Roll No. [ ] [ ] [ ] [ ] [ ] [ ] [ ] [ ] [ ] [ ] [ ] Total No. of Pages :02

Total No. of Questions : 09

BHMCT(Sem.–4)

FOOD AND BEVERAGE PRODUCTION- IV

Subject Code :BH-202

M.Code : 14544

Date of Examination: 09-05-2026

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. **Write short notes on :**

   a) Define regional Indian Cuisine.

   b) List any two factors affecting eating habits in India.

   c) Identify one raw material commonly used in South Indian cuisine.

   d) Name any one community known for its distinctive cuisine in India.

   e) State one characteristic of Hyderabadi cuisine.

   f) Give one example of Indian Bread.

   g) Mention one Indian sweet popular in any traditional cuisine.

   h) Define the term réchauffé.

   i) Identify one method of food preservation.

   j) State the role of any one ingredient in royal icing.

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SECTION-B

2. Explain the heritage of Indian cuisine with suitable examples.
3. Describe the historical background of Gujrati cuisine.
4. Discuss the importance of equipment and fuel in regional cookery.
5. Outline the principles of réchauffé in food preparation.
6. Explain the role of gelatin in gum paste preparation.

SECTION-C

7. Compare the location, raw materials, and cooking style of south Indian and Bengali cuisines.
8. Examine the features of Awadhi and Hyderabadi cuisines and their historical influences.
9. Describe the methods of making gum paste and explain its uses in bakery and patisserie.

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Roll No. [ ][ ][ ][ ][ ][ ][ ][ ][ ][ ] Total No. of Pages :02

Total No. of Questions : 09

BHMCT(Sem.–4)

FOOD & BEVERAGE SERVICE-IV

Subject Code :BH-204

M.Code :14545

Date of Examination:12-05-2026

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 briefly :

a) Distillation

b) IMFL

c) Jigger

d) Blended Whiskey

e) Grenadine Syrup

f) Cocktail

g) Juniper Berries

h) Muddler

i) Kahlua

j) Blue Agave

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SECTION-B

2. Explain Pot still distillation with neat diagram.
3. Write the recipe of screwdriver and the method of preparation.
4. Explain the production of Brandy.
5. Write down the various bar equipment's.
6. Explain the different systems of measuring proof.

SECTION-C

7. What do you know by aperitifs? Name any five aperitifs.
8. Name any five liqueurs, their base and country of origin.
9. Elucidate the manufacturing process of Irish Whisky.

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Total No. of Questions: 09

BHMCT (Sem.–4)

ACCOMMODATION OPERATION-II

Subject Code: BH-206

M.Code: 14546

Date of Examination: 15-05-2026

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. **Write short notes on:**

(a) Security measures (Accommodation)

(b) Procedure to handle key thefts

(c) Choosing floorings

(d) Sub floors

(e) Selection points (Carpets)

(f) Size of carpet

(g) Types of wall coverings

(h) Pelmet

(i) Commercial laundry

(j) Stain removal

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SECTION-B

2. Explain the different types of keys used in the H.K. department.
3. Discuss the classification of floor finishes based on their characteristics.
4. What are the advantages and disadvantages of using carpets in hotels?
5. Discuss the 'Principles of design as applied to flower arrangement'.
6. Explain the stages in the wash cycle during industrial laundering.

SECTION-C

7. Elaborate on the various 'Security' aspects in Accommodation Operations, including measures adopted by different hotels and handling lost property.
8. Describe 'Flower arrangement in Hotels', including the equipment and material required, conditioning of plant material, and various styles of flower arrangements.
9. Explain the comprehensive 'Laundry' process, including the flow process of industrial laundering (OPL), laundry equipment and machines, layout, agents, and dry cleaning.

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Total No. of Pages :02

Total No. of Questions : 09

BHMCT (Sem.–4)

FRONT OFFICE-IV

Subject Code : BH-208

M.Code : 14547

Date of Examination : 18-05-2026

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. **Answer the following :**

   a) Key Rack

   b) Message Slip

   c) Safe Deposit Boxes

   d) Wake Up Call

   e) Paging

   f) Credit Limit

   g) VIP

   h) Master Key

   i) Room Status Update

   j) Travellers Cheque

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SECTION-B

2. What are the different types of mails received by the hotel?
3. What are the qualities of a telephone operator?
4. Enlist the functions of night audit.
5. Explain the importance of security systems in hotels.
6. Draw the format of a Message Slip.

SECTION-C

7. Explain credit control measures adopted in a hotel for guest accounts.
8. How will you handle a fire emergency in a five-star hotel?
9. Give the procedure for handling foreign exchange at the front office.

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Total No. of Questions: 09

BHMCT (Sem.–4)

PRINCIPLES OF MANAGEMENT

Subject Code: BH-210

M.Code: 14548

Date of Examination: 21-05-2026

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 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 Management

b) Routine Decision

c) Upward Communication

d) Tactical decision

e) Outsourcing

f) Formal organisation

g) MBO

h) Strategic planning

i) Delegation

j) Importance of staffing

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SECTION - B

2. Write a short note on the communication flow in an organisation.
3. Elaborate on the significance of planning.
4. List and describe types of decisions.
5. What are the various control techniques commonly used in business organisations?
6. Who is a manager? Explain the role of a manager in an organization.

SECTION – C

7. Management is regarded as an art by some, a science by others. In light of the statement, explain the nature, scope and importance of management.
8. Describe the various bases of departmentation. Do you agree with the view that there is no single best way of departmentation applicable to all organisations? if so, explain the reasons?
9. "Organising creates the framework needed to reach a company's objectives and goals". Elucidate this statement.

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Total No. of Questions: 09

BHMCT (Sem.–4)

FOREIGN LANGUAGE (FRENCH)-I

Subject Code: BH-212

M.Code: 14549

Date of Examination: 23-05-2026

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 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. Traduisez en anglais:

   a) Fromage

   b) Bonjour

   c) Merci Beaucoup

   d) Pas de problème

   e) Oui monsieur

   f) Sure et Certain

   g) C'est possible!

   h) Pommes

   i) Cafe

   j) Beurre

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SECTION-B

2. Faites l'accord avec des adjectives:

   i. Les gateaux sont (beau).

   ii. Ces femmes sont tres (joli).

3. Formez les questions des responses:

   i. Oui, je vais au restaurant.

   ii. Non, je ne suis pas Chef.

4. Ecrivez le pluriel:

   i. Oeuf

   ii. Champagnion

5. Completez avec les articles<< le, la, les, l' >>:

   i. ____ freres

   ii. ____ homme

6. Utilisez les mots dans une phrase:

   i. Je vous prie

   ii. Ne inquiete pas

SECTION-C

7. Conjugez les verbes:

   i. Avoir (present)

   ii. Etre (present)

8. Cherchez le contraire:

   i. Belle

   ii. Aimer

9. Traduisez en française:

   i. Yes Sir, we have cookies.

   ii. Good evening Madam.

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Total No. of Questions: 09

BHMCT (Sem.–4)

TOURISM MANAGEMENT

Subject Code: BH-214

M.Code: 14550

Date of Examination: 25-05-2026

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 briefly:**

a) UNESCO

b) FIT

c) Group tour

d) Cordelia Cruise

e) Accommodation

f) Thomas & Cook

g) Business hotels

h) Leisure Tourism

i) Eco Resort

j) Seasonal Destination with example

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SECTION – B

2. Discuss the major changes and developments in travel and tourism during the 19th century.
3. What do you understand by international tourism?
4. Discuss new trends in the travel industry.
5. Write a short note on rural tourism.
6. Briefly list the factors that stimulate the growth of tourism.

SECTION – C

7. Write an essay on P.A.T.A., highlighting its contribution to the global tourism system.
8. What do you understand by intangible services? List goods and services of the tourism industry.
9. Tourism is an amalgam of various industries. Discuss this statement with reference to the different sectors of the tourism industry.

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Total No. of Pages :02

Total No. of Questions : 09

BHMCT (Sem.–4)

HYGIENE & SANITATION

Subject Code :BH-216

M.Code :14551

Date of Examination : 29-05-2026

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 briefly :

a) Define Hygiene.

b) List two causes of food poisoning.

c) Identify one example of food borne disease.

d) State one characteristic of moulds.

e) Give one use of yeast in food preparation.

f) Name any two sources of bacterial contamination.

g) Mention one example of high-risk food.

h) State the purpose of temperature control in food safety.

i) Identify one method of pest control in kitchens.

j) Write one benefit of waste disposal.

SECTION-B

2. Explain the role of hygiene in catering industry.
3. Describe the importance of personal hygiene for food handlers.
4. Illustrate how bacteria can be transferred during food preparation.
5. Discuss the significance of temperature control in preventing food spoilage.
6. Outline the basic principles for safe storage of food.

SECTION-C

7. Analyze the importance of hygienic food handling in preventing food contamination.
8. Explain the procedures involved in cleaning and disinfecting kitchen premises and equipment.
9. Evaluate the role of cleaning agents such as detergents, abrasives and disinfectants in maintaining kitchen hygiene.

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