Enlist techniques of controlling liquid waste pollution adopted by hotels.

SECTION-C

7. Differentiate between vapour compression refrigeration systems and vapour absorption refrigeration systems.
8. List and briefly explain various sensors used in different locations of a hotel.
9. Illustrate the procedure for inviting and processing tenders.

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