

Total No. of Questions—5]

[Total No. of Printed Pages—3

Seat No.	
---------------------	--

[4181]-101

B.H.M.C.T. (First Semester) EXAMINATION, 2012

101 : FOOD PRODUCTION—I

(2008 PATTERN)

Time : Two Hours

Maximum Marks : 40

N.B. :— (i) Solve any *four* questions.

(ii) *All* questions carry equal marks.

1. (a) Draw organisational chart of a food production department of a 5 Star Hotel. [4]
- (b) Give the advantages of the following metals used for kitchen utensils : [4]
 - (i) Copper
 - (ii) Stainless steel.
- (c) Give the categories/types of the following fruits : [2]
 - (i) Avacado
 - (ii) Banana
 - (iii) Grapes
 - (iv) Musk Melon.

P.T.O.

2. (a) Briefly explain any *four* types of rice. [4]
- (b) Explain in brief the following products : [4]
- (i) Curd
- (ii) Cheese.
- (c) Explain the composition of egg. [2]
3. (a) Classify vegetables giving *one* example of each. [6]
- (b) Write *four* types of species used in Indian Cuisine and *four* herbs used in Western Cuisine. [4]
4. (a) Write aims and objectives of cooking food. [4]
- (b) What precautions you will take in case of the following accidents ? [4]
- (i) Cut
- (ii) Scald.
- (c) Write about the effect of heat on the following pigments : [2]
- (i) Chlorophyll
- (ii) Caretenoid.
5. (a) Explain the following types of fat : [4]
- (i) Butter

(ii) Suet

(iii) Tallow

(iv) Lard.

(b) Explain the following terms (any six) :

[6]

(i) Payassam

(ii) Kofta

(iii) Gaujas

(iv) Dosa

(v) Balushahi

(vi) Luchi

(vii) Moilee

(viii) Khichadi.

Total No. of Questions—6]

[Total No. of Printed Pages—3

Seat No.	
---------------------	--

[4181]-102

B.H.M.C.T. (First Semester) EXAMINATION, 2012

102 : FOOD AND BEVERAGE SERVICE—I

(2008 PATTERN)

Time : Two Hours

Maximum Marks : 40

N.B. :— (i) Solve any *four* questions.

(ii) *All* questions carry equal marks.

(iii) Draw neat sketches wherever necessary.

1. (A) Classify catering establishments with suitable examples. [5]

(B) Write down the job description of the following F&B service personnels : [5]

(i) F&B manager

(ii) Station head waiter.

2. (A) Differentiate between (any *two*) : [5]

(i) Silver service and American service

(ii) Mise-en-place and Mise-en-scene

(iii) Speciality restaurant and Coffee shop.

P.T.O.

- (B) Write short notes on : [5]
- (i) Burnishing machine
 - (ii) Silver DIP.
3. (A) List and explain *five* attributes of waiter. [5]
- (B) Name and explain any *five* glasswares used in F&B service. [5]
4. (A) Write short notes on : [4]
- (i) Hot plate
 - (ii) Plate room.
- (B) Explain the interdepartmental relationship of F&B service department with (any *three*) : [6]
- (i) Front office
 - (ii) House keeping
 - (iii) Kitchen
 - (iv) Stores.
5. Explain the following (any *five*) : [10]
- (i) Take away
 - (ii) Kiosk

- (iii) Lounge service
- (iv) Discotheque
- (v) Snack bar
- (vi) Business center.

6. (A) Give the advantages and disadvantages of disposables. [4]

(B) Explain in detail (any *three*) : [6]

- (i) Guéridon service
- (ii) Single point service
- (iii) Buffet
- (iv) Food courts.

Total No. of Questions—5]

[Total No. of Printed Pages—2

Seat No.	
---------------------	--

[4181]-103

B.H.M.C.T. (First Semester) EXAMINATION, 2012

103 : HOUSEKEEPING OPERATIONS—I

(2008 PATTERN)

Time : Two Hours

Maximum Marks : 40

N.B. :— (i) Attempt any *four* questions.

(ii) *All* questions carry equal marks.

1. Explain the following terms (any 10) : [10]

- (i) Amenity
- (ii) CIP
- (iii) Turndown service
- (iv) Deep cleaning
- (v) WC
- (vi) Dusttete
- (vii) Swap cloth
- (viii) Horticulture
- (ix) Job specification
- (x) Master key
- (xi) EPNS.

2. (a) Explain co-ordination of housekeeping department with front office and maintenance Dept.

(b) What are the responsibilities of executive housekeeper and public area supervisor ? [10]

P.T.O.

3. (a) What are various functions of housekeeping department ?
(b) Draw and explain layout of housekeeping department of a five star hotel. [10]
4. (a) Name cleaning agents used for the following surfaces :
(i) Silver
(ii) Copper
(iii) Glass
(iv) Plastic
(v) Wooden Surface.
(b) List and explain *five* amenities for Standard and VIP rooms. [10]
5. Write short notes (any *four*) : [10]
(a) Selection criteria for cleaning equipments
(b) Attributes of housekeeping staff
(c) Bed making procedure
(d) Storage and care of cleaning agents
(e) Key control procedures.

Total No. of Questions—6]

[Total No. of Printed Pages—2

Seat No.	
---------------------	--

[4181]-104

B.H.M.C.T. (First Semester) EXAMINATION, 2012

104 : FRONT OFFICE OPERATIONS—I

(2008 PATTERN)

Time : Two Hours

Maximum Marks : 40

N.B. :— (i) Attempt any *four* questions out of six.

(ii) *All* questions carry equal marks.

1. (A) Explain the following terms (any *five*) : [5]
- (1) SPATT
 - (2) Scanty baggage
 - (3) Guaranteed reservation
 - (4) Day Rate
 - (5) Inter-connecting room
 - (6) Resort
 - (7) CIP.
- (B) (1) List down the manual equipments used at the front desk. [2]
- (2) List any *two* different sections of front office department in hotels with their functions. [3]
2. (A) State any *six* attributes of front office personnel. [6]
- (B) List down the duties and responsibilities of front office manager. [4]

P.T.O.

3. Write short notes on the following (any *four*) : [10]
- (1) Types of food plan
 - (2) Key control
 - (3) Overbooking
 - (4) CRS
 - (5) Message handling.
4. (A) What are different modes of reservation ? [4]
- (B) How do you handle guest mail ? [3]
- (C) What is black list ? How do you handle a black listed guest ? [3]
5. (A) Explain step by step procedure for taking FIT guest reservation. [5]
- (B) Explain any *five* types of room rates. [5]
6. (A) Explain the procedure for handling left luggage. [4]
- (B) Draw the following format (any *three*) : [6]
- (1) Reservation form
 - (2) Mail forwarding register
 - (3) Density chart
 - (4) Cancellation form
 - (5) Key control sheet.

Total No. of Questions—6]

[Total No. of Printed Pages—3

Seat No.	
---------------------	--

[4181]-105

B.H.M.C.T. (I Semester) EXAMINATION, 2012

105 : CATERING SCIENCE—I

(2008 PATTERN)

Time : Three Hours

Maximum Marks : 70

N.B. :— (i) Question No. 1 is compulsory.

(ii) Answer any *four* questions from Q. No. 2 to Q. No. 7.

(iii) Draw diagrams wherever necessary.

1. Define the following terms : [10]

- (a) Hygiene
- (b) Relative density
- (c) Emulsion
- (d) Evaporation
- (e) pH.

2. (a) Explain the importance of hygiene and sanitation in catering industry. Why is good health of staff important ? [5]

(b) Explain any *two* natural toxins occurring in food. Give any *three* uses of micro-organisms in food industry. [5]

(c) Define Cross-contamination. How will you prevent it ? [5]

P.T.O.

- 3.** Write short notes (any *three*) : [15]
- (a) Requirements needed for refrigerated food storage area.
 - (b) Importance of protective clothing in food industry.
 - (c) Any *five* factors affecting the growth of micro-organisms.
 - (d) Protective display of food.
- 4.** (a) List common food adulterants and the test to detect them in the following food stuffs : [10]
- (i) Semolina
 - (ii) Coffee
 - (iii) Sugar
 - (iv) Chilli powder
 - (v) Milk.
- (b) Explain the concept of Danger Zone in catering industry. [5]
- 5.** (a) Define the term 'Food Additive'. Explain any *two* with examples. [5]
- (b) What is the role of food standards and explain any *two* food standards. [5]
- (c) Explain concept of Desirable Browning with examples. [5]
- 6.** (a) What are the spoilage Indicators in different foods ? [5]
- (i) Potatoes
 - (ii) Canned foods
 - (iii) Pulses
 - (iv) Milk
 - (v) Meat product.

- (b) What are the different factors causing direct transmission of food spoilage ? [5]
- (c) Define HACCP. What is the usage of HACCP in catering industry. [5]
7. (a) Describe any *five* Non-bacterial metal poisoning in foods. [5]
- (b) Differentiate between food poisoning and food infection. [5]
- (c) Explain 'Salmonellosis food infection' on the basis of :
- (i) responsible micro-organism [1]
- (ii) any *two* foods involved [2]
- (iii) any *two* preventive measures. [2]

Or

- (c) Why is pest control necessary ? Give any *two* control measures of each of the following pests :
- (i) Cockroaches
- (ii) Ants.

Total No. of Questions—8]

[Total No. of Printed Pages—3

Seat No.	
---------------------	--

[4181]-106

B.H.M.C.T. (First Semester) EXAMINATION, 2012

106 : COMMUNICATION FUNDAMENTALS-I

(2008 PATTERN)

Time : Three Hours

Maximum Marks : 70

N.B. :- (i) Q. Nos. 1 and 5 are compulsory. Attempt any *two* questions out of the remaining *three* from each Section.

(ii) Figures to the right indicate full marks.

(iii) Assume suitable data wherever applicable.

SECTION A

1. (a) Courtyard Marriott, Hinjewadi has opened a speciality restaurant in their hotel. Write a letter of application with résumé in response to the advertisement published in the newspaper. [10]

(b) Write *five* advantages and *five* disadvantages of oral communication. [5]

P.T.O.

2. Explain the types of communication in detail, with the help of a tree-diagram. [10]
3. A walk-in guest enquires about the room tariff and the facilities offered in a hotel. Write the dialogue between the receptional and the guest. [10]
4. Write any *ten* points that you should keep in mind to be a good listener. [10]

SECTION B

5. (a) Define communication. With the help of a flow chart, explain the *five* basic elements of communication. [10]
(b) What is meant by non-verbal communication ? With the help of examples, explain any *two* means of non-verbal communication. [5]
6. A fire broke out on the first floor of Taj Palace, Mumbai. Write a report about the incident, assuming suitable data. [10]
7. Send a quotation from the supplier of bed-linen to the Executive House-keeper as per the letter of enquiry. Assume suitable data. [10]

8. (a) Write a circular to all employees about the first anniversary celebrations of the hotel. Assume suitable data. [5]
- (b) Write a memo to the Front Office Assistant who regularly reports late to work. Assume suitable data. [5]

Total No. of Questions—5]

[Total No. of Printed Pages—2

Seat No.	
-------------	--

[4181]-201

BHMCT (Second Semester) EXAMINATION, 2012

201 : FOOD PRODUCTION-II

(2008 PATTERN)

Time : Two Hours

Maximum Marks : 40

N.B. :— (i) Answer any *four* of the following questions.

(ii) *All* questions carry equal marks.

1. (A) Briefly explain any *five* thickening agents used in preparation of sauces. [5]
- (B) Write down the composition of the following masalas : [5]
 - (i) Sambar Masala
 - (ii) Kolhapuri Masala.

2. (A) Differentiate between the following : [5]
 - (i) Braising and Roasting
 - (ii) Glazes and Aspic.
- (B) Write down the salient features of the following cooking methods : [5]
 - (i) Microwave cooking
 - (ii) Deep-frying.

P.T.O.

3. (A) Explain any *two* methods of heat transfer in detail. [5]
- (B) State any *five* methods of cooking with *two* examples of products. [5]
4. (A) Briefly explain the clarification process of consommé. List any *four* names of consommé. [5]
- (B) Define Texture. Write down the factors affecting the textures in food. [5]
5. Explain the following terms (any *ten*) : [10]
- (1) Bortsch
 - (2) Doria
 - (3) Rossini
 - (4) Maltaise
 - (5) Poeling
 - (6) Estouffade
 - (7) Mirepoix
 - (8) Beurre Maitré d'hotel
 - (9) Aubleu
 - (10) Vindaloo
 - (11) Peat
 - (12) Aurove.

Total No. of Questions—6]

[Total No. of Printed Pages—2

Seat No.	
---------------------	--

[4181]-202

B.H.M.C.T. (Second Semester) EXAMINATION, 2012

202 : FOOD AND BEVERAGE SERVICE—II

(OLD & NEW PATTERN)

Time : Two Hours

Maximum Marks : 40

N.B. :— (i) *All* questions carry equal marks.

(ii) Solve any *four* questions.

(iii) Draw neat diagrams wherever necessary.

1. Differentiate between : [2×5]

(i) Ale' and Lager

(ii) Ala Carte and Table d' Hote Menu.

2. (a) Explain *four* points to be considered while planning menu. [4]

(b) Name and explain any *four* types of coffee. [4]

(c) List and explain any *two* ingredients used in beer making. [2]

3. (a) Explain Triplicate Checking System with neat flow-chart of K.O.T. [6]

(b) Draw and explain the Cover and Service of Savoury course and Cheese course. [4]

4. Explain the following terms : [10]

(i) Brunch

P.T.O.

- (ii) Sake
- (iii) Carte du jour
- (iv) High Tea
- (v) Supper
- (vi) Cider
- (vii) B.O.T.
- (viii) Bill of fare
- (ix) Suivant
- (x) Spirits.

5. (a) Classify Non-Alcoholic Beverages with *one* example of each. [5]
(b) Explain the following menu courses with suitable examples of each : [5]

- (i) Releve'
- (ii) Roti
- (iii) Poisson
- (iv) Entrée
- (v) Dessert.

6. Answer the following : [5×2]

- (i) Explain any *two* types of 'Tea'.
- (ii) Classify Alcoholic Beverages with *one* example of each.
- (iii) List *four* brands of mineral water.
- (iv) Write Full Afternoon Tea Menu.
- (v) Enlist *four* breakfast cereals.

Total No. of Questions—6]

[Total No. of Printed Pages—2

Seat No.	
-------------	--

[4181]-203

B.H.M.C.T. (Second Semester) EXAMINATION, 2012

(203 : Housekeeping Operations-II)

(Old & New PATTERN)

Time : Two Hours

Maximum Marks : 40

N.B. :— (i) Attempt any *four* questions out of six.

(ii) Assume suitable data wherever required.

(iii) *All* questions carry equal marks.

1. (a) Explain the following terms (any *five*) : [5]

- Mending
- Turndown service
- Inventory
- Par stock
- Selvedge
- Warp

(b) Explain the rules to be followed by Housekeeping staff while working on the floor. [5]

2. (a) Explain the daily cleaning procedures for a departure room. [6]

(b) Explain the importance of supervision in Housekeeping department. [4]

P.T.O.

3. (a) Explain the selection criteria for Table-cloth and Banquet frills. [6]
- (b) Differentiate between : [4]
- Second service and Evening service
4. How would you clean the following public areas ? [10]
- Lounge
 - Corridors
 - Administrative offices
 - Banquet Hall
5. (a) Draw a neat layout of a linen room and explain various functions performed in the linen room. [6]
- (b) Explain the work routine of a floor supervisor. [4]
6. (a) A wrist watch was found misplaced near the guest elevator. Explain the procedure followed with a relevant format. [6]
- (b) Explain any *four* records maintained at control desk with its importance. [4]

Total No. of Questions—6]

[Total No. of Printed Pages—2

Seat No.	
---------------------	--

[4181]-204

B.H.M.C.T. (II Semester) EXAMINATION, 2012

204 : FRONT OFFICE OPERATIONS-II

(2008 PATTERN)

Time : Two Hours

Maximum Marks : 40

N.B. :— (i) Solve any *Four* questions.

(ii) Neat charts, diagrams to be drawn wherever necessary.

(iii) *All* questions carry equal marks.

1. Explain the following terms (any *ten*) :

[10]

- (i) Late charges
- (ii) Scanty Baggage
- (iii) Linai
- (iv) VISA
- (v) Minus Position
- (vi) DND
- (vii) Skipper
- (viii) GHC
- (ix) Walking a guest
- (x) Errend card
- (xi) Early departure.

P.T.O.

- 2.** Draw formats for the following (any *two*) : [10]
- (i) Registration Card
 - (ii) Rooming List
 - (iii) Guest Folio.
- 3.** Write short notes on (any *two*) : [10]
- (i) Types of Registration
 - (ii) Left Luggage Handling
 - (iii) Criteria for taking advance
- 4.** Explain in detail the step by step procedure for VIPs check-in. [10]
- 5.** Differentiate between the following : [10]
- (i) Travel Agent Cheques and Bank Cheques
 - (ii) Express Check-in and Normal Check-in.
- 6.** What is room change ? Give reasons for Room Change. [10]

Total No. of Questions—7]

[Total No. of Printed Pages—3

Seat No.	
---------------------	--

[4181]-205

B.H.M.C.T. (II Semester) EXAMINATION, 2012

(205) CATERING SCIENCE—II

(2008 PATTERN)

Time : Three Hours

Maximum Marks : 70

N.B. :— (i) Q. No. 1 is compulsory.

(ii) Attempt any *four* more questions from Q. No. 2 to Q. No. 7.

1. Explain the following terms : [10]

- (i) Odema
- (ii) Health
- (iii) Balanced diet
- (iv) Edible portion of food
- (v) Nutrition.

2. (A) Give reasons for the following : [5×2=10]

- (i) Fibre should be included in our diet.
- (ii) Cold drinks are called empty calorie drink.
- (iii) Non-vegetarian foods are a source of good quality proteins.
- (iv) Maltose is a disaccharide.
- (v) Oil should be stored in air-tight containers.

P.T.O.

(B) A diet provides 2,500 kcals. The energy provided by carbohydrates is 1,500 kcals and 75.50 gm. Is fat contained in the diet ? Calculate the protein content of the diet.[5]

3. Write short notes : [5×3=15]

- (i) Hydrogenation of oil
- (ii) Balance of water in body
- (iii) Importance of avoiding junk food
- (iv) Malnutrition
- (v) Supplementary value of proteins.

4. (A) Define 'vitamin' and classify them. [5]

(B) Discuss both vitamin 'A' and 'C' under the following headings : [10]

- (i) Two important functions
- (ii) Two good food sources
- (iii) One deficiency disease and one symptom of the same disease.

5. (A) Give any *two* recommended and *two* avoided foods for the following diseases : [5×2=10]

- (i) Diarrhoea
- (ii) Peptic Ulcer
- (iii) Heart diseases
- (iv) Fever
- (v) Jaundice.

- (B) How will you, as a hospitality professional, preserve nutrients while working ? [5]
6. (A) Classify carbohydrates giving suitable examples of each. [5]
- (B) Explain the basic five food groups. [5]
- (C) Give any *two* good food sources of carbohydrates and proteins in diet. Explain the effect of heat on fats. [5]
7. (A) Explain ill effects of excess consumption of fat in relation to human health. Give any *two* good food sources of cholesterol. [5]
- (B) List down the essential Amino Acids required by a child. [5]
- (C) Explain 'calcium' under the following headings :
- (i) Four good food sources [2]
- (ii) Two important functions [2]
- (iii) Any one deficiency disease. [1]

Total No. of Questions—4]

[Total No. of Printed Pages—4+1

Seat No.	
---------------------	--

[4181]-206

B.H.M.C.T. (Second Semester) EXAMINATION, 2012

206 : BASIC FRENCH FOR THE HOTEL INDUSTRY

(OLD AND NEW PATTERN)

Time : Two Hours

Maximum Marks : 40

N.B. :— (i) *All questions are compulsory.*

(ii) *All answers are to be written in French, unless otherwise specified.*

**1. (A) Conjuguez les verbes au présent et récrivez les phrases
(any five) :** [5]

[Conjugate the verbs in the present tense and rewrite the completed sentences]

(1) Nous (préparer) un gâteau.

(2) (Caler) les œufs !

(3) Nous (ne pas vendre) de billets.

(4) (Avoir) -vous des serviettes ?

(5) Je (se reposer) après le travail.

(6) (Monter) les blancs d'œufs en neige ferme.

(7) Nous (jouer) de la guitare pour la fête.

(8) Vous (contacter) une agence de voyages.

P.T.O.

(B) Écrivez la date en français (any *one*) : [1]

[Write the date in French]

(1) Saturday 8/3/2011

(2) Monday 1/1/2008

(3) Friday 29/9/2001.

(C) Quelle heure est-il (any *two*) : [1]

[What time is it ? Write in French]

(1) 7.10 a.m.

(2) 3.40 p.m.

(3) 12 noon

(4) 6 a.m.

(D) Mettez la bonne mesure (any *two*) : [1]

[Put in the correct measure in French]

(1) Une de sardines.

(2) Une d'huile.

(3) Un de tissu.

(4) Un de lait.

(E) Écrivez les nombres en lettres (any *four*) : [2]

[Write the numbers in words in French]

(1) 1st

- (2) 29th
- (3) 16
- (4) 40
- (5) 10th
- (6) 100.

2. (A) Planifiez un menu français de **5** cours en donnant un exemple de chaque cours. [5]

[Plan a **5**-course French menu giving *one* example of each course.]

(B) Nommez *deux* vins de Bordeaux. [2]

[Name **2** wines from Bordeaux region.]

(C) Expliquez les termes en anglais (any *three*) : [3]

[Explain the terms in English]

- (1) vin mousseux
- (2) pétillant
- (3) le couteau
- (4) le garçon
- (5) la table
- (6) le service.

3. (A) Expliquez les termes en anglais (any *eight*) : [8]

[Explain the terms in English]

- (1) vin jaune
- (2) vol-au-vent
- (3) sorbet
- (4) sauté
- (5) mise en place
- (6) croissant
- (7) croûtons
- (8) guéridon
- (9) foie gras
- (10) beurre maître d'hôtel
- (11) célestine
- (12) blini.

(B) Nommez le chef (any *two*) : [2]

[Name the chef in French]

- (1) Se charge des mets grillés.
- (2) Prépare les glaces.
- (3) Se charge des rôtis à la broche.

4. (A) Donnez les équivalents en français (any *four*) : [4]

[Give the equivalents in French]

- (1) corn
- (2) ghee
- (3) strawberry
- (4) lobster
- (5) olive oil
- (6) oats.

(B) Donnez les équivalents en anglais (any *three*) : [3]

[Give the equivalents in English]

- (1) gros sel
- (2) maquereau
- (3) viande
- (4) dinde
- (5) pamplemousse
- (6) curcuma.

(C) Représentez la brigade de restaurant par un organigramme. [3]

[Represent the restaurant brigade with the help of a flowchart in French.]

Total No. of Questions—5]

[Total No. of Printed Pages—2

Seat No.	
---------------------	--

[4181]-21

BHMCT (Second Semester) EXAMINATION, 2012

201 : FOOD PRODUCTION-II

(2005 PATTERN)

Time : Two Hours

Maximum Marks : 40

N.B. :— Attempt any *four* questions.

1. (A) Draw the classification chart for the method of cooking with *one* example for each. [5]
(B) List the advantages and disadvantages of Coal, LPG as fuels. [5]

2. (A) Write down the recipe for 1 litre of White Fish Stock. [5]
(B) Give the importance of sauces in Food Production. [5]

3. (A) Name any *two* preparations using the following gravies : [5]
(i) White gravy
(ii) Moghalai gravy
(iii) Green gravy
(iv) Tomato gravy
(v) Brown gravy.
(B) Define soup. List the aims of soup making. [5]

P.T.O.

4. (A) (i) Differentiate between Accompaniments and Garnishes. [5]
(ii) Desirable textures in Food, list and explain.
- (B) Explain in detail any *two* moist methods of cooking with examples. [5]
5. Explain the following terms (any *ten*) : [10]
- (1) Manie butter
 - (2) Glaze
 - (3) Fonds de cuisine
 - (4) Scotch egg
 - (5) Vichyssoise
 - (6) Camaro
 - (7) Forestiere
 - (8) Croutons
 - (9) Choron
 - (10) Magnetron
 - (11) Biencuit
 - (12) Poeling.

Total No. of Questions—7]

[Total No. of Printed Pages—3

Seat No.	
---------------------	--

[4181]-23

B.H.M.C.T. (II Semester) EXAMINATION, 2012

205 : CATERING SCIENCE-II

(2005 PATTERN)

Time : Three Hours

Maximum Marks : 70

N.B. :— (i) Question No. 1 is compulsory.

(ii) Attempt any *four* more questions from Q. No. 2 to Q. No. 7.

1. (A) Match the following nutrients in column I with most suitable answer from column II : [5]

I	II
(i) Niacin	(a) Anaemia preventing B Complex vitamin
(ii) Ascorbic acid	(b) Deficiency causes rickets
(iii) Folic acid	(c) Beri-Beri
(iv) Vitamin D	(d) Pellagra
(v) Retinol	(e) Amino acid
	(f) Scurvy
	(g) Vision in dim light.

P.T.O.

- (B) A slice of brown bread and butter provides 20 g carbohydrates of which 2 g is fibre, 5 g is fat and 3 g is protein. Calculate the calories provided by two such slices. [5]
2. (a) Define the term essential amino acid. Enlist the c.a.a. required by an adult. [10]
- (b) What is the importance of fibre in our daily diet ? [5]
3. (a) Explain why it is important to avoid fast foods giving suitable examples from foods consumed by teenagers. [10]
- (b) List the main functions of carbohydrates in the body. [5]
4. (a) Give any *four* foods to be recommended and *four* foods to be avoided for various diseases : [10]
- (i) Peptic ulcer
- (ii) Diarrhoea
- (iii) Diabetes
- (iv) Atherosclerosis
- (v) Jaundice.
- (b) How is water balance maintained in our body ? [5]
5. (a) How will you preserve nutrients while cooking food ? [10]
- (b) List the functions and deficiency symptoms of Vitamin A. [5]

6. (a) Classify carbohydrates giving *one* example of each of carbohydrate. [10]
- (b) Explain the term cholesterol. Give the effect of excess of fat in the diet. [5]
7. (a) Mention the basic *five* food groups with their size of serving. [10]
- (b) Explain the role of minerals in our daily diet. [5]

Total No. of Questions—5]

[Total No. of Printed Pages—3

Seat No.	
---------------------	--

[4181]-301

B.H.M.C.T. (Third Semester) EXAMINATION, 2012

301 : FOOD PRODUCTION—III

(2008 PATTERN)

Time : Two Hours

Maximum Marks : 40

N.B. :— (i) Answer any *four* questions.

(ii) *All* questions carry equal marks.

1. (A) Write catering considerations for any *one* of the following : [5]

(1) Industrial Canteen

(2) Hospital Catering.

(B) Enlist principles of baking any *six*. [3]

(C) List any *four* small equipments and *four* large equipments used in bakery. [2]

2. (A) Plan a festive menu considering the importance of festival, raw material availability, historical background, geographical background, for any *one* of the following regions of India : [5]

(1) Gujarathi

(2) Maharashtraian.

P.T.O.

- (B) Write characteristics functions of any *two* of the following ingredients used in Bakery and Confectionery : [5]
- (1) Flour
 - (2) Sundry materials
 - (3) Eggs.
3. (A) Explain the steps involved in bread making process. [5]
- (B) Enlist any *six* cake making methods and explain any *two* in detail. [5]
4. (A) Write differences between 'Rich' and 'Lean' cake. [3]
- (B) Give reasons for any *two* of the following cake faults : [2]
- (1) Sinking of fruits
 - (2) Crust too pale
 - (3) Cakes burst on top.
- (C) List the following : [5]
- (1) 2 Awadhi desserts
 - (2) 2 Kashmiri Meat preparations
 - (3) 2 Maharashtrian breakfast items
 - (4) 2 Rajasthani vegetable preparations
 - (5) 2 Goan desserts.

5. (A) Enlist any *four* special equipments used in Indian Cuisine. [2]
- (B) Explain any *one* of the following bread making methods : [3]
- (1) No time dough method
 - (2) Sponge dough method.
- (C) Explain the following terms (any *five*) : [5]
- (1) Luchi
 - (2) Yakhani
 - (3) Bloom
 - (4) Rope
 - (5) Millard reaction
 - (6) High ratio and low ratio cake
 - (7) Dum.

Total No. of Questions—6]

[Total No. of Printed Pages—3

Seat No.	
---------------------	--

[4181]-302

B.H.M.C.T. (Third Semester) EXAMINATION, 2012

302 : FOOD AND BEVERAGE SERVICE—III

(OLD AND NEW PATTERN)

Time : Two Hours

Maximum Marks : 40

N.B. :— (i) Solve any *four* questions.

(ii) *All* questions carry equal marks.

(iii) Draw neat diagrams wherever necessary.

1. (A) Define wine. Explain the following styles of wine : [6]

(i) Red wine

(ii) White wine

(iii) Rosé wine

(iv) Vintage wine

(v) Organic wine.

(B) Explain the following varieties of Tobacco : [4]

(i) Latakia

(ii) Perique

(iii) Pipe Tobacco

(iv) Chewing Tobacco.

P.T.O.

2. (A) Write a detailed note on factors influencing manufacturing of wine. [5]
- (B) Explain Methodé Champenoise in brief. Give *two* well known shippers name. [5]
3. (A) Explain the following Vine Diseases and suggest treatment for the same : [5]
- (i) Gray Rot
 - (ii) Oidium
 - (iii) Phylloxera vastatrix
 - (iv) Frost
 - (v) Hail.
- (B) Define Aperitif. Give *three* examples each of wine based and spirit based aperitifs. [5]
4. (A) Define port and explain the following types of port : [5]
- (i) Ruby port
 - (ii) Tawny port
 - (iii) Vintage port
 - (iv) Crusted port.
- (B) Suggest appropriate wine with service temperature for the following dishes : [5]
- (i) Roast Turkey

- (ii) Oysters
- (iii) Caramel Custard
- (iv) Double Fillet Steak
- (v) Maccaroni a'la Italliéne.

5. (A) Explain manufacturing of Rosé wine with the help of flow chart and state *two* examples. [5]

(B) Write a short note on parts of cigar and give *two* international brand names. [5]

6. Explain the following terms (any *ten*) : [10]

- (i) Grandé Marquis
- (ii) Cava
- (iii) Pink Champagne
- (iv) Qmp
- (v) Auslese
- (vi) Lees
- (vii) Solera
- (viii) Methuselah
- (ix) Corona
- (x) Doux
- (xi) Estufa
- (xii) Governo.

Total No. of Questions—6]

[Total No. of Printed Pages—3

Seat No.	
-------------	--

[4181]-303

B.H.M.C.T. (Third Semester) EXAMINATION, 2012

303 : ACCOMMODATION OPERATIONS—I

(OLD AND NEW PATTERN)

Time : Two Hours

Maximum Marks : 40

- N.B. :—** (i) Attempt any *two* questions from each Section.
(ii) *All* questions carry equal marks.
(iii) Assume suitable data whenever necessary.

SECTION I

1. (A) Explain the following terms (any *five*) : [5]
- (i) First aid
 - (ii) Warp
 - (iii) Ikebana
 - (iv) Marking
 - (v) Wet rot
 - (vi) Hydroextractor
 - (vii) Outsourcing.
- (B) Write short notes on (any *two*) : [5]
- (i) Role of security department
 - (ii) Pricing a contract
 - (iii) Dry cleaning.

P.T.O.

2. (A) Explain the stain removal procedures for the following : [5]
- (i) Blood
 - (ii) Ball point ink
 - (iii) Turmeric
 - (iv) Lipstick
 - (v) Chewing gum.
- (B) What are the general rules to be followed for prevention of pests ? [5]
3. (A) What are the various ways of conditioning plant material ? [5]
- (B) Differentiate between : [5]
- (i) Regenerated and Synthetic fibres
 - (ii) Plant and Animal fibres.

SECTION II

4. (A) Explain the following terms (any *five*) : [5]
- (i) Voucher
 - (ii) Plus position
 - (iii) Heritage hotel
 - (iv) ARR
 - (v) House count
 - (vi) Ammendment
 - (vii) GRE.

- (B) Write short notes on (any *two*) : [5]
- (i) Credit Monitoring
 - (ii) Types of accounts
 - (iii) Non-automated record keeping system.
- 5.** (A) What are the functions and role of the Hospitality Desk ? [5]
- (B) Give the formulae for the following : [5]
- (i) Room occupancy %age
 - (ii) Foreign occupancy %age
 - (iii) Rev Par
 - (iv) No show %age
 - (v) Single occupancy %age.
- 6.** (A) Draw and explain the following : [6]
- (i) VPO
 - (ii) Cash sheet.
- (B) What are the precautions to be taken while handling complaints at the front desk ? [4]

Total No. of Questions—6]

[Total No. of Printed Pages—2

Seat No.	
---------------------	--

[4181]-304

B.H.M.C.T. (III Semester) EXAMINATION, 2012

304 : COMPUTER FUNDAMENTALS

(2008 PATTERN)

Time : Two Hours

Maximum Marks : 40

N.B. :— (i) Attempt any *Four* questions.

(ii) *All* questions carry equal marks.

1. (a) Define a computer. Explain briefly any *three* features of a computer. [1+3=4]
- (b) Write a short note on Custom Animations in slides. [3]
- (c) Draw small diagrams of any *three* charts in MS-Excel. [3]
2. (a) Explain the following DOS commands with examples :
COPY, TYPE and DEL. [1×3=3]
- (b) Give *four* merits of using Headers and Footers in a Word File. [2+2=4]
- (c) Explain the following PowerPoint features :
Slide Timing, Slide Transition and Custom Animation. [1×3=3]

P.T.O.

3. (a) Define a database with any *two* examples. [1+2=3]
(b) Give the full form and explain the following :
HTTP, MODEM, HTML, IP Address and www. [1×5=5]
(c) Explain the AutoFill feature of Excel. [2]
4. (a) Explain “AutoCorrect” and “AutoText” features in Word. [3]
(b) Explain any *four* functions of Excel, (e.g. SUM). [1×4=4]
(c) Explain the terms “Browser” and “Search Engine”. Give examples. [2+1=3]
5. (a) Give *four* advantages of using e-Mails for business. [1×4=4]
(b) Give the names of any *six* data types of MS-Access. [½×6=3]
(c) Name any *three* rules of naming a file or folder in Windows. [3]
6. (a) Explain any *one* network topology with a diagram. [3+1=4]
(b) Explain the purpose of the wildcards “*” and “?”. [2]
(c) Give the steps to create a table in MS-Access. [4]

Total No. of Questions—8]

[Total No. of Printed Pages—7

Seat No.	
---------------------	--

[4181]-306

B.H.M.C.T. (Third Semester) EXAMINATION, 2012

306 : BASIC ACCOUNTING

(2008 PATTERN)

Time : Three Hours

Maximum Marks : 70

- N.B. :—** (i) Attempt any **6** questions including Question No. **1** which is compulsory.
- (ii) Figures to the right indicate full marks.
- (iii) Use of pocket calculator is allowed.

- 1.** The following is the Trial Balance of M/s Parineeta Shinde as on 31st March, 2011 : [20]

Trial Balance as on 31st March, 2011

Particulars	Debit	Credit
Opening Stock	30,000	
Purchase	50,000	
Return outward		10,000
Sales		1,50,000
Return inward	10,000	
Wages	5,000	

P.T.O.

Carriage inward	2,000	
Carriage outward	1,000	
Freight charges	2,500	
Packing charges	500	
Custom duties	5,000	
Insurance	1,600	
Coal and gas	1,500	
Electricity charges	1,000	
Salaries	5,000	
Printing and Stationery	1,000	
Rent, Rates & Taxes	1,000	
Bad Debts	500	
Commission		1,500
Interest		500
Repairs	1,400	
Sundry Debtors	30,000	
Sundry Creditors		25,000
Furniture & Fittings	10,000	
Plant & Machinery	40,000	
Land and Building	50,000	
Bills Receivable	10,000	

Bills Payable		15,000
Goodwill	20,000	
Capital		1,00,000
Drawings	10,000	
Cash in hand	3,000	
Cash in Bank	10,000	
	<u>Total</u>	<u>3,02,000</u>
		<u>3,02,000</u>

You are required to prepare a Trading, Profit and Loss Account and a Balance Sheet as on 31st March, 2011 after making necessary adjustments for the following :

- (a) Stock at the end of the year valued at Rs. 25,000.
- (b) Salaries outstanding Rs. 1,000.
- (c) Depreciate Land and Building at 5%, Plant and Machinery at 5% and furniture and fittings at 10% p.a.
- (d) Prepaid insurance Rs. 100.

2. Write short notes on any *two* of the following : [10]

- (a) Bank Reconciliation Statement.
- (b) Principles of Double Entry System of Book-keeping.
- (c) Convention of Consistency.

3. The following balances appeared in the ledger of Shri Kamat as on 1st January, 2010. Prepare necessary ledger accounts and balance them : [10]

Debit Balances	Rs.	Credit Balances	Rs.
Cash A/c	16,500	Capital A/c	45,000
Goods A/c	30,500	Kishan's A/c	21,500
Akash's A/c	13,500		

2005

- Jan. 1 Bought goods worth Rs. 5,000 from Kishan at 5% trade discount
- Jan. 6 Cash purchases Rs. 6,000
- Jan. 11 Sold goods worth Rs. 4,000 to Akash at 2% trade discount
- Jan. 13 Introduced further capital Rs. 15,000
- Jan. 16 Paid Rs. 3,900 to Kishan and earned cash discount of Rs. 50.
- Jan. 26 Received Rs. 4,960 from Akash and allowed cash discount of Rs. 40.
- Jan. 31 Goods worth Rs. 12,500 destroyed by fire. These goods were not insured.

4. (a) Define the following terms : [5]
- (i) Insolvent
 - (ii) Bad Debts
 - (iii) Drawings
 - (iv) Bearer Cheque
 - (v) Folio.
- (b) Classify the following into real, nominal and personal A/c : [5]
- (i) Outstanding Salaries
 - (ii) Machinery
 - (iii) Leasehold premises
 - (iv) Printing and Stationery
 - (v) Shares of company.
5. From the following information, prepare petty cash book : [10]

2004

Particulars

- Mar. 1 Cash balance in hand Rs. 3,200.
- Mar. 3 Received Cash from head cashier Rs. 750.
- Mar. 6 Paid Cartage Rs. 60.
- Mar. 7 Purchased postal stamps for Rs. 35.
- Mar. 11 Purchased two chairs at Rs. 170 each.
- Mar. 15 Purchased Revenue Stamps for Rs. 34.
- Mar. 19 Sent telegram to manager at Bandra and paid telegram charges Rs. 55.

Mar. 20 Paid travelling expenses to Mahesh Rs. 120.
Mar. 24 Paid advertisement expenses Rs. 145.
Mar. 26 Tea and refreshment given to staff Rs. 90.
Mar. 27 Printing bill paid Rs. 210.
Mar. 28 Purchased electrical materials for Rs. 80.
Mar. 29 Paid for repairs of furnitures Rs. 160.

6. (a) With the help of format explain any *two* subsidiary books. [5]
(b) Explain in detail with the help of examples Contra Entry. [5]

7. (a) From the following information of Hotal White Diamond, prepare special functions book for the month of October, 2009 : [5]
2010

Sept. 1 Wedding Reception Party, 300 covers @ Rs. 430 per cover,
Account to Mr. Rekha, Bill No. 015

Sept. 15 Annual General Meeting, 205 covers @ Rs. 225 per cover,
Wine and Tobacco Rs. 5,000, Account to Mrs. Sharma
Senior Manager, Bill No. 102.

Sept. 28 Luncheon Party, Pancard Club, 105 covers @ Rs. 350 per
cover, Wine and Tobacco costing Rs. 10,500. Account to
Mr. Prashant, Bill No. 308.

- (b) From the following information prepare Trial Balance as on 31st December, 2011 : [5]

Particulars	Amount
	(Rs.)
Bank overdraft	40,000
Bills payable	2,000
Debtors	27,300
Sales	30,500
Capital	40,250
Drawings	5,750
Land	19,500
Cash	10,000
Purchase	46,900
Discount	4,100
Rent Received	4,500
Bank Balance	14,450
Stock	9,250

8. Distinguish between any *two* of the following : [10]
- (a) Debit Note and Credit Note.
 - (b) Trade Discount and Cash Discount.
 - (c) Capital Expenditure and Revenue Expenditure.

Total No. of Questions—5]

[Total No. of Printed Pages—2

Seat No.	
---------------------	--

[4181]-31

B.H.M.C.T. (Third Semester) EXAMINATION, 2012

301 : FOOD PRODUCTION—III

(2005 PATTERN)

Time : Two Hours

Maximum Marks : 40

N.B. :— (i) Solve any *four* questions.

(ii) *All* questions carry equal marks.

1. Plan a festival or special occasion menu for the following states

(any *two*) : [10]

(i) Gujarathi

(ii) Goan

(iii) Maharashtrian.

2. (A) Enlist and state the importance of any *four* equipments used in Bakery and Confectionery. [4]

(B) Write the role of the following ingredients in cake making : [6]

(i) Sugar

(ii) Flour

(iii) Fat.

3. (A) Write the process of Bread Making. [5]

(B) What do you mean by Industrial Canteen ? Plan a lunch menu for the same. [5]

P.T.O.

4. (A) Write importance of the following Ingredients in Bread Making : [4]
- (i) Sundry material
 - (ii) Raising Agents
 - (iii) Eggs
 - (iv) Dairy Products.
- (B) What are the physical and chemical changes takes place during baking ? [6]
5. (A) Explain the following terms (any *six*) : [6]
- (i) Baking
 - (ii) Crust
 - (iii) Pachadi
 - (iv) Rabri
 - (v) Wark
 - (vi) Bonda
 - (vii) Gustaba.
- (B) Give reasons for the following : [4]
- (i) Bread rolls Hard outside and gluey inside
 - (ii) 'M' fault in pound cake
 - (iii) Dark crust colour in Bread
 - (iv) Cake baked with peak top.

Total No. of Questions—6]

[Total No. of Printed Pages—2

Seat No.	
---------------------	--

[4181]-34

B.H.M.C.T. (Third Semester) EXAMINATION, 2012

304 : COMPUTER FUNDAMENTALS

(2005 PATTERN)

Time : Two Hours

Maximum Marks : 40

N.B. :— (i) Solve any *four* questions.

(ii) Each question carries equal marks.

1. (a) Define a network. Give *three* features of LAN. [1+3=4]
(b) Explain Custom Animation. [3]
(c) Define Primary Key. [3]

2. (a) Explain Folder and Wallpaper. [2]
(b) Give the pre-requisites of having Internet. [4]
(c) List the alignments in word. [4]

3. (a) Give the name of any *four* printers and explain their working. [4]
(b) Give the steps to insert a table in a word file. How can you insert or delete any rows or columns ? [4]
(c) Make a note on wildcards in DOS. [2]

P.T.O.

4. (a) Explain Databases in Excel. What is the purpose of sub-total ? [5]
- (b) Give *three* advantages and *two* disadvantages of the Internet. [3+2=5]
5. (a) Explain the DIR command with the “/p” and “/w”. [2+2=4]
- (b) Explain organization chart in PowerPoint. [4]
- (c) Explain GUI feature of windows. [2]
6. (a) Explain the AUTOFILL feature of Excel with an example. [4]
- (b) Define database with an example. [3]
- (c) Explain the LIST, CREATE and EDIT commands in FOXPRO. [3]

Total No. of Questions—6]

[Total No. of Printed Pages—3

Seat No.	
---------------------	--

[4181]-35

B.H.M.C.T. (III Semester) EXAMINATION, 2012

305 : FOOD AND BEVERAGE CONTROL

(2008 PATTERN)

Time : Three Hours

Maximum Marks : 70

N.B. :— (i) Question No. 1 is compulsory.

(ii) Answer any *three* questions from Q. No. 2 to Q. No. 6.

(iii) Figures to the right indicate full marks.

1. (a) Define Food and Beverage Control. [2]
(b) List and explain the objectives of Food and Beverage Control. [8]
2. Sketch the Food and Beverage Control cycle diagram. Briefly explain the planning phase, the operational phase and the Management after the event phase. [20]
3. (a) Answer any *two* : [10]
 - (i) Explain *two* factors determining the pricing situation.
 - (ii) Explain the elements of cost with examples.
 - (iii) Explain the basic concept of profits.

P.T.O.

- (b) Write short notes on (any *three*) : [10]
- (i) Sales Budget
 - (ii) Capital Budget
 - (iii) Fixed Budget
 - (iv) Labour Cost Budget
 - (v) Methods of Purchasing.
4. (a) Explain the following with the help of a format (any *two*) : [10]
- (a) Standard Purchase Specification
 - (b) Bin Cards
 - (c) Beverage Perpetual Inventory Ledger
 - (d) Cellar Inwards Book.
- (b) With the help of a neat diagram, explain Break-even Point. [10]
- A restaurant has a maximum capacity of 100 covers. The maximum daily sales is Rs. 10,000.
- Variable cost per cover = Rs. 50
- Calculate BEP in covers and in sales.
5. (a) Explain the controlling system used while purchasing, receiving and storing perishable goods. [10]
- (b) What is the main objective of stocktaking. [5]
- (c) Explain how you will use the various aids of volume forecasting in controlling food costs. [5]

- 6.** (a) How is food cost calculated on a weekly basis. [5]
- (b) What is EOQ ? What is the use of EOQ in the Hospitality Industry ? [5]
- (c) Explain the following stock levels : [10]
- (i) Minimum level
 - (ii) Maximum level
 - (iii) Reordering level
 - (iv) Par stock.

Total No. of Questions—8]

[Total No. of Printed Pages—4+2

Seat No.	
---------------------	--

[4181]-36

B.H.M.C.T. (III Semester) EXAMINATION, 2012

306 : BASIC ACCOUNTING

(2005 PATTERN)

Time : Three Hours

Maximum Marks : 70

N.B. :— (i) Attempt any *six* questions including Q. No. 1 which is compulsory.

(ii) Use of pocket calculator is allowed.

(iii) Figures to the right indicate full marks.

1. The following is the Trial Balance of Mr. Deshpande as on 31st March 2006. Prepare Trading and Profit & Loss A/c for the year ended 31-3-2006 and Balance Sheet as on that date : [20]

Particulars	Debit (Rs.)	Credit (Rs.)
Capital		3,30,000
Drawings	24,450	
Opening stock as on 1-4-05	2,00,000	
Bills Receivable	25,000	
Purchases	2,75,000	
Sales		4,20,000
Bills Payable		60,000

P.T.O.

Return Outward		4,500
Return Inward	5,000	
Plant & Machinery	1,00,000	
Loose Tools	25,000	
Patents	25,000	
Sundry Debtors	1,25,000	
Sundry Creditors		1,40,000
Cash at Bank	77,550	
Salaries and Wages	50,000	
Repairs and Renewals	7,500	
Insurance	3,000	
Power and Fuel	3,500	
Printing and Stationery	2,000	
General Expenses	6,500	
Total	<u>9,54,500</u>	<u>9,54,500</u>

Adjustments :

- (i) Closing stock as on 31st March 2006 Rs. 1,30,000.
- (ii) Depreciate Plant and Machinery @ 5% p.a. and Patents @ 15% p.a.
- (iii) Revalue Tools at Rs. 20,000.
- (iv) Outstanding Salary Rs. 3,500.

2. Write short notes on (any *two*) : [10]

- (a) Business Entity concept
- (b) Objectives of Hotel Accounting
- (c) Imprest System of Petty Cash Book.

3. Post the following into necessary ledger accounts and balance the same : [10]

April 2000

- 1 Mr. Vishal started his catering business with capital of Rs. 1,25,000
- 3 Deposited into Bank Rs. 1,20,000.
- 7 Paid for kitchen equipments Rs. 15,000 by cheque.
- 10 Purchased China plates and glassware for Rs. 1,500 from “Decent Crockery” on credit.
- 15 Bought provisions of Rs. 300 by cheque.
- 20 Bought provisions of Rs. 1,500 from “M/s Rajan Super Market”.
- 25 Cash Sales Rs. 2,800.
- 28 Paid Salary Rs. 2,000 in cash.

4. (A) State with reason whether the following are True *or* False : [5]

- (i) Carriage paid on behalf of Mr. X on sale of goods is debited to carriage Account.
- (ii) Capital Account shows credit balance.

(B) Differentiate between (any *one*) : [5]

(i) Trade discount and cash discount

(ii) Debit note and credit note.

5. Prepare a three Column Cash Book of Mr. Das for the month of

Oct. 2003 : [10]

Otc. 1 Mr. Das started business with cash Rs. 25,000.

2 Opened a current account in a bank with Rs. 20,000.

5 Received a cheque of Rs. 740 from Mr. Dastoor in settlement of Rs. 750 and paid the same into Bank.

8 Paid to Rao & Sons by cheque Rs. 1,230 and received discount Rs. 20.

17 Paid for purchase of goods cash Rs. 750 and cheque Rs. 1,250.

18 Drew for personal use Rs. 200 in cash and Rs. 2,000 by cheque.

24 Drew from Bank for office use Rs. 2,000.

31 Bank charges Rs. 20 and Bank interest Rs. 100 entered by bank in Pass Book.

6. (A) Explain with examples Capital Expenditure and Revenue Expenditure. [5]

(B) Give the classification of accounts with their respective rules of Debit and Credit. [5]

7. (A) Prepare a Trial Balance from the following : [5]

	Rs.		Rs.
Cash	10,000	Debtors	85,000
Creditors	70,000	Purchases	69,000
Sales	1,45,500	Rent	2,000
Capital	3,40,500	Wages	2,00,000
Building	1,00,000	Loan to Ram	90,000

(B) Prepare necessary subsidiary books from the following : [5]

July 2008

1 Purchased goods Rs. 10,000 @ 10% T.D. in exchange of furniture from ABC Mart.

3 Sold goods to Mr. Janrao Rs. 5,000.

4 Purchased goods from Mr. Ramrao Rs. 10,000 @ 10% T.D.

5 Received goods Rs. 500 returned by Mr. Janrao.

6 Mr. Ramrao received goods Rs. 900 (Gross) returned by us.

8. Answer the following (any *two*) :

[10]

(i) Why Bank Reconciliation Statement is prepared ?

(ii) What is contra entry ?

(iii) Explain steps for balancing ledger accounts.

Total No. of Questions—5]

[Total No. of Printed Pages—3

Seat No.	
-------------	--

[4181]-401

BHMCT (Fourth Semester) EXAMINATION, 2012

401 : FOOD PRODUCTION-IV

(2008 PATTERN)

Time : Two Hours

Maximum Marks : 40

N.B. :— (i) Q. No. 1 is compulsory.

(ii) Answer any *three* questions from remaining.

(iii) *All* questions carry equal marks.

1. Explain the following terms (any *ten*) :

[10]

- (1) Mollusc
- (2) Hog
- (3) Eclair
- (4) Gluten
- (5) Papain
- (6) Strudel
- (7) Tart
- (8) Quail
- (9) Cockles

P.T.O.

- (10) Thawing
- (11) Fillings
- (12) Boil in bag.

2. Write short notes on the following (any *four*) : [10]

- (a) Storing of poultry
- (b) Characteristics of convenience food
- (c) Thawing of meat/fish
- (d) Catering uses of Icing
- (e) Do's and Don't for laminated dough pastries.

3. (A) Give reasons : [4]

- (1) Why is it best to purchase shell fish alive whenever possible ?
- (2) Why are rolled pastry doughs rested.
- (3) Less liquid is added while preparing cookies.
- (4) Meat is aged after slaughtering.

(B) Differentiate between (any *two*) : [4]

- (a) Lamb and mutton
- (b) Cake and Cookies
- (c) Fin fish and Shell fish.

(C) List *four* advantages of using convenience food. [2]

4. (A) Draw a neat labelled diagram of steak showing various parts with its weight and catering uses. [4]
- (B) List and briefly explain various types of Icing with an example of each. [6]
5. (A) Give composition of meat. [4]
- (B) Give recipe for puff pastry using 1 kg of flour. [4]
- (C) Write down the catering uses of the following : [2]
- (i) Duck
- (ii) Turkey.

Total No. of Questions—6]

[Total No. of Printed Pages—4

Seat No.	
-------------	--

[4181]-402

BHMCT (Fourth Semester) EXAMINATION, 2012

402 : FOOD AND BEVERAGE SERVICE-IV

(OLD AND NEW PATTERN)

Time : Two Hours

Maximum Marks : 40

N.B. :— (i) Answer any *four* questions.

(ii) *All* questions carry equal marks.

(iii) Draw neat sketches/diagrams wherever necessary.

1. Explain the following terms (any *ten*) :

[10]

(i) Dunder

(ii) Pina

(iii) Mezcal

(iv) Feints

(v) Congeners

(vi) Sangaree

(vii) Feni

P.T.O.

- (viii) Ouzo
- (ix) Cognac
- (x) Tequila
- (xi) DOM
- (xii) Silvovitz.

2. (A) Differentiate between (any *two*) : [6]
- (i) Cognac and Armagnac
 - (ii) Irish whiskey and Scotch whisky
 - (iii) Patent still distillation and pot still distillation.
- (B) Explain the following native spirits (any *two*) : [2]
- (i) Grappa
 - (ii) Aquavit
 - (iii) Absinthe.
- (C) List *four* rules of mixing cocktail. [2]
3. (A) With help of neat labeled diagram explain the working of patent still method of distillation. [5]
- (B) List *four* types of gin and explain any *one*. [3]

- (C) Explain the following mixed drinks (any *two*) : [2]
- (i) Cobler
 - (ii) Daisy
 - (iii) Eggnogg.
4. (A) Describe the manufacturing process of Dark rum. Also state *two* international brands of rum. [5]
- (B) List *four* methods of mixing cocktails and explain any *one*. [3]
- (C) List *four* major equipments used for making cocktails. [2]
5. (A) Name *two* examples of cocktails under the following spirit/
wine bases (any *five*) : [5]
- (i) Vodka
 - (ii) Brandy
 - (iii) Champagne
 - (iv) Whisky
 - (v) Beer
 - (vi) Rum.
- (B) Explain *two* methods of making liqueurs. [3]
- (C) List *two* flavoured vodkas with their flavourings. [2]

6. (A) Identify the flavour and country of origin of following liqueurs
(any *five*) : [5]
- (i) Kummel
 - (ii) Drambuie
 - (iii) Tia maria
 - (iv) Triple sec
 - (v) Southern comfort
 - (vi) Kahlua.
- (B) Describe the manufacturing process of vodka. [3]
- (C) (i) Name *two* International brands of gin. [1]
- (ii) Name *two* Tequila brands. [1]

Total No. of Questions—6]

[Total No. of Printed Pages—2

Seat No.	
-------------	--

[4181]-403

B.H.M.C.T. (Fourth Semester) EXAMINATION, 2012

(403 : Accommodation Operations-II)

(OLD & NEW PATTERN)

Time : Two Hours

Maximum Marks : 40

N.B. :— (i) Solve any *two* questions from each Section.

(ii) *All* questions carry equal marks.

SECTION I

1. (A) Draw and explain snagging list. [5]
(B) What are the elements of design ? Explain in brief. [5]

2. (A) Explain different types of budget in hotel. [5]
(B) How do you identify and select a supplier for Housekeeping department ? [5]

3. (A) Differentiate between Refurbishing and Redecoration. [5]
(B) Write short notes on (any *two*) : [5]
 - (1) Housekeeping room cost
 - (2) Bin card
 - (3) Principles of design.

P.T.O.

SECTION II

4. (A) What role do the front office personnel play in maximising occupancy of the hotel ? [5]
- (B) What data is considered for forecasting of room availability ? [5]
5. (A) Write short notes on : [5]
- (1) Overbaking
 - (2) Business related marketing techniques.
- (B) Explain the role of Night auditor. [5]
6. (A) Define the following terms (any *five*) : [5]
- (1) Return reservation
 - (2) Floor limit
 - (3) Zeroing out
 - (4) Forecasting
 - (5) Repeat guest
 - (6) High balance account
- (B) Explain Hubbart's formula for calculating room rates in hotel. [5]

Total No. of Questions—4]

[Total No. of Printed Pages—3

Seat No.	
---------------------	--

[4181]-404

B.H.M.C.T. (IV Semester) EXAMINATION, 2012

404 : HOTEL ENGINEERING

(2008 PATTERN)

Time : Three Hours

Maximum Marks : 70

N.B. :— (i) Answers to the two sections should be written in separate answer-books.

(ii) Neat diagrams must be drawn wherever necessary.

(iii) Figures to the right indicate full marks.

(iv) Use of logarithmic tables, slide rule, Mollier charts, electronic pocket calculator and steam tables is allowed.

(v) Assume suitable data, if necessary.

SECTION I

1. Answer any two : 2×10=20

(a) Describe duties and responsibility of Chief Engineer in Hotel.

(b) Explain vapour absorption refrigeration system with diagram.

(c) Define noise, its sources and bad effect on human being.

P.T.O.

2. Answer any *three* : 3×5=15

- (a) What are the factors responsible for human comfort ?
- (b) Give any *three* important properties of refrigerant and names of any *three* refrigerant.
- (c) Explain maintenance of swimming pool.
- (d) Describe solid waste management.

SECTION II

3. Answer any *two* : 2×10=20

- (a) Explain with diagram zeolite process for softening of water.
- (b) What are the safety devices used in electricity and explain any *one* with diagram ?
- (c) Calculate electricity bill for the months of May, having rate Rs. 7.50 per unit :

(1)	120 W	Fan	12 Nos.	06 hrs./day
(2)	12 W	Pointer	02 Nos.	18 min./day
(3)	1000 W	Spot light	04 Nos.	04 hrs./day
(4)	750 W	Cooler	05 Nos.	06 hrs./day

4. Answer any *three* :

3×5=15

- (a) Define unit of heat and give examples (any *four*) fuels used in industry.
- (b) Give energy conservation tips in kitchen.
- (c) Define fire and draw diagram for dry chemical fire extinguisher.
- (d) Write notes on :
 - (i) LPG
 - (ii) Biogas.

Total No. of Questions—8]

[Total No. of Printed Pages—2

Seat No.	
---------------------	--

[4181]-405

B.H.M.C.T. (Fourth Semester) EXAMINATION, 2012

405 : PRINCIPLES OF MANAGEMENT

(2008 PATTERN)

Time : Three Hours

Maximum Marks : 70

N.B. :— (i) Question No. 1 is compulsory.

(ii) Answer any *five* from the remaining.

1. Write notes on any *four* : [20]
 - (a) Morale : its role and importance.
 - (b) Barriers to communication.
 - (c) Need for co-ordination.
 - (d) Process of controlling.
 - (e) Delegation of authority.
 - (f) Levels of management.
 - (g) Benefits of motivated staff.

2. Define Management. Explain external and internal factors that affect management. [10]

3. List and explain any *ten* principles of management as listed by Henry Fayol. [10]

P.T.O.

4. Define planning. List and explain any *five* types of plans. [10]
5. Explain step-by-step procedure of decision making process. [10]
6. Explain formal organisation and informal organisation. [10]
7. Define Leadership. Explain “Managerial grid.” [10]
8. Explain McGregors’ theory ‘X’ and theory ‘Y’. [10]

Total No. of Questions—8]

[Total No. of Printed Pages—7

Seat No.	
---------------------	--

[4181]-406

B.H.M.C.T. (Fourth Semester) EXAMINATION, 2012

406 : HOTEL ACCOUNTING

(2008 PATTERN)

Time : Three Hours

Maximum Marks : 70

N.B. :— (i) Attempt any *six* questions including question No. 1 which is compulsory.

(ii) Use of Pocket calculator is allowed.

(iii) Assume suitable additional data, if necessary.

(iv) Figures to the right indicate full marks.

1. The authorised capital of Hotel Neela Sagar is Rs. 50,00,000 of the Equity Shares of Rs. 100 each. The following is the Trial Balance of the Hotel :

Trial Balance as on 31st March 2011

Debit Balance	Rs.	Credit Balance	Rs.
Building	18,00,000	Unsecured Loan	1,12,000
Goodwill	4,00,000	Fixed Deposits	84,000
Furniture	4,00,000	Sales	23,00,000

P.T.O.

Adjustment :

- (a) Closing stock was valued at Rs. 1,40,000.
- (b) Depreciate Building @ 2%, Furniture @ 5%, Vehicle @ 10%.
- (c) Outstanding Audit Fees Rs. 20,000, Wages Rs. 30,000.
- (d) Transfer Rs. 15,000 to dividend equalisation reserve.
- (e) Write off 1/10th of preliminary expenses.
- (f) Directors propose 12.5% dividend to equity shareholders.

Prepare Trading A/c, Profit & Loss A/c, P & L Appropriation A/c for the year ended 31st March 2011 and the Balance Sheet as on that date. [20]

2. Write short notes on (any *two*) : [10]

- (a) Characteristics of Budgets
- (b) City Ledger
- (c) Allowances.

3. Prepare Visitors Tabular Ledger from the information given below : [10]

Room charges for single room Rs. 2,000 and for double room Rs. 4,000.

Service charge @ 10% is applicable on room rate. Check out time is 12 noon.

August 27 Balance brought forward

Miss Neha—Single Room No. 301 on E.P. Rs. 2,170 Dr.

Mr. & Mrs. Pathak—Double room No. 407 on E.P. Rs. 3,120 Cr.

Prof. Jain—Single Room No. 303 on E.P. Rs. 1,750 Dr.

The transactions during the day were as follows :

6.47 A.M. Dr. Vinod Kapoor arrived & occupied single room
No. 304 on E.P. & paid advance of Rs. 5,000

7.30 A.M. Tea was served in all rooms @ Rs. 30 per cup

8.30 A.M. Breakfast @ Rs. 125 was served in all rooms. Room
No. 304 had 1 guest for breakfast.

10.00 A.M. The following cheques are to be entered in the accounts
of guest :

Room No. 301-Gift parcel Rs. 300, Telephone Rs. 75, Magazine
Rs. 100, Soft-drinks Rs. 50.

Room No. 407-Laundry Rs. 130, Local Tour Rs. 700,
Newspaper Rs. 20, Cigarettes Rs. 70.

Room No. 303-Cigarettes Rs. 50, Magazine Rs. 75.

Room No. 304-Taxi Charge Rs. 120, Flowers Rs. 150.

11.00 A.M. Prof. Jain of Room No. 303 check out settled his account
in cash.

1.00 P.M. Lunch was served to all rooms @ Rs. 200 per person.

Dr. Vinod Kapoor has invited Miss Asha & she joined him for lunch.

4.30 P.M. A.N.T. @ Rs. 40 per cup was served in Room No. 407, 304 and coffee 2 cups @ Rs. 45 per cup in Room No. 301.

6.30 P.M. Snacks of Rs. 125 were served to Miss Neha and she deposited Rs. 4,000 in her account.

9.00 P.M. Dinner was served @ Rs. 250 per person in Room No. 301, only 1 in Room No. 407 and with one guest in Room No. 304.

4. (a) State with reasons whether the following statements are True or False : [5]

(i) Guest food complimentary should be added while calculating cost of food sales.

(ii) Shop rental is an additional revenue earned from sale of room to concessionaries.

(b) Draw the specimen of : [5]

(i) Gift shop schedule

(ii) Profit and Loss Appropriation Account.

5. (a) From the following information prepare Departmental Income Statement for Beverage Department : [5]

Particulars	Rs.	Particulars	Rs.
Total Revenue	7,75,900	Allowances	5,900
Beverage purchased	3,10,360	Beverage transferred to food	1,260
Food transferred to beverage	2,790	Salaries and Wages	1,20,000
Employee Benefits	25,000	Glass, Chaina & Linen	55,000
Laundry & Dry-cleaning	27,000	License	21,000
Music & Entertainment	67,320	Operating Supplies	35,910
Uniforms	12,170		

- (b) Explain the following terms with examples (any *two*) : [5]
- (i) V.P.O
 - (ii) Current Assets
 - (iii) Contingent Liabilities.

6. What do you mean by Joint Stock Company ? Explain characteristics of a Joint Stock Company. [10]

7. The following information is extracted from Hill Top Hotel as on 31st March 2009. Prepare income statement of the Hotel under Uniform System of Accounting : [10]
- (a) Revenue—Rooms Rs. 35,000, Food Rs. 12,000, Beverages Rs. 9,300, Shop Rental Rs. 5,800
 - (b) Cost of Sales—Food Rs. 3,600, Beverages Rs. 2,325.
 - (c) Other departmental expenses—Rooms Rs. 4,375, Food Rs. 1,230, Beverages Rs. 175.
 - (d) Payroll expenses—Rooms Rs. 14,000, Food Rs. 2,640, Beverages Rs. 1,162.
 - (e) Other expenses—Administration and Management Rs. 1,700, Depreciation Rs. 4,000, Interest Rs. 3,900, Insurance Rs. 1,440, Income Tax Rs. 2,500.
8. Answer the following questions (any *two*) : [10]
- (a) What are the types of working capital ?
 - (b) What are the advantages of VAT ?
 - (c) What is the difference between fixed and flexible budget ?

Total No. of Questions—5]

[Total No. of Printed Pages—2

Seat No.	
---------------------	--

[4181]-41

BHMCT (Fourth Semester) EXAMINATION, 2012

401 : FOOD PRODUCTION-IV

(2005 PATTERN)

Time : Two Hours

Maximum Marks : 40

N.B. :— Answer any *four* questions from the following.

1. Draw a neat labelled diagram of pork with its cuts, approximate weights and cooking methods. [10]

2. (A) Classify fish \bar{C} examples. [5]
(B) Explain the following terms : [5]
 - (1) Trussing
 - (2) Green meat
 - (3) American frosting
 - (4) Profit role
 - (5) Paupiette.

3. (A) Explain any *five* convenience food processing methods. [5]
(B) List the selection crieteria for Poultry and Lamb. [5]

P.T.O.

4. (A) Classify pastry with examples. [5]
- (B) Explain the following Icings : [5]
- (1) Truffle
 - (2) Glaze
 - (3) Ganache
 - (4) Marzipan
 - (5) Royal Icing.
5. (A) List and explain any *five* types of cookies. [5]
- (B) Write short notes on : [5]
- (1) Advantages of convenience foods
 - (2) Role of flour and fat in pastry making.

Total No. of Questions—4]

[Total No. of Printed Pages—3

Seat No.	
---------------------	--

[4181]-44

B.H.M.C.T. (IV Semester) EXAMINATION, 2012

(404) HOTEL ENGINEERING

(2005 PATTERN)

Time : Three Hours

Maximum Marks : 70

N.B. :— (i) Answers to the two Sections should be written in separate answer-books.

(ii) Neat diagrams must be drawn wherever necessary.

(iii) Figures to the right indicate full marks.

(iv) Use of logarithmic tables, slide rule, Mollier charts, electronic pocket calculator and steam tables is allowed.

(v) Assume suitable data, if necessary.

SECTION I

1. Answer any two : **2×10=20**

(a) Differentiate between unitary and central air conditioning system and describe the working of room air conditioner with diagram.

(b) Define contract. Give its types and advantages and disadvantages.

(c) What are the sources, controlling methods and bad effect of air pollution on human being.

P.T.O.

2. Answer any *three* :

3×5=15

(a) Define :

(i) DBT

(ii) WBT

(iii) Heat

(iv) Sensible heat

(v) Latent heat.

(b) Draw organization chart for maintenance department.

(c) Name any *five* refrigerants with their formula.

(d) Explain Global warming and its effect.

SECTION II

3. Answer any *two* :

2×10=20

(a) Calculate electricity bill for the seminar having the following electricity load and rate of electricity is Rs. 15 per unit :

(i) 150 W LCD 02 Nos. 04 hrs./day

(ii) 120 W PA system 01 No. 05 hrs./day

(iii) 1.5 kW Spot light 02 Nos. 02 hrs./day

(iv) 15 W Pointer 01 No. 20 minutes/day

(v) 100 W Fan 10 Nos. 08 hrs./day

(b) Give general tips for energy saving in hotels with examples.

(c) Explain water purification methods in detail.

4. Answer any *three* :

3×5=15

- (a) Explain any *one* automatic fire detection system.
- (b) Draw any *one* water closet and trap.
- (c) Explain importance of earthing.
- (d) Define units of heat in SI and CGS systems and their relations.

Total No. of Questions—8]

[Total No. of Printed Pages—2

Seat No.	
---------------------	--

[4181]-45

B.H.M.C.T. (IV Semester) EXAMINATION, 2012

405 : PRINCIPLES OF MANAGEMENT

(2005 PATTERN)

Time : Three Hours

Maximum Marks : 70

N.B. :— (i) Question No. 1 is compulsory.

(ii) Answer any *five* from the remaining.

1. Write short notes on (any *four*) : [20]
 - (i) Top Level Management
 - (ii) Non-verbal Communication
 - (iii) Benefits of Motivated Staff
 - (iv) Advantages and importance of Planning
 - (v) Span of Control
 - (vi) Characteristics of a good leader.

2. Define 'Controlling'. Explain the need and process of Controlling. [10]

3. State and explain Maslow's theory of Motivation. [10]

4. How can communication be made effective ? [10]

P.T.O.

5. State and explain the process of Decision-making. [10]
6. State Henri Fayol's theory of Administrative Management. [10]
7. 'Management is an Art, Science or Profession.' Discuss. [10]
8. State and explain the different types of plans. [10]

Total No. of Questions—8]

[Total No. of Printed Pages—7

Seat No.	
---------------------	--

[4181]-46

B.H.M.C.T. (Fourth Semester) EXAMINATION, 2012

406 : HOTEL ACCOUNTING

(2005 PATTERN)

Time : Three Hours

Maximum Marks : 70

N.B. :— (i) Attempt any *six* questions including Q. No. 1 which is compulsory.

(ii) Use of pocket calculator is permitted.

(iii) Assume suitable data if necessary.

(iv) Figures to the right indicate full marks.

1. Hotel Asia Pacific Ltd. was incorporated with an authorised capital of Rs. 20,00,000 divided into 20,000 equity shares of Rs. 100 each :

Trial Balance as on 31st March, 2009

Debit Balance	Amount	Credit Balance	Amount
	(Rs.)		(Rs.)
Land & Building	5,50,000	Share Capital	10,00,000
Plant & Machinery	8,25,000	(10,000 equity shares	
Furniture & Fixture	4,10,000	of Rs. 100 each)	
Stock	90,500	General Reserve	30,000

P.T.O.

Salaries	17,200	7% Debentures	5,00,000
Printing & Stationery	5,900	Creditors	66,000
Purchases	2,65,300	Bank overdraft	45,500
Carriage inward	2,700	Debenture redemption	
Wages	8,300	fund	1,00,000
Trade investments	32,000	Profit & Loss App ⁿ A/c	42,600
Cash in hand	18,000	Bills Payable	90,000
Preliminary expenses	4,000	Sales	5,35,000
Debenture interest	17,500	Commission recd.	8,400
Directors fees	9,800		
Rent, Rates & Insurance	6,200		
Audit fees	15,500		
General Expenses	10,100		
Sundry Debtors	1,00,500		
Bills Receivable	29,000		
	24,17,500		24,17,500

Prepare Trading A/c, Profit & Loss A/c and Profit & Loss Appropriation A/c for the year ending 31st March, 2009 and a Balance Sheet as on that date as per Indian Companies Act, 1956, after taking into consideration the following adjustments :

(a) Stock on 31st March, 2009 was Rs. 1,22,000.

- (b) Depreciate Plant & Machinery @ 10% and Land and Building by 5%.
- (c) Outstanding expenses were salaries Rs. 1,800.
- (d) Prepaid insurance amounted to Rs. 200.
- (e) Write off 1/4th of the preliminary expenses.
- (f) Transfer Rs. 10,000 to General Reserve.
- (g) Provide Rs. 40,000 for provision for Taxation. [20]

2. Write short notes on (any *two*) : [10]

- (i) Benefits of VAT
- (ii) Characteristics of Budget
- (iii) Types of Discount.

3. Before business had commenced in Hotel Kamini on 24th March, 2009, the following balances are brought forward on the Visitors Tabular Ledger from the previous day :

Room No.	201	202	203	204
Name of Guest	Mr. Deepak	Mr. & Mrs. Shinde	Mr. Khan	Mr. & Mrs. Dinshaw
No. of Visitors	One	Two	One	Two
Balance b/f (Rs.)	1,090 Dr.	1,300 Cr.	750 Dr.	1,550 Cr.

During the day, business is as follows :

Breakfast and Newspaper → All residents.

Lunch → All residents in rooms 202, 203, 204,
Room No. 203 had one guest for
lunch.

Soft Drinks → Room No. 201 — Rs. 65.

Departure → Room No. 202 amount paid in cash.

Dinner → Room No. 201, only one in Room
No. 204, Room No. 203 had a guest
for dinner.

Wine → Room No. 203 — Rs. 450.

Arrival → One person after check-in—check-out
time. Occupied room no. 202.

Laundry → Room No. 201 — Rs. 170,
Room No. 203 — Rs. 225.

Apartments → Rs. 550 per person per day.

Breakfast and Newspaper → Rs. 85 and Rs. 15 respectively.

Lunch and Dinner → Rs. 210 and Rs. 260 respectively.

Charge service tax @ 10% on Apartment and food and wine.

Prepare visitors Tabular Ledger. [10]

4. Distinguish between (any *two*) : [10]

(i) Guest Weekly Bill and Visitors Tabular Ledger

(ii) V.P.O. and allowance

(iii) Equity share and preference share.

5. From the following information prepare an income statement in accordance with the uniform system of account used in hotel (USHA) : [10]

(i) Revenue :

Rooms 7,50,000

F & B dept. 5,35,000

Other dept. 85,000

(ii) Payroll and related expenses :

Rooms 52,600

F & B dept. 39,800

Other dept. 7,200

(iii) Cost of Sales :

Food 1,82,300

F & B dept. 1,49,300

Other dept. 7,600

(iv)	Undistributed operating expenses :	
	Administrative & General expenses	29,400
	Data processing	16,700
	Gas, coal and electricity	19,850
	Advertising and Marketing	42,150
	Repairs and maintenance	28,100
	Conveyance	17,550
(v)	Fixed expenses :	
	Rent, rates and insurance	32,300
	Maintenance fees	14,400
	Depreciation	39,500
(vi)	Other expenses :	
	Rooms	1,05,250
	F & B dept.	32,600
	Other dept.	4,900
(vii)	Income Tax	57,200

- 6.** (A) What is working capital ? Explain the factors affecting working capital. [5]
- (B) Define Joint Stock Company. Give any *five* characteristics of Joint Stock Company. [5]

7. (A) Prepare Departmental Income statement of Laundry department as on 31st May, 2008 : [5]

Particulars	Rs.	Particulars	Rs.
Revenue	2,10,000	Cost of guest laundry	5,200
Uniform	8,800	Cost of concessionaries	4,400
Cleaning supplies	7,200	Cost of house laundry	7,000
Salaries and Wages	18,500	Printing and Stationery	2,200
Employee Benefit	11,100		
Laundry supplies	10,200		

- (B) Draw specimen for the following (any *two*) : [5]

- (i) Profit & Loss Appropriation A/c
- (ii) Allowance Journal
- (iii) V.P.O. Voucher.

8. Answer the following (any *two*) : [10]

- (i) Define and explain the types of Debentures.
- (ii) State the reasons for granting allowance.
- (iii) Explain cost of sales with the help of format.

Total No. of Questions—5]

[Total No. of Printed Pages—3

Seat No.	
---------------------	--

[4181]-601

B.H.M.C.T. (Sixth Semester) EXAMINATION, 2012

601 : ADVANCED FOOD PRODUCTION

(2008 PATTERN)

Time : Two Hours

Maximum Marks : 40

N.B. :— (i) *All* questions carry equal marks.

(ii) Attempt any *four* questions.

(iii) Draw neat diagrams wherever necessary.

1. Compare in a tabular format the cuisines of North and South America with respect to the following parameters : [10]

(a) Geographic location

(b) Religion

(c) Styles of preparation

(d) Availability of ingredients

(e) Styles of presentation.

2. (A) Differentiate between Haute and Nouvelle Cuisine. [4]

(B) List and briefly explain any *four* classical sandwiches with their components. [4]

P.T.O.

- (C) List any *four* large equipments with their uses found in the larder department. [2]
- 3.** (A) Explain any *two* methods of Garbage Disposal. [4]
- (B) Enlist any *eight* functions of a Larder Department. [4]
- (C) State the hierarchy of a Kitchen Stewarding Department in a Five Star Hotel. [2]
- 4.** (A) Explain the composition of salads with examples. [5]
- (B) Discuss the importance of Kitchen Stewarding. [3]
- (C) Differentiate between Gallantine and Ballotine. [2]
- 5.** (A) Explain the following terms (any *five*) : [5]
- (a) Sashimi
- (b) Galangal
- (c) Ragôut
- (d) Aeoli
- (e) Foccasia
- (f) Dodol.

(B) Give *two* examples of the following (any *five*) : [5]

(a) Tapas

(b) Anti pasti

(c) Japanese starters

(d) Mexican main course

(e) German soup

(f) Chinese dessert

(g) Fmorgasbord

Total No. of Questions—6]

[Total No. of Printed Pages—2

Seat No.	
-------------	--

[4181]-602

B.H.M.C.T. (Sixth Semester) EXAMINATION, 2012

602 : ADVANCED FOOD AND BEVERAGE SERVICE

(2008 PATTERN)

Time : Two Hours

Maximum Marks : 40

N.B. :— (i) Solve any *four* questions.

(ii) *All* questions carry equal marks.

(iii) Assume suitable data wherever necessary.

1. (A) Explain the order taking and service procedure followed in Room Service. [6]
- (B) Explain any *two* types of buffet which play an important role in promoting food sales. [4]
2. (A) Explain the importance of underbar. [2]
- (B) State *four* major bar equipments with their uses in underbar. [4]
- (C) Draw a neat filled format of Breakfast hanger and also state its importance in Inroom Dining. [4]

P.T.O.

3. (A) Mention the role of Banquet sales Coordinator in function catering. [5]
- (B) Draw a neat labelled diagram of a flambé trolley. [4]
- (C) Name *two* dishes served from flambé trolley. [1]
4. (A) Draw and explain any *two* seating arrangements planned for a conference. [4]
- (B) Give the service procedure of any *two* entrées served from gueridon trolley. [6]
5. (A) Enlist 12 points to be kept in mind while organising outdoor cattering. [6]
- (B) Explain the following bar types : [4]
- (i) Mezzanine bar
- (ii) Lounge bar
6. (A) Plan the food and beverage menu for a cocktail dinner of 4S pax. [6]
- (B) List and state the uses of two buffet equipments. [2]
- (C) List *four* points to be borne in mind while setting up of buffet. [2]

Total No. of Questions—6]

[Total No. of Printed Pages—2

Seat No.	
-------------	--

[4181]603

B.H.M.C.T. (Sixth Semester) EXAMINATION, 2012

603 : PERSONALITY DEVELOPMENT AND BUSINESS

COMMUNICATION

(OLD & NEW 2008 PATTERN)

Time : Two Hours

Maximum Marks : 40

N.B. :— (i) Attempt any *Four* questions.

(ii) *All* questions carry equal marks.

1. What is Personality ? How does Body language improve one's personality ? [10]

2. (A) Define Meetings. Explain the importance of Agenda and Notice for the meetings. [5]
(B) State the various advantages of case studies. [5]

3. Differentiate between (any *two*) : [10]
 - (1) Ego and Pride
 - (2) Positive Attitude and Negative Attitude
 - (3) Selfishness and Self-interest.

P.T.O.

4. Write short notes on (any *four*) : [10]
- (1) Motivation
 - (2) Success
 - (3) Types of Presentation
 - (4) Recruiten expectations.
5. What is stress ? How can one overcome stress ? Give examples. [10]
6. Write a report on any *one* college 'Theme Lunch' Activity.
(Please do not mention college name.) Assume suitable data. [10]

Total No. of Questions—7]

[Total No. of Printed Pages—2

Seat No.	
-------------	--

[4181]-604

B.H.M.C.T. (VI Semester) EXAMINATION, 2012

604 : HOSPITALITY MARKETING-I

(2008 PATTERN)

Time : Three Hours

Maximum Marks : 70

N.B. :— (i) Question No. 1 is compulsory.

(ii) Attempt any *five* questions from Q. No. 2 to Q. No. 7.

1. Write short notes on (any *four*) : [20]

- (1) Marketing Mix
- (2) Branding
- (3) Principles of personal selling
- (4) Factors affecting consumer behaviour
- (5) Alliances
- (6) Effect of Economic Environment on business.

2. Explain the New Product Development Process. [10]

3. Define Advertising. Explain 5 M's of Advertising. [10]

P.T.O.

4. Explain the role of distribution system. What are the intermediaries for Hospitality Industry ? [10]
5. Write briefly about product life cycle along with diagram. [10]
6. What are Internal and External factors which affects pricing ? [10]
7. What is market segmentation ? Explain behavioural segmentation. [10]

Total No. of Questions—8]

[Total No. of Printed Pages—2

Seat No.	
---------------------	--

[4181]-605

B.H.M.C.T. (Sixth Semester) EXAMINATION, 2012

605 : HUMAN RESOURCE MANAGEMENT

(OLD & NEW PATTERN)

Time : Three Hours

Maximum Marks : 70

N.B. :— (i) Question No. 1 is compulsory.

(ii) Solve any *five* from Q. No. 2 to Q. No. 8.

1. Short notes (any 4) : [20]
 - (a) Modes of Recruitment.
 - (b) Role of Human Resource Manager.
 - (c) Importance of Training.
 - (d) Types of promotions.
 - (e) Functions of Trade Union.
 - (f) Importance of Induction.

2. Define Job evaluation and explain its process in detail. [10]

3. Define Job description and Job specification. Explain Job description of a executive Housekeeper with a help of format. [10]

P.T.O.

4. What are the causes of Labour turnover. Explain measures to prevent Labour Turnover. [10]
5. Discuss in detail various causes of Grievances. [10]
6. What are the various components of Wage Structure ? [10]
7. Explain the various stages in the selection process for a hotel operational trainee. [10]
8. What are the various functions of worker's participation in Management ? [10]

Total No. of Questions—10]

[Total No. of Printed Pages—2

Seat No.	
---------------------	--

[4181]-606

B.H.M.C.T. (Sixth Semester) EXAMINATION, 2012

606-TRAVEL AND TOURISM

(2008 PATTERN)

Time : Three Hours

Maximum Marks : 70

N.B. :— (i) Attempt any *seven* questions.

(ii) All questions carry equal marks.

1. Define Travel agent, its types and functions.
2. Give the negative impact of Tourism.
3. Give the main and supplementary accommodations and explain each in 1-2 lines.
4. Explain the various career opportunities for a tourism professional.
5. Explain in short about the growth of tourism, its evolution and history. Also give the present status of tourism in India.
6. Give the role and function of the following organizations (any 4).
WTO, IATA, MTDC, TAAI, ASI

P.T.O.

7. Define tour operator, its types. Explain the types of Package Tours.
8. Define Passport and Visa and give its types.
9. Various points to be considered when planning an Itinerary.
10. Explain the various types of Tourism.

Total No. of Questions—6]

[Total No. of Printed Pages—2

Seat No.	
---------------------	--

[4181]-61

BHMCT (Sixth Semester) EXAMINATION, 2012

601 : ADVANCED FOOD PRODUCTION

(2005 PATTERN)

Time : Two Hours

Maximum Marks : 40

N.B. :— Attempt any *Four* questions.

1. (a) A group of Chinese delegates are visiting India. Plan a menu which offers choices from both the cuisines. [5]
- (b) Discuss the special features with respect to ingredients and preparations of Mexican Cuisine. [5]
2. (a) List and briefly explain the principles of Nouvelle Cuisine. [5]
- (b) List any *five* differences between Nouvelle Cuisine and Haute Cuisine. [5]
3. Write short notes on (any *four*) : [10]
 - (i) Evolution of Nouvelle Cuisine
 - (ii) Functions of Larder department
 - (iii) Principles of Salad making
 - (iv) Importance of kitchen stewarding department
 - (v) European cuisine.

P.T.O.

4. (a) Enlist the duties and responsibilities of Larder Chef. [5]
(b) Classify salads giving *two* examples of each. [5]
5. (a) List any *five* tools and equipments found in the larder department with their uses. [5]
(b) Give composition of sandwiches and explain the method of storing sandwiches. [5]
6. (a) Explain the following culinary terms (any *five*) : [5]
(i) Fumet
(ii) Chaud froid
(iii) Pinwheel sandwich
(iv) Tournedos
(v) Quenelles
(vi) Saltpetre
(vii) Zabaglione.
(b) Briefly discuss any *five* methods of 'garbage disposal'. [5]

Total No. of Questions—6]

[Total No. of Printed Pages—2

Seat No.	
---------------------	--

[4181]-62

B.H.M.C.T. (Sixth Semester) EXAMINATION, 2012

602 : ADVANCED FOOD AND BEVERAGE SERVICE

(2005 PATTERN)

Time : Two Hours

Maximum Marks : 40

N.B. :— (i) Attempt any *four* questions.

(ii) *All* questions carry equal marks.

(iii) Draw sketches wherever required.

1. (a) Define Banquets and explain types of Banquets. [6]
- (b) Explain 'Railway Catering'. [2]
- (c) Explain 'Sitdown Buffet'. [2]

2. (a) Define Function Catering. Explain the disadvantages of function catering. [4]
- (b) List down the special equipments required in Gueridon Service in detail. [6]

3. (a) Write short notes on : [5]
 - (i) Breakfast Buffet
 - (ii) Fork Buffet.
- (b) Explain advantages and disadvantages of Gueridon Service. [5]

P.T.O.

4. (a) With the help of neat diagram, explain any *two* seating arrangement for a conference. [5]
- (b) List and explain five frauds which occur in a Bar. [5]
5. (a) Define Buffet. Explain types of buffet in detail. [6]
- (b) List the duties and responsibilities of the Banquet Manager. [4]
6. (a) List *three* small and **3** big equipments in a bar. [4]
- (b) With the help of a neat diagram, explain a Gueridon Trolley. [4]
- (c) Enlist any *four* licences required for operating a Bar. [2]

Total No. of Questions—10]

[Total No. of Printed Pages—2

Seat No.	
---------------------	--

[4181]-64

B.H.M.C.T. (VI Semester) EXAMINATION, 2012

604 : HOSPITALITY MARKETING-I

(2005 PATTERN)

Time : Three Hours

Maximum Marks : 70

N.B. :— (i) Attempt any *seven* questions.

(ii) *All* questions carry equal marks.

1. Define marketing management. State and briefly discuss 4 pillars of marketing management. [10]
2. Write short notes on (any *two*) : [10]
 - (a) Social and cultural environment
 - (b) 7 P's of marketing mix
 - (c) Political environment.
3. Discuss in brief behavioural and psychographic market segmentation. [10]
4. Discuss the personal and psychological factors affecting consumer behaviour. [10]
5. State the reasons for developing new products and briefly discuss the new product development process. [10]

P.T.O.

6. Discuss the three internal and three external factors affecting pricing. [10]
7. Discuss the channel levels of distributions. Explain centralised reservation systems in Intermediaries for Hospitality Industry. [10]
8. What is Promotion ? Describe any *four* characteristics of promotion tools. [10]
9. Explain briefly (any *two*) : [10]
- (1) 5 M's of Advertising
 - (2) Pricing strategy adopted by hotels
 - (3) Need for Market segmentation.
10. (a) What is distribution ? Discuss importance of distribution system. [5]
- (b) Write short note on (any *one*) : [5]
- (i) Product life cycle
 - (ii) Consumer Behaviour Model.

Total No. of Questions—8]

[Total No. of Printed Pages—2

Seat No.	
---------------------	--

[4181]-66

B.H.M.C.T. (Sixth Semester) EXAMINATION, 2012

606 : TRAVEL AND TOURISM

(2005 PATTERN)

Time : Three Hours

Maximum Marks : 70

N.B. :— Answer any *seven* questions from the following.

1. Define the following types of Tourism : [10]
 - (1) Outbound Tourism
 - (2) Excursionist
 - (3) VFR
 - (4) M.I.C.E.
 - (5) Agro Tourism
 - (6) Eco Tourism
 - (7) Health Tourism
 - (8) Sustainable Tourism
 - (9) International Tourism
 - (10) Inbound Tourism.

2. Explain the role and functions of the following Tourism Organisations : [4×2½=10]
 - (1) D.O.T.
 - (2) I.T.D.C.
 - (3) I.A.T.A.
 - (4) T.A.A.I.

P.T.O.

3. Explain Positive and Negative Impact of Tourism in detail. [10]
4. List and explain the Infrastructure of Tourism. [10]
5. Write short notes on : [4×2½=10]
- (1) 4A's of Tourism
 - (2) Career Opportunities in Tourism
 - (3) Guides and Escorts
 - (4) NGO's.
6. Plan an itinerary of 7 day 6 nights for a Chinese Delegation Visiting Pune. [10]
7. (A) Explain the Passport and VISA facilities required by an individual to go abroad. [5]
- (B) Explain the following : [5]
- (1) Outbound Tour Operator
 - (2) Independent Tour
 - (3) Inclusive Tour
 - (4) Escorted Tour
 - (5) Business Tour.
8. Explain the functions of Travel Agent and the role he plays in promotion of Tourism. [10]

Total No. of Questions—8]

[Total No. of Printed Pages—3

Seat No.	
---------------------	--

[4181]-701

B.H.M.C.T. (Seventh Semester) EXAMINATION, 2012

701-A : SPECIALISATION IN FOOD PRODUCTION

MANAGEMENT

(2008 PATTERN)

Time : Three Hours

Maximum Marks : 70

N.B. :— (i) Question No. 1 is compulsory.

(ii) Answer any *six* questions from the remaining.

(iii) *All* questions carry equal marks.

1. Explain the following terms (any *ten*) : [10]

(1) Blood Pudding

(2) Phyllo

(3) Quesadilla

(4) Aieoli

(5) Moussaka

(6) Jalapeno

(7) Empanadas

(8) Paupette

P.T.O.

- (9) Galangal
 - (10) Wasabi
 - (11) Tapas
 - (12) Terrine.
- 2.** (A) Explain the various types of Chaudfroid and state the uses of Chaudfroid. [5]
- (B) State and explain any *five* classical appetizers. [5]
- 3.** (A) Give the step by step procedure for making Galantine. [5]
- (B) Explain the types of sausages with examples. [5]
- 4.** (A) Differentiate between Mousse and Mousseline. [5]
- (B) Classify equipment giving examples. [5]
- 5.** (A) Explain the various factors affecting kitchen design. [5]
- (B) Draw a neat layout of a multicuisine kitchen showing placement of equipment. [5]
- 6.** Write short notes on : [10]
- (1) Nutrient Supplements

- (2) Humectant
 - (3) Preservatives
 - (4) Anticaking agents.
7. (A) Classify fish giving *one* example of each. [5]
- (B) Give the selection, care and maintenance measures for :
- (i) Combi Oven
 - (ii) Buffalo Chopper. [5]
8. (A) State and explain the various factors affecting tenderness in meats. [5]
- (B) State the precautions to be taken while preparing and storing appetizers. [5]

Total No. of Questions—7]

[Total No. of Printed Pages—3

Seat No.	
---------------------	--

[4181]-702

B.H.M.C.T. (Seventh Semester) EXAMINATION, 2012

701 (B) : SPECIALIZATION IN FOOD AND BEVERAGE

SERVICES AND MANAGEMENT—I

(2008 PATTERN)

Time : Three Hours

Maximum Marks : 70

- N.B. :—** (i) Question No. 1 is compulsory and carries 20 marks.
(ii) Solve any *five* questions from the remaining questions.

1. (A) Explain the terms (any *ten*) : [10]

- (1) Chartreuse
- (2) Filet mignon
- (3) Hollands
- (4) D.O.M.
- (5) Maître d'hotel butter
- (6) Mulled wine
- (7) Parma Ham
- (8) Melba Toast
- (9) Smorrebrod
- (10) Underburg
- (11) Turkish coffee.

P.T.O.

- (B) With the help of format explain any *four* records maintained in the bar. [10]
2. (a) Explain the importance of site/location while planning a fast food outlet. [6]
- (b) State *four* licenses required for operating a Food and Beverage Outlet. [4]
3. Explain in detail (with the flowchart) the booking procedure of a Banquet function. [10]
4. (a) What are the different types of menus used in F&B outlets ? Explain. [6]
- (b) What do you understand by the term upselling and suggestive selling ? [4]
5. (a) Explain the importance of Training in a catering establishment. [5]
- (b) Explain : [5]
- (i) Sales Mix
- (ii) APC.

- 6.** (a) Plan a four-course American Menu. [5]
- (b) Explain the following dishes (any *five*) : [5]
- (i) Spaetzele
 - (ii) Nasi goreng
 - (iii) Tzasiki
 - (iv) Calzone
 - (v) Ratatouille
 - (vi) Nori.

- 7.** Write short notes on : [4×2½=10]
- (i) Beverage Control Procedure
 - (ii) MICE
 - (iii) Methods of printing menu
 - (iv) Sports Bar.

Total No. of Questions—8]

[Total No. of Printed Pages—2

Seat No.	
---------------------	--

[4181]-703

B.H.M.C.T. (Seventh Semester) EXAMINATION, 2012

701-C : SPECIALISED ACCOMMODATION MANAGEMENT

(2008 PATTERN)

Time : Three Hours

Maximum Marks : 70

- N.B. :—** (i) Question No. 1 is compulsory.
(ii) Attempt any **6** questions from Q. No. 2 to Q. No. 8.
(iii) Neat charts, diagrams to be drawn wherever necessary.

1. Answer in *one* or *two* sentences (any *five*) : [10]

- (a) What is split complementary colour scheme ?
- (b) What is size of double-bed and dressing table ?
- (c) Write *two* properties of Hard Floor Finish.
- (d) Write *four* characteristics of linen fabrics.
- (e) Give any *four* types of curtains.
- (f) Explain the following textile finish :
 - (i) Sanforizing
 - (ii) Bleaching.

2. Draw the layout of efficiency room highlighting various furniture and sizes of furniture used in the room. [10]

P.T.O.

3. (a) What are the elements of designing. [5]
(b) Explain in short methods of lighting. [5]
4. (a) Classify floor finishes and give *two* examples of each. [5]
(b) Write the types of windows treatments with *two* examples. [5]
5. Write importance of training. Explain in short various methods of training. [10]
6. Brochures and Tariff cards are important marketing tools. Explain in detail. [10]
7. What are various facilities required at the MICE destination ? Explain in detail. [10]
8. (a) Write functions of Sales and Marketing department. [5]
(b) Draw the hierarchy of Sales and Marketing department in five star hotel. [5]

Total No. of Questions—8]

[Total No. of Printed Pages—2

Seat No.	
---------------------	--

[4181]-704

B.H.M.C.T. (Seventh Semester) EXAMINATION, 2012

702-ORGANISATIONAL BEHAVIOUR

(2008 PATTERN)

Time : Three Hours

Maximum Marks : 70

N.B. :— (i) Question No. 1 is compulsory.

(ii) Solve any 5 from Q. No. 2 to Q. No. 8.

1. Write short notes (any four) : [20]

- (a) Employee Privacy Issues
- (b) Delegation of Authority
- (c) Traditional view of conflict
- (d) Motivation Techniques
- (e) Group cohesiveness
- (f) Various dimensions of attitude.

2. Define stress. List and discuss 5 major sources of stress during work life. [10]

3. Define organisational culture. Describe the characteristics of culture. [10]

P.T.O.

4. What are the various reasons for conflicts and explain various strategies to overcome conflicts ? [10]
5. Explain Maslow's theory of motivation with the help of a diagram. [10]
6. What are the other fields related to the study of organisational Behaviour. [10]
7. Explain the individual approaches to managing diversity. [10]
8. Define learning and explain the Principles of Learning. [10]

Total No. of Questions—5]

[Total No. of Printed Pages—2

Seat No.	
---------------------	--

[4181]-705

B.H.M.C.T. (Seventh Semester) EXAMINATION, 2012

703 : HOTEL RELATED LAWS

(OLD AND NEW PATTERN)

Time : Three Hours

Maximum Marks : 70

N.B. :— (i) Question No. 1 is compulsory.

(ii) Attempt any *three* questions from remaining.

1. Write short notes on (any *two*) : [10]
 - (a) Rights of Buyer
 - (b) Essential of a Valid Sale
 - (c) Disablement
 - (d) Rules Regarding Environment Protection Act.

2. (a) Explain the following under Indian Contract Act :
Proposal, Agreement and Consideration. [10]
 - (b) Write a detailed note on State and National Commission. [10]

3. (a) Explain the rights of an unpaid seller under the Sale of
Goods Act. [10]
 - (b) Explain the duties and powers of the food inspector. [10]

P.T.O.

4. (a) Explain the procedure of Registration under the Bombay Shops and Establishment Act. [10]
- (b) Name and explain any *five* Licenses and Permits required to Start Hotel and Catering Business. [10]
5. (a) Define the term Industrial Dispute and explain the term Retrenchment and Lock out under Industrial Dispute Act. [10]
- (b) Explain in short Health and Welfare provision under the Factories Act. [10]

Total No. of Questions—8]

[Total No. of Printed Pages—2

Seat No.	
---------------------	--

[4181]-706

B.H.M.C.T. (VII Semester) EXAMINATION, 2012

704 : HOSPITALITY MARKETING-II

(OLD & NEW PATTERN)

Time : Three Hours

Maximum Marks : 70

N.B. :— (i) Question No. 1 is compulsory.

(ii) Answer any *five* questions from Q. No. 2 to Q. No. 8.

1. Write short notes on (any *four*) : [20]
 - (1) Motivation of people in Hospitality Marketing
 - (2) Customer value and satisfaction
 - (3) Duties of marketing manager
 - (4) Line of interaction and line of visibility
 - (5) Difference between goods and services
 - (6) Internal marketing.

2. Explain management strategies for service business in hospitality marketing. [10]

3. Explain, how to manage supply in hospitality marketing. [10]

4. Write about retaining customer and handling customer complaints in hospitality marketing. [10]

P.T.O.

5. Write about physical evidence in hospitality industry. [10]
6. What is Blue Printing ? What are the advantages of Blue Printing ? [10]
7. Explain the 5-GAP model of service quality. [10]
8. Write about Relationship Marketing and Benefits of Service Quality. [10]

Total No. of Questions—10]

[Total No. of Printed Pages—2

Seat No.	
---------------------	--

[4181]-707

B.H.M.C.T. (VII Semester) EXAMINATION, 2012

705 : ENVIRONMENTAL MANAGEMENT

(Environmental Issues)

(OLD & NEW PATTERN)

Time : Three Hours

Maximum Marks : 70

N.B. :— (i) Attempt any *Seven* questions.

(ii) *All* questions carry equal marks.

(iii) Draw neat sketches whenever necessary.

1. (a) How does the hotel industry responsible to spread awareness in the staff about the environment. [5]
(b) Role of recycling in waste management. [5]
2. How does the responsible purchasing in the hotel help environment ? Explain with principles. [10]
3. What are the potential sources of indoor air pollution and how would you improve the indoor air quality ? [10]
4. What is the role of Energy Manager in energy conservation ? [10]
5. What is the various programmes implemented by the hotels to track noise pollution ? [10]

P.T.O.

6. Define Ecotel and on what basis are they certified. [10]
7. What are the sources of External air pollution and how does it affect the society ? [10]
8. Explain building of a future with the help of material and technology. [10]
9. What is hazardous material and how will you deal with hazardous material in the hotel. [10]
10. Write a case study on Industrial Water Pollution. [10]

Total No. of Questions—8]

[Total No. of Printed Pages—2

Seat No.	
---------------------	--

[4181]-71

B.H.M.C.T. (Seventh Semester) EXAMINATION, 2012

701 : A SPECIALISATION IN FOOD PRODUCTION

MANAGEMENT—I

(2005 PATTERN)

Time : Three Hours

Maximum Marks : 70

N.B. :— (i) *All* questions carry equal marks.

(ii) Question No. 1 is compulsory.

(iii) Answer any *six* questions from the remaining.

1. Explain the following terms (any *ten*) :

[10]

- (1) Ham
- (2) Smorgasbord
- (3) Terrine
- (4) Brine
- (5) Paté Maison
- (6) Panada
- (7) Baba
- (8) Salsa
- (9) Galangal
- (10) Sake
- (11) Pesto
- (12) Yakitori.

P.T.O.

2. Explain the following food additives : [10]
- (a) Preservatives
 - (b) Colouring agent
 - (c) Flavouring agent
 - (d) Essences
 - (e) Anticaking agents.
3. (A) Differentiate between Mousse and Mousseline. [5]
- (B) Explain any *two* bread making methods. [5]
4. (A) Explain Bacon and Gammon, their processing method and use of each. [5]
- (B) Explain in detail any *two* kitchen layouts. [5]
5. (A) Explain step-by-step process of making a paté. [5]
- (B) Classify soup with **2** examples of each. [5]
6. (A) Classify appetizers and give **2** examples of each. [5]
- (B) Explain the types of sausages. [5]
7. (A) Explain 'country style' and 'Gratin style' forcemeat. [5]
- (B) Explain the various points to be considered when selection of kitchen equipments. [5]
8. (A) What are the precautions for preparing and storing of appetizers ? [5]
- (B) With the help of a chart show the various cooking methods. [5]

Total No. of Questions—3]

[Total No. of Printed Pages—2

Seat No.	
---------------------	--

[4181]-74

B.H.M.C.T. (Seventh Semester) EXAMINATION, 2012

702 : ORGANISATIONAL BEHAVIOUR

(2005 PATTERN)

Time : Three Hours

Maximum Marks : 70

N.B. :— All questions are compulsory.

1. Attempt any *one* of the following : [10]
 - (a) Define Organisational Behaviour. Briefly explain objectives of organisational behaviour.
 - (b) Define Motivation. Explain “Maslow’s Theory of Motivation”.

2. Attempt any *three* of the following : [30]
 - (a) Define organisational culture. Briefly explain characteristics of organisational culture.
 - (b) Define group. Explain group dynamics and group decision making in a hospitality industry.
 - (c) Explain “McGregor’s Theory of Motivation”.
 - (d) List leadership styles. Explain any *two* leadership styles.
 - (e) What is the communication process ? Briefly explain types of communication.
 - (f) Explain process of decision making.

P.T.O.

3. Write notes on any *five* :

[30]

- (a) Concepts of stress
- (b) Strategy to overcome individual stress
- (c) Reasons for conflicts
- (d) Strategies to overcome conflicts
- (e) Personality : Meaning and personality traits
- (f) Delegation and decentralization
- (g) Behavioural approach to management
- (h) Nature and importance of perception.

Total No. of Questions—8]

[Total No. of Printed Pages—3

Seat No.	
-------------	--

[4181]-801

B.H.M.C.T. (VIII Semester) EXAMINATION, 2012

801-A : SPECIALIZATION IN FOOD PRODUCTION

MANAGEMENT-II

(2008 PATTERN)

Time : Three Hours

Maximum Marks : 70

N.B. :— (i) *All* questions carry equal marks.

(ii) Attempt any *seven* questions.

(iii) Draw neat diagrams wherever necessary

1. Explain the following terms (any *ten*) : [10]

- (1) Gelato
- (2) Polenta
- (3) Zabaglione
- (4) Moussaka
- (5) White chocolate
- (6) Bagels
- (7) Nori
- (8) Phyllo

P.T.O.

- (9) Abodo
 - (10) Ramekins
 - (11) Coupé
 - (12) Pretzel.
2. (A) Define the term Hot Pudding. Explain its types. [5]
- (B) Explain different types of chocolate. [5]
3. Write short notes on (any *two*) : [10]
- (1) Allocation of work
 - (2) Duty Roaster
 - (3) Task Analysis
 - (4) Time and Motion Study.
4. Write about any *five* records maintained in the Food Production Dept. [10]
5. (A) Describe the method of manufacture of ice-cream. [5]
- (B) Write a note on Filling and Topping with examples. [5]
6. (A) Explain standard purchase specification with SPS card and examples. [5]
- (B) Explain the term buying knowledge, also write about different types of buying. [5]
7. Explain various types of budgets in detail. [10]

8. (A) Describe organoleptic and sensory evaluation in detail. [5]
- (B) Explain the following Indian sweets (any *five*) : [5]
- (i) Zanj-e-Shahi
 - (ii) Gazak
 - (iii) Dodol
 - (iv) Gille Firdans
 - (v) Khubani ka Meetha
 - (vi) Bibinca.

Total No. of Questions—6]

[Total No. of Printed Pages—3

Seat No.	
---------------------	--

[4181]-802

BHMCT (Eighth Semester) EXAMINATION, 2012

801-B : SPECIALIZATION OF FOOD & BEVERAGES

SERVICES AND MANAGEMENT

(2008 PATTERN)

Time : Three Hours

Maximum Marks : 70

N.B. :— (i) Q. No. 1 is compulsory.

(ii) Answer any *three* questions from the remaining questions.

(iii) Assume suitable data wherever required.

(iv) Draw suitable diagrams wherever required.

1. Explain the key features of “Total Quality Management”. Give a detailed example of a fast food outlet with this approach. [10]

2. (a) In industrial catering, what are the different catering facilities available in the premises ? [8]

(b) Explain food production and food service style in industrial catering. How is the performance measurement of a contract caterer carried out ? [12]

P.T.O.

- 3.** (a) What is 'outsourcing' in F & B department in Hotel ? What are the outsourcing options ? [5]
- (b) Define Budget and the objective of budgetary control. [5]
- (c) POS system as a tool of performance management. [5]
- (d) Explain the recent and future trends in eating out in various catering facilities. [5]
- 4.** (a) Explain with an example the Franchising Model followed in fast food sectors. How does the franchising model benefit the franchisee and franchisor ? [10]
- (b) Define Meal Experience. As a manager of a fast food outlet, what are the factors to be considered to enhance the meal experience of the customers ? Enlist innovative methods used today to enhance meal experience. [10]
- 5.** (a) Explain in detail on how the Menu Engineering tool can be used as a Manager of a Thai Restaurant to improve the sales of the outlet ? [10]
- (b) Explain the various cost groups and elements of cost. Explain the relationship between cost, profit and sales. [10]

- 6.** (a) With the growing market and demand for Quality and Speciality Restaurants, justify the statement “Marketing Policy is the key to success”. Give the various marketing techniques used. [10]
- (b) Compare organization and staffing of a fast food outlet vis-a-vis with a speciality restaurant of a hotel. [10]

Total No. of Questions—7]

[Total No. of Printed Pages—2

Seat No.	
-------------	--

[4181]-803

B.H.M.C.T. (Eighth Semester) EXAMINATION, 2012
801-C : SPECIALISED ACCOMMODATION MANAGEMENT-II
(2008 PATTERN)

Time : Three Hours

Maximum Marks : 70

N.B. :— (i) Question No. 1 is compulsory.

(ii) Attempt any *five* questions from the remaining.

1. Explain the importance of (any *four*) : [10]
 - (a) SOP
 - (b) Recycling
 - (c) Motivation
 - (d) Salesmix Report
 - (e) RevPAR.

2. (a) Explain various methods used for monitoring performance of the standard established in H.K. Dept.
(b) Explain the characteristics of yield management. [12]

3. (a) Explain the reasons for a disciplinary actions to be taken against any employee.
(b) How effectively 'Go Green' concept is implemented in Hotels. [12]

P.T.O.

4. Write short notes on :
- (a) Time and Motion study and its use
 - (b) MIS : Management information System
 - (c) Sources of Recruitment. [12]
5. (a) What is forecasting ? How does it help in planning for the H.K. Department.
- (b) Explain the functions of Performance Appraisal. [12]
6. (a) Explain the measure undertaken to reduce operating and labour costs in the H.K. Dept.
- (b) Explain the factors and steps for preparing Duty Rota. [12]
7. (a) Explain the role of softwares for the process used in Rooms division.
- (b) Draw and briefly write about the following reports : [12]
- (i) Revenue
 - (ii) Guest History Card.

Total No. of Questions—3]

[Total No. of Printed Pages—2

Seat No.	
---------------------	--

[4181]-804

B.H.M.C.T. (Eighth Semester) EXAMINATION, 2012

803 : TOTAL QUALITY MANAGEMENT

(2008 PATTERN)

Time : Three Hours

Maximum Marks : 70

N.B. :— (i) *All questions are compulsory.*

(ii) *Assume suitable data and draw diagrams wherever necessary.*

1. Write notes on (any *six*) : [30]

- (a) Business Process Re-engineering
- (b) Measuring and Managing customer satisfaction
- (c) Investors in people
- (d) Role of communication in TQM
- (e) Cost of quality
- (f) Green service quality
- (g) 'SS' philosophy
- (h) HACCP
- (i) Quality plans.

2. Attempt any *two* : [20]

- (a) Explain thoughts of Deming as known as quality Guru.
- (b) Explain core concepts of TQM.
- (c) Explain core values of Japanese Management.
- (d) Explain Mission, vision, commitment and creating environment statements.

P.T.O.

- 3.** Attempt (any *two*) : [20]
- (a) Explain 'SW and IH' process of mapping and improvement.
 - (b) What are the various International quality standards of EMS-ISO 14001 : 1996.
 - (c) Explain Crosby thoughts as known as quality Guru.
 - (d) Explain quality circle and flow group concepts as team work for quality.

Total No. of Questions—6]

[Total No. of Printed Pages—2

Seat No.	
-------------	--

[4181]-805

B.H.M.C.T. (VIII Semester) EXAMINATION, 2012

804 : MANAGERIAL ECONOMICS

(2008 PATTERN)

Time : Three Hours

Maximum Marks : 70

N.B. :— (i) Question No. 1 is compulsory.

(ii) Attempt any *three* questions from Q. No. 2 to Q. No. 6.

1. What do you mean by the following (any *five*) : [10]
 - (a) Micro-economics
 - (b) Market
 - (c) Utility
 - (d) Demand
 - (e) Supply
 - (f) Managerial Economics
 - (g) Elasticity of Supply.
2. (a) List and explain and *five* functions of managerial economist. [10]
(b) Distinguish between Plant and Industry. [10]
3. (a) State and explain law of demand. What are determinants of demand ? [10]
(b) Explain Law of Diminishing Marginal Utility. [10]

P.T.O.

4. (a) What do you mean by 'Elasticity of Demand' ? Explain measurement of Price Elasticity of Demand. [10]
- (b) Explain the Law of Variable Proportions. [10]
5. (a) Explain the law of supply. [10]
- (b) List and explain any *two* types of market structures formed by the nature of competition. [10]
6. Write notes on (any *four*) : [20]
- (a) Problem of scarcity-Lionel Robbins definition of Economics.
- (b) Demand function and demand schedule.
- (c) Types of utility.
- (d) Factors affecting elasticity of supply.
- (e) The law of returns to scale.
- (f) The law of Equi-marginal utility.

Total No. of Questions—9]

[Total No. of Printed Pages—2

Seat No.	
---------------------	--

[4181]-806

B.H.M.C.T. (VIII Semester) EXAMINATION, 2012

805 : ENTREPRENEURSHIP DEVELOPMENT

(2008 PATTERN)

Time : Three Hours

Maximum Marks : 70

N.B. :— Answer any **7** of the following.

1. What are the *five* benefits of conducting a market survey ? Explain any *two*. [10]
2. State the difference between : [10]
 - (a) An Entrepreneur and a Manager.
 - (b) An Entrepreneur and an Intrapreneur.
3. Define Entrepreneurship. State any *two* types of Entrepreneurs and explain them. [10]
4. How would you mobilize the following resources if you are an entrepreneur : [10]
 - (a) Finance
 - (b) Material/Inventory.

P.T.O.

5. Explain the 4C's theory of entrepreneurship. [10]
6. Name any *four* successful entrepreneurs and discuss any *five* important characteristics of any one. [10]
7. What is SWOT analysis ? State and explain its importance. [10]
8. What are the *ten* important contents of a project report ? [10]
9. Write short notes on any *two* : [10]
- (a) Process of control.
 - (b) Problems faced by women entrepreneurs (any **3**).
 - (c) Importance of financial planning to an entrepreneur.
 - (d) Primary information gathering techniques.

Total No. of Questions—8]

[Total No. of Printed Pages—3

Seat No.	
---------------------	--

[4181]-81

B.H.M.C.T. (Eighth Semester) EXAMINATION, 2012

801-A : SPECIALISED FOOD PRODUCTION

(2005 PATTERN)

Time : Three Hours

Maximum Marks : 70

N.B. :— (i) Question No. 1 is compulsory.

(ii) Attempt any *six* questions from the remaining questions.

(iii) Assume suitable data wherever necessary.

1. Explain the following culinary terms (any *ten*) : [10]

- (a) Quesadilla
- (b) Ramekins
- (c) Calzone
- (d) Pretzel
- (e) Nantua
- (f) Niboshi
- (g) Bean threads
- (h) Arugula
- (i) Duck Press

P.T.O.

- (j) Allspice
 - (k) Tamale
 - (l) Sashimi
 - (m) à la Marengo.
2. (A) Discuss the desirable attributes to be observed while selection of kitchen staff. [5]
- (B) Classify Frozen Desserts with *one* example of each. [5]
3. (A) Discuss the aims of control in hospitality industry. [5]
- (B) Explain the steps followed in production planning. [5]
4. Write short notes on (any *four*) : [10]
- (a) Task analysis
 - (b) Time and motion study
 - (c) Job description of sous chef of a five star hotel
 - (d) Nouvelle concept of liasing between kitch staff and guests.
 - (e) Menu engineering.
5. (A) Explain the step by step procedure of manufacturing and processing of edible chocolate. [6]
- (B) Discuss any *four* types of budgets in brief. [4]

6. (A) Explain the scope of purchase with respect to hospitality industry. [5]
- (B) List and explain any *five* records maintained by kitchen personnel. [5]
7. (A) Classify toppings and give *one* example of each. [5]
- (B) Explain any *five* considerations to be given while pricing the menu. [5]
8. (A) Discuss the importance of communication between kitchen and other departments in an organization. [5]
- (B) Explain the process of tempering the chocolate. [5]

Total No. of Questions—9]

[Total No. of Printed Pages—2

Seat No.	
-------------	--

[4181]-84

B.H.M.C.T. (Eighth Semester) EXAMINATION, 2012

803 : TOTAL QUALITY MANAGEMENT

(2005 PATTERN)

Time : Three Hours

Maximum Marks : 70

N.B. :— (i) Question No. 1 is compulsory.

(ii) Answer any *five* from Q. No. 2 to Q. No. 9.

1. Write notes on (any *four*) [20]
 - (a) Quality plans.
 - (b) Cost of quality.
 - (c) Quality circle.
 - (d) HACCP
 - (e) Brain-storming as problem solving technique.
 - (f) Role of communication in TQM.

2. List and explain core concepts of TQM. [10]

3. Explain Crosby thoughts known as quality Guru. [10]

P.T.O.

4. Discuss group orientation, perfectionism, innovation and diligence as core values of Japanese management. [10]
5. Write note on EMS-ISO 14001-1996 international quality standard. [10]
6. List and explain '5S' philosophy in TQM. [10]
7. How to manage and measure customer satisfaction ? [10]
8. Explain business process Re-engineering. [10]
9. Write note on "Investors in people. [10]

Total No. of Questions—6]

[Total No. of Printed Pages—2

Seat No.	
---------------------	--

[4181]-85

B.H.M.C.T. (VIII Semester) EXAMINATION, 2012

804 : MANAGERIAL ECONOMICS

(2005 PATTERN)

Time : Three Hours

Maximum Marks : 70

N.B. :— (i) Question No. 1 is compulsory.

(ii) Answer any *three* questions from Q. No. 2 to Q. No. 6.

1. What do you mean by the following (any *five*) : [10]
- (a) Macro-economics
 - (b) Micro-economics
 - (c) Plant
 - (d) Industry
 - (e) Firm
 - (f) Market
 - (g) Demand.
2. (a) Define Managerial Economics. Explain any *five* functions of Managerial Economist. [10]
- (b) Explain Law of Diminishing Marginal Utility. [10]
3. (a) List and explain types of elasticity of demand. [10]
- (b) Explain the Law of Variable Proportions. [10]

P.T.O.

4. (a) List and explain determinants of supply. [10]
(b) List and explain any *two* market structures formed by the nature of competition. [10]
5. (a) Explain the law of demand. [10]
(b) What are the factors affecting elasticity of supply ? [10]
6. Write notes on (any *four*) : [20]
- (1) Types of utility
 - (2) Economic Tasks–Production and Distribution
 - (3) Law of Supply
 - (4) Law of Returns to Scale
 - (5) Determinants of Individual and Market Demand
 - (6) Concept of Production Analysis.