

Seat No.	
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Total No. of Questions : 5]

[Total No. of Printed Pages : 2

[4183]-101

B. Sc. (Hospitality Studies) (Semester - I) Examination - 2012

BASIC FOOD PRODUCTION

(New 2008 Pattern)

Time : 2 Hours]

[Max. Marks : 40

Instructions :

- (1) Attempt **any four** questions.*
 - (2) All questions carry equal marks.*
 - (3) Neat diagram must be drawn wherever necessary.*
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Q.1) Explain the following terms : (Any Ten)

[10]

- (1) Beating
- (2) Pressing
- (3) Blanching
- (4) Creaming
- (5) Kneading
- (6) Sportening
- (7) Mashing
- (8) Batter
- (9) Folding
- (10) Panada
- (11) Garnish
- (12) Halwa

- Q.2)** (A) What is Hydrogenation of Fat ? [02]
(B) Draw and explain the structure of Egg. [04]
(C) List any four uses of Herbs and Spices. [04]
- Q.3)** (A) Classify Kitchen Equipments and give two examples of each. [04]
(B) What are the different Dairy Products used in Kitchen ? Explain any two in detail. [04]
(C) What are the steps to DL followed in case of Fire ? [02]
- Q.4)** (A) Give factors influencing Eating Habits. [04]
(B) Give any eight duties and responsibilities of Executive Chef. [04]
(C) What are the various method of Heat Transfer. [02]
- Q.5)** (A) Classify Vegetables and give four examples of each. [04]
(B) Write two uses of the following : [02]
(a) Sweeteners
(b) Fruits
(C) Explain the full methods of preparation and where it is used : [04]
(Any Four)
(a) Marination
(b) Filleting
(c) Steeping
(d) Peeling
(e) Shredding
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Seat No.	
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Total No. of Questions : 6]

[Total No. of Printed Pages : 3

[4183]-102

B. Sc. (Hospitality Studies) (Semester - I) Examination - 2012

FOOD AND BEVERAGE SERVICE

(New 2008 Pattern)

Time : 2 Hours]

[Max. Marks : 40

Instructions :

- (1) Attempt **any four** questions.*
- (2) All questions carry equal marks.*
- (3) Give suitable sketches wherever necessary.*

Q.1) (A) Explain the following terms : (Any Ten)

[10]

- (1) Welfare Catering
- (2) Banquet
- (3) Night Club
- (4) Disposable
- (5) E.P.N.S.
- (6) Butler Service
- (7) Russian Service
- (8) Fromage
- (9) Cover
- (10) Supper
- (11) Menu
- (12) Kiosk

- Q.2)** (A) State important principles of Menu Planning. [06]
 (B) Give the Job Description of Restaurant Manager. [04]
- Q.3)** (A) Differentiate between : **(Any Two)** [06]
 (a) Mis-En-Place and Mis-En-Scene
 (b) Butler Service and English Service
 (c) A'la Carte and Table d'hôte
 (B) State the use of following equipments : [04]
 (a) Cheese Knife
 (b) Oyster Fork
 (c) Relish Fork
 (d) Gateaux Slicer
- Q.4)** (A) State any eight Professional Attributes of Service Staff. [04]
 (B) Explain any one method of Treating Silver in detail. [03]
 (C) Explain the following : [03]
 (a) Brunch
 (b) Dinner
 (c) Hi Tea
- Q.5)** (A) Explain the following : [06]
 (a) Cafeteria Service
 (b) In Situ Service
 (c) Buffet Service
 (B) Give Cover and Accompaniment of the following : **(Any Two)** [04]
 (a) Pomfret a'orly
 (b) Cheese
 (c) Spaghetti
 (d) Bortsch

- Q.6)** (A) Explain the Interdepartmental Relation between Food and Beverage Service and House-keeping Department. **[04]**
- (B) Give two examples of each : **[04]**
- (a) Footed Glassware
 - (b) Tumblers
 - (c) Entremet
 - (d) Cutlery
- (C) Plan a Three Course French Classical Menu with one example each. **[03]**
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Seat No.	
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Total No. of Questions : 6]

[Total No. of Printed Pages : 3

[4183]-103

B. Sc. (Hospitality Studies) (Semester - I) Examination - 2012

BASIC ROOMS DIVISION

(New 2008 Pattern)

Time : 2 Hours]

[Max. Marks : 40

Instructions :

- (1) Attempt **any two** from each section.*
 - (2) All questions carry equal marks.*
 - (3) Draw neat diagrams / charts wherever necessary.*
-
-

SECTION - I

Q.1) Explain the following terms : (Any Ten)

[10]

- (1) Back Areas
- (2) Pent House
- (3) Johny Mop
- (4) Laundry Bag
- (5) DL
- (6) HWC
- (7) Polishes
- (8) Control Desk
- (9) Hospitality Room
- (10) Duvet
- (11) Chamois

[4183]-103

1

P.T.O.

- Q.2)** (A) Draw the organisation chart of House-keeping Department for a large hotel. [05]
- (B) What selection criteria is taken into consideration while purchasing Cleaning Equipments ? [05]
- Q.3)** (A) What are the Attributes of House-keeping Personnel ? [05]
- (B) Write short notes : **(Any Two)** [05]
- (a) Cleaning Agents
 - (b) Linen Room
 - (c) Functions of House-keeping

SECTION - II

- Q.4)** Explain the following terms : **(Any Ten)** [10]
- (1) Skipper
 - (2) Rack Rate
 - (3) CP
 - (4) Motel
 - (5) DNA
 - (6) Sub-master Key
 - (7) Checkout
 - (8) Mail and Message Rack
 - (9) Suite Room
 - (10) GIT
 - (11) Concierge
- Q.5)** (A) How does Front Office Co-ordinates with : [05]
- (a) House-keeping
 - (b) Food and Beverage Service
- (B) Explain different Meal Plans offered by Hotel. [05]

Q.6) (A) Explain with the help of a format the Left Luggage Procedure. **[05]**

(B) Write short notes : **(Any Two)** **[05]**

(a) Key Control

(b) Paging

(c) Duties of Receptionist

Seat No.	
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Total No. of Questions : 6]

[Total No. of Printed Pages : 2

[4183]-104

B. Sc. (Hospitality Studies) (Semester - I) Examination - 2012

COMPUTER FUNDAMENTALS

(New 2008 Pattern)

Time : 2 Hours]

[Max. Marks : 40

Instructions :

- (1) All questions carry equal marks.
- (2) All questions are compulsory.

Q.1) (A) Define a Computer. Explain any three features. **[1+3=04]**

(B) Write a short note on Slide Sorter View in MS-Powerpoint. **[03]**

(C) Give the rules for giving a formula or function in MS-Excel. Give an example to support your answer. **[03]**

Q.2) (A) Explain the DOS Commands – COPY, CD, DIR with proper examples. **[1x3=03]**

(B) Give two uses of Header and Footer. Give the steps to capitalize the first letter of any word. **[2+2=04]**

(C) Explain the Custom Animation Feature in Powerpoint. **[03]**

Q.3) (A) What is DBMS ? Explain in brief. **[1+2=03]**

(B) Explain the following terms : **[1x5=05]**

(a) Download

(b) E-mail

(c) Hyperlink

(d) Website

(e) Search Engine

(C) Draw a diagram of a Pie Chart and a Column Chart. **[1+1=02]**

- Q.4)** (A) Give the names of all margins in MS-Word. [03]
(B) Write a short note on Cell Address in MS-Excel. [04]
(C) What is the function of a MODEM. [03]
- Q.5)** (A) Give the advantages of making On-line Reservations and doing On-line Shopping. [2+2=04]
(B) Explain Primary Key. [03]
(C) Explain the terms : [1x3=03]
(1) Desktop
(2) Folder
(3) Recycle Bin
- Q.6)** (A) Draw a neat labelled diagram of the Ring Topology and explain any three features. [1+3=04]
(B) Explain the sentence : [02]
“DOS is a Single Tasking Operating System.”
(C) Write a short note on the Table Creation in MS-Access. [04]
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Seat No.	
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Total No. of Questions : 7]

[Total No. of Printed Pages : 3

[4183]-105

B. Sc. (Hospitality Studies) (Semester - I) Examination - 2012

CATERING SCIENCE - I

(New 2008 Pattern)

Time : 3 Hours]

[Max. Marks : 70

Instructions :

(1) Question No. 1 is compulsory.

(2) Answer **any four** from Q. Nos. 2 to 7.

Q.1) Answer any five :

[5x2=10]

- (a) State any two difference between Food Poisoning and Food Infection.
- (b) Define Hygiene and Sanitation.
- (c) Define Density and Relative Density
- (d) Define pH.
- (e) Define Food Additives.
- (f) Define Cross Contamination

Q.2) (A) State the use of any FOOD ADDITIVES used in Food Industry with their name.

[05]

(B) Employees in Kitchen and Food Service Areas have specific uniforms in any Five Star Hotel. Describe the uniforms and state its use while Cooking and Serving Food.

[05]

(C) Write a note on 'Protective Display of Food'.

[05]

[4183]-105

1

P.T.O.

- Q.3)** (A) Explain Concept of Danger Zone with a neat labelled diagram. Why should a Caterer know about Danger Zone ? [05]
- (B) What is Refrigerated Storage ? Name any three foods which require this storage. What precautions you should take while operating a Refrigerator. [05]
- (C) Give any two examples of Desirable Browning and any three examples of Undesirable Browning and how would you prevent these Undesirable Browning ? [05]
- Q.4)** (A) Define HACCP. Explain the use of HACCP in Food Industry. [05]
- (B) What would you do to prevent the entry of Cockroaches and flies in the Kitchen and Food Service Area ? [05]
- (C) Explain any five factors to be considered to control the Growth of Bacteria in Food. [05]
- Q.5)** Write notes on : [5x3=15]
- (a) Morphology of Yeast
- (b) Natural Toxins in Food
- (c) Importance of Personal Hygiene while handling Food
- Q.6)** (A) What are the adulterants present in the following foods. Write a simple test to detect the adulterants : (Write **any one** adulterant) [5x2=10]
- (a) Milk
- (b) Turmeric Powder
- (c) Tea
- (d) Oil
- (e) Ghee
- (B) State any five beneficial effects of Micro-organisms in Food Industry. [05]

Q.7) (A) Name **any two Spoilage Indicators in :** **[05]**

- (a) Egg
- (b) Fish
- (c) Potato
- (d) Canned Food
- (e) Coriander Leaves

(B) How would you prevent Food-borne Infection ? **[05]**

(C) Write a note on 'Metal Poisoning'. **[05]**

Seat No.	
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Total No. of Questions : 8]

[Total No. of Printed Pages : 2

[4183]-106

B. Sc. (Hospitality Studies) (Semester - I) Examination - 2012

COMMUNICATION FUNDAMENTALS

(New 2008 Pattern)

Time : 3 Hours]

[Max. Marks : 70

Instructions :

- (1) *Q. Nos. 1 and 5 are compulsory.*
- (2) *Answer **any two** from the remaining **three** in each section.*
- (3) *Assume suitable data wherever necessary.*

SECTION - I

- Q.1)** (A) Explain the Communication Process. Give any one example of Good Communication as a 'Sender' working in a Five Star Hotel to your guest. Assume any relevant situation. **[10]**
- (B) Inadquacy of message 'Design' is a barrier to effective Communication. Explain this giving any suitable example. **[05]**
- Q.2)** As an Executive Chef write a memo to the Cook about whom there are complaints of poor quality of food served as well as delay in delivering food to the Restaurant's Service Area. **[10]**
- Q.3)** Write short notes : **(Any Two)** **[10]**
- (a) Any five advantages of Oral Communication.
 - (b) Any five disadvantages of Written Communication.
 - (c) Draft a notice directing your employees to assemble at 8 a.m. for the Flag Hoisting. Assume suitable venue and other details of your organisation.

- Q.4)** Write a letter of order assuming that you are the Executive House-keeper to the supplier of bed linen as per the quotation given by the supplier. Assume suitable data - number of room, name of the hotel etc. **[10]**

SECTION - II

- Q.5)** (A) Explain the Telephone Etiquettes to be followed for effective Communication in Hospitality Industry. **[10]**
(B) How could you be a 'Good Listener' ? **[05]**
- Q.6)** A regular supplier supplied Air Conditioners to your hotel as per your order. You found that they were not functioning properly. Write a Letter of Complaint. **[10]**
- Q.7)** There was a minor fire which broke in your Kitchen. As the Chef who witnessed the incident, write the details of the incident and state preventive measures to be undertaken. **[10]**
- Q.8)** Write short notes : **[10]**
(a) Non-verbal Communication
(b) Factors to be considered for Effective Presentation
-

Seat No.	
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Total No. of Questions : 5]

[Total No. of Printed Pages : 2

[4183]-201

B. Sc. (Hospitality Studies) (Semester - II) Examination - 2012

FOOD PRODUCTION PRINCIPLES

(New 2008 Pattern)

Time : 2 Hours]

[Max. Marks : 40

Instructions :

*(1) Attempt **any four** questions.*

(2) All questions carry equal marks.

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-
- Q.1) (A)** List the different stages of Bread Making in sequence and explain any two stages. **[05]**
- (B)** Write down the recipe for 1 litre Demi-Glaze. **[03]**
- (C)** Give two derivatives of : **(Any One)** **[02]**
- (a)** Bechamel
- (b)** Hollandaise
- Q.2) (A)** Write short notes : **(Any Three)** **[06]**
- (a)** Roasting
- (b)** Tandoor
- (c)** Poaching
- (d)** Braising
- (B)** List any four Mediums of Fat used for Cooking. **[02]**
- (C)** List any four Cold Storage Equipments used in a Kitchen. **[02]**

- Q.3) (A)** Differentiate between the following : **(Any Two)** **[06]**
- (a) Direct Steaming and Indirect Steaming
 - (b) Grilling and Roasting
 - (c) Boiling and Poaching
- (B)** Explain any two physical changes that occur during Baking. **[02]**
- (C)** Explain the following : **[02]**
- (a) Firm and Close
 - (b) Light and Even
- Q.4) (A)** With the help of a neat chart classify soups, giving examples for each. **[04]**
- (B)** Give two examples each of Liquid Sweeteners and Sundry Material used in Bakery. **[04]**
- (C)** Mention any two advantages of Microwave Cooking. **[02]**
- Q.5) (A)** Write down the recipe for 1 litre Fish Stock. **[05]**
- (B)** Explain the following terms : **(Any Five)** **[05]**
- (a) De-glaze
 - (b) Pan Gravy
 - (c) Baste
 - (d) Brioche
 - (e) Gratin
 - (f) Glaze
-

Seat No.	
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Total No. of Questions : 6]

[Total No. of Printed Pages : 2

[4183]-202

B. Sc. (Hospitality Studies) (Semester - II) Examination - 2012

FOOD AND BEVERAGE OPERATIONS

(New 2008 Pattern)

Time : 2 Hours]

[Max. Marks : 40

Instructions :

- (1) Any **four** questions of choice.
- (2) All questions carry equal marks.
- (3) Draw figures/diagrams wherever necessary.

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- Q.1)** (A) List four format and draw any one of them related to Room Service. [06]
(B) Define Buffet. Explain Display Buffet and Finger Buffet. [04]
- Q.2)** (A) Define Control. Explain three Obstacles of Control. [04]
(B) Briefly explain two Accident KOT of ROOM Service. [02]
(C) Explain the Process of Presentation of Bill. [02]
(D) List any four International Brands of Water. [02]
- Q.3)** (A) Classify Non-alcoholic Beverages with one example of each. [04]
(B) With the help of a flow chart explain the Manufacturing Process of Beer. [06]
- Q.4)** (A) Define Alcoholic Beverages and explain Fermentation Process. [04]
(B) Explain Cider and Wine. [02]
(C) Explain the two Categories of Beer with one example of each. [04]

[4183]-202

1

P.T.O.

Q.5) (A) Explain the following terms : **(Any Six)** **[06]**

- (a) Perry
- (b) Suivant
- (c) Grist
- (d) Sake
- (e) Ti Sans
- (f) Retour
- (g) Rum

(B) Briefly write the objectives of Food and Beverage Control System. **[04]**

Q.6) (A) List six Buffet Equipments. Explain what points we should keep in our mind while setting of Buffet. **[06]**

(B) List down the ingredients use in Beer Making Process. Explain their importance in Beer Making Process. **[04]**

Seat No.	
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Total No. of Questions : 6]

[Total No. of Printed Pages : 2

[4183]-203

B. Sc. (Hospitality Studies) (Semester - II) Examination - 2012

ROOMS DIVISION SERVICES

(New 2008 Pattern)

Time : 2 Hours]

[Max. Marks : 40

Instructions :

- (1) Solve **any two** from each section.*
- (2) All questions carry equal marks.*
- (3) Assume suitable data wherever necessary.*

SECTION - I

Q.1) (A) Explain the following terms : (Any Five) [05]

- (1) Control Desk
- (2) Duplex
- (3) Room Status
- (4) Check List
- (5) Mattress Protector
- (6) Dutches Wife

(B) Explain the functions performed by the Control Desk. [05]

Q.2) (A) Write the Daily Cleaning Procedure of a VIP Guest Room. [05]

(B) GRA has found a Gold Chain in the Departure Room. Explain the procedure to be followed by GRA. [03]

(C) List four rules to be followed by the House-keeping Staff while working on the Guest Floor. [02]

Q.3) (A) Write short notes : (Any Two) [05]

- (a) Evening Service
- (b) Manual Key
- (c) Importance of Supervision

(B) Write the Spring Cleaning Procedure for Swimming Pool. [05]

SECTION - II

Q.4) (A) Explain the following terms : (Any Five) [05]

- (1) CRS
- (2) Late Charges
- (3) Motel
- (4) SB
- (5) No Show
- (6) EP

(B) Write various Modes and Sources of Reservations. [05]

Q.5) (A) Explain the Pre-arrival Procedure for an Airline Crew. [03]

(B) Write precautions to be taken while handling a Credit Card. [03]

(C) A guest wishes to deposit his valuables with the Cashier. Explain the Safety Locker Procedure. [04]

Q.6) (A) Draw format for the following : [05]

- (a) 'C' Form
- (b) Bell Boy Errand

(B) Write short notes : [05]

- (a) Overbooking
- (b) Express Check Out

Seat No.	
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Total No. of Questions : 3]

[Total No. of Printed Pages : 2

[4183]-204

B. Sc. (Hospitality Studies) (Semester - II) Examination - 2012

TRAVEL AND TOURISM

(New 2008 Pattern)

Time : 3 Hours]

[Max. Marks : 70

Instruction :

All questions are compulsory.

Q.1) Explain the following terms : (Any Five) [10]

- (1) Tour
- (2) Visitor
- (3) Domestic
- (4) Inbound
- (5) Destination
- (6) Tourism
- (7) Passport
- (8) Excursionist

Q.2) Answer any three of the following : [30]

- (a) Explain briefly Primary Constituents and Secondary Constituents of Tourism Industry.
- (b) List Modes of Transport. Explain any two Modes of Transport.
- (c) Briefly explain any five types of Tourism.
- (d) Discuss any two Economic Impacts and any two Environment Impacts of Tourism.

[4183]-204

1

P.T.O.

- (e) What do you mean by Itinerary Planning ? Give a Itinerary for Tourists visiting to Pune for a tour who will be staying for 3 days.
- (f) Define Visa. Explain briefly types of Visa. What are requirements for obtaining Visa.
- (g) List and explain types of Package Tours.

Q.3) Write notes : (Any Six)

[30]

- (a) Thomas Cook - Grand Circular Tour
 - (b) Career Opportunities for Tourism Professionals
 - (c) Types of Accommodations
 - (d) Functions of Travel Agent
 - (e) 4A's of Tourism
 - (f) ITDC
 - (g) FHRAI
 - (h) WTO
 - (i) MTDC
 - (j) PATA
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Seat No.	
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Total No. of Questions : 7]

[Total No. of Printed Pages : 3

[4183]-205

B. Sc. (Hospitality Studies) (Semester - II) Examination - 2012

CATERING SCIENCE - II

(New 2008 Pattern)

Time : 3 Hours]

[Max. Marks : 70

Instructions :

(1) Q. No. 1 is compulsory.

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

Q.1) Define the following terms : (Any Five)

[5x2=10]

- (1) Edible Portion of Food
- (2) Health
- (3) Oedema
- (4) Protein
- (5) Empty Calories
- (6) Vitamin

Q.2) (A) Give reasons for the following : (Any Five)

[5x2=10]

- (a) A Child needs more protein as compared to an Adult.
- (b) Water Balance plays an important role in relation to Human Health.
- (c) Pressure Cooking/Steaming is the best method of Cooking Food.
- (d) A Female Software Professional has a lesser energy requirement than her maid servant.
- (e) Salt should be fortified with Iodine.
- (f) Fresh Lime Juice is preferable to any Synthetic Cold Drink.

- (B) A Serving of Caramel Custard provides 10g Protein, 5g Fat, 25g Carbohydrate and 100mg Calcium. Calculate the calories provided by 3 such servings of Caramel Custard. [05]

- Q.3)** (A) Match the following contents in column 'A' with the contents in column 'B'. [05]

Column 'A'	Column 'B'
(a) Deficiency of Protein	(i) Iodine
(b) Prevents Dehydration	(ii) Night Blindness
(c) Formation of Haemoglobin	(iii) Cholesterol
(d) Precursor of Vitamin A	(iv) Sugar and Salt Solution
(e) Lipid Present in Animal Food	(v) Carotene
	(vi) Kwashiorkor
	(vii) Iron

- (B) Explain the Basic Five Food Groups. [05]

- (C) List any one food to be recommended and any one food to be avoided for the people suffering from various diseases : [05]

- (a) Diarrhoea
- (b) Diabetes Mellitus
- (c) Fever and Infection
- (d) Heart related Diseases
- (e) Jaundice

- Q.4)** (A) Explain Concept of Supplementary Value of Protein with two examples. [05]

- (B) List any five ways with reasons to preserve Nutrients while Cooking Food. [05]

- (C) Excess consumption of Fats is harmful to body. Explain. [05]

- Q.5)** (A) Plan a balanced day's diet for a Lady Office Executive aged 45 years who is a non-vegetarian. [05]
- (B) Explain vitamin 'A' on the basis of :
- (a) Its scientific name. [01]
- (b) Four good food sources. [02]
- (c) One important function and one deficiency disease. [02]
- (C) Explain any three functions of Protein in the Diet. Give any four Food Sources of complete proteins. [05]
- Q.6)** (A) Explain the effect of Heat on Fat. Give any two ways to prevent rancidity of oil. [05]
- (B) List the Essential Amino Acids needed for a Child. [05]
- (C) Explain the importance of avoiding Junk Food. [05]
- Q.7)** (A) Briefly state the classification of Carbohydrates. What is the importance of Cellulose/Dietary Fibre in our daily diet. [05]
- (B) Explain the term 'HYDROGENATION OF OIL'. Give any two examples of Hydrogenated Fat. [05]
- (C) Explain the importance of Sodium Chloride in our Diet. State any of its four good food sources. [05]
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Seat No.	
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Total No. of Questions : 7]

[Total No. of Printed Pages : 5

[4183]-206

B. Sc. (Hospitality Studies) (Semester - II) Examination - 2012

COMMUNICATION SKILLS - II

(BASIC FRENCH FOR HOTEL INDUSTRY)

(Old 2005 and New 2008 Pattern)

Time : 3 Hours]

[Max. Marks : 70

Instructions :

- (1) *All questions are compulsory.*
- (2) *Answers are to be written in French unless otherwise specified.*

Q.1) (A) Conjuguez les verbes au présent : (Any Five) [05]
(Conjugate the verbs in the present tense and rewrite the completed sentences.)

- (a) Nous _____ (aller) ensemble au collège.
- (b) (Passer) _____ quatre jours au Goa.
- (c) (Ne pas stationner) ici.
- (d) Nous _____ (manager) au restaurant.
- (e) (Décider) _____ vous la destination ?
- (f) Je _____ (essuyer) les assiettes.
- (g) Vous _____ (ne pas arriver) en bateau.
- (h) Nous _____ (se baigner) toute La journée.

(B) Écrivez la date : (Any Two) [02]
(Write the date in French.)

- (a) Sunday 10/3/2012
- (b) Tuesday 1/4/2000
- (c) Saturday 30/6/2007

[4183]-206

1

P.T.O.

(C) Quelle heure est-il ? **(Any Three)** [03]
(What time is it ? Write in French.)

- (a) 12 noon
- (b) 5.30 a.m.
- (c) 6 p.m.
- (d) 8.10 p.m.

Q.2) (A) Écrivez les nombres en lettres : (Any Six) [03]
(Write the numbers in French.)

- (a) 6th
- (b) 100th
- (c) 87
- (d) 17th
- (e) 55
- (f) 39th
- (g) 98
- (h) 21

(B) Mettez la bonne mesure : **(Any Four)** [02]
(Put in the correct measures in French.)

- (a) une _____ de bière
- (b) un _____ de pain
- (c) un _____ de giroffe
- (d) un _____ de menthe
- (e) une _____ d'eau
- (f) un _____ do persil

- (C) Liez 'A' avec 'B' et récrivez : [05]
(Match 'A' with 'B' and rewrite the correct pairs.)

'A'

'B'

- | | |
|-------------------------|-----------------------------|
| (a) À demain ! | (i) Please be seated. |
| (b) Bon appétit ! | (ii) See you tomorrow. |
| (c) Bonne chance ! | (iii) Do you like it here ? |
| (d) Prenez place. | (iv) All the best. |
| (e) Ça vous plaît ici ? | (v) Enjoy your meal. |

- Q.3) (A) Traduisez en anglais : [05]
(Translate into English.)

Au téléphone :

Rhea : Salut Paul ! Ça va ?

Paul : Salut Rhea ! Ça va bien. Et toi ?

Rhea : Moi aussi, merci Paul. Tu viens au cinéma ?

Paul : Désolé. Je ne peux pas.

Je prépare les examens.

Rhea : C'est quand ?

Paul : En avril. Nous commençons le 17 avril.

Rhea : Bon, bonne chance !

Paul : Merci Rhea. À bientôt !

- (B) Nommez le chef : (Any Five) [05]
(Name the Chef in French.)

- (a) S'occupe du petit - déjeuner
- (b) Prépare le repas pour le personnel du restaurant
- (c) Apprennent le métier
- (d) Prépare les plats de poissons
- (e) Prépare le hors - d'œuvres
- (f) Se charge des mets grillés
- (g) Prépare les sauces

- Q.4) (A)** Planifiez un menu français de 5 cours. **[06]**
(Plan a 5 Course French Menu.)
- (B) Nommez deux fromages. **[02]**
(Name two cheeses.)
- (C) Nommez deux fruits de mer. **[02]**
(Name two sea food.)
- Q.5) (A)** Nommez deux vins de Loire. **[02]**
(Name two Wines of the Loire Region.)
- (B) Nommez deux vins d'Alsace. **[02]**
(Name two Wines from the Alsace Region.)
- (C) Expliquez les termes en anglais : **(Any Six)** **[06]**
(Explain the terms in English.)
- (a) steak grillé a point
 - (b) bien soigné
 - (c) le service va commencer
 - (d) crémant
 - (e) vin de pays
 - (f) la soucoupe
 - (g) le verre
 - (h) la serviette
- Q.6) (A)** Donnez les équivalents en anglais : **(Any Three)** **[03]**
(Give equivalents in English.)
- (a) sauge
 - (b) prune
 - (c) veau
 - (d) crevette rose
 - (e) babeurre

(B) Donnez les équivalents en français : **(Any Three)** [03]
(Give equivalents in French.)

- (a) capsicum
- (b) lime
- (c) vinegar
- (d) wheat
- (e) cherry

(C) Représentez la brigade de restaurant par un organigramme. [04]
(Represent the restaurant brigade with the help of a flow chart in French.)

Q.7) Expliquez les termes en anglais : **(Any Ten)** [10]
(Explain the terms in English.)

- (1) petit four
 - (2) roux
 - (3) pâté de foie gras
 - (4) tisane
 - (5) cuire au four
 - (6) digestif
 - (7) levure
 - (8) confit
 - (9) crème anglaise
 - (10) crudités
 - (11) beurre fondu
 - (12) bisque
-

Seat No.	
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Total No. of Questions : 5]

[Total No. of Printed Pages : 2

[4183]-21

B. Sc. (Hospitality Studies) (Semester - II) Examination - 2012

FOOD PRODUCTION PRINCIPLES

(Old 2005 Pattern)

Time : 2 Hours]

[Max. Marks : 40

Instructions :

- (1) Attempt *any four* questions.
- (2) All questions carry equal marks.

Q.1) (A) Differentiate between the following : (Any Two) [06]

- (a) Saute and Shallow Fry
- (b) Boiling and Poaching
- (c) Baking and Tandoor

(B) List any four each Small and Large Equipments used in Bakery. [02]

(C) What are the functions of Shortening Agent in Bakery and Confectionery ? [02]

Q.2) (A) Write short notes : (Any Three) [06]

- (a) Steaming
- (b) Braising
- (c) Tandoor
- (d) Baking

(B) List any two each Hot Food and Cold Food holding Equipments. [02]

(C) Give any two advantages of Charcoal as a Fuel in Kitchen. [02]

- Q.3)** (A) What do you understand by Soups and explain Passed and Unpassed Soups ? [04]
- (B) What are Glazes ? Explain with two examples. [03]
- (C) Give the recipe for 1 ltr. Bechamel Sauce. [03]
- Q.4)** (A) Explain any two methods of Bread Making Methods. [04]
- (B) Give any two points of Co-ordination of Kitchen Department with House-keeping. [02]
- (C) List any two disadvantages of Microwave Cooking. [02]
- (D) Explain any two Desirable Textures. [02]
- Q.5)** (A) List any four National Soups with their country of origin. [04]
- (B) Explain the following terms : **(Any Six)** [06]
- (1) Beating
 - (2) Champignon
 - (3) Bisque
 - (4) De-galze
 - (5) Estouffade
 - (6) Bouquet Garni
 - (7) Marinade
-

Seat No.	
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Total No. of Questions : 6]

[Total No. of Printed Pages : 2

[4183]-22

B. Sc. (Hospitality Studies) (Semester - II) Examination - 2012

FOOD AND BEVERAGE OPERATIONS

(Old 2005 Pattern)

Time : 2 Hours]

[Max. Marks : 40

Instructions :

- (1) Attempt **any four** questions.*
- (2) All questions carry equal marks.*
- (3) Draw figures/diagrams wherever necessary.*

Q.1) (A) With the help of a flow chart, explain the Triplicate System of Billing Method. **[06]**

(B) Explain four Obstacles of Food and Beverage Controls. **[04]**

Q.2) (A) Explain the following terms : **(Any Six)** **[06]**

- (1) Perry
- (2) Sake
- (3) Ti Sane
- (4) Cider
- (5) Sparkling Wines
- (6) Grist
- (7) Rum
- (8) Humidor

(B) List any four International Brands of Cigars. **[02]**

(C) List any four International Brands of Water. **[02]**

[4183]-22

1

P.T.O.

- Q.3)** (A) With the help of a flow chart, explain the Manufacturing Process of Beer. [06]
- (B) Classify Non-alcoholic Beverages with one example of each. [04]
- Q.4)** (A) List down four main Tea Producing Countries. Explain Ti Sans with two examples of Herbal Tea and Fruit Tea. [06]
- (B) Write short notes : **(Any Two)** [04]
- (a) Distillation Process
- (b) Pot Still
- (c) Patent Still
- Q.5)** (A) List down the ingredient use in Beer Making Process. Explain their importance in Beer Making Process. [06]
- (B) Explain the following : **(Any Four)** [04]
- (a) Cona
- (b) Filter (Café Filter)
- (c) Percolator
- (d) Still Set
- (e) Decaffeinated
- (f) Iced Tea
- Q.6)** (A) Briefly write the objectives of Food and Beverage Control System. [06]
- (B) Explain Fermentation Process of Alcoholic Beverages. [04]
-

Seat No.	
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Total No. of Questions : 3+3]

[Total No. of Printed Pages : 2

[4183]-23

B. Sc. (Hospitality Studies) (Semester - II) Examination - 2012

ROOMS DIVISION SERVICES

(Old 2005 Pattern)

Time : 2 Hours]

[Max. Marks : 40

Instructions :

- (1) Solve **any two** from each section.
- (2) Assume suitable data wherever necessary.
- (3) Draw neat formats wherever necessary.

SECTION - I

- Q.1)** (A) Explain the detailed procedure for daily cleaning of an Occupied Room. **[05]**
- (B) How would you handle a Host and Found Laptop in a Departure Room ? **[03]**
- (C) “Control Desk is the Nerve Centre of House-keeping.” Explain. **[02]**
- Q.2)** (A) Give suitable reasons : **(Any Two)** **[05]**
- (a) Turndown Service is to be provided in Guest Rooms.
- (b) Rules of the Floor has to be strictly followed by House-keeping Staff.
- (c) Supervision Checklist should be maintained by Floor Supervisors.
- (B) List the step by step procedure for Weekly Cleaning of Restaurants. **[05]**

- Q.3) (A)** Explain the following terms : **[05]**
- (1) Dirty Dozen
 - (2) Spring Cleaning
 - (3) Chamber Maid Trolley
 - (4) Monogramming
 - (5) Computerized Keys
- (B)** Differentiate between : **[05]**
- (a) Second Service and Evening Service
 - (b) Occupied Room and Departure Room

SECTION - II

- Q.1) (A)** Explain the importance of Guest Cycle with the help of a diagram. **[05]**
- (B)** State the different types of Notification Slips used by the Front Office. **[03]**
- (C)** What is the importance of a 'C' Form and why is it maintained ? **[02]**
- Q.2) (A)** Explain the following terms : **[05]**
- (1) Late Check-out
 - (2) BTC
 - (3) Room Orientation
 - (4) Confirmed Reservation
 - (5) Group Meal Coupons
- (B)** What are the steps involved for VIP Arrival ? **[03]**
- (C)** Compare between Loose Leaf V/s Registration Card. **[02]**
- Q.3) (A)** Explain the Safe Deposit Procedure with a format. **[05]**
- (B)** Write a short note on 'Express Check-out'. **[03]**
- (C)** Note down the precautions to be taken while handling Foreign Currency. **[02]**

Seat No.	
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Total No. of Questions : 8]

[Total No. of Printed Pages : 2

[4183]-24

B. Sc. (Hospitality Studies) (Semester - II) Examination - 2012

TRAVEL AND TOURISM

(Old 2005 Pattern)

Time : 3 Hours]

[Max. Marks : 70

Instructions :

(1) Question No. 1 is compulsory.

*(2) Answer **any five** from Q. Nos. 2 to 8.*

Q.1) Write notes : (Any Four)

[20]

- (a) ITDC
- (b) FHRAI
- (c) IATA
- (d) NGO
- (e) TFCI
- (f) PATA
- (g) WTO
- (h) TAAI

Q.2) List and explain any five functions of Travel Agent.

[10]

Q.3) Explain any five types of Tourism.

[10]

Q.4) What are the different types of Accommodation available for Tourists ? [10]

Q.5) Discuss Career Opportunities for Tourism Professionals. **[10]**

Q.6) Explain any two Economic Impact and any two Environmental Impact of Tourism. **[10]**

Q.7) Define Passport. Explain types of Passport. **[10]**

Q.8) Define the following terms : (Any Five) **[10]**

- (1) Tour
- (2) Destination
- (3) Visitor
- (4) Excursionist
- (5) Business Tour
- (6) Inclusive Tour
- (7) Guide
- (8) Itinerary Plan

Seat No.	
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Total No. of Questions : 7]

[Total No. of Printed Pages : 3

[4183]-25

B. Sc. (Hospitality Studies) (Semester - II) Examination - 2012

FOOD SCIENCE - II

(Old 2005 Pattern)

Time : 3 Hours]

[Max. Marks : 70

Instructions :

(1) Question No. 1 is compulsory.

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

Q.1) Define the terms : (Any Five)

[10]

- (1) Boiling Point
- (2) Emulsion
- (3) Hygiene
- (4) Gel
- (5) Smoking Point
- (6) Binary Fission

Q.2) (A) Explain any five factors affecting the growth of Micro-organisms in Food.

[05]

(B) Define 'Food Additives'. Explain any two Food Additives with their examples used in Food Industry.

[05]

(C) Define Undesirable Browning in Foods. List any three preventive measures to prevent Undesirable Browning.

[05]

Q.3) (A) Give any two uses of Bacteria, two uses of Yeast and one use of Mould in Food Industry. [05]

(B) The temperature range between 5°C – 63°C is considered as danger zone in relation to Foods. Explain. [05]

(C) Explain the importance of protective clothing in Food Industry (Mention protective clothes in relation to separate departments). [05]

Q.4) (A) State any five Natural Toxins occurring in Food and how will you destroy them ? [05]

(B) Differentiate between Food Poisoning and Food Infection. [05]

(C) Define Cross-contamination. Give any three ways to prevent it. [05]

Q.5) (A) List the Common Food Adulterant and the test to detect them in various Food Stuffs : [10]

(a) Milk

(b) Semolina

(c) Coffee

(d) Turmeric

(e) Ghee

(B) Explain Concept of HACCP in Catering Industry. [05]

OR

(B) Explain various factors responsible for Direct Transmission of Disease. [05]

Q.6) (A) Give any three General Guidelines for Storage of all types of Foods. Mention any four important essentials for Freezer Storage Area. [05]

(B) State : [05]

(a) Role of Food Standards in India with two examples.

(b) The importance of Personal Hygiene in Catering Industry.

(C) List any two Spoilage Indicators for the following : [05]

- (a) Fish
- (b) Paneer
- (c) Groundnuts
- (d) Egg
- (e) Methi Leaves

Q.7) (A) Write short notes : (Any Two) [10]

- (a) Salmonellosis Food Infection
- (b) Control of Microbial Growth in Foods
- (c) Protective Display of Food
- (d) Physiological Characteristics of Yeast

(B) Why is Pest Control necessary in Catering Industry ? Give any two control measures for each : [05]

- (a) Flies
 - (b) Cockroaches
-

Seat No.	
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Total No. of Questions : 5]

[Total No. of Printed Pages : 2

[4183]-301

B. Sc. (Hospitality Studies) (Semester - III) Examination - 2012

QUANTITY FOOD PRODUCTION

(New 2008 Pattern)

Time : 2 Hours]

[Max. Marks : 40

Instructions :

*(1) Answer **any four** of the following questions.*

(2) Draw suitable diagrams wherever necessary.

Q.1) Explain the following terms : (Any Ten)

[10]

- (1) Veloutés
- (2) Zest
- (3) Relish
- (4) Gâteau
- (5) Larding
- (6) Glaze
- (7) Court-bouillon
- (8) Caviar
- (9) Caramel
- (10) Baba
- (11) Bouquet Garni
- (12) Dust

[3782]-301

1

P.T.O.

- Q.2) (A)** What precautions will you take while purchasing Fin Fish and Shellfish ? **[04]**
- (B)** Explain the following Methods of Cake Making : **[06]**
- (a)** Flour Batter Method
 - (b)** Chiffon Method
 - (c)** Sugar Batter Method
- Q.3) (A)** What do you mean by Institutional Catering ? Plan a day's, Lunch Menu for the same. **[05]**
- (B)** What are the factors that affects the tenderness of Meat ? **[05]**
- Q.4) (A)** With the help of neat diagram show the different cuts of Pork and its uses. **[05]**
- (B)** List and explain any five special equipments used in Larder Department. **[05]**
- Q.5) (A)** Write short notes : **[05]**
- (a)** Types and Uses of Chaud Froid
 - (b)** Forcemeats
- (B)** What are the points to be considered while storing and thawing of Poultry ? **[05]**
-

Seat No.	
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Total No. of Questions : 6]

[Total No. of Printed Pages : 3

[4183]-302

B. Sc. (Hospitality Studies) (Semester - III) Examination - 2012

BEVERAGE SERVICES

(New 2008 Pattern)

Time : 2 Hours]

[Max. Marks : 40

Instructions :

*(1) Answer **any four** questions.*

(2) All questions carry equal marks.

Q.1) Explain the following terms : (Any Ten)

[10]

- (1) Vine
- (2) Foreshots
- (3) Pulque
- (4) Flor
- (5) Pourriture Noble
- (6) Grappa
- (7) Bunch
- (8) Ouzo
- (9) Humidor
- (10) Brandevin
- (11) BOB
- (12) Vin Mousseux
- (13) Sekt

[4183]-302

1

P.T.O.

Q.2) Write short notes : **[10]**

- (a) Viticulture
- (b) Vermouth
- (c) Estvfa
- (d) Pot Still
- (e) Cigar

Q.3) (A) Distinguish between : **[06]**

- (a) Dark Rum and White Rum
- (b) American Whisky and Canadian Whisky

(B) List base, flavour and country of origin of the following liqueurs : **[04]**

- (a) Benedictine
- (b) Tia Maria
- (c) Drambuie
- (d) Midori

Q.4) (A) Explain the following Wine Regions : **[08]**

- (a) Burgundy
- (b) Lombardy
- (c) Mosel Valley
- (d) Douro Valley

(B) Give the long forms of the following : **[02]**

- (a) LBV
- (b) DOC
- (c) QMP
- (d) DOM

Q.5) Answer the following :

- (a) Explain Manufacturing of Red Wines in detail. **[04]**
- (b) List and explain types of Gin. **[04]**
- (c) List four brands of Sherry. **[02]**

Q.6) Answer the following :

[10]

- (a) Name four brands of Brandy.
 - (b) Name four Indian Distillery.
 - (c) Name four Indian Sparkling Wines.
 - (d) Name two Coffee Flavour Liqueur with Country of Origin.
 - (e) Name four brands of Cigar.
-

Seat No.	
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Total No. of Questions : 6]

[Total No. of Printed Pages : 2

[4183]-303

B. Sc. (Hospitality Studies) (Semester - III) Examination - 2012

ACCOMMODATION SERVICES

(Old 2005 and New 2008 Pattern)

Time : 2 Hours]

[Max. Marks : 40

Instructions :

- (1) Attempt **any two** questions from each section.*
- (2) All questions carry equal marks.*
- (3) Draw suitable diagrams wherever necessary.*

SECTION - I

Q.1) (A) Explain the following terms : (Any Five) [05]

- (1) Mister
- (2) Outsourcing
- (3) Discards
- (4) Pest
- (5) Napery
- (6) Hospitality Suite
- (7) Linen Coverage

(B) Explain the characteristics of Cotton Fibres. [03]

(C) Explain the Procedure of Safeguarding the Guest Property in a Hotel. [02]

Q.2) (A) What are the factors to be considered while deciding Contract Service providers ? [04]

(B) Classify Linen used in the hotels and explain the selection criteria for Bed Linen. [06]

- Q.3)** (A) Explain any five principles of Flower Arrangement. [05]
(B) Write the cause, area of Damage and Control of Cockroaches and Termites. [05]

SECTION - II

- Q.4)** (A) Explain the following terms : (Any Five) [05]
(1) VPO
(2) House Count
(3) Hospitality Desk
(4) Express Check-in
(5) Ledger
(6) Over-booking
(7) Heritage Hotel
(B) How will you handle the following situations ? [05]
(a) Guest complains of missing Wrist Watch from his room
(b) Guest complains of Chest Pain
- Q.5)** (A) Give the formulae for the following : [06]
(a) ARR
(b) Room Occupancy %
(c) House Count
(d) Single Occupancy %
(e) No-show %
(f) Rev Par
(B) What are the Attributes of a GRE ? [04]
- Q.6)** (A) Write short notes : [05]
(a) Cash Sheet
(b) Master Folio
(B) Draw and explain the following formats : [05]
(a) GHC
(b) Room Status Report

Seat No.	
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Total No. of Questions : 9]

[Total No. of Printed Pages : 2

[4183]-304

B. Sc. (Hospitality Studies) (Semester - III) Examination - 2012

PRINCIPLES OF MANAGEMENT

(Old 2005 and New 2008 Pattern)

Time : 3 Hours]

[Max. Marks : 70

Instruction :

Answer any seven questions.

-
-
- Q.1)** Write short notes : **(Any Two)** **[10]**
- (a) Barriers to Communication
 - (b) Process of Controlling
 - (c) Characteristics of a Good Leader
- Q.2)** Explain Maslow's Theory of Hierarchy of Needs with the help of diagram. **[10]**
- Q.3)** Explain Henry Fayol's Principles of Management. **[10]**
- Q.4)** (A) Explain different Levels of Management. **[05]**
- (B) What are the advantages of Planning ? **[05]**
- Q.5)** Define Organising. What are the Principles of Organisation. **[10]**
- Q.6)** (A) Define Co-ordination. What is the Need for Co-ordination in Management. **[05]**
- (B) What are the types of Communication. **[05]**
- Q.7)** Explain the Leadership Theories with the help of Managerial Grid. **[10]**

Q.8) List and explain step by step Decision-making Process. **[10]**

Q.9) (A) Explain Line and Staff Organisation. **[05]**

(B) What are the External and Internal Factors that effect Management ? **[05]**

Seat No.	
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Total No. of Questions : 8]

[Total No. of Printed Pages : 4

[4183]-305

B. Sc. (Hospitality Studies) (Semester - III) Examination - 2012

BASIC PRINCIPLES OF ACCOUNTING

(New 2008 Pattern)

Time : 3 Hours]

[Max. Marks : 70

Instructions :

- (1) Attempt **any six** including Q. No. 1 which is compulsory.
- (2) Figures to the right indicate full marks.
- (3) Use of pocket calculator is allowed.

Q.1) The Trial Balance and the necessary adjustments are given as below :

The Trial Balance as on 31st March, 2005

Particulars	Rs.	Particulars	Rs.
Purchases	1,25,225	Capital	62,000
Sales Returns	4,250	Sales	2,05,000
Sundry Debtors	50,200	Purchase Returns	3,230
Opening Stock	28,788	Commission	245
Wages	20,167	Sundry Creditors	31,073
Salaries	13,677	Dividend on Investment	825
Furniture	7,450	Rent	500
Machines	7,500	Bank Overdraft	17,000
Bad Debts	315	Outstanding Wages	700

[4183]-305

1

P.T.O.

Particulars	Rs.	Particulars	Rs.
Advertisement	3,000		
Investments	9,500		
Insurance	320		
Drawings	4,500		
Bank Balance	27,981		
Land and Building	15,000		
Rent	2,000		
Interest	500		
Commission	200		
	3,20,573		3,20,573

You are required to prepare the Trading and Profit and Loss Account and a Balance Sheet as on 31st March, 2005 after considering the following adjustments :

Adjustments :

- (1) Closing Stock : Cost Price Rs. 25,000 and Market Price Rs. 30,000.
- (2) Prepaid Insurance Rs. 80.
- (3) Outstanding Salaries Rs. 2,000, Outstanding Rent Rs. 1,000.
- (4) Depreciate Furniture at 5%, Machinery at 10% and Land and Building at 15%. [20]

Q.2) Write short notes : (Any Two) [10]

- (a) Money Measurement Concept
- (b) Classification of Accounting
- (c) Balancing of Ledger

Q.3) Journalize the following transactions in the books of Mr. Sandesh : [10]
July, 2008

- 1 Started business with cash Rs. 2,50,000, Goods worth Rs. 50,000 and Laptop Rs. 45,000.
- 3 Deposited in Dena Bank Rs. 1,50,000.

- 7 Bought goods on Credit from Manish Rs. 10,000 at 5% Trade Discount.
- 11 Sold goods to Nitin of Rs. 12,000 at 5% Trade Discount.
- 13 Goods worth Rs. 900 distributed as free sample.
- 17 Received cash of Rs. 11,200 from Nitin in full settlement of his account.
- 20 Drew from Bank Rs. 4,000 for his personal purpose.
- 23 Paid cash of Rs. 9,300 to Manish in full settlement of his account.
- 25 Paid House Rent Rs. 2,500.
- 29 Sold goods worth Rs. 12,000 to Dinesh who paid us Rs. 8,000 on account.

- Q.4)** (A) Define the following terms : Debtors, Capital, Solvent, Assets, Goodwill. **[05]**
- (B) Classify the following into Personal, Real and Nominal Account, Raj A/c., Octroi A/c., Shares A/c., Stock A/c. and Capital A/c. **[05]**

- Q.5)** Prepare a Petty Cash Book having analysis columns from the following information. Adopt the Imprest System : **[10]**

September, 2003	Rs.
1 Cash Balance in Hand	600.00
3 Received cash from Head Cashier	900.00
4 Purchased Postal Stamps	15.00
5 Bought Stationery for Office use	150.00
7 Paid Carriage and Cartage	55.00
9 Paid Conveyance to Sales Manager	117.00
14 Paid Printing Charges	128.00
16 Paid for Sweeping and Cleaning the Office	45.00
20 Paid for Refreshment to Customers and Office Staff	240.00

- Q.6)** Distinguish between : **(Any Two)** **[10]**
- (a) Capital Expenditure and Revenue Expenditure
 - (b) Trade Discount and Cash Discount
 - (c) Gross Trial Balance and Net Trial Balance

Q.7) Record the following transaction in the proper Subsidiary Book : **[10]**

January, 2000

- 1 Purchased goods worth Rs. 15,000 from Ramesh at 10% T.D. vide Invoice No. 28.
- 2 Sold goods worth Rs. 20,000 to Sunil at 5% T.D. vide Invoice No. S-05.
- 3 Sold goods worth Rs. 9,200 to Sharma vide Invoice No. S-22.
- 4 Bought goods worth Rs. 12,000 from Pramod at 5% T.D. vide Invoice No. P-28.
- 5 Returned defective goods worth Rs. 200 to Ramesh vide Debit Note No. R-105.
- 6 Bought goods worth Rs. 10,500 from Vijay vide Invoice No. V-22.
- 7 Sunil returned defective goods worth Rs. 150 vide Credit Note No. C-19.
- 8 Sold goods worth Rs. 15,200 from Ajay at 10% T.D. vide Invoice No. S-27.
- 9 Returned defective goods worth Rs. 750 to Pramod vide Debit Note No. D-22.
- 10 Ajay returned defective goods worth Rs. 1,200 vide Credit Note No. C-30. (Net)

Q.8) Answer the following : **(Any Two)**

[10]

- (a) What is Bank Reconciliation Statement ?
- (b) State the role of special function in the business of Hotel.
- (c) What is Contra Entry ? Explain with examples.

Seat No.	
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Total No. of Questions : 4]

[Total No. of Printed Pages : 2

[4183]-306

B. Sc. (Hospitality Studies) (Semester - III) Examination - 2012

HOTEL ENGINEERING

(New 2008 Pattern)

Time : 3 Hours]

[Max. Marks : 70

Instructions :

- (1) *All questions are compulsory.*
 - (2) *Answers to the **two sections** should be written in **separate books**.*
 - (3) *Black figures to the right indicate full marks.*
 - (4) *Neat diagrams must be drawn wherever necessary.*
 - (5) *Use of logarithmic tables slide rule, Mollier charts, electronic pocket calculator and steam tables is allowed.*
 - (6) *Assume suitable data, if necessary.*
-
-

SECTION - I

Q.1) Answer any two :

[2x10=20]

- (a) Explain Vapour Compression Refrigeration Cycle with diagram.
- (b) Describe Swimming Pool Maintenance in details.
- (c) What are the sources, control and bad effect of Noise Pollution to Human Being ?

Q.2) Answer any three :

[3x5=15]

- (a) Give types of Contract and its advantages and disadvantages.
- (b) Draw diagram for Window Air Conditioner.
- (c) Name any five Refrigerant with their Chemical Formula.
- (d) Differentiate between Unitary and Central Air Conditioning System.

[4183]-306

1

P.T.O.

SECTION - II

Q.3) Answer any two :

[2x10=20]

- (a) Explain Ion Exchange Process for Softing of Hard Water with diagram.
- (b) Explain Security System for Hotel i.e. Door, Guest.
- (c) Calculate Electricity Bill for the month of May having the following Electricity Load if cost of one unit is Rs. 7.50 :
 - (i) 120W Fan 12 Nos. 06 hrs./day
 - (ii) 1.5KW Oven 02 Nos. 25 min./day
 - (iii) 40W Tubelight 10 Nos. 12 hrs./day
 - (iv) 60W Bulb 08 Nos. 08 hrs./day
 - (v) 2KW Heater 03 Nos. 02 hrs./day

Q.4) Answer any three :

[3x5=15]

- (a) Define Fire and give its classification with symbols.
 - (b) How will we save energy in House-keeping and Sanitation Department ?
 - (c) Explain factors which will be consider for selection of good Fuel.
 - (d) Give importance of Earthing and describe any one type.
-

Seat No.	
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Total No. of Questions : 5]

[Total No. of Printed Pages : 2

[4183]-31

B. Sc. (Hospitality Studies) (Semester - III) Examination - 2012

QUANTITY FOOD PRODUCTION

(Old 2005 Pattern)

Time : 2 Hours]

[Max. Marks : 40

Instructions :

*(1) Answer **any four**.*

(2) All questions carry equal marks.

Q.1) Explain the following terms :

[10]

- (1) Rigor Mortis
- (2) Ballotine
- (3) Gammon
- (4) Pâté
- (5) High Ratio Cake
- (6) Offals
- (7) Cold Smoking
- (8) Paupiette
- (9) Mignon
- (10) Plie

- Q.2)** (A) What points should be considered while selecting Poultry ? [04]
(B) Explain the following Cake Making Methods : [3x2=06]
(a) Flour Batter Method
(b) Sugar Batter Method
(c) All in One Method
- Q.3)** (A) Draw a neat labelled diagram of a Lamb. [05]
(B) What would be the selection criteria for (a) Fin Fish and (b) Shell Fish ? [05]
- Q.4)** (A) List down four methods you would follow to Tenderize Meat. [04]
(B) Explain how Convenience Foods benefit Kitchen ? [03]
(C) List six examples of International Sausages. [03]
- Q.5)** (A) List and explain two faults each that would occur from the following : [04]
(a) Improper Balancing of the Formula
(b) Operational Mistakes
(B) Answer the following :
(a) List four Cooking Methods for Fish and also a name of the Dish. [04]
(b) Short notes : [02]
(i) Hospital Catering
(ii) Institutional Catering
-

Seat No.	
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Total No. of Questions : 5]

[Total No. of Printed Pages : 2

[4183]-32

B. Sc. (Hospitality Studies) (Semester - III) Examination - 2012

BEVERAGE SERVICES

(Old 2005 Pattern)

Time : 2 Hours]

[Max. Marks : 40

Instructions :

- (1) Attempt **any four** questions.*
- (2) All questions carry equal marks.*

Q.1) Attempt short notes : (Any Five) [10]

- (a) New World Wines
- (b) Gazafie Method
- (c) Patent Still
- (d) Humidor
- (e) Vermouth

Q.2) (A) Explain Manufacturing of White Wines. [05]

(B) Explain types of Whisky in detail. [05]

Q.3) (A) Differentiate the following : [06]

- (a) White Rum and Dark Rum
- (b) Cognac and Armagnac

(B) Explain Methods of Making Liqueurs [04]

Q.4) Explain the following beverages in short :

[10]

- (a) Feni
- (b) Ouzo
- (c) Tequila
- (d) Grappa
- (e) Benedictine

Q.5) Give Brand names :

[10]

- (a) Name four Indian Whisky.
 - (b) Name four Indian Winery.
 - (c) Name four Cigarettes.
 - (d) Name four Cigar Brands.
 - (e) Name four Brands of Gin.
-

Seat No.	
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Total No. of Questions : 8]

[Total No. of Printed Pages : 5

[4183]-35

B. Sc. (Hospitality Studies) (Semester - III) Examination - 2012

BASIC PRINCIPLES OF ACCOUNTING

(Old 2005 Pattern)

Time : 3 Hours]

[Max. Marks : 70

Instructions :

- (1) Attempt **any six** questions including Q. No. 1 is compulsory.
- (2) Figures to the right indicate full marks.
- (3) Use of pocket calculator is allowed.

Q.1) Following is the Trial Balance of Swanand Restaurant as on 31st March, 2007 :

Debit Balances	Rs.	Credit Balances	Rs.
Purchases	72,500	Bills Payable	3,250
Return Inward	1,500	Discount received	1,200
Opening Stock	20,500	Sales	1,25,500
Carriage	2,300	Return Outwards	1,500
Rent and Taxes	4,600	Interest received	800
Printing Charges	1,700	Creditors	42,000
Discount Allowed	1,800	Capital	62,000
Insurance	1,750	Bank Overdraft	2,000
Sundry Expenses	1,400	Loan taken from Abhijeet	10,000
Postage and Telegram	1,000		

Debit Balances	Rs.	Credit Balances	Rs.
Debtors	32,000		
Wages	6,500		
Building	56,000		
Kitchen Equipment	28,500		
China, Glass and Cutlery	12,000		
Furniture	4,200		
	2,48,250		2,48,250

Prepare Trading Account and Profit and Loss Account for the year ending on 31st March, 2007 and a Balance Sheet as on that date after considering the following adjustments :

- (1) Closing Stock was valued at Rs. 42,700.
- (2) Depreciate Kitchen Equipment by 10% and Furniture by 5%.
- (3) Wages outstanding amounted to Rs. 1,500.
- (4) Revalue China, Glass and Cutlery at Rs. 10,800. [20]

Q.2) Write short notes : **(Any Two)** [10]

- (a) Types of Discount
- (b) Conservatism Convention
- (c) Utility of Book-keeping
- (d) Classification of Accounts

Q.3) From the following journal entries (without narration), prepare Ledger Accounts in the books of Kanishka Co. : [10]

June, 2007

1	Cash A/c.	Dr	23,000	
	To K's Capital A/c.			23,000
2	Bank A/c.	Dr	10,000	
	To Cash A/c.			10,000
7	Rent A/c.	Dr	750	
	To Bank A/c.			750

10	Goods A/c.	Dr	7,250	
	To Ram and Sons A/c.			7,250
12	Cash A/c.	Dr	8,000	
	To Goods A/c.			8,000
19	Ram and Sons A/c.	Dr	3,000	
	To Bank A/c.			3,000
28	Ram and Sons A/c.	Dr	4,250	
	To Cash A/c.			4,200
	To Discount A/c.			50
30	Wages A/c.	Dr	5,000	
	To Cash A/c.			5,000

Q.4) (A) Fill in the blanks : **[05]**

- (a) An insolvent persons's _____ are more than his _____.
- (b) _____ Discount follows Nominal A/c. Rule.
- (c) Owner's Residential Rent paid is debited to _____ Account.
- (d) _____ is a French Word.
- (e) Every _____ should have an equal and opposite _____.

(B) State whether the following would have Debit or Credit Balance : **[05]**

- (a) Outstanding Rent
- (b) Bank Overdraft
- (c) Investment
- (d) Drawings
- (e) Loan given to Robin

- Q.5)** From the following transactions, prepare a Columnar Petty Cash Book on Imprest System for Shri Sunder Sharma : **[10]**

March, 2007	Rs.
1 Balance of Cash in Hand	72.50
1 Received from main cashier to make up imprest Rs. 1,000.	
2 Purchased Postal Stamps	55.00
3 Paid Manager's Taxi Fare	75.50
7 Paid Printing Bill	105.75
10 Purchased Ten Postal Envelopes @ Rs. 5 each	
15 Paid Tip to Sweeper	20.00
18 Paid Salesman's Travelling Conveyance	145.00
26 Purchased a set of Lock and Key	180.00
31 Purchased one typewriter ribbon @ Rs. 80, paper ream of Rs. 180 and one gum bottle of Rs. 120.	

- Q.6)** (A) Bank Reconciliation Statement must be prepared by all businesses. Explain in context to the reasons for preparation of Bank Reconciliation Statement. **[05]**
- (B) Contra Entry is unique to Three Column Cash Book. Explain with suitable examples. **[05]**

- Q.7)** (A) Prepare a Trial Balance from the following balances extracted from the books of Kamraj Hotel as on 31st March 2007 : **[05]**

Sales	38,900	Discount received	610
Wages	2,200	Rent paid	3,800
Cash in Hand	250	Purchases	12,410
Sales Return	810	Furniture	15,000
Salaries	1,590	Commission received	1,000
Cash at Bank	2,160	Opening Stock	7,750
Sundry Expenses	450	Debtors	12,300
Machinery	24,300	Creditors	8,950
		Capital	33,560

- (B) Record the following transactions in the proper Subsidiary Books of Amrit Co. : [05]

February, 2007

- 1 Purchased goods from Abhimaan of Rs. 7,500 less 10% Trade Discount.
- 3 Bought goods from Akashdeep of Rs. 2,500.
- 7 Sold goods to Abha of Rs. 9,500 less 5% Trade Discount.
- 12 Returned to Abhimaan goods of Rs. 2,000 (Gross).
- 28 Returned goods to Akashdeep of Rs. 500.

- Q.8)** Attempt **any two** out of the following : [10]

- (a) Differentiate between Capital Expenditure and Revenue Expenditure.
- (b) What is Balancing of Ledger Accounts ?
- (c) Discuss the objectives of Hotel Accounting.
- (d) Define the following :
 - (i) Goods
 - (ii) Folio
 - (iii) Transaction
 - (iv) Bad Debts
 - (v) Goodwill

Seat No.	
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Total No. of Questions : 4]

[Total No. of Printed Pages : 2

[4183]-36

B. Sc. (Hospitality Studies) (Semester - III) Examination - 2012

HOTEL MAINTENANCE SERVICES

(Old 2005 Pattern)

Time : 3 Hours]

[Max. Marks : 70

Instructions :

- (1) Answers to the **two sections** should be written in **separate books**.*
- (2) Black figures to the right indicate full marks.*
- (3) Neat diagrams must be drawn wherever necessary.*
- (4) Use of logarithmic tables slide rule, Mollier charts, electronic pocket calculator and steam tables is allowed.*
- (5) Assume suitable data, if necessary.*

SECTION - I

Q.1) Answer any two :

[2x10=20]

- (a) Define Contract Maintenance. Write steps followed to do same and state advantages.
- (b) Explain Central AC System with block diagram in Hotel.
- (c) What is importance of Waste Disposal ? State its methods used in a Hotel.

Q.2) Answer any three :

[3x5=15]

- (a) Draw organisation chart of Maintenance Department.
- (b) Draw block diagram and explain functions of Compressor, Boiler, Evaporator.
- (c) Which factors affect comfort AC ?
- (d) Explain importance of Air Pollution Control in a Hotel.

[4183]-36

1

P.T.O.

SECTION - II

Q.3) Answer **any two** :

[2x10=20]

- (a) Write note on Water Supply Systems in a Hotel.
- (b) Explain meaning, importance and method of Earthing.
- (c) Calculate Electricity Bill for August with rate Rs. 5/kWH :

40 W	Tubes	2 Nos.	6 hr./day
1 kW	Heater	3 Nos.	3 hr./day
2.5 kW	Mixer	2 Nos.	2 hr./day
10 W	Bulb	10 Nos.	3 hr./day
1 kW	Motor	2 Nos.	1.5 hr./day

Q.4) Answer **any three** :

[3x5=15]

- (a) Explain any one type of Fire Extinguisher with sketch.
 - (b) Explain importance and use of Solar Energy in Hotel.
 - (c) Compare Solid and Gas Fuel.
 - (d) Draw sketch and explain any one Water Closet.
 - (e) Explain any one Water Purification Method.
-

Seat No.	
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Total No. of Questions : 5]

[Total No. of Printed Pages : 2

[4183]-501

B. Sc. (Hospitality Studies) (Semester - V) Examination - 2012

SPECIALIZED FOOD PRODUCTION

(New 2008 Pattern)

Time : 2 Hours]

[Max. Marks : 40

Instructions :

*(1) Solve **any four** questions.*

(2) Figures to the right indicate full marks.

Q.1) (A) Explain the following terms : (Any Six) [06]

(1) Frosting

(2) Quennel

(3) Abets

(4) Quiche

(5) Mirepoix

(6) Junket

(7) Fondve

(8) Timbale

(B) What are the salient features of Haute Cuisine and Nouvelle Cuisine ? [04]

Q.2) (A) Explain the Preparation of Mousseline. [04]

(B) Classify Salads. Explain any one Classical Salad in detail. [04]

(C) Explain in brief the role of Icing in Bakery. [02]

- Q.3)** (A) What is an Appetizer ? Classify giving two examples of each. **[05]**
(B) Write the advantages and disadvantages of Convenience Food. **[03]**
(C) Give the Flour to Fat Ratio for the following Pastries : **[02]**
(a) Short Crust
(b) Puff Pastry
(c) Flaky Pastry
(d) Choux Pastry
- Q.4)** (A) Give the standard recipe for preparing Choux Pasty and precautions to be taken while preparing it. **[06]**
(B) Explain the following : **[04]**
(a) Drop Cookies
(b) Rolled Cookies
- Q.5)** (A) Define Icing. Explain Royal Icing and Fondant Icing. **[05]**
(B) Write notes : **[05]**
(a) Composition of Sandwich
(b) Broadway Sandwich
-

Seat No.	
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Total No. of Questions : 6]

[Total No. of Printed Pages : 2

[4183]-502

B. Sc. (Hospitality Studies) (Semester - V) Examination - 2012

FOOD AND BEVERAGE SERVICES AND MANAGEMENT

(New 2008 Pattern)

Time : 2 Hours]

[Max. Marks : 40

Instructions :

- (1) Answer **any four** questions.
- (2) All questions carry equal marks.
- (3) Illustrate your answer with neat diagram wherever necessary.

-
-
- Q.1) (A)** Explain the term Banquet Prospectus and Function Prospectus.
State their importance. **[06]**
- (B) State and briefly explain Objectives of F and B Controls. **[04]**
- Q.2) (A)** Give the Rules for Making Cocktails. **[05]**
- (B) Explain Gueridon Service. State the Hygiene Standards to be maintained in Gueridon Service. **[05]**
- Q.3) (A)** Explain the following Costs with suitable sketch : **[06]**
- (a) Fixed Cost
 - (b) Semi-variable Cost
 - (c) Variable Cost
- (B) Give the recipe of the following Cocktails : **(Any Two)** **[04]**
- (a) Between the Sheets
 - (b) Pina Colada
 - (c) Bloody Maxy

- Q.4) (A)** Explain Gueridon Service of the following : **(Any Two)** **[06]**
- (a) Banana Flambe
 - (b) Caviar
 - (c) Real Turtle Soup
- (B)** Explain the terms : **(Any Four)** **[04]**
- (a) Royal Toast
 - (b) Sangaree
 - (c) Banquet Booking Diary
 - (d) Post-operational Cycle in F and B Controls
 - (e) Wave Service
- Q.5) (A)** What is Off-premise Catering ? What is checklist in Off-premise Catering. **[05]**
- (B)** State duties and responsibilities of : **[05]**
- (a) Banquet Manager
 - (b) Banquet Secretary
- Q.6) (A)** Write short notes : **(Any Two)** **[10]**
- (a) ABC Analysis
 - (b) Re-order Level
 - (c) EOQ Model
 - (d) Basic Concept of Pricing
-

Seat No.	
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Total No. of Questions : 6]

[Total No. of Printed Pages : 2

[4183]-503

B. Sc. (Hospitality Studies) (Semester - V) Examination - 2012

ACCOMMODATION OPERATIONS - II

(New 2008 Pattern)

Time : 2 Hours]

[Max. Marks : 40

Instructions :

- (1) Answer **any four** questions. **Two** from each section.*
 - (2) All questions carry equal marks.*
 - (3) Draw neat formates wherever necessary.*
-
-

SECTION - I

Q.1) (A) Explain the following terms : (Any Five) [05]

- (1) Horticulture
- (2) Capital Budget
- (3) Renovation
- (4) Non-recycled Inventory
- (5) Primary Colours
- (6) Suit Room

(B) Differentiate between Refurbishing and Redecoration. [05]

Q.2) (A) Write the definition and importance of Interior Decoration. [05]

(B) What is a Budget ? Explain various types of Budget. [05]

- Q.3)** (A) What are the criteria of Selecting a Supplier ? [05]
(B) What is Bonsai ? How do you take care of Indoor Plants ? [05]

SECTION - II

- Q.4)** (A) Explain the following terms : **(Any Five)** [05]
(1) Overstay
(2) Corporate Rate
(3) ARR
(4) Credit Limit
(5) Allowances
(6) Folio
(B) Write various Reports prepared by Night Auditor. [05]
- Q.5)** (A) Write short notes : **(Any Two)** [05]
(a) Return Reservation
(b) Marketing Techniques by Front Office
(c) Over-booking
(B) Explain Hubbart Formula. [05]
- Q.6)** (A) What is Forecasting ? Enlist useful Data required for Forecasting. [06]
(B) What are the Attributes required by the Front Office Personnel to be a Good Sales Person. [04]
-

Seat No.	
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Total No. of Questions : 8]

[Total No. of Printed Pages : 5

[4183]-504

B. Sc. (Hospitality Studies) (Semester - V) Examination - 2012

HOTEL ACCOUNTING

(New 2008 Pattern)

Time : 3 Hours]

[Max. Marks : 70

Instructions :

- (1) Attempt **any six** questions including Q. No. 1 which is compulsory.
- (2) Figures to the right indicate full marks.
- (3) Use of pocket calculator is allowed.

Q.1) An authorized Share Capital of Rushali Company Limited consists of 20,000, 12% Preference Shares of Rs. 100 each and 3,00,000 Equity Shares of Rs. 10 each. Out of these shares company has issued 15,000, 12% Preference Shares and 1,50,000 Equity Shares for public subscription. Following is the Trial Balance as on 31st March, 2010 :

Trial Balance as on 31st March, 2010

Dr.		Cr.	
Particulars	Rs.	Particular	Rs.
Goodwill	3,25,000	Share Capital :	
Plant and Machinery	8,15,000	Equity Share	10,00,000
Kitchen Equipments	6,00,000	Preference Share	12,00,000
Purchases	2,50,000	Sales	8,00,000
Opening Stock	2,30,000	Profit and Loss App. A/c.	70,000
Wages	70,000	General Reserve	50,000
Salaries	1,20,000	Unclaimed Dividend	5,000
Banqueting Debtors	1,60,000	9% Debentures	5,00,000
Director's Fees	75,000	Creditors	1,00,000

Dr.		Cr.	
Particulars	Rs.	Particulars	Rs.
Travelling Expenses	25,000	Bills Payable	16,500
Cash in Hand	5,000	Transfer Fees	25,000
5% Government Bonds	1,35,000	Bank Loan	70,000
Telephone	5,000		
Debenture Interest	22,500		
Power and Fuel	12,000		
Building	7,63,000		
Interim Dividend	50,000		
Administrative Expenses	25,000		
Carriage Outward	19,000		
Glass, China and Cutlery	65,000		
Furniture	50,000		
Rent, Rate and Insurance	15,000		
Total	38,36,500	Total	38,36,500

Adjustments :

- (1) Stock on 31st March, 2010 was valued at Rs. 1,40,000.
- (2) Provide Depreciation on Kitchen Equipments @ 12%, Building @ 5% and Furniture @ 2.5%. Glass and China was revalued at Rs. 60,000.
- (3) Provision for Taxation to be made at Rs. 1,05,000.
- (4) Directors proposed following appropriation :
 - (i) to declare 5% Dividend on Equity Shares
 - (ii) to transfer Rs. 25,000 to Reserve

Prepare Trading A/c., Profit and Loss A/c., Profit and Loss Appro. A/c. and Balance Sheet as on 31st March, 2010.

[20]

Q.2) Write short notes : (Any Two)

[10]

- (a) Types of Debentures
- (b) History of Value Added Tax
- (c) Budgetary Control

Q.3) Prepare a Guest's Weekly Bill with the help of details given below :

[10]

Name of Guest - Mr. and Mrs. Deshmukh with their son Sonu

Type of Room Tariff - Rs. 3,000 on E.P.

E.M.T./Coffee - Rs. 25 per cup

A.N.T. / Coffee - Rs. 40 per cup

Lunch - Rs. 175 per person

Dinner - Rs. 225 per person

Service Charge at 10% on Apartment, Food and Beverages

Checked in on 16th September, 2010 at 5.45 a.m.

Checked on 19th September, 2010 at 11.45 a.m.

Check out time is 12 Noon.

The details of transactions are as follows :

September, 16 E.M.T., Breakfast Rs. 150, Newspaper Rs. 25, Lunch, Cigarettes Rs. 80. Cinema Ticket Rs. 850 and Deposited Rs. 11,000.

September, 17 E.M.T., Breakfast Rs. 120, Train Tickets Rs. 900, ANC, Food Sundries Rs. 150, Laundry Rs. 120. Dinner, Telephone Rs. 50.

September, 18 Breakfast Rs. 325, Taxi Rs. 225, ANC, Laundry Rs. 160, Wine Rs. 700, Dinner with one guest deposited Rs. 7,000.

September, 19 EMC for one person only, Snacks Rs. 300, Soft Drink Rs. 125, Magazine Rs. 50.

Q.4) Explain the following terms :

[10]

- (1) Visitors Paid Out
- (2) Final Dividend
- (3) Preliminary Expenses
- (4) Current Assets
- (5) Net Working Capital

Q.5) (A) Prepare Departmental Income Statement of Rooms as per Schedule No. 1 :

[06]

Items	Rs.	Items	Rs.
Single Room	4,00,000	Double Room	1,50,000
Shop Rental	65,000	Salaries and Wages	1,00,000
Payroll Expenses	25,000	Contract Cleaning	4,000
Guest Transportation	20,500	Laundry	17,000
Allowances	35,000	Staff Uniform	15,000
Bad Debts	1,000	Other Expenses	5,500
Employee Benefits	65,000	Commission	43,000

(B) Draw specimens for the following : **(Any Two)**

[04]

- (a) Schedule of Gift Shop
- (b) Visitors Paid Out
- (c) Profit and Loss Appropriation Account

Q.6) (A) What is Working Capital ? Give the importance of Working Capital. **[05]**

(B) What is Joint Stock Company ? Give the characteristic of Joint Stock Company. **[05]**

Q.7) From the following prepare Income Statement of Hotel Olive for the month of May, 2010 in accordance with the Uniform System of Account used in hotels : **[10]**

Revenue :	Rooms	16,12,450
	Food	11,53,200
	Beverage	6,72,600
	Other Department	4,88,550

Payroll and Related Expenses :		
	Beverages	89,900
	Rooms	1,98,800
	Other Department	6,500
	Food	2,89,650

Cost of Sales :	Food	3,05,000
	Beverages	1,41,500
	Other Department	21,750

Undistributed Operating Expenses and Fixed Charges :		
	Administrative Expenses	1,85,000
	Income Tax	48,500
	Fuel and Power	95,000
	Marketing	70,500
	Rates, Taxes and Insurance	56,200
	Depreciation	1,20,500
	Repairs and Maintenance	90,000

Departmental Expenses :	Other Department	3,400
	Food	58,750
	Rooms	99,000
	Beverages	15,250

Q.8) Distinguish between **any two** : **[10]**

- (a) Equity Shares and Preference Shares
- (b) Discount and Allowances
- (c) Guest Weekly Bill and Visitors Tabular Ledger

Seat No.	
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Total No. of Questions : 7]

[Total No. of Printed Pages : 2

[4183]-505

B. Sc. (Hospitality Studies) (Semester - V) Examination - 2012

MARKETING MANAGEMENT

(Old 2005 and New 2008 Pattern)

Time : 3 Hours]

[Max. Marks : 70

Instructions :

- (1) Question No. 1 is compulsory.
- (2) Solve **any five** from the remaining.

Q.1) Write short notes : (Any Four) [20]

- (a) Pricing Methods adopted by the Hotels
- (b) Compare Sales Promotions and Personal Selling
- (c) Product Life Cycle
- (d) Brand and its importance for the Company
- (e) Five Duties of the Marketing Manager
- (f) Direct Marketing Tools

Q.2) (A) Define Marketing Management. Explain Production Concept and Marketing Concepts. [05]

(B) How to Technological and Economic Factors affect the Business Environment ? [05]

Q.3) (A) Explain the importance of Market Segmentation. What are the Behavioural Parameter for Segmenting the Market ? [05]

(B) Briefly write about the New Product Development Process. [05]

[4183]-505

1

P.T.O.

- Q.4)** (A) Explain 'MESSAGE' as one M of Advertising. [05]
(B) How does Franchising help in Distribution Process ? [05]
- Q.5)** (A) Explain Functional and Product Marketing Organisation. [05]
(B) Explain the benefits of Service Quality. List the gaps identified in Service Quality System. [05]
- Q.6)** (A) Explain the External Factors affecting Pricing Decision. [05]
(B) What is the role of Marketing Intermediaries in the Distribution ? [05]
- Q.7)** (A) Explain the characteristic of Advertising. [05]
(B) Explain 7 P's of Marketing Mix. [05]
-

Seat No.	
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Total No. of Questions : 6]

[Total No. of Printed Pages : 2

[4183]-506

B. Sc. (Hospitality Studies) (Semester - V) Examination - 2012

HOTEL RELATED LAWS

(Old 2005 New 2008 Pattern)

Time : 3 Hours]

[Max. Marks : 70

Instructions :

(1) Question No. 1 is compulsory.

*(2) Attempt **any three** from the remaining.*

Q.1) Write short notes : (Any Two) [10]

- (a) Idemnity and Guarantee
- (b) Manufacturing Process
- (c) Industrial Dispute
- (d) Commercial Establishment
- (e) Unfair Trade Practice

Q.2) (A) Mention ten Licenses and Permits required for carrying Hotel and Catering Business. [10]

(B) Explain Safety Measures under Factory Act, 1948. [10]

Q.3) (A) Define the terms Consideration, Offer and Acceptance, Free Consent and Competent Parties under Indian Contract Act. [10]

(B) List and explain the rights and duties of Seller and Buyer under Sale of Goods Act, 1930. [10]

- Q.4)** (A) Describe the rights and powers, assigned to the Food Inspector under Prevention of Food Adulteration. [10]
- (B) Define the term 'Wages'. List and explain the Authorized Deduction from Wages. [10]
- Q.5)** (A) State briefly about Central Pollution Control Board under the Prevention of Water Pollution Act. [10]
- (B) Explain Fixation of Compensation as per Workmen's Compensation Act. [10]
- Q.6)** (A) List and explain various provisions related to Hotel, Lodge and Eating House under Bombay Shops and Establishment Act. [10]
- (B) Explain in brief Lockout and Strikes under the Industrial Dispute Act. [10]
-

Seat No.	
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Total No. of Questions : 5]

[Total No. of Printed Pages : 2

[4183]-51

B. Sc. (Hospitality Studies) (Semester - V) Examination - 2012

ADVANCED FOOD PRODUCTION

(Old 2005 Pattern)

Time : 2 Hours]

[Max. Marks : 40

Instructions :

(1) Solve *any four* questions.

(2) All questions carry equal marks.

Q.1) (A) Write down the different functions of Larder Department. **[04]**

(B) Explain any four principles of Salad Making. **[04]**

(C) List the specific essential tools used in Larder. **[02]**

Q.2) (A) Write a recipe for making Puff Pastry using 2 kg of refined Flour. **[05]**

(B) Explain the following Sandwiches : **[05]**

(a) Double Decker

(b) Ribbon

Q.3) (A) What is a Cookie ? Explain any two methods for making Cookies. **[05]**

(B) Write a note on evolution and history of Nouvelle Cuisine. **[05]**

Q.4) (A) Classify Appetizers. List down any four precautions for preparing and storing each. **[05]**

(B) Differentiate between Mousse and Mousseline. Give two examples of each. **[05]**

Q.5) (A) Explain the following Icings in detail : (Any Two) [06]

- (a) Glace
- (b) Royale
- (c) Fudge

(B) Explain the following terms : (Any Four) [04]

- (a) Ganache
 - (b) Trançon
 - (c) Volauvent
 - (d) Demi Glaze
 - (e) Brine
 - (f) Giblets
-

Seat No.	
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Total No. of Questions : 6]

[Total No. of Printed Pages : 2

[4183]-52

B. Sc. (Hospitality Studies) (Semester - V) Examination - 2012

FOOD AND BEVERAGE SERVICES AND MANAGEMENT

(Old 2005 Pattern)

Time : 2 Hours]

[Max. Marks : 40

Instructions :

- (1) Attempt **any four** questions.*
 - (2) All questions carry equal marks.*
 - (3) Draw figures/diagrams wherever necessary.*
-

- Q.1)** (A) Define In Room Dining. Explain Time Management in Room Service. **[04]**
- (B) Explain Scheduling and Staffing in Room Service. **[02]**
- (C) Define Buffet and explain Display and Finger Buffet. **[04]**
- Q.2)** (A) What points should be taken care while setting of Cocktail Dinner Buffet ? **[06]**
- (B) Draw Post-operational Cycle. **[04]**
- Q.3)** (A) Draw Break-even Chart and explain Break-even Analysis. **[04]**
- (B) Write short notes : **[06]**
- (a) ABC Analysis
 - (b) Re-order Level
 - (c) EOQ

- Q.4)** (A) Define Pricing and enlist the different aspects of Cost Control. [06]
(B) List three equipments used in Gueridon Service and explain any one. [04]
- Q.5)** (A) Define Gueridon. Explain the following lamps : [06]
(a) Methylated Spirit Lamp
(b) Flammable Gel Lamp
(c) Calorgas Lamp
(B) List down the eight equipments used in Buffet. [04]
- Q.6)** (A) Draw and explain Room Service Order Taker Summary Sheet. [06]
(B) Explain Basic Concept of Profits. [04]
-

Seat No.	
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Total No. of Questions : 3+3]

[Total No. of Printed Pages : 3

[4183]-53

B. Sc. (Hospitality Studies) (Semester - V) Examination - 2012

ACCOMMODATION OPERATIONS - II

(Old 2005 Pattern)

Time : 2 Hours]

[Max. Marks : 40

Instructions :

*(1) Attempt **any two** questions from each section.*

(2) Assume suitable data wherever necessary.

SECTION - I

Q.1) (A) Explain the following terms : (Any Five)

[05]

- (1) Triad Colour Scheme
- (2) Mercerization
- (3) Par Stocks
- (4) Redecoration
- (5) Novelty Yarn
- (6) Blends

(B) Give reasons :

[05]

- (a) Why Drill and Cotton Fabric is used for Chef-Coats ?
- (b) Why Satin Fabrics are used for Furnishings and Frills ?

- Q.2)** (A) Explain the factors to be considered while Planning Interiors of any area of a Hotel. [05]
- (B) What is a Budget ? Explain its importance in House-keeping Department. [05]
- Q.3)** (A) Explain the procedure for Refurbishing with the help of flow chart. [05]
- (B) Explain the key points to be considered while : [05]
- (a) Storage of Supplies
 - (b) Issuing of Supplies

SECTION - II

- Q.1)** (A) Explain the following terms : **(Any Five)** [05]
- (1) Wash Factor
 - (2) Cross-selling
 - (3) Plus-position
 - (4) Corporate Rate
 - (5) Disoccupancy Report
 - (6) CVGR
- (B) Explain the Role of Night Auditor in a Hotel. [05]
- Q.2)** (A) Differentiate between : [05]
- (a) Suggestive Selling and Upselling
 - (b) Top Selling and Down Selling
- (B) Explain Rule of Thumb and Market Condition Approach for calculating Room Rates. [05]
- Q.3)** (A) Explain the importance of Forecasting in the Front Office Department in a Five Star Hotel. [05]

- (B) A hotel has 200 double rooms. On 8th August, 08, 70 rooms were sold as double rooms. While 60 rooms were sold as single.

The Rates of Double # – Rs. 12,000

The Rates for Single # – Rs. 8,000

Calculate :

- (a) ARR
- (b) Rev Par
- (c) Bed Occupancy %
- (d) House Count
- (e) Double Occupancy %

[05]

Seat No.	
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Total No. of Questions : 8]

[Total No. of Printed Pages : 5

[4183]-54

B. Sc. (Hospitality Studies) (Semester - V) Examination - 2012

HOTEL ACCOUNTING

(Old 2005 Pattern)

Time : 3 Hours]

[Max. Marks : 70

Instructions :

- (1) Attempt **any six** questions including Q. No. 1 which is compulsory.
- (2) Figures to the right indicate full marks.
- (3) Use of pocket calculator is allowed.

Q.1) An authorized capital of Rajaji Hotel consists of 50,000 Equity Shares of Rs. 100 each. A company has issued 40,000 Equity Shares of Rs. 100 each. Following is a Trial Balance of a Company :

Trial Balance as on 31st March, 2011

Debit Balances	Rs.	Credit Balances	Rs.
Goodwill	1,00,000	Room Sales	20,00,000
Building	50,00,000	Restaurant Sales	10,00,000
Wages	1,90,000	Bar Sales	5,00,000
Salaries	1,60,000	Profit and Loss Appropriation A/c.	1,00,000
Restaurant Furniture	1,35,000	Creditors	1,70,000
Opening Stock :		10% Debentures	7,00,000
Food	80,000	Share Capital :	
		30,000 Shares of Rs. 100 each	30,00,000
Liquor	70,000	General Reserve	60,000

[4183]-54

1

P.T.O.

Debit Balances	Rs.	Credit Balances	Rs.
Kitchen Equipments	2,00,000	Fixed Deposits	35,000
Purchases :		Transfer Fees	20,000
Food	2,70,000		
Liquor	2,30,000		
Room Allowances	75,000		
Banqueting Debtors	50,000		
Advertising	2,00,000		
Office Expenses	60,000		
Preliminary Expenses	1,25,000		
Gas and Electricity	1,00,000		
Insurance	80,000		
Cash	20,000		
Bank	3,50,000		
Legal Charges	60,000		
Carriage	30,000		
Total Rs.	75,85,000	Total Rs.	75,85,000

Adjustments :

- (1) Closing Stock was valued as : Food Rs. 50,000, Liquor Rs. 20,000.
- (2) Depreciate : Building @ 2%, Restaurant Furniture @ 10%, Kitchen Equipments @ 20%.
- (3) Write-off $\frac{1}{5}$ th of Preliminary Expenses.
- (4) Outstanding Wages Rs. 10,000 and Salaries Rs. 15,000.
- (5) Directors proposed 10% Dividend to Equity Share-holders.
- (6) Transfer Rs. 50,000 to General Reserve.

Prepare Trading A/c., Profit and Loss A/c., Profit and Loss Appropriation A/c. for the year ended 31st March, 2011 and a Balance Sheet as on that date.

[20]

Q.2) Write short notes : (Any Two)

[10]

- (a) Characteristics of Joint Stock Company
- (b) Types of Allowances
- (c) Need of Working Capital for Hotel Business

Q.3) Mr. and Mrs. Sawant arrived and occupied Room No. 309 @ Rs. 3,000 on E.P. in Hotel Ranjeet on 12th July, 2009 at 8.00 p.m. They checked out on 16th July at 11.00 a.m. During their stay, they incurred the following charges :

July 12 charge items : Dinner, Deposited Rs. 15,000 in cash

July 13 charge items : E.M.T., Breakfast, Cigarettes Rs. 35, Lunch, Flowers Rs. 200, Dinner with one guest.

July 14 charge items : E.M.T., Breakfast, Sight Seeing Tour Rs. 1,200, Lunch, Laundry Rs. 125, Newspaper Rs. 35, A.N.C., Dinner for one only. Deposited Rs. 5,000.

July 15 charge items : E.M.T., Breakfast, Newspaper Rs. 20, Wine Rs. 700, Food Sundries Rs. 250, Dinner.

July 16 charge items : E.M.T., Breakfast, with one guest, Coffee 2 cups.

Hotel Tariff is as follows :

Tea Rs. 30 per cup

Coffee Rs. 40 per cup

Breakfast Rs. 100 per person

Lunch Rs. 250 per person

Dinner Rs. 300 per person

Mr. Sawant settled his bill in cash.

Prepare Guests' Weekly Bill.

[10]

Q.4) (A) Explain the following terms : **[05]**

- (1) Current Assets
- (2) Account Aging
- (3) Company
- (4) Preference Shares
- (5) Contingent Liability

(B) State with reasons whether the following statements are **true** or **false** : **[05]**

- (a) The Principal Budget Factor constitute the starting point for the preparation of various budgets.
- (b) A completed V.T.L. depicts a complete business of a hotel for a particular day.

Q.5) (A) Prepare an Income Statement of a Gift Shop for Hotel Madhavan under Uniform System of Accounting for the month of April, 2009 : **[05]**

Particulars	Rs.
Revenue	2,50,000
Allowance	12,500
Cost of Merchandise sold	1,00,000
Wages and Salaries	50,000
Employee Benefits	5,000
Operating Supplies	25,000
Uniforms	10,000
Others	6,250

(B) Draw the specimen of : **(Any Two)** **[05]**

- (a) Allowance Voucher
- (b) Cost of Beverage Sales
- (c) Garage and Parking

Q.6) State the difference between : (Any Two) [10]

- (a) Shares and Debentures
- (b) Guests' Weekly Bill and Visitors Tabular Ledger
- (c) Allowances and Discounts

Q.7) From the following information prepare a Consolidated Income Statement under Uniform System of Accounting : [10]

- (a) **Revenue** : Rooms Rs. 25,00,000, Food and Beverages Rs. 15,00,000, Telephone Rs. 2,50,000, Garage Rs. 1,25,000.
- (b) **Payroll Related Expenses** : Food and Beverages Rs. 4,50,000, Rooms Rs. 7,50,000, Telephone Rs. 50,000, Garage Rs. 25,000.
- (c) **Other Operating Expenses** : Rooms Rs. 37,500, Garage Rs. 7,500, Food and Beverages Rs. 20,600, Telephone Rs. 6,250.
- (d) **Other Information** :
 - Telephone Expenses Rs. 1,25,000
 - Garage Expenses Rs. 65,000
 - Administration and General Expenses Rs. 3,00,000
 - Insurance one percent of Total Sales.
 - Advertising and Marketing Rs. 2,18,750
 - Repairs and Maintenance Rs. 1,50,000
 - Depreciation Rs. 2,00,000
 - Tax @ 40% of Profit
 - Cost of Food Sales Rs. 6,00,000.

Q.8) Answer the following : (Any Two) [10]

- (a) What is Budget ? Explain the importance of Budget.
- (b) State the need of and rate of V.A.T. for Hotel Business.
- (c) State the factors affecting the requirements of Working Capital.

Seat No.	
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Total No. of Questions : 5]

[Total No. of Printed Pages : 2

[4183]-601

B. Sc. (Hospitality Studies) (Semester - VI) Examination - 2012

ADVANCED FOOD PRODUCTION

(Old 2005 and New 2008 Pattern)

Time : 2 Hours]

[Max. Marks : 40

Instructions :

*(1) Attempt **any four** questions.*

(2) Figures to the right indicate full marks.

Q.1) (A) Explain the influence of any two Cultures on Asian Cuisine. **[05]**

(B) Write down the Classification of Frozen Desserts with one example each. **[05]**

Q.2) (A) Draw a neat layout of Commercial Bakery Production Unit. **[05]**

(B) Write short notes : **(Any Two)** **[05]**

(a) Mechanical Disposal

(b) Truffles

(c) Work Flow of Flight Kitchen

(d) Ballotines

Q.3) (A) (a) What care should be taken while working with Chocolate ? **[04]**

(b) Give any four importance of Kitchen Stewarding Department of a Five Star Hotel. **[02]**

(B) List any two modern developments in the manufacturing of Specialized Kitchen Equipment. **[04]**

[4183]-601

1

P.T.O.

- Q.4)** (A) Explain the functioning and usage of any two equipments found in Kitchen Stewarding Department. **[04]**
- (B) Plan a Mix Menu for a Diplomat Meet of Italian and Mexican Delegates with Appetizer, Soup, Main Course, Accompaniment and Dessert. Give one line explanation for each dish. **[06]**
- Q.5)** (A) Write down the procedure for Garbage handling followed in Hotels. **[04]**
- (B) Explain the following terms : **(Any Six)** **[06]**
- (a) Paté Spice
 - (b) Baumé
 - (c) Gianduja
 - (d) Incineration
 - (e) Nampla
 - (f) Rajbhog
 - (g) Gumbo
 - (h) Duxelle
-

Seat No.	
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Total No. of Questions : 6]

[Total No. of Printed Pages : 2

[4183]-602

B. Sc. (Hospitality Studies) (Semester - VI) Examination - 2012

ADVANCED FOOD SERVICES AND MANAGEMENT

(New 2008 Pattern)

Time : 2 Hours]

[Max. Marks : 40

Instructions :

- (1) Answer **any four** questions.
- (2) All questions carry equal marks.
- (3) Draw neat diagrams wherever required.

-
-
- Q.1)** (A) Explain four Licenses required for operating a F and B Outlet. [04]
(B) Explain the importance of Parking and Visibility in Restaurant Success. [06]
- Q.2)** (A) Draw and explain four Bar Records. [08]
(B) Write short notes : [02]
(a) Service Bar
(b) Wine Bar
- Q.3)** (A) Define Budget. [02]
(B) List the objectives for Preparation of Budgets. [04]
(C) Explain the importance of Training in F and B Outlets. [04]
- Q.4)** (A) What are the catering facilities that are available in a Industrial Area ? [06]
(B) Explain in brief - Contract Catering. [04]

- Q.5)** (A) List four advantages of Franchising to Franchiser. [04]
(B) Explain three catering considerations of a Fast Food Operation. [06]
- Q.6)** (A) Explain the term Crisis - Cross Marketing Technique used in Hotels. [04]
(B) Write short notes : [06]
(a) Staff Catering in Hotels
(b) Outsourcing in Hotels
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Seat No.	
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Total No. of Questions : 6]

[Total No. of Printed Pages : 2

[4183]-603

B. Sc. (Hospitality Studies) (Semester - VI) Examination - 2012

SPECIALIZED ACCOMMODATION MANAGEMENT

(Old 2005 and New 2008 Pattern)

Time : 2 Hours]

[Max. Marks : 40

Instructions :

- (1) Answer **any four** questions.
- (2) All questions carry equal marks.
- (3) Draw neat diagram wherever necessary.

-
-
- Q.1)** (A) Explain the Components of MICE. **[05]**
(B) Explain a Colour Wheel. **[03]**
(C) Explain French Window and Bay Window **[02]**
- Q.2)** (A) Give the characteristics of Hard Floorings. **[05]**
(B) What do you understand by Recycling of Materials in House-keeping Department and its importance. **[05]**
- Q.3)** Write short notes : **(Any Four)** **[10]**
(a) Role of Accessories in Guest Room
(b) MIS in Hotels
(c) Importance of Sales and Marketing Department
(d) Criteria for Planning a Guest Room
(e) Data required for Forecasting

- Q.4) (A)** With a neat format explain the following : **[06]**
- (a) Revenue Report
 - (b) Guest History Card
- (B)** Suggest a Lighting Plan for a Guest Room. **[04]**
- Q.5) (A)** With a neat layout explain the functions carried out in Liner Room of a Five Star Hotel. **[06]**
- (B)** Explain Concept of ARR and Rev Par. **[04]**
- Q.6) (A)** Classify Wall Coverings and Maintenance of any one. **[05]**
- (B)** Explain the following terms : **(Any Five)** **[05]**
- (1) Analogous Colour Scheme
 - (2) Yield Management
 - (3) Valances
 - (4) Forecast
 - (5) Shutters
 - (6) Hue
 - (7) Floor Seals
-

Seat No.	
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Total No. of Questions : 3]

[Total No. of Printed Pages : 2

[4183]-604

B. Sc. (Hospitality Studies) (Semester - VI) Examination - 2012

TOTAL QUALITY MANAGEMENT

(Old 2005 and New 2008 Pattern)

Time : 3 Hours]

[Max. Marks : 70

Instructions :

- (1) All questions are compulsory.*
- (2) Assume suitable data and draw diagrams wherever necessary.*

Q.1) Write notes : (Any Two)

[20]

- (a) Thoughts of Quality Guru : Deming
- (b) Brainstorming : A problem solving techniques
- (c) Quality Circle
- (d) Investors in People

Q.2) Attempt any three :

[30]

- (a) Explain QMS – ISO 9001 : 2000.
- (b) What is Continuous Improvement ? Explain how PDCA Cycle helps in Continuous Improvement ?
- (c) Define Quality. Explain how it is important to Hospitality Industry ?
- (d) Explain in brief Core Values of Japanese Management.
- (e) Explain the term 'Vision'. List down the step by step procedure of forming a Vision Statement.
- (f) Explain briefly Concept and Methodology of Business Process Re-engineering (BPR).

Q.3) Attempt any two :

[20]

- (a) Explain the term 'Waste Management'. List down the steps on how you as a Hospitality Professional will manage waste in profitable manner.
 - (b) Write briefly on 'Cost of Quality'.
 - (c) Explain the Method of Measuring and Managing Customer Satisfaction in Hospitality Industry.
 - (d) What is '5S' Philosophy ? Explain in detail.
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Seat No.	
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Total No. of Questions : 8]

[Total No. of Printed Pages : 2

[4183]-605

B. Sc. (Hospitality Studies) (Semester - VI) Examination - 2012

HUMAN RESOURCE MANAGEMENT

(Old 2005 and New 2008 Pattern)

Time : 3 Hours]

[Max. Marks : 70

Instructions :

(1) Q. No. 1 is compulsory.

*(2) Solve **any five** from the remaining.*

Q.1) Write short notes : (Any Four) [20]

- (a) Qualities required to be a successful Human Resource Manager
- (b) Benefits of Induction Programme
- (c) Various ways of Worker's Participation in Management
- (d) Fringe Benefits
- (e) Causes of Grievances
- (f) Measures to Prevent Labour Turnover

Q.2) Discuss various steps involved in the Human Resource Planning Process. [10]

Q.3) Make a Job Description of an Executive Chef of a Five Star Hotel. [10]

Q.4) Describe the functions of Trade Unions in Hotels. [10]

Q.5) Define Training. Explain the Process of Training Employees in an Organisation. [10]

Q.6) Define Discipline. What are the causes and symptoms of Indiscipline in an Organisation ? **[10]**

Q.7) Describe various tests used by Hotels while Selecting Employees. **[10]**

Q.8) Define Wage. What are the main components of Wages ? **[10]**

Seat No.	
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Total No. of Questions : 9]

[Total No. of Printed Pages : 2

[4183]-606

B. Sc. (Hospitality Studies) (Semester - VI) Examination - 2012

ENTREPRENEURSHIP DEVELOPMENT

(New 2008 Pattern)

Time : 3 Hours]

[Max. Marks : 70

Instructions :

- (1) Answer **any seven** questions.
- (2) Every questions carries **10 marks**.

-
- Q.1)** Write short notes : **(Any Two)** **[10]**
- (a) Intrapreneur
 - (b) Process of Control
 - (c) Primary Information Gathering Techniques
- Q.2)** State and explain the importance of SWOT Analysis to an Entrepreneur. **[10]**
- Q.3)** Explain the five principles of conducting a Market Survey. **[10]**
- Q.4)** Define an Entrepreneur. State the different types of Entrepreneurs and explain any three. **[10]**
- Q.5)** Explain the 4 C's Theory of the Entrepreneurial Process. **[10]**
- Q.6)** What are the Contents of a Project Report. **[10]**
- Q.7)** How is Mobilizing of the following resources done ? **[10]**
- (a) Finance
 - (b) Raw Material / Inventory

[4183]-606

1

P.T.O.

Q.8) State and explain the characteristics of a Successful Entrepreneur. [10]

Q.9) State the difference between : [10]

- (a) An Entrepreneur and A Manager
 - (b) An Entrepreneur and Entrepreneurship
-

Seat No.	
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- Total No. of Questions : 6] [Total No. of Printed Pages : 2
[4183]-62

B. Sc. (Hospitality Studies) (Semester - VI) Examination - 2012
ADVANCED FOOD AND BEVERAGE SERVICES AND MANAGEMENT
(Old 2005 Pattern)

Time : 2 Hours]

[Max. Marks : 40

Instructions :

- (1) Solve **any four** questions.
(2) All questions carry equal marks.
(3) Assume suitable data wherever necessary.

Q.1) (A) Describe Restaurant Planning with respect to : [05]

- (a) Location
(b) Lighting and Décor

(B) Draw a Banquet Function Prospectus for 100 Pax Cocktail Dinner. [05]

Q.2) (A) Explain the following terms : [05]

- (a) FLR
(b) IMFL
(c) Proof
(d) Cobra Gum
(e) Optic Measures

(B) Prepare a duty rota for 40 Pax Speciality Restaurant with Bar. [05]

Q.3) (A) Define Budget. Explain any two types of Budget. [2+3=05]

(B) Explain Marketing Policy in an Industrial Catering. [05]

Q.4) Write short notes : (Any Two) [10]

- (a) Railway Catering
- (b) Control and Performance Measures of Restaurants
- (c) Franchising

Q.5) (A) 'Empowerment' is a tool of Motivation for all staff. Justify the statement. [04]

(B) What are different Sources of Finance available for opening up a Restaurant ? [04]

(C) List four Licences required for Opening a Bar. [02]

Q.6) (A) Draw and explain any two types of Banquet Seating Arrangements. [05]

(B) How does the Industrial Catering measure the performance of a Contract Caterer ? [05]
