

February – March 2024
Bachelor of Hotel Management (BHM) (4 Y. D. C.) Main / Repeat Examination

First Semester
FOOD PRODUCTION

Time 3 Hours]

[Max. Marks 105

Note : Attempt any five questions. All questions carry equal marks.

1. Draw the Kitchen Organization Chart of a Large Hotel and explain duties and responsibilities of an Executive Chef. 21
2. Explain the various points a Food Handler needs to keep in mind for maintaining good personal hygiene. Discuss the attitude and behaviour required in a Professional Kitchen. 14+7=21
3. How are Vegetables classified ? Discuss the effects of heat on vegetables. Give atleast two examples of each type of Vegetables. 5+7+9=21
4. What do you understand by the term "Fond de Cuisine" ? Explain the components of Stock and list the precautions to be kept in mind for preparing a good stock. 4+12+5=21
5. Distinguish between Stock and Soup. Classify Soup with examples. Write the recipe for preparing two litres of Minisfrone Soup. 4+10+7=21
6. Classify and describe Sauce with atleast two derivatives of each. Explain the thickening agents used in Sauce. 15+6=21
7. Briefly explain the various methods of Coding. List the points to be kept in mind while Poaching Fish. 14+7=21
8. Write short notes on any three of the following :
 - (a) Types of Cream.
 - (b) Production of Cheese.
 - (c) Modern Methods of Coding.
 - (d) Leavening Agents.
 - (e) Garnishes and Accompaniments. 3×7=21

February – March 2024
Bachelor of Hotel Management (BHM) (4 Y. D. C.) Main / Repeat Examination

I Semester
FOOD AND BEVERAGE SERVICE

Time 3 Hours]

[Max. Marks 105

Note : Section A is compulsory. Attempt any five questions from Section B.

Section A

1. Explain the following term :

- | | | | |
|------------------|------------------|--------------------|----------------|
| (a) ABC | (b) Carte d'jour | (c) Brasserie | (d) Footedware |
| (e) Chef-de-rank | (f) Supper | (g) Slip Cloth | (h) Hi-ball |
| (i) Off-Menu | (j) Bain Marie | (k) Tea-Cloth | (l) Sorbet |
| (m) Service Gear | (n) Café-Simple | (o) Mise-en-place. | |

15×1=15

2. Fill in the blanks :

- (a) The size of the cover is
- (b) Capacity of glassware measured in
- (c) is the accompaniments of fruit platter.
- (d) French Service is also known as
- (e) Cyclic Menu is followed in a ..?
- (f) Full form of K. O. T. is
- (g) Barker is also known as
- (h) Full Plate is also known as and
- (i) Capacity of beer mug is
- (j) Size of the Napkin is

10×1=10

Section B

- 3. Explain in brief Food & Beverage Outlet. Also name three Indian and three International Brands of Restaurant. 16
- 4. (a) Why Food & Beverage Service Department coordinate with Front Office and House Keeping Department ? 10
- (b) Write the Attributes of Waiter. 6
- 5. Explain different types of Menu. Also mention their advantages and disadvantages. 16
- 6. Sketch Table Layout for an English Breakfast Menu. What are the rules of Service at Table ? 16
- 7. Enlist and discuss the various ancillary areas of F & B Service Department. 16
- 8. Draw the organization chart of Specialty Restaurant. Also explain duties and responsibilities of F & B Restaurant Manager. 16
- 9. (a) Explain different types of Room Services. 8
- (b) Draw the Hierarchy of Room Service and also explain duties of Room Service Attendant. 6

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Bachelor of Hotel Management (BHM) (4 Y. D. C.) Main / Repeat Examination

First Semester
HOTEL HOUSEKEEPING

[Max. Marks 105]

Time 3 Hours]

Note : Attempt any five questions. All questions carry equal marks.

1. (a) Explain the Cooperation and Co-ordination of Housekeeping with different Departments of the Hotel. 11
 (b) Describe the duties and responsibilities of an Executive Housekeeper.
 OR
 Explain the duties and responsibilities of a Floor Supervisor and GRA (Guest Room Associate). 10

2. Write short notes on the following :
 (a) Areas of Cleaning.
 (b) Lost and Found with Format. 7×3=21
 (c) Services and facilities offered by various Hotels. 11

3. (a) Write the step-by-step cleaning procedure in detail of a Checkout Room. 11
 (b) Write in brief about the following :
 (i) Turndown Service. 5×2=10
 (ii) Second Service. 21

4. Explain in detail about the different manual equipments used in Housekeeping. 21
 OR
 Explain in brief :
 (a) Vacuum Cleaners / Machines.
 (b) Maintenance and Storage of Equipments. 7×3=21
 (c) Selection criteria for Cleaning Equipments. 21

5. Describe in detail the classification of various Cleaning Agents used in Housekeeping. 21

6. (a) Explain the following terminologies :
 (i) Vanity Unit (ii) Mitre (iii) Turn Down Service
 (iv) Crib (v) Due-out (vi) Stay Over
 (vii) Sleeper (viii) Double Locked (ix) Spotting 11×1=11
 (x) Sleep Out.

- (b) Describe the following Rooms in one line :
 (i) Lanai (ii) Cabana (iii) Parlour (iv) Studio
 (v) Adjoining (vi) Efficiency (vii) Pent House (viii) Duplex 10×1=10
 (ix) Suite (x) Hospitality.

Roll No.
100 -/1/-15

OB-64

February – March 2024
Bachelor of Hotel Management (BHM) (4 Y. D. C.) Main / Repeat Examination

I Semester
FRONT OFFICE OPERATION

Time 3 Hours]

[Max. Marks 105

Note : Attempt any seven questions. All questions carry equal marks.

1. Define a Hotel. Clarify and categorize Hotel on different basis.
2. "Front office is considered to be the life line of hotel." Explain.
3. Write short notes on the following :
 - (a) Duties and Responsibilities of Front Office Manager.
 - (b) Bell Captain.
 - (c) Conceirge.
 - (d) Night Auditor.
4. Draw an organization chart of Front Office Department (Medium Size Hotel).
5. Write short notes on any three of the following :
 - (a) Types of CRS used in Hotel Industry.
 - (b) Types of Hotel Room.
 - (c) No Show.
 - (d) Locker facility at Front Office.
6. Explain Whitney System of Reservation and how is it different from Traditional Technique.
7. Explain the Room Cancellation Procedure and Charges levied on it.
8.
 - (a) What are Group Reservation ?
 - (b) What do you understand by the term Rooming List ?
9. How to prepare a Arrival List and Movement List of Guest ?

Roll No.
100 -/1/-5

February – March 2024
Bachelor of Hotel Management (BHM) (4 Y. D. C.) Main / Repeat Examination

First Semester
FRENCH

[Max. Marks 45]

Time 3 Hours]

Note : All questions are compulsory.

- | | | | | |
|----|--|------------|-------------|-----------------|
| 1. | Presentez-vous. | | | 5 |
| 2. | Ecrivez votre journee typique. | | | 5 |
| 3. | Conjuguez au verbes. (any 5) | | | |
| | (a) Aimer | (b) Finir | (c) Parler | (d) Venir |
| | (e) Vendre | (f) Savoir | (g) Tenir. | 5 |
| 4. | Mettez au verbes convenable : (any six) | | | |
| | (a) Je (parler) francais. | | | |
| | (b) Nous (manger) le gateau. | | | |
| | (c) Vous (vendre) votre maison. | | | |
| | (d) Ils (aller) a Paris. | | | |
| | (e) Tu (etre) indien ? | | | |
| | (f) Elle (apprendre) danser. | | | 3 |
| | (g) Manuel (dire) bonjour au professeur. | | | |
| 5. | Ecrivez les nationalities : (any 5) | | | |
| | (a) India | (b) France | (c) Germany | (d) Spain |
| | (e) Pakistan | (f) USA | (g) Japan. | 10 |
| 6. | Ecrivez les professions : | | | |
| | (a) Advocate | (b) Actor | (c) Nurse | (d) Fish Monger |
| | (e) Dentist | (f) Writer | (g) Pilot. | 7 |
| 7. | Changez au negative : (any 5) | | | |
| | (a) Tu as le stylo. | | | |
| | (b) Vous commencez le devoir. | | | |
| | (c) M.et Mme Verma sont en France. | | | |
| | (d) Denis regarde la tele. | | | |
| | (e) Il est gentil. | | | |
| | (f) Je finis mes repas. | | | 5 |
| | (g) Il a une voiture. | | | |
| 8. | Quelle heure est-il ? (any five) | | | |
| | (a) 12h45 | (b) 01h10 | (c) 10h20 | (d) 00h40 |
| | (e) 17h15 | (f) 00h15 | (g) 11h25. | 5 |

Roll No.
100 -1/-5

OB-66

February – March 2024
Bachelor of Hotel Management (BHM) Examination

I Semester
COMPUTER APPLICATION

Time 3 Hours]

[Max. Marks 70

Note : Attempt all questions. All questions carry equal marks.

1. Explain the classification of Computers with their characteristics.
2. Write the features of Generation of Computers from 1st to 5th Generations.
3. Explain popular Operating Systems with their importance.
4. Compare and contrast :
 - (a) Master and Transaction File.
 - (b) Primary and Secondary Memory.
5. Explain the features and working of any one Application Software used for Hotel Management.
6. (a) Explain the following DOS Commands :
 - (i) md (ii) ren (iii) copy con (iv) rd(b) Explain the features of various Programming Languages available for Hotel Management Systems.
7. (a) What is Computer Network ? How it is helpful for Hotel Management Systems ?
(b) Which method of organizing data : File Oriented OR Database Oriented Approach is suitable for Hotel Management Systems and why ?

Roll No.
100 -11/-15

OB-67

February – March 2024

Bachelor of Hotel Management (BHM) (4 Y. D. C.) Main / Repeat Examination

I Semester
ACCOUNTS

Time 3 Hours]

[Max. Marks 45

Note : Question no. one is compulsory. Solve in all five questions (including compulsory question). All questions carry equal marks.

1. The Trial Balance of Shri Major Kumar & Sons in respect of the year ending 31st December, 2023 is given below. Prepare with its help Trading and Profit & Loss Account for the year 2023 and Balance Sheet on 31st December, 2023 :

Particulars	Dr. Rs.	Cr. Rs.
Stock 1 January, 2023	43,450	--
Purchases	1,66,580	--
Purchase Returns	--	6,344
Factory Fuel and Light	1,084	--
Factory Electricity Charges	784	--
Factory Wages	19,830	--
Carriage on Purchases	1,794	--
Manufacturing Expenses	5,360	--
Sales	--	2,52,354
Sales Returns	14,844	--
Office Salaries	7,490	--
Travelling Expenses	1,850	--
Freight on Sales	1,920	--
Rent and Taxes	3,530	--
Office Expenses	5,556	--
Discount	844	--
Insurance	1,140	--
Capital	--	1,86,460
Plant and Machinery	1,10,000	--
Fixtures and Fittings	3,440	--
Cash at Bank	4,490	--
Cash in Hand	136	--
Sundry Debtors	95,600	--
Drawings	13,640	--
Creditors	--	45,360
Bills Payable	--	12,844
Total	5,03,362	5,03,362

Additional Information :

- (a) Closing Stock on 31st December, 2023 was valued at Rs. 33,160.
(b) Depreciation is to be written-off at the rate of 5% on Plant and Machinery and 10% on Fixtures and Fittings.
(c) Provision is to be made for Doubtful Debts at the rate of 2½% on Sundry Debtors.
(d) Rent and Taxes amounting to Rs. 150 were outstanding and Rs. 140 was paid as Insurance Premium in advance. Salaries and Wages amounting to Rs. 1,600 and Rs. 700 respectively are yet to be paid.

P. T. O.

2. Define different Accounting Concepts in brief.
3. What do you mean by Triple Column Cash Book ? Also explain Contra Entries. Illustrate Triple Column Cash Book with Contra Entries with an example.
4. Journalize the following transactions, post them in the Ledger and balance the accounts as on 8th January and prepare Trial Balance on the same date :
January 2024
 - (i) Ram started business with a capital of Rs. 75,000 in cash.
 - (ii) He purchased goods on credit from Rohan for Rs. 20,000.
 - (iii) He paid cash to Rohan Rs. 1,000.
 - (iv) He sold goods to Rajesh Rs. 15,000.
 - (v) He further purchased goods from Rohan Rs. 15,000.
 - (vi) He paid cash to Rohan Rs. 1,000.
 - (vii) He further sold goods to Rajesh Rs. 15,000.
 - (viii) He received cash from Rajesh Rs. 5,000.
5. Why the journal of a big business is sub-divided ? Name any four Subsidiary Books and also explain the functions of each of the four types of the Subsidiary Books.
6. What is meant by 'Double Entry System of Book-Keeping' ? Describe the principal stages.
7. What do you mean by Trial Balance ? What for Trial Balance is prepared ? How it is prepared ?
8. Define an 'Account' and explain into how many classes the Ledger Accounts are divided ? What are the Rules for Debiting and Crediting these accounts ?

February – March 2024
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I Semester
NUTRITION

Time 3 Hours]

[Max. Marks 45

Note : Attempt any five questions. All questions carry equal marks.

1. Write down the definition of Nutrition and its importance in Human Body. 9
2. What is Food ? Write down its functions. 9
3. Explain any three of the following :
 - (a) RDI.
 - (b) Five Food Groups.
 - (c) Protein Energy Malnutrition.
 - (d) Differentiate between Digestion and Absorption. 9
4. Explain water as nutrient and write down its deficiency symptoms. 9
5. Explain Fat Soluble Vitamins with their sources. 9
6. What are the factors that affect Meal Planning ? Create a breakfast and lunch menu for School Kids. 9
7. What are the effects of storage on Nutrients with different category of Food i. e. Perishables and Non-Perishables. 9

Roll No.
100 -/1/-/5

OB-69

February – March 2024

Bachelor of Hotel Management (BHM) (4 Y. D. C.) Main / Repeat Examination

**I Semester
FOOD SCIENCE**

Time 3 Hours]

[Max. Marks 45

Note : Attempt any five questions. All questions carry equal marks.

1. Define Food Spoilage. Give its classification along with control measures of Food Spoilage. 9
2. What necessitate Food Preservation ? Explain the different methods of Food Preservation with suitable examples. 9
3. Explain in brief the various chemical processes which are involved in Food Preparation. 9
4. What are the various Food and Water Borne Diseases ? Explain in detail illustrating the toxin present, its source, symptoms and preventive measures. 9
5. Explain the term Food Additives. Classify different types of Food Additives and list down atleast five common food additives with its functions. 9
6. Explain the different Food Storage Methods used in Hotel Industry. What role does packing material plays in Food Storage ? 9
7. Discuss the importance of knowledge of Food Science in maintaining good health. Correlate your answer with special reference to Hotel and Catering Industry. 9