

Total No. of Questions—5]

[Total No. of Printed Pages—3

**[3682T]-1**

**B.H.M.T.T. (First Semester) EXAMINATION, 2009**

**101-BMT-1 : BASIC FOOD PRODUCTION**

**Time : Two Hours**

**Maximum Marks : 40**

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

(ii) *All* questions carry equal marks.

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

(1) Steaming

(2) Grilling

(3) Herbs

(4) Mire poix

(5) Jalebi

(6) Bharata

(7) Bonda

(8) Dum

**(b)** Answer in short (any *five*) : [5]

(1) Why is food cooked ?

(2) Name the colour pigment present in green leafy vegetables.

P.T.O.

- (3) Name any *two* food preparations in which frying is involved.
- (4) Name any *two* Indian Herbs.
- (5) Name any *two* tropical fruits.
- (6) List any *two* cold soups.
- (7) Why are vegetables refreshed after boiling ?

2. (a) Classify vegetables with the help of chart. Give *two* examples of each. [5]

(b) Give action of heat on the following (any *two*) : [5]

(1) Carbohydrates

(2) Vitamins

(3) Protein.

3. (a) Classify soups with the help of chart. Give *two* examples of each. [5]

(b) Mention any *five* behavioural points to be borne in mind by a kitchen personal. [5]

4. (a) List any *four* points to be borne in mind while handling a sharp knife. [4]

(b) Write down the *two* equipments used in the following cooking methods : [3 marks each]

(1) Boiling

(2) Steaming

(3) Poaching

(4) Blanching

(5) Braising

(6) Frying.

5. (a) Write down the aims and objectives of cooking food. [4]
- (b) Write down the golden rules for preparing a good stock. [4]
- (c) Write in brief on Biological raising agents. [2]

Total No. of Questions—4]

[Total No. of Printed Pages—3

**[3682T]-21**

**B.H.M.T.T. (Second Semester) EXAMINATION, 2009**

**201 : FOOD PRODUCTION PRINCIPLES**

**Time : Two Hours**

**Maximum Marks : 40**

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

(ii) *All* questions carry equal marks.

**1. (a)** Explain the following terms (any *six*) : [6]

(i) Bain masie

(ii) Al-dante

(iii) Rennet

(iv) Gaujas

(v) Biryani

(vi) Pasta

(vii) Baking

(viii) Gluten

(b) What are the points to be considered while purchasing kitchen equipments ? [4]

P.T.O.

2. Answer the following (any *four*) : [10]

- (i) Pasta cooking
- (ii) Characteristics of texture
- (iii) Duties of harder chef
- (iv) Any *five* principles of menu planning
- (v) Types of sugar and their uses
- (vi) Process of cheese making

3. (a) Answer in brief (any *six*) : [6]

- (i) Name *two* blue-veined cheese.
  - (ii) What do you understand by lean dough ?
  - (iii) Name *two* storage equipments.
  - (iv) What do you understand by Al-dante ?
  - (v) Name *two* non-desirable texture in food preparation items.
  - (vi) What is the other name for chef Tournant ?
  - (vii) What is Semolina ?
- (b) Draw a neat kitchen layout showing the placement of equipments from receiving to service. [4]

4. (a) Give the role of the following ingredients in bread making : [4]

- (i) Yeast
- (ii) Water

(iii) Fat

(iv) Sugar.

(b) What are the types of sugar used in catering establishment ? [3]

(c) What are the characteristics of Texture. [3]

*Or*

How does kitchen co-ordinate with Store Account and House-keeping department ?

Total No. of Questions—6]

[Total No. of Printed Pages—3

**[3682T]-23**

**B.H.M.T.T. (Second Semester) EXAMINATION, 2009**

**203 : BASIC ROOMS DIVISION SERVICE**

**Time : Two Hours**

**Maximum Marks : 40**

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

(ii) *All* questions carry equal marks.

**SECTION I**

1. (a) Explain the following terms (any *five*) : [5]
- (i) Evening service
  - (ii) Grandmaster key
  - (iii) House-keeper's report
  - (iv) Dutch wife
  - (v) OOO
  - (vi) Hospitality room.
- (b) Explain the role and importance of control desk in the house-keeping department. [5]
2. (a) Draw the following formats : [5]
- (i) Discrepancy report
  - (ii) Maid's report

P.T.O.

- (b) Write short notes on : [5]
- (i) Key control
  - (ii) Importance of computer systems in house-keeping.

3. (a) List out the various supplies and amenities placed in a standard room. [5]

(b) How would you deal with the following situation as a house-keeping supervisor ? A guest requests for change of room. [5]

## SECTION II

4. (a) Define the following terms (any *five*) : [5]

(i) Upselling

(ii) Room status

(iii) Penthouse

(iv) Departure

(v) DND

(vi) FIT

(b) What are the different modes of reservation ? [5]

5. (a) Write short notes on : [5]

(i) CRS

(ii) Whitney system.

(b) What are the points to be kept in mind while taking reservations on telephones ? [5]



6. (a) As a Front Office Assistant, how would you deal with the following situation ? [5]

The house-keeping second shift has reported that there is a DND sign on room 204 for the past 12 hours and repeated telephone calls are unanswered.

- (b) Name the capital and currency of (any *five*) : [5]

(i) China

(ii) New Zealand

(iii) Australia

(iv) UK

(v) Bangladesh

(vi) Sri Lanka

Total No. of Questions—10]

[Total No. of Printed Pages—2

**[3682T]-24**

**B.H.M.T.T. (Second Semester) EXAMINATION, 2009**

**204 : TRAVEL AND TOUR OPERATIONS**

**Time : Three Hours**

**Maximum Marks : 80**

**N.B. :—** (i) Attempt any *Eight* questions out of ten.

(ii) *All* questions carry equal marks.

**1.** Define the following terms (any *five*) : [2×5=10]

(a) Tour operator

(b) Outbound tour

(c) Guide

(d) Escort tour

(e) Package tour

(f) Tourist

(g) Tour cost

(h) Excursion.

**2.** Write short notes on (any *two*) : [5×2=10]

(a) Private agencies as source of information

(b) Tourism statistics

(c) Guiding as a technique.

P.T.O.

3. What is itinerary planning ? List out and explain its components. [10]
4. Explain, the duties and responsibilities of Escort. [10]
5. Define Package Tour. Explain different types of package tour. [10]
6. Explain the role of tour operator in production of tourism. [10]
7. Explain the procedure of tourist profiling. [10]
8. Explain the different types of tourist. [10]
9. Define tourist expectation. Explain its important w.r.t. to tourist satisfaction. [10]
10. Explain various tourism products services. [10]

Total No. of Questions—7]

[Total No. of Printed Pages—3

**[3682T]-25**

**B.H.M.T.T. (Second Semester) EXAMINATION, 2009**

**205 : FOOD SCIENCE**

**Time : Three Hours**

**Maximum Marks : 80**

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

(ii) Attempt any *four* more questions from Q. Nos. 2 to 7.

(iii) Draw diagrams wherever necessary.

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

**Column I**

**Column II**

- |                           |                             |
|---------------------------|-----------------------------|
| (1) Binary fission        | (a) Leavening of bread      |
| (2) Sodium benzoate       | (b) Soy sauce               |
| (3) Clostridium botulinum | (c) Food infection          |
| (4) Aspergillus oryzae    | (d) Bacteria                |
| (5) Yeast                 | (e) Botulism food poisoning |
|                           | (f) Class II preservative   |
|                           | (g) Poisonous mushroom      |
|                           | (h) Class I preservative    |

P.T.O.

(B) Write short notes on (any *three*) : [15]

(i) Protective clothing in catering industry

(ii) Morphology of yeast

(iii) Any *five* food additives

(iv) Any *two* garbage disposal methods

(v) Any *five* ways to control the growth of micro-organisms in food.

2. (a) Explain the sanitary practices while preparing, cooking and holding food. [10]
- (b) Differentiate between food poisoning and food infection. [5]
3. (a) Explain any *five* natural toxins occurring in food. [10]
- (b) Explain the importance of personal hygiene in catering industry. List any *two* rules of personal hygiene. [5]
4. (a) Explain any *five* non-bacterial metal poisoning in foods. [10]
- (b) Mention any *two* impurities present in water. Enlist various methods of purification of water. [5]
5. (a) List the common food adulterant and the test to detect them in the following food-stuffs : [10]
- (i) Milk
- (ii) Coffee
- (iii) Ghee

- (iv) Sugar
- (v) Semolina
- (b) Discuss any *one* food infection on the basis of : [5]
  - (i) Four food sources
  - (ii) Mode of transmission
  - (iii) *Two* preventive measures
- 6. (a) Explain the factors affecting the growth of micro-organisms. [10]
- (b) Explain the concept of HACCP in the catering industry. [5]
- 7. (a) List the *two* signs of spoilage in the following food-stuffs : [10]
  - (i) Milk
  - (ii) Egg
  - (iii) Cereals and pulses
  - (iv) Methi leaves
  - (v) Fish
- (b) Explain the following (any *two*) : [5]
  - (i) Direct transmission of disease
  - (ii) Concept of danger zone control in catering industry
  - (iii) Rancidity of oil and its prevention.

Total No. of Questions—10]

[Total No. of Printed Pages—2

**[3682T]-34**

**B.H.M.T.T. (Third Semester) EXAMINATION, 2009**

**304 : TOURISM OPERATIONS**

**Time : Three Hours**

**Maximum Marks : 80**

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

(ii) Attempt any *Eight* questions.

1. What are the different seasons in India ? Explain how seasonal variations in climate impact local tourism ? [10]
2. Define Ecology with reference to forest wealth floral plants and fauna. [10]
3. What are the different types of map ? Explain in detail. [10]
4. Write notes on (any *two*) : [10]
  - (a) Indian cuisine
  - (b) Festivals of India
  - (c) Textiles form of India.
5. Explain Tourism and Planning Commission recommendations of National Committee on Tourism, 1988. [10]
6. Explain National Action Plan for Tourism (1992). [10]

P.T.O.

7. What are the functions of local bodies in India ? Also briefly explain shortcomings of local bodies in India. [10]
8. Briefly explain, what do you mean by infrastructure ? Explain management of infrastructure in Indian Tourism. [10]
9. List classical dances of India. List and explain any *five* folk dances of India. [10]
10. Write notes on (any *two*) : [10]
- (a) History of Indian Culture and Heritage
  - (b) Museums in India
  - (c) Handicrafts of India.



Total No. of Questions—8]

[Total No. of Printed Pages—2

**[3682T]-36**

**B.H.M.T.T. (Third Semester) EXAMINATION, 2009**

**306 : HOTEL MAINTENANCE SERVICES**

**Time : Three Hours**

**Maximum Marks : 80**

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

(ii) Answers to the two Sections should be written in separate answer-books.

(iii) Neat diagrams must be draw wherever necessary.

(iv) Figures to the right indicate full marks.

(v) 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. (a) Draw swimming pool maintenance chart. [10]
- (b) State duties of maintenance engineer. [10]
2. (a) What are the different methods of heat transfer ? [10]
- (b) How cold water is circulated in a star hotel ? [10]
3. (a) Explain household refrigeration system. [10]
- (b) How will you take care of refrigeration system ? [10]

P.T.O.

4. (a) Draw sketch (only) of Window A.C. and show at least *ten* parts. [10]  
(b) What is Humidifier and Air Filter ? [10]

## SECTION II

5. (a) What is fire ? How is it classified ? [10]  
(b) Explain any *one* method of fire extinguisher useful in a hotel. [10]
6. (a) What is fuse ? Why is it used ? [10]  
(b) Explain direct and indirect lighting system. [10]
7. (a) Calculate electric bill for the month of Aug., 2008. Rate Rs. 3/kWH. : [10]  
5 tubes, 2 hr/day, 20 W each  
10 bulbs, 4 hr/day, 40 W each  
1 motor, 2 hr/day, 0.7 kW each  
3 fans, 5 hr/day, 120 W each  
(b) What is contract maintenance ? State its disadvantages. [10]
8. (a) State procedure to be followed for energy conservation in hotel. [10]  
(b) Write a note on water pollution with reference to : [10]  
(i) Generation  
(ii) Effects  
(iii) Control.

**[3682T]-51**

**B.H.M.T.T. (Fifth Semester) EXAMINATION, 2009**

**501 : SPECIALIZED FOOD PRODUCTION**

**Time : Two Hours**

**Maximum Marks : 40**

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

(ii) *All* questions carry equal marks.

1. (a) Classify Hors d'oeuvres with *one* example of each. [5]  
(b) Classify salads with *two* examples of each. [5]
2. (a) Differentiate between : [5]  
(i) Ham–Bacon  
(ii) Curing–Brining  
(b) List and briefly explain *five* spreads of sandwiches. [5]
3. (a) List any *five* points to be borne in mind while making sandwiches. [5]  
(b) List *five* points to be considered while setting cold buffet. [5]
4. (a) Explain in detail the role of the following ingredients in pastry making : [6]  
(i) Refined flour

P.T.O.

(ii) Fat

(iii) Water.

(b) Classify Pastries with the help of chart. [4]

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

(i) Blind baking

(ii) Docking

(iii) Gammon

(iv) Black pudding

(v) Canapés

(vi) Attreaux

(vii) Mousseline.

(b) List and briefly explain any *two* types of forcemeats. [5]

Total No. of Questions—6]

[Total No. of Printed Pages—2

**[3682T]-52**

**B.H.M.T.T. (Fifth Semester) EXAMINATION, 2009**

**502 : FOOD AND BEVERAGE SERVICES AND MANAGEMENT**

**Time : Two Hours**

**Maximum Marks : 40**

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

(ii) *All* questions carry equal marks.

1. (a) Define Gueridon service. State the advantages of Gueridon service in a restaurant. [4]
- (b) Explain the method of service of the following dishes from a Gueridon trolley (any *three*) : [6]
- (i) Smoked salmon
- (ii) Roast chicken
- (iii) Grilled sole
- (iv) Banana flambé
- (v) Crêpe Suzette.
2. (a) With the help of formats, explain any *two* cellar records in detail. [8]
- (b) Enlist any *four* licences required for operating a Bar. [2]

P.T.O.

3. Define controls. Explain the *four* objectives of food and beverage controls. [10]
4. Write short notes on : [10]
- (a) ROL
- (b) ABC analysis.
5. (a) Draw a neat diagram of the food and beverage control cycle. [4]
- (b) List and explain *four* Frauds which occur in a Bar. [4]
- (c) List *four* obstacles of food and beverage controls. [2]
6. As a manager of a restaurant, explain/prepare a check-list for inventory control in the operational phase. [10]

Total No. of Questions—6]

[Total No. of Printed Pages—2

**[3682T]-53**

**B.H.M.T.T. (Fifth Semester) EXAMINATION, 2009**

**503 : ACCOMMODATION OPERATIONS**

**Time : Two Hours**

**Maximum Marks : 40**

**N.B. :—** (i) Attempt any *Two* questions from each Section.

(ii) *All* questions carry equal marks.

(iii) Draw formats wherever required.

**SECTION I**

1. (a) What is the procedure to be followed prior to fixing up a contract ? [5]
- (b) State the role of a supervisor before a VIP check-in. [5]
2. (a) Differentiate between capital and operating budget. [4]
- (b) Explain the various types of accidents that could occur in hotel guest rooms. [4]
- (c) Explain in brief 'Memos'. [2]
3. (a) What is 'Performance Appraisal' ? Explain any *two* methods of Performance Appraisal. [5]
- (b) Explain the purchase procedures for guest room supplies and amenities. [5]

P.T.O.

## SECTION II

4. (a) Explain the following terms (any *five*) : [5]
- (i) GHC
  - (ii) No show
  - (iii) Crew
  - (iv) Baggage tag
  - (v) Chance guest
  - (vi) Paging.
- (b) Explain the procedure for message handling for in-house guests. [5]
5. (a) Explain the procedure for room change. [5]
- (b) Explain the procedure of key control at the front office. [5]
6. (a) Draw and explain the following formats (any *two*) : [5]
- (i) Notification slip
  - (ii) 'C' form
  - (iii) Welcome slip.
- (b) Explain the duties and responsibilities of any *two* : [5]
- (i) Reservationist
  - (ii) Bell boy
  - (iii) GRE.



Total No. of Questions—8]

[Total No. of Printed Pages—4+2

**[3682T]-54**

**B.H.M.T.T. (Fifth Semester) EXAMINATION, 2009**

**504 : HOTEL ACCOUNTING**

**Time : Three Hours**

**Maximum Marks : 80**

**N.B. :—** (i) Attempt any *six* questions including Q. 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 following is the Trial Balance of Neelkamal Ltd. as on 31st March, 2009 : [20]

<b>Debit Balances</b>	<b>Rs.</b>	<b>Credit Balances</b>	<b>Rs.</b>
Purchases	6,06,650	Creditors	48,000
Goodwill	1,90,000	Sales	10,11,250
Motor Vehicle	1,20,000	General Reserve	80,000
Furniture	40,000	Profit and Loss	
Preliminary Expenses	12,500	Appropriation A/c	25,500
Debtors	22,575	Bank Overdraft	8,750

P.T.O.

Advance Payment of Tax	5,800	Bills Payable	6,000
Machinery	4,00,000	Purchase Returns	650
Calls in Arrears	10,000	10% Debentures	1,00,000
Sales Returns	1,250	<i>Share Capital :</i>	
Opening Stock	11,825	60,000 equity shares of	
Wages and Salaries	20,250	Rs. 10 each fully paid	6,00,000
Repairs and Renewals	3,050	Sundry Receipts	1,800
Carriage Inwards	8,725		
Advertisement	2,700		
Discount	250		
Premises	4,00,000		
Investments	25,000		
Carriage on Sales	1,375		
	18,81,950		18,81,950

Prepare Trading A/c, Profit and Loss A/c and Profit and Loss Appropriation A/c for the year ending 31st March, 2009 and a Balance Sheet as on that date after considering the following :

- (1) The authorised capital was Rs. 10,00,000 divided in 1,00,000 equity shares of Rs. 10 each, out of which 80,000 equity shares were issued to the public, who subscribed for 60,000 equity shares.

- (2) Write off half of preliminary expenses.
- (3) Wages outstanding were Rs. 1,250.
- (4) Depreciate Machinery by 10% p.a.
- (5) Directors have proposed :
  - (i) Transfer of Rs. 10,000 to General Reserve.
  - (ii) 5% dividend on equity share capital.

2. Write short notes on any *three* : [12]

- (a) Types of Allowances
- (b) Purpose of Internal Control
- (c) Advantages of Visitors Tabular Ledger
- (d) Uses of Uniform System of Accounting
- (e) Profit and Loss Appropriation Account.

3. Mr. Mahendra arrived and occupied Room No. 203 in Hotel Parikrama on 1st March, 2009 at 4.00 a.m. on EP at Rs. 1,200. He checked out on 4th March, 2009 at 9.00 p.m. [12]

His charges during the stay were as follows :

1st March : EMT @ Rs. 20 per cup, Breakfast @ Rs. 100 per person, Lunch @ Rs. 130 per person, Newspapers of Rs. 20, Taxi fare Rs. 80 and Dinner @ Rs. 180 per person. He paid an advance of Rs. 7,500.

2nd March : EMT, Breakfast, Cinema Tickets Rs. 100, Cigarettes Rs. 80, Magazines Rs. 50, Dinner with one guest.

3rd March : EMT, Breakfast with one guest, VPO for flowers  
Rs. 180, Lunch, Telephone Rs. 80, Dinner.

4th March : EMT, Breakfast with two guests, Lunch, Laundry  
Rs. 200, Dinner.

Mr. Mahendra settled his account in cash and was given a 2% discount  
by the front office manager. Service charge of 10% is applicable on  
room rate. check out time is 12 Noon.

Prepare weekly bill of Mr. Mahendra.

4. Draw specimen of the following (any *three*) : [12]

(a) Schedule of Gift shop

(b) Allowance voucher and allowance journal

(c) Travelles cheque

(d) Statement showing cost of food sales

5. From the following figures extracted from the books of Mahal Hotel  
as on 31st March, 2009, prepare income statement under uniform system  
of accounting : [12]

	Rs.		Rs.
Departmental Payroll :		Rates, Taxes and	
Rooms	76,295	Insurance	28,600
Food	82,900	Depreciation	39,850
Beverages	18,600	Revenue :	
Others	1,000	Rooms	4,50,525

Advertising and marketing	18,275	Food	2,19,100
Interest paid	18,000	Beverages	1,20,000
Tax paid	10,200	Others	4,850
Repairs and maintenance	22,300		

*Cost of Sales :*

Food	84,200
Beverages	30,400
Others	3,200

*Department Expenses :*

Rooms	30,875
Food	17,800
Beverages	5,000
Others	800

*Administrative and*

General Expenses	58,905
Heat, light and power	17,800

6. (a) What are shares ? How do they differ from debentures ? [6] )
- (b) Differentiate between Statutory Audit and Internal Audit. [6] )
7. (a) Explain the method of performing Night Audit. [6] )

- (b) From the following figures, prepare Departmental Income Statement for Laundry as per schedule 6 : [6]

	Rs.		Rs.
Cost of Guest Laundry	50,000	Laundry Supplies	80,175
Cleaning Supplies	42,000	Other Expenses	1,250
Salaries and Wages	38,800	Department Revenue	3,05,000
Uniforms	10,950		
Printing and Stationery	3,625		
Cost of House Laundry charged to depart- ments	13,800		
Cost of Concessionaries	3,250		
Employees Benefits	12,500		

8. Answer the following questions (any *three*) : [12]
- (i) What is VPO ? Explain with suitable examples.
  - (ii) What do you understand by 'Interim Dividend' and 'Final Dividend' ?
  - (iii) State the importance of Daily Revenue Report.
  - (iv) What is Share Premium ?
  - (v) List any *four* operating and non-operating expenses under uniform system of accounting.

Total No. of Questions—6]

[Total No. of Printed Pages—2

**[3682T]-55**

**B.H.M.T.T. (Fifth Semester) EXAMINATION, 2009**

**505 : MARKETING MANAGEMENT**

**Time : Three Hours**

**Maximum Marks : 80**

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

(ii) *All* questions carry equal marks. Figures to the right indicate full marks.

1. (a) Explain in detail the role of a marketing manager. [10]
- (b) Compare and contrast between Marketing of Services and Marketing of Goods. Identify at least *four* distinguishing features. [10]
2. Discuss any *four* of the following concepts : [20]
  - (a) Product concept
  - (b) Product life cycle
  - (c) Distinction between needs and wants;
  - (d) Demand and supply
  - (e) Marketing mix
  - (f) Marketing in hospitality.

P.T.O.

3. (a) Explain the concept of market segmentation. What are the different factors on which segmentation is based ? [10]
- (b) What is consumer behaviour ? Explain, how study of consumer behaviour is relevant in marketing. [10]
4. (a) Explain different elements of Promotional mix. [10]
- (b) Distinguish between Advertising and Publicity with special reference to tourism industry. [10]
5. (a) Explain the importance of Public Relations in Tourism Marketing. What are major activities of P.R. Department ? [10]
- (b) Write short notes on any *two* : [10]
- (i) Tools of Promotion Mix
- (ii) Methods of Sales Forecasting
- (iii) Trade Fairs and Exhibitions.
6. (a) Explain stages involved in product life cycle and different marketing strategies to be adopted at different stages. [10]
- (b) Explain importance of pricing in marketing. What are the different factors which influence pricing decisions ? [10]



Total No. of Questions—8]

[Total No. of Printed Pages—2

**[3682-T]-56**

**B.H.M.T.T. (Fifth Semester) EXAMINATION, 2009**

**506 : HOTEL LAW**

**Time : Three Hours**

**Maximum Marks : 80**

**N.B. :—** (i) Q. Nos. 8 is compulsory.

(ii) Attempt any *Five* questions from Q. No. 1 to Q. No. 7.

(iii) Figures to the right indicate full marks.

1. With reference to Prevention of Food Adulteration Act, 1954, explain the following food standards in India :

(i) Fruit Products Order (FPO)

(ii) Agmark

(iii) ISI Mark. [12]

2. List and explain any *four* licenses required to start and operate hotel and catering business. [12]

3. How is the Innkeeper-Guest relation established ? When does it begin and when is it put to an end ? Explain. [12]

4. (a) List down the important provisions under Foreign Exchange Management Act (FEMA). [4]

(b) Give the Health and Law and Order Regulations with respect to Tourism in India. [4]

P.T.O.

- (c) List out the steps taken in getting an adulterated sample checked under Prevention of Food Adulteration Act, 1954. [4]
5. Explain the terms—Trespass, Nuisance, Negligence and Innkeeper's Lieu. [12]
6. (a) State the provisions regarding, 'Hawkers' and 'Commercial Establishments' under Bombay Shop and Establishment Act, 1948. [4]  
(b) List down the duties of an Innkeeper. [4]  
(c) What is meant by 'Unwholesome Food' ? [4]
7. (a) State the difference between License and Permit. Enumerate any *two* licenses regarding foreign guests. [6]  
(b) Bombay Shop and Establishment Act, 1948 gives provisions regarding 'Leave with pay', 'Payment of wages' and 'Holidays in a week'. Explain. [6]
8. Attempt any *two* of the following : [20]  
(a) National Tourism Policy  
(b) Duties of Food Inspector  
(c) Inbound and Outbound Travel Regulations  
(d) Registration procedure under Bombay Shop and Establishment Act, 1948.

Total No. of Questions—5]

[Total No. of Printed Pages—2

**[3682T]-61**

**B.H.M.T.T. (Sixth Semester) EXAMINATION, 2009**

**601 : ADVANCE FOOD PRODUCTION**

**Time : Two Hours**

**Maximum Marks : 40**

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

(ii) *All* questions carry equal marks.

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

(i) Forecast budgeting

(ii) Italy cuisine

(iii) Chinese cuisine.

**2.** (a) Explain tempering of chocolate and write down any *four* uses of chocolate. [5]

(b) Classify icing and explain any *two* types of icing in brief. [5]

**3.** (a) Classify frozen desserts and enlist any *two* additives and preservatives used in frozen desserts. [5]

(b) Enlist any *four* uses of wine and spirit in cooking and explain compatibility of wine and food. [5]

P.T.O.

4. (a) Write down the importance of standard recipes and purchase specification in the kitchen administration. [5]
- (b) Enlist any *three* principles of kitchen design and write down importance of placement of equipment in kitchen design. [5]
5. (a) Explain any *two* methods of preparation of frozen desserts and define Bombe and frozen mousse. [5]
- (b) Explain the following terms (any *five*) : [5]
- (i) Abats
  - (ii) Salsa
  - (iii) Baba
  - (iv) Canapes
  - (v) Paella
  - (vi) Juslie.

Total No. of Questions—6]

[Total No. of Printed Pages—2

**[3682T]-62**

**B.H.M.T.T. (Sixth Semester) EXAMINATION, 2009**

**602 : ADVANCED FOOD SERVICES AND MANAGEMENT**

**Time : Two Hours**

**Maximum Marks : 40**

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

(ii) *All* questions carry equal marks.

1. (a) List the various types of functions and recommend suitable seating plans for each. [5]
- (b) Describe the various booking formalities and confirmations for banquets. [5]
2. (a) Which are major methods of pricing ? Explain each one. [5]
- (b) Write about pricing in subsidized operations. [5]
3. (a) Explain the *four* aspects of menu merchandising with examples. [5]
- (b) Illustrate menu engineering with examples. [5]
4. (a) Explain variable costs, semi-variable costs and fixed costs. [5]
- (b) Discuss the relationship between cost, sales and profit. [5]

P.T.O.

5. (a) Describe in detail any *one* : [5]
- (i) Airline catering
  - (ii) Railway catering.
- (b) Enlist the details contained in the making of menu card. [5]
6. (a) Write short notes on : [5]
- (i) Room service
  - (ii) Various service methods.
- (b) Write in detail the order of service for a formal function. [5]

Total No. of Questions—10]

[Total No. of Printed Pages—2

**[3682T]-64**

**B.H.M.T.T. (Sixth Semester) EXAMINATION, 2009**

**604 : TOURISM MANAGEMENT**

**Time : Three Hours**

**Maximum Marks : 80**

**N.B. :—** (i) Attempt any *Eight* questions out of ten.

(ii) *All* questions carry equal marks.

1. Describe and explain the role of a travel agent. [10]
2. Explain tourism product and explain any *five* types of tourism product. [10]
3. Write short notes on (any *four*) : [10]
  - (i) Travel writing
  - (ii) Forecasting in tourism
  - (iii) Marketing of local foods
  - (iv) Ecotel
  - (v) Tour operators.
4. Give the 4 P's and explain each with relation to tourism. [10]
5. Explain destination marketing. Explain with reference to Pune as your destination. [10]

P.T.O.

6. Describe about the various promotional tools used in tourism marketing. [10]
7. "Tourism and hospitality are two sides of the same coin." Explain. [10]
8. Explain market segmentation in tourism. [10]
9. Explain the qualities required for a good guide. [10]
10. Explain the role of media to promote tourism. Give proper examples. [10]



Total No. of Questions—6]

[Total No. of Printed Pages—2

**[3682T]-65**

**B.H.M.T.T. (Sixth Semester) EXAMINATION, 2009**

**605 : HUMAN RESOURCE DEVELOPMENT**

**Time : Three Hours**

**Maximum Marks : 80**

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

**(ii) *All* questions carry equal marks.**

1. (a) Define planning. Explain the planning process in detail. [10]  
(b) Explain Maslow's theory of motivation in detail. [10]
2. (a) Explain in brief the various characteristics of groups. [10]  
(b) Describe the job analysis process in brief. [10]
3. (a) Write the job description of an Assistant F & B Manager. [10]  
(b) Mention the selection process for new entrants in hotels. [10]
4. (a) What is orientation ? Explain the process of orientation in hotels. [10]  
(b) Describe any *two* methods of performance appraisals in brief. [10]
5. (a) Explain theory X & Y of motivation in brief. [10]

P.T.O.

(b) What are the various types of motivators ? Explain with examples. [10]

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

(i) Formal organisation

(ii) Directing as function of management

(iii) Internal recruitment

(iv) Job specification

(v) Importance of control process

(vi) Line and staff.

Total No. of Questions—7]

[Total No. of Printed Pages—2

**[3682T]-66**

**B.H.M.T.T. (Sixth Semester) EXAMINATION, 2009**

**606 : ENTREPRENEURSHIP DEVELOPMENT**

**Time : Three Hours**

**Maximum Marks : 80**

**N.B. :—** (i) Question No. 7 is compulsory.

(ii) Attempt any *Four* questions from Q. Nos. 1 to 6.

1. Explain in detail the four C's of entrepreneurial process. [15]
2. Before a project is selected, SWOT analysis is important. Explain with reference to entrepreneurial development, the importance of SWOT analysis. [15]
3. Market survey is an important tool for identifying entrepreneurial opportunities. Explain. [15]
4. Project Report is called the blue print of a business. Explain with an emphasis on the advantages of preparing a project report. [15]
5. Explain in detail the essential characteristic features of a successful entrepreneurs. [15]
6. (a) Explain the concept of entrepreneurship. [5]  
(b) Explain the role of accounting in entrepreneurship. [10]

P.T.O.

7. Write short notes on any *four* :

[20]

- (a) Managerial competencies
- (b) Control
- (c) Entrepreneur
- (d) Risk-taking and innovation
- (e) Budgeting.