

Total No. of Questions : 5]

[Total No. of Printed Pages : 2

**[3782]-101**

**B. Sc. (Hospitality Studies) (Semester - I) Examination - 2010**

**BASIC FOOD PRODUCTION**

**(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) Give Classical Kitchen Brigade of a 5 Star Hotel. [04]  
(B) Write different Pre-preparation Methods of Food. [04]  
(C) What are various methods of Heat Transfer ? [02]
- Q.2)** (A) List any four types of Accidents. [02]  
(B) Classify Kitchen Equipments. Give two examples of each. [04]  
(C) What are the different Fats and Oils used in Kitchen ? Give two examples. [04]
- Q.3)** (A) Differentiate between Herbs and Spices. [02]  
(B) What points you will consider while storing Cereals and Pulses ? [04]  
(C) Write four uses of the following : [04]  
(a) Eggs  
(b) Sweeteners

**Q.4) (A)** Explain effects of Acid and Alkali on the following Vegetable Pigments : **(Any Two)** **[02]**

- (a) Flavone
- (b) Anthocyanins
- (c) Carotenoids
- (d) Chlorophyll

**(B)** Write the following methods of Mixing : **[04]**

- (a) Beating
- (b) Kneading
- (c) Folding
- (d) Creaming

**(C)** Write importance of Personal Hygiene in Kitchen. **[04]**

**Q.5)** Explain the following terms : **(Any Ten)** **[10]**

- (1) Bain Marie
- (2) Batter
- (3) Blanch
- (4) Garnish
- (5) Glaze
- (6) Panada
- (7) Roux
- (8) Yakhani
- (9) Bhatura
- (10) Do Pyaz
- (11) Gaujas
- (12) Gulab Jamun
- (13) Nan
- (14) Shrikhand
- (15) Uppama

Total No. of Questions : 6]

[Total No. of Printed Pages : 2

**[3782]-102**

**B. Sc. (Hospitality Studies) (Semester - I) Examination - 2010**

**FOOD AND BEVERAGE SERVICE**

**(2008 Pattern)**

**Time : 2 Hours]**

**[Max. Marks : 40**

**Instructions :**

*(1) Question No. 1 is compulsory.*

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

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**Q.1)** Write down the cover and accompaniments for the following dishes :

**[2x5=10]**

- (a) Cheese / Formage
- (b) Spaghetti Bolognaise
- (c) Caviare
- (d) Corn on the Cob
- (e) Pomfret a 'la orly

**Q.2)** (A) Explain the terms :

**[05]**

- (a) Brunch
- (b) Hi tea
- (c) Café Complete
- (d) Waffle
- (e) Brioche

(B) Explain Interdepartmental Co-ordination between Housekeeping and F and B Service.

**[05]**

- Q.3)** (A) Differentiate : **[06]**
- (a) English and American Service
  - (b) Mis-en-place and Mis-en-scene
- (B) Explain : **[04]**
- (a) Kiosks
  - (b) Room Service
- Q.4)** Plan a Three Course French Classical Menu (TDH) with Entremet, Poisson and Potage. Draw and label cover setup. **[10]**
- Q.5)** (A) What care and maintenance will be required for Silverware ?  
Explain. **[05]**
- (B) Classify Catering Establishments. **[05]**
- Q.6)** Write down the Attitudes and Attributes of F and B Personnel. **[10]**
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Total No. of Questions : 3+3]

[Total No. of Printed Pages : 3

**[3782]-103**

**B. Sc. (Hospitality Studies) (Semester - I) Examination - 2010**

**BASIC ROOMS DIVISION**

**(2008 Pattern)**

**Time : 2 Hours]**

**[Max. Marks : 40**

***Instructions :***

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

*(2) All questions carry equal marks.*

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**SECTION - I**

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

**[10]**

- (1) Duplex
- (2) Dust-sheet
- (3) Sani Bin
- (4) Dutch Coif
- (5) HWC
- (6) V
- (7) 0.0.0
- (8) Hollywood Twin Room
- (9) Squeegee
- (10) Chamois
- (11) Detergent

- Q.2)** (A) Draw layout of Housekeeping Department and explain any two sections of the department. [05]
- (B) Explain various factors to be considered for the selection of a Vacuum Cleaner. [05]
- Q.3)** (A) Where are the following guest supplies placed in the guest rooms ? [05]
- (a) Candle and Match Box
  - (b) Stationery Folder
  - (c) Laundry Bags
  - (d) Bath Towels
  - (e) Bible and Geeta
- (B) List down the Attributes of the Housekeeping Staff. [05]

## **SECTION - II**

- Q.1)** Explain the following terms : (Any Ten) [10]
- (1) MAP
  - (2) C.I.P.
  - (3) Rack Rate
  - (4) Skipper
  - (5) Floatel
  - (6) Arrival
  - (7) Paging
  - (8) Duplex
  - (9) Floor Master Key
  - (10) Cabana
  - (11) SB/SL

**Q.2) (A) State duties and responsibilities of : [05]**

(a) Bell Boy

(b) Front Office Manager

**(B) List down the Manual and Automated Equipments used at the Front Desk. (Five each) [05]**

**Q.3) (A) Write short notes : [08]**

(a) Concierge

(b) Key Control

(c) Food Plans

(d) Rules of the House for Staff

**(B) How is mail of the Past Guest handled at the Front Desk ? [02]**

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Total No. of Questions : 6]

[Total No. of Printed Pages : 2

**[3782]-104**

**B. Sc. (Hospitality Studies) (Semester - I) Examination - 2010**

**COMPUTER FUNDAMENTALS**

**(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) Explain any two input devices. **[2+2=04]**  
(B) Name any three Slide Layouts in MS-Powerpoint. **[03]**  
(C) Describe rules of giving a formula in Excel with an example to support your answer. **[03]**
- Q.2)** (A) State and explain any three features of DOS. **[03]**  
(B) Write a short note on Find and Replace Feature of MS-Word. **[04]**  
(C) Give a list of any three Slide Transitions in MS-Powerpoint. **[03]**
- Q.3)** (A) Give full form of DBMS. Explain two advantages of DBMS. **[1+2=03]**  
(B) Discuss disadvantages of Internet. **[05]**  
(C) Draw small diagram of Bar Chart and Pie Chart in Excel. **[02]**
- Q.4)** (A) Give names of any six Fonts in MS-Word. **[03]**  
(B) Explain Autofilter Feature of a Database in MS-Excel. **[04]**  
(C) Write short note on Internet Threats. **[03]**



- Q.5)** (A) Explain Concept of B - to - C with example. [04]  
(B) Write short note on Recycle Bin. [03]  
(C) Define and explain Query in MS-Access. [03]
- Q.6)** (A) Define a Computer. Draw a neat block diagram of Computer. [1+3=04]  
(B) Write short note on the SCANDISK Command of MS-DOS. [02]  
(C) List names of Datatypes in MS-Access. [04]
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Total No. of Questions : 7]

[Total No. of Printed Pages : 3

**[3782]-105**

**B. Sc. (Hospitality Studies) (Semester - I) Examination - 2010**

**CATERING SCIENCE**

**(2008 Pattern)**

**Time : 3 Hours]**

**[Max. Marks : 70**

**Instructions :**

- (1) *Question No. 1 is compulsory.*
- (2) *Attempt **any four** from Q. Nos. 2 to 7.*
- (3) *Draw diagrams wherever necessary.*

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

**[5x2=10]**

- (a) Hygiene
- (b) Evaporation
- (c) Gel
- (d) Desirable Browning
- (e) Boiling Point
- (f) Food Adulteration

**Q.2) (A) Match the following contents from Column 'A' with the contents from Column 'B' :**

**[10]**

**Column 'A'**

**Column 'B'**

- |                                   |                           |
|-----------------------------------|---------------------------|
| (1) Browning of Brinjals when cut | (i) Desirable Browning    |
| (2) Yeast                         | (ii) Class I Preservative |
| (3) Potassium Metabisulphite      | (iii) Food Poisoning      |

**[3782]-105**

**1**

**P.T.O.**

- |                       |                            |
|-----------------------|----------------------------|
| (4) Toasting of Bread | (iv) Class II Preservative |
| (5) AGMARK            | (v) Undesirable Browning   |
| (6) Steaming of Idli  | (vi) 15°C – 21°C           |
| (7) Salt and Oil      | (vii) Food Infection       |
| (8) Mayonnaise        | (viii) Emulsion            |
| (9) Danger Zone       | (ix) Budding               |
| (10) Bacillus Cereus  | (x) Boiling under Pressure |
|                       | (xi) Agricultural Products |
|                       | (xii) 5°C – 63°C           |
|                       | (xiii) Foam                |

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

**Q.3)** (A) Define 'Food Additives'. Explain any three food additives used in Catering Industry with suitable examples. [05]

(B) Explain any five ways to control Growth of Micro-organisms in Food. [05]

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

- (a) Egg
- (b) Milk
- (c) Fish
- (d) Methi Leaves
- (e) Groundnut

**Q.4)** (A) Explain any five factors affecting the Growth of Micro-organisms. [05]

(B) Explain importance of the following in Catering Industry :  
(Any Two) [05]

- (a) Protective Clothing
- (b) Rest, Recreation and Exercise
- (c) Danger Zone

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

**Q.5) (A)** Explain any five Non-bacterial Metal Poisoning in Food. [05]

(B) List any two control measures to control :

(a) Cockroaches

(b) Houseflies

Why is pest control necessary ? [05]

(C) Why is Protective Display of Food necessary in Food Industry ? [05]

**Q.6) (A)** Give any two uses of Bacteria, two uses of Yeast and one use of Mould with the name of Micro-organism in Catering Industry. [05]

(B) List requirements needed to store food in a Dry Food Storage Area. [05]

(C) Explain any five Natural Toxins occurring in Food. [05]

**Q.7) (A)** Discuss 'Botulism' on the basis of : [05]

(a) Type of Food Borne Illness

(b) Responsible Micro-organism

(c) Any two Foods Involved

(d) Any two Preventive Measures

(B) Name Food Adulterants and test to detect them in the following Food Stuffs :

(a) Milk

(b) Semolina

(c) Turmeric

Explain any one Food Standard in India. [05]

(C) Explain Morphology of Bacteria. [05]

**OR**

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

Total No. of Questions : 8]

[Total No. of Printed Pages : 2

**[3782]-106**

**B. Sc. (Hospitality Studies) (Semester - I) Examination - 2010**

**COMMUNICATION FUNDAMENTALS**

**(2008 Pattern)**

**COMMUNICATION SKILLS**

**(2005 Pattern)**

**Time : 3 Hours]**

**[Max. Marks : 70**

**Instructions :**

- (1) Question Nos. 1 and 5 are compulsory.
  - (2) Answer **any two** from each section of the remaining questions.
  - (3) Assume suitable data, wherever necessary.
- 
- 

### **SECTION - I**

**Q.1) (A) Read the passage carefully and answer the questions that follows : [10]**

Every tiger has its kill, so runs one of the Chinese proverbs with the usual truth of such sayings. The most handsome and the lordly of the big cats, the tiger is a solitary hunter unlike its near lion, which pursues its prey in a co-ordinated group. In physical respects, the lion and the tiger which belong to the same genus as panther are extremely similar. It is said that when skinned the two animals are almost identical structurally.

Lions hunt their prey in open country such as low growing jungles. Again, there is a difference in the temperament between these two investigated when face with the unusual or the unknown, the tiger being more cunning and cautious would stalk for long before it strikes its prey. While the popular belief that all tigers are man eater is far from true it has admirably served the tiger hunters. Only extreme stress of circumstances does turn the tiger incapacitated by old age and disease into a man eater.

- (a) What is the difference between the hunting habits between the tiger and the lions ?

**[3782]-106**

**1**

**P.T.O.**

- (b) How different is the tiger from the lion in his temperament ?
  - (c) How has popular belief that all tigers are man eaters helped the tiger hunters ?
  - (d) When does the tiger turn into a man eating animal ?
  - (e) Give suitable title to the above passage.
- (B) What are the advantages and disadvantages of Oral Communication ? [05]

- Q.2)** A staff of housekeeping is careless in handling his section keys. Draft a memo from his supervisor about his negligence in the work warning him of serious consequences. [10]
- Q.3)** Write a letter of apology from Front Office Manager to one of the regular guest for denying the room availability incase of overbooking. [10]
- Q.4)** As a Purchase Manager, place an order to your regular supplier for cutlery, crockery and glassware that is necessary for the new 40 cover Chinese restaurant in your hotel. [10]

## SECTION - II

- Q.5) (A)** The Hilton Towers, Mumbai requires Hotel Operations Trainees in the various department of the hotel. They require fresh B.Sc. (HS) Graduates with pleasing personalities, good communication skills and computer literacy. Write a letter of application accompanied by your resume addressed to the Personnel Manager of the hotel. [10]
- (B) What points one must consider while transferring a call ? Briefly discuss. [05]
- Q.6)** Define Body Language. Explain any two aspects of Body Language. [10]
- Q.7)** Discuss the points required for giving an Effective Presentation. [10]
- Q.8)** There was a fire in ATK Department which had caused injury to some students. As CR, write a report to HOD giving him all the information of this incident in detail with your suggestions at the end. [10]

Total No. of Questions : 5]

[Total No. of Printed Pages : 2

**[3782]-11**

**B. Sc. (Hospitality Studies) (Semester - I) Examination - 2010**

**BASIC FOOD PRODUCTION**

**(2005 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) What are the aims and objectives of cooking Food ? [04]  
(B) Explain any four Mixing Methods of Food. [04]  
(C) Classify Fruits with two examples of each. [02]
- Q.2)** (A) Explain the following : [04]  
(a) Bacter  
(b) Lard  
(c) Suet  
(d) Tallow  
(B) List any four Herbs and Spices used in Western Cookies. [04]  
(C) Write a short note on Sweetness used in Indian Cooking. [02]
- Q.3)** (A) Classify Vegetables with the help of chart giving two examples of each. [04]  
(B) What are the different dairy products used in Indian Cooking. Explain in short. [04]  
(C) Write short note on Egg Structure. [02]

**Q.4)** (A) What care will you take while storing cereals and pulses ? [04]

(B) Write different Pre-preparation Methods of Food. [04]

(C) Give importance of Personal Hygiene in Kitchen. [02]

**Q.5)** Explain the following terms : (Any Ten) [10]

(1) Uppama

(2) Vindaloo

(3) Shrikhand

(4) Sandesh

(5) Toddy

(6) Do Pyaz

(7) Bhatura

(8) Yakhani

(9) Bain Marie

(10) Batter

(11) Blanch

(12) Garnish

(13) Panada

(14) Roux

(15) Korma



Total No. of Questions : 6]

[Total No. of Printed Pages : 2

**[3782]-12**

**B. Sc. (Hospitality Studies) (Semester - I) Examination - 2010**

**FOOD AND BEVERAGE SERVICES**

**(2005 Pattern)**

**Time : 2 Hours]**

**[Max. Marks : 40**

**Instructions :**

*(1) Question No. 1 is compulsory.*

*(2) Answer **any three** from Q. Nos. 2 to 6.*

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**Q.1) Explain the terms :**

**[2x5=10]**

- (a) Snack Bar
- (b) Supper
- (c) Brunch
- (d) Automats
- (e) Welfare Catering

**Q.2) (A) Differentiate between :**

**[06]**

- (a) a 'la carte and Table d'hote
- (b) Buffet and Guecidon Service
- (c) Mis en place and Mis en scene

**(B) Plan a full English Breakfast Menu.**

**[04]**

**Q.3) Write down the cover and accompaniment for the following : [2x5=10]**

- (a) Smoked Salmon
- (b) Caviar
- (c) Cheese
- (d) Dessert
- (e) Corn on the Cob

**[3782]-12**

**1**

**P.T.O.**

- Q.4) (A)** Explain the following Service Methods : **[06]**
- (a) English Service
  - (b) American Service
  - (c) Russian Service
- (B)** Classify Catering Establishments. **[04]**
- Q.5) (A)** Give job discription for following F and B Personnel : **[06]**
- (a) Restaurant Manager
  - (b) Chef d' rang
- (B)** List down and explain four basic etiquettes of F and B Personnel. **[04]**
- Q.6) (A)** What care and maintenance will be required for silverware ?  
Explain. **[05]**
- (B)** Write capacity, sizes for the following equipments : **[05]**
- (a) Old Fashioned Glass
  - (b) Joint Plate
  - (c) Hi Ball Glass
  - (d) Breakfast Cup
  - (e) Fish Plate
-

Total No. of Questions : 3+3]

[Total No. of Printed Pages : 3

**[3782]-13**

**B. Sc. (Hospitality Studies) (Semester - I) Examination - 2010**

**BASIC ROOMS DIVISION**

**(2005 Pattern)**

**Time : 2 Hours]**

**[Max. Marks : 40**

**Instructions :**

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

*(2) All questions carry equal marks.*

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**SECTION - I**

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

**[10]**

- (1) Studio
- (2) Swabs
- (3) Bleach
- (4) Dustette
- (5) Crib
- (6) UR
- (7) Vacuum Cleaner
- (8) Single Room
- (9) Abrasives
- (10) Hot Water Extraction
- (11) O.O.O.

- Q.2)** (A) Mention duties and responsibilities of : [05]  
    (a) Asst. Exe. Housekeeper  
    (b) Floor Supervisor  
(B) How does Housekeeping Department ensure Guest satisfaction and repeat business ? [05]
- Q.3)** (A) Draw organisational chart of the Housekeeping Department in a Medium Sized Hotel. [05]  
(B) List down the amenities and supplies of a Standard Five Star Guest Room. [05]

## **SECTION - II**

- Q.1)** Explain the following terms : (Any Ten) [10]  
    (1) EP  
    (2) G.I.T.  
    (3) Crew Rate  
    (4) Chance Guest  
    (5) Transit Hotel  
    (6) Check-out  
    (7) Black List  
    (8) Inter-connecting Rooms  
    (9) Grand Master Key  
    (10) Suite Room  
    (11) Resort
- Q.2)** (A) Draw organisational chart of the Front Office Department of a Medium Size Hotel. [05]  
(B) How is Mail of Future Guest handled by the Front Desk ? [05]

**Q.3)** (A) What are the various types of Food Plans that are used by the Hotels ? (any four) **[04]**

(B) Write short notes : **[06]**

(a) Bell Desk

(b) Paging

(c) Key Control

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Total No. of Questions : 7]

[Total No. of Printed Pages : 3

**[3782]-15**

**B. Sc. (Hospitality Studies) (Semester -I) Examination - 2010**

**CATERING SCIENCE**

**(2005 Pattern)**

**Time : 3 Hours]**

**[Max. Marks : 70**

**Instructions :**

*(1) Question No. 1 is compulsory.*

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

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

**[5x2=10]**

- (a) Edible Portion of Food
- (b) Rancidity of Oil
- (c) Nutrient
- (d) Dehydration
- (e) Health
- (f) Vitamins

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

**[5x2=10]**

- (a) Moongdal Khichdi is of better protein quality than rice and dal eaten separately.
- (b) We should include dietary fibre in our daily diet.
- (c) Cooking Soda should not be added while cooking food.
- (d) We should add an extra pinch of salt during summer.
- (e) Cold drinks are called empty calorie drinks.
- (f) The energy requirement of a typist is less as compared to a good swimmer.

**(B) Differentiate between Animal Fat and Vegetable Fat.**

**[05]**

**[3782]-15**

**1**

**P.T.O.**

- Q.3)** (A) Explain any three functions of Proteins in the Diet. Give any four good sources of protein rich food. [05]
- (B) Explain basic five food groups with the main nutrients involved. [05]
- (C) A bowl of fruit custard with jelly provides approximately 250 kcal of energy.
- It provides 8 gm of proteins and 5 gm of fat. Calculate amount of Carbohydrates present in a bowl of fruit custard with jelly. [05]
- Q.4)** (A) Explain ill-effects of excess consumption of fat in relation to human health. Give any two good food sources of Cholesterol. [05]
- (B) Discuss 'Iodine' on the basis of : [05]
- (a) Any two rich food sources
- (b) One important function
- (c) Name of the deficiency disease and one symptom.
- (C) List essential amino acids needed by a child. [05]
- Q.5)** (A) Define the term 'Hydrogenation of Oil'. Give any two examples of hydrogenated fat available in the market. [05]
- (B) Define 'Balanced Diet'. Plan a balanced lunch menu for an adult man aged 45 years who is a vegetarian. [05]
- (C) Explain any five ways to preserve nutrients while cooking food. [05]
- Q.6)** (A) Explain importance of avoiding junk foods. [05]
- (B) Define 'Carbohydrates'. Give any four good food sources of Carbohydrates in the diet. Explain the term 'Polysaccharides', giving suitable examples. [05]
- (C) Discuss 'Vitamin C' on the basis of : [05]
- (a) Four Food Sources
- (b) One Important Function
- (c) One deficiency disease and one symptom

**Q.7)** (A) Define 'Minerals'. Explain importance and limitations of Sodium Chloride in the diet. [05]

(B) Give any two foods to be avoided by the people suffering from : [05]

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

(C) Match the following from column 'A' with column 'B' : [05]

Column 'A'	Column 'B'
(a) Glucose	(i) Anaemia
(b) Deficiency of Vitamin 'A'	(ii) Kwashiorkor
(c) Sucrose	(iii) Energy giving Sugar
(d) Deficiency of Protein	(iv) Night Blindness
(e) Iron	(v) Dissaccharide
	(vi) Polysaccharide

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Total No. of Questions : 5]

[Total No. of Printed Pages : 2

**[3782]-201**

**B. Sc. (Hospitality Studies) (Semester - II) Examination - 2010**

**FOOD PRODUCTION PRINCIPLES**

**(2008 Pattern)**

**Time : 2 Hours]**

**[Max. Marks : 40**

**Instructions :**

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

**[10]**

- (1) Purée
- (2) Essence
- (3) Court Bouillon
- (4) À la
- (5) Paysanne
- (6) Gâteau
- (7) Beurre Manie
- (8) Chiffonada
- (9) Croûte
- (10) Demi glaze
- (11) Baba
- (12) Paner

- Q.2)** (A) Write short notes : **(Any Two)** [04]
- (a) Baking
  - (b) Roasting
  - (c) Grilling
- (B) Differentiate between Shallow Frying and Deep Frying. [03]
- (C) List advantages and disadvantages of Microwave Cookery. [03]
- Q.3)** (A) Classify Soups with two examples of each. [04]
- (B) Write recipe for 1 liter of Mayonnaise Sauce. [04]
- (C) Explain briefly Aspic and Glaze. [02]
- Q.4)** (A) List and explain any five faults and their remedies in Bread-making Process. [05]
- (B) Explain role of the following ingredients in Bakery : [05]
- (a) Yeast
  - (b) Sugar
  - (c) Egg
  - (d) Salt
  - (e) Liquid
- Q.5)** (A) Match the following : [03]
- | ‘A’                | ‘B’   |
|--------------------|---|
| (a) Veloute        | (i) Eggyolk, Clarified Butter, Seasoning    |
| (b) Hollandaise    | (ii) Brown Roux, Estouffade                 |
| (c) Béchamel       | (iii) Butter, Flour, Stock                  |
| (d) Espagnole      | (iv) Parsley Butter                         |
| (e) Mayonnaise     | (v) Butter, Flour, Milk                     |
| (f) Maître d’hotel | (vi) Eggyolk, Salad Oil, Vinegar, Seasoning |
- (B) Explain factors affecting Textures of Food. [04]
- (C) List and explain any three Bakery Equipments. [03]

Total No. of Questions : 6]

[Total No. of Printed Pages : 2

**[3782]-202**

**B. Sc. (Hospitality Studies) (Semester - II) Examination - 2010**

**FOOD AND BEVERAGE OPERATIONS**

**(2008 Pattern)**

**Time : 2 Hours]**

**[Max. Marks : 40**

**Instructions :**

(1) Answer *any four* questions.

(2) All questions carry equal marks.

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**Q.1) (A)** Explain Cycle of Service in Room Service / In-room Dining. **[06]**

**(B)** Draw and explain two forms / formats used in Room Service. **[04]**

**Q.2)** With the help of flowchart, explain Triplicate Checking System for K.O.T./B.O.T. **[10]**

**Q.3) (A)** What are the ingredients used in Beer Manufacturing ? List and explain. **[06]**

**(B)** Classify Alcoholic Beverages. **[04]**

**Q.4) (A)** Define Buffet. **[02]**

**(B)** Explain Fork Buffet and Full Buffet. **[06]**

**(C)** List four Buffet Equipments. **[02]**

**Q.5) (A)** Define Alcoholic Beverage. **[02]**

**(B)** Explain Top Fermented and Bottom Fermented Beer. **[06]**

**(C)** List four International Beer Brands. **[02]**

**Q.6)** (A) Classify Non-alcoholic Beverages with examples. **[06]**

(B) Define : (**Any Two**) **[04]**

(a) Sake

(b) Cider

(c) Beer

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Total No. of Questions : 6]

[Total No. of Printed Pages : 3

**[3782]-203**

**B. Sc. (Hospitality Studies) (Semester - II) Examination - 2010**

**ROOMS DIVISION SERVICES**

**(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]**

- (a) Baby Sitter
- (b) UR
- (c) Cabana
- (d) Chamber Maid
- (e) Monogramming
- (f) Check List

**(B) Control Desk is considered as 'Nerve Centre' of the House-keeping Department. Explain.**

**[05]**

- Q.2)** (A) Explain procedure of daily cleaning of the Vacant Room. [05]
- (B) GRA has found jewellery in a departure room. Explain procedure to be followed by the GRA. [03]
- (C) List and explain four rules to be followed by the Housekeeping Staff while working on Guest Floor. [02]
- Q.3)** (A) Write short notes : **(Any Two)** [05]
- (a) Turndown Service
- (b) Key Card
- (c) Importance of Supervision
- (B) Explain Spring Cleaning Procedure for Restaurants and Bars in Hotels. [05]

## **SECTION - II**

- Q.4)** (A) Explain the following terms : **(Any Five)** [05]
- (a) FIT
- (b) Skipper
- (c) Airport Hotel
- (d) Late Checkout
- (e) Notification
- (f) MAP
- (B) Explain Density Chart with the help of a Format. [05]
- Q.5)** (A) Explain Pre-arrival Procedure for a Walk-in Guest. [03]
- (B) Explain Procedure of Handling Foreign Currency. [03]
- (C) Explain Procedure for Rooming a Guest. [04]

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

(a) Notification Slip

(b) 'C' Form

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

(a) Ammendments

(b) Booking Diary

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Total No. of Questions : 8]

[Total No. of Printed Pages : 2

**[3782]-204**

**B. Sc. (Hospitality Studies) (Semester - II) Examination - 2010**

**TRAVEL AND TOURISM**

**(2008 Pattern)**

**Time : 3 Hours]**

**[Max. Marks : 70**

***Instructions :***

*(1) Question No. 1 is compulsory.*

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

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**Q.1) Explain the following Tourism Organisations : (Any Four) [20]**

- (a) DOT
- (b) TAAI
- (c) IATA
- (d) MIDC
- (e) ITDC
- (f) PATA

**Q.2) List and explain functions of a Travel Agent. [10]**

**Q.3) Explain Economic Impact of Tourism. [10]**

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

- (a) Modes of Transport - Rail
- (b) Types of Tourism
- (c) Guide and Escort
- (d) 4 A's of Tourism



- Q.5)** Explain types of Passports and types of Visas issued by the Government Authorities for travelling to different countries. **[10]**
- Q.6)** Explain different types of Package Tours. **[10]**
- Q.7)** What are the Primary and Secondary Constituents of Tourism Industry ? **[10]**
- Q.8)** Define the following terms : **(Any Five)** **[10]**
- (a) Domestic Tourism
  - (b) Inbound Tourism
  - (c) Tour
  - (d) Visitor
  - (e) Destination
  - (f) VFR
  - (g) MICE
-

Total No. of Questions : 7]

[Total No. of Printed Pages : 3

**[3782]-205**

**B. Sc. (Hospitality Studies) (Semester - II) Examination - 2010**

**CATERING SCIENCE**

**(2008 Pattern)**

**Time : 3 Hours]**

**[Max. Marks : 70**

**Instructions :**

(1) *Question No. 1 is compulsory.*

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

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**Q.1) (A)** Match the Nutrient in Column 'A' with the correct deficiency disorder from column 'B' :

**[05]**

**'A'**

**'B'**

(a) Iodine

(i) Anaemia

(b) Retinol

(ii) Scurvy

(c) Iron

(iii) Osteoporosis

(d) Ascorbic Acid

(iv) Kwashiorkor

(e) Protein

(v) Night Blindness

(vi) Goitre

(vii) Beri-Beri

(B) A glass of mango milkshake provides approximately 270 kcal of energy. It provides 6 gm proteins, 4 gm fat, 100 mg calcium and 5 gm fibre. Calculate the amount of total carbohydrate present in a glass of milkshake.

**[05]**

- Q.2) (A)** Define the following terms : **(Any Five)** **[10]**
- (a) Malnutrition
  - (b) Cholesterol
  - (c) Oedema
  - (d) Empty Calorie Foods
  - (e) Gelatinization
  - (f) Hydrogenation of Oil
- (B)** As a Catering Manager, what precautions will you take to preserve the nutrients in the food ? **[05]**
- Q.3) (A)** Write a short note on effect of excessive consumption of carbohydrates in Human Beings. **[05]**
- (B)** Discuss 'Calcium' on basis of : **[05]**
- (a) Two Rich Food Sources
  - (b) Two important functions
  - (c) Deficiency Disease and Symptoms
- (C)** Explain five basic food groups with their serving sizes and food sources. **[05]**
- Q.4) (A)** Enlist two foods recommended and two foods to be avoided for following disorders : **[10]**
- (a) Anaemia
  - (b) Constipation
  - (c) Fever
  - (d) Peptic Ulcer
  - (e) Diabetes Mellitus
- (B)** Explain concept of 'Supplementary Value' of Protein with two relevant examples. **[05]**

**Q.5) (A)** Write any five important functions of Fat. **[05]**

(B) Define Vitamin. Classify them using suitable examples. **[05]**

(C) Plan a day's diet for 50 years old women keeping in mind the principles of planning meals and a concept of balanced diet. The woman is vegetarian and she is an accountant by profession. **[05]**

**Q.6)** Write short notes : **(Any Three)** **[15]**

(a) Rancidity of Oil

(b) Effect of Heat on Carbohydrate

(c) Functions of Proteins

(d) Pellagra

**Q.7) (A)** Enlist **two good food** sources of following : **[05]**

(a) Water

(b) Poly-Unsaturated-Fatty-Acid (PUFA)

(c) Niacin

(d) Sodium

(e) Fibre

(B) Discuss the importance of avoiding Junk Food. **[05]**

(C) Discuss 'Vitamin K' on basis of : **[05]**

(a) Two Functions

(b) Deficiency Disorder

(c) Symptom

(d) RDA

Total No. of Questions : 7]

[Total No. of Printed Pages : 5

**[3782]-206**

**B. Sc. (Hospitality Studies) (Semester - II) Examination - 2010**

**COMMUNICATION SKILLS - II**

**(BASIC FRENCH FOR HOTEL INDUSRY)**

**(2008 Pattern)**

**Time : 3 Hours]**

**[Max. Marks : 70**

**Instruction :**

*All questions are compulsory and carry equal marks.*

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

- (a) Je \_\_\_\_\_ (préféer) des plats épicés.
- (b) \_\_\_\_\_ (Boire) - vous du lait cheque jour ?
- (c) Vour \_\_\_\_\_ (remplir) la fiche à la réception.
- (d) Vous \_\_\_\_\_ (gagner) la bourse pour aller aux Etats-Unis.
- (e) Je \_\_\_\_\_ (écouter) de la musique classique.
- (f) Nous \_\_\_\_\_ (être) étudiants.
- (g) Nous \_\_\_\_\_ (aller) en vacances au bord de la mer.
- (h) \_\_\_\_\_ (faire) de la recherche sur Internet.

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

- (a) Friday, 5th November 2004
- (b) Monday, 16th October 2010
- (c) Sunday, 21st May 2000

(C) Quelle heure est-il ? (**Any Three**) [03]  
(**What is the time ?**)

- (a) 7.20 p.m.
- (b) 5.45 a.m.
- (c) 2.10 p.m.
- (d) 12.30 p.m.
- (e) 6.40 a.m.

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

- (a) 97
- (b) 82
- (c) 1st
- (d) 25th
- (e) 67
- (f) 100
- (g) 14th
- (h) 35

(B) Mettez le bon mesure : (**Any Four**) [02]  
(**Put the correct measures.**)

- (a) Un \_\_\_\_\_ de sel.
- (b) Une \_\_\_\_\_ de beurre.
- (c) Un \_\_\_\_\_ de menthe.
- (d) Une \_\_\_\_\_ de tissu.
- (e) Un \_\_\_\_\_ de pommes.
- (f) Une \_\_\_\_\_ d'oeufs.

(C) Liez 'A' avec 'B' : [05]

(Match A with B and rewrite.)

**'A'**

**'B'**

- |                            |                       |
|----------------------------|-----------------------|
| (a) À bientôt              | (i) Good Evening      |
| (b) À toute à l'heure      | (ii) Dont mention it  |
| (c) Bonsoir                | (iii) See you soon    |
| (d) Je vous demande pardon | (iv) At once          |
| (e) Il n'y a pass de quoi  | (v) I beg your pardon |

Q.3) (A) Traduisez en anglais : [05]

(Translate into English.)

- Salut Paul !
- Salut Rhea ! Salut Ron ! Ça va ?
- Ça va. Et toi ?
- Pas mal. Qù allez - vous ?
- Au restaurant. Tu viens ?
- Désolé. Je ne peux pas. Je prépare les examens
- Quel dommage ! Bon, Bonne chance !
- Merci. À binentôt.

(B) Nommez le chef : (Any Five) [05]

(Name the chef.)

- (a) Prépare les sauces.
- (b) S'occupe de la gestion générale de la cuisine.
- (c) Prépare les plats de poissons.
- (d) Prépare les sorbets.
- (e) S'occupe de petit - déjeuner
- (f) Prépare les hors d'oeuvre

- Q.4) (A) Nommez :** [10]  
**(Name)**  
(a) deux salades (2 salads)  
(b) deux fromages (2 cheeses)  
(c) deux plats d'entremets (2 sweet courses)  
(d) deux plats d'entrée (2 entrée dishes)  
(e) deux plats d'oeuf (2 egg preparations)
- Q.5) (A) Nommez trois vins de Loire.** [03]  
**(Name 3 wines from Loire)**  
**(B) Expliquez les termes en anglais : (Any Seven)** [07]  
**(Explain the terms in English.)**  
(1) Vin de table  
(2) Premier cru  
(3) Crémant  
(4) la serviette  
(5) le couteau  
(6) la soucoupe  
(7) Vin mousseux  
(8) à point  
(9) dépêchez - vous  
(10) bien soigné
- Q.6) (A) Donnez les équivalents en anglais : (Any Five)** [05]  
**(Give the equivalents in English.)**  
(1) l'okra  
(2) la crème  
(3) les petits pois  
(4) le marron  
(5) le romarin  
(6) l'agneau  
(7) la truite  
(8) le lapin



(B) Donnez les équivalents en français. **(Any Five)** [05]

**(Give the equivalents in French.)**

- (1) salmon
- (2) beef
- (3) turmeric
- (4) nutmeg
- (5) grapefruit
- (6) mango
- (7) french beans
- (8) beetroot

**Q.7)** Expliquez les termes suivants : **(Any Ten)** [10]

**(Explain the following terms.)**

- (1) foie gras
- (2) jus lié
- (3) dariole
- (4) du jour
- (5) chafroid
- (6) bain-marie
- (7) au bleu
- (8) bouchon
- (9) panada
- (10) ragout
- (11) zabaglione
- (12) Timbale

Total No. of Questions : 5]

[Total No. of Printed Pages : 2

**[3782]-21**

**B. Sc. (Hospitality Studies) (Semester - II) Examination - 2010**

**FOOD PRODUCTION PRINCIPLES**

**(2005 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) Explain duties and responsibilities of : (Any Two) [04]**

(a) Chef Saucier

(b) Chef Tourant

(c) Sous Chef

(B) List any four advantages of Electricity as a Fuel used in Kitchens. [02]

(C) Enlist any eight large equipments used in a Kitchen along with their uses. [04]

**Q.2) (A) Write short notes : (Any Two) [05]**

(a) Steaming

(b) Boiling

(c) Grilling

(B) What are the factors affecting Microwave Cooking ? [04]

(C) Give any four examples of mediums used for Frying Foods. [01]

**Q.3) (A) What are the important rules to be followed while making a Good Stock ? [03]**

(B) List and explain any three desirable textures found in Foods. [03]

(C) Classify Soups with two examples of each. [04]

- Q.4)** (A) Write down the recipe of 1 litre Bechamel. [04]  
(B) List and explain any four Thickening Agents used in Sauces. [04]  
(C) Write down any two differences between Accompaniment and Garnish. [02]
- Q.5)** (A) List various methods of Bread Making and explain any two methods. [05]  
(B) Explain any three bread faults and mention their remedies. [03]  
(C) List any four Sundry Materials used in Bakery. [02]
-

Total No. of Questions : 6]

[Total No. of Printed Pages : 2

**[3782]-22**

**B. Sc. (Hospitality Studies) (Semester - II) Examination - 2010**

**FOOD AND BEVERAGE OPERATIONS**

**(2005 Pattern)**

**Time : 2 Hours]**

**[Max. Marks : 40**

***Instructions :***

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

*(2) All questions carry equal marks.*

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**Q.1)** With the help of flow chart explain Triplicate Checking System of K.O.T./B.O.T. **[10]**

**Q.2) (A)** Explain : **[05]**

(a) Perry

(b) Humidor

(c) Draft Beer

(d) 'CCC'

(e) Sake

(B) Classify Alcoholic Beverages with two examples of each. **[05]**

**Q.3) (A)** List and explain ingredients used in Beer Manufacturing Process. **[05]**

(B) Differentiate between Top Fermented and Bottom Fermented Beer. **[05]**

**Q.4) (A)** Define Spirits. **[02]**

(B) With the help of diagram explain Patent Still Distillation. **[08]**

**[3782]-22**

**1**

**P.T.O.**

**Q.5) (A)** Explain objectives and obstacles of F and B Controls. **[05]**

(B) Classify Non-alcoholic Beverages with examples. **[05]**

**Q.6) (A)** What is Coffee ? Explain making of Cappucino and Espresso. **[05]**

(B) Explain : **[05]**

(a) Ristretto

(b) Orgeat

(c) Grenadine

(d) Monk's Coffee

(e) Café Latte

Total No. of Questions : 6]

[Total No. of Printed Pages : 2

**[3782]-23**

**B. Sc. (Hospitality Studies) (Semester - II) Examination - 2010**

**ROOMS DIVISION SERVICES**

**(2005 Pattern)**

**Time : 2 Hours]**

**[Max. Marks : 40**

***Instructions :***

- (1) Solve **any two** questions 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 Two) [05]**

- (a) UR
- (b) Maids Cart
- (c) Gate Pass
- (d) Holliwood Twin Room
- (e) Spring Cleaning
- (f) Horticulturist

**(B) Explain procedure for Daily Cleaning of Lobby. [05]**

**Q.2) (A) Write Spring Cleaning Procedure of a Duplex Room. [05]**

**(B) Explain various records maintained at the Lost and Found Department. [05]**

**Q.3)** Write short notes : **[10]**

- (a) General Principles of Cleaning
- (b) Importance of Control Desk
- (c) Computerised Key
- (d) Dirty Dozens

## **SECTION - II**

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

- (a) Walk-in
- (b) Airport Hotel
- (c) Overbooking
- (d) Minus Position
- (e) VVIP

(B) Write step by step Check-in Procedure for a Walk-in Guest. **[05]**

**Q.5)** (A) Explain various stages of Guest Cycle. **[05]**

(B) Explain Departure Procedure of FIT. **[05]**

**Q.6)** (A) Write procedure of handling Foreign Currency. **[05]**

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

- (a) Safe Deposit of Guest Valuables
- (b) Pre-arrival for Group

Total No. of Questions : 8]

[Total No. of Printed Pages : 2

**[3782]-24**

**B. Sc. (Hospitality Studies) (Semester - II) Examination - 2010**

**TRAVEL AND TOURISM**

**(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.*

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**Q.1) Write notes : (Any Four)**

**[20]**

- (a) 4 A's of Tourism
- (b) Eco Tourism
- (c) WTO
- (d) MICE
- (e) Types of Passports
- (f) Modes of Transports (any two)

**Q.2) Define the following : (Any Five)**

**[10]**

- (a) Tourism
- (b) Tour
- (c) Inbound Tourism
- (d) Destination
- (e) Excursionist
- (f) Tourist
- (g) International Tourism

**[3782]-24**

**1**

**P.T.O.**



**Q.3)** Explain different types of Accommodations available for Tourists. [10]

**Q.4)** List and explain any four types of Tourism. [10]

**Q.5)** Explain **any two** impacts of the following : [10]

- (a) Multiplier Effect
- (b) Employment Generation
- (c) National Integration
- (d) Tourism Pollution

**Q.6)** Explain the following Tourism Organisations : (**Any Two**) [10]

- (a) DOT
- (b) ITDC
- (c) FHRAI
- (d) PATA

**Q.7)** List and explain any five functions of Travel Agent. [10]

**Q.8)** (A) Explain any two types of Package Tours. [05]

(B) What functional qualities are required to become a Good Guide ?  
What role a Good Guide has to play ? [05]

Total No. of Questions : 7]

[Total No. of Printed Pages : 3

**[3782]-25**

**B. Sc. (Hospitality Studies) (Semester - II) Examination - 2010**

**FOOD SCIENCE**

**(2005 Pattern)**

**Time : 3 Hours]**

**[Max. Marks : 70**

**Instructions :**

- (1) Question No. 1 is compulsory.
- (2) Attempt **any four** from Q. Nos. 2 to 7.
- (3) Draw diagrams wherever necessary.

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

**[5x2=10]**

- (a) Flash Point
- (b) Food Spoilage
- (c) Density
- (d) Boiling under Pressure
- (e) Evaporation
- (f) Gel

**OR**

**Q.1) Explain any factors affecting the Growth of Micro-organisms.**

**[10]**

**Q.2) (A) (a) Define 'Food Adulteration'. Mention the Common Food Adulterant and the test to detect them in various Food Stuffs :**

**[05]**

- (i) Turmeric
- (ii) Powdered Sugar
- (iii) Butter
- (iv) Tea Powder

**[3782]-25**

**1**

**P.T.O.**

- (b) Explain 'TYPHOID' Food Infection on the basis of : [05]
- Responsible Organism
  - Any two Foods Involved
  - Mode of Transmission
  - Any two preventive measures
- (B) Define 'Cross-Contamination'. How will you prevent contamination in the kitchen ? [05]
- Q.3)** (A) Explain any five Non-bacterial Metal Poisoning. [10]
- (B) Explain 'Botulism' Food Poisoning on the basis of : [05]
- Responsible Organism
  - Mode of Transmission
  - Two Foods Commonly involved
  - Any two preventive measures
- Q.4)** (A) Explain any five natural toxins occurring in Food. [10]
- (B) Explain why good health of staff is necessary in Catering Industry ? [05]
- Q.5)** (A) Define 'Food Additives'. Explain any four Food Additives used in Catering Industry with two examples for each. [10]
- (B) What are the requirements for dry food storage area ? [05]
- Q.6)** (A) (a) Explain need for HACCP in the Food Industry. [05]
- (b) Explain relevance of Danger Zone in relation to Catering Industry. [05]
- (B) Give any two measures each to control rats and cockroaches in the kitchen. [05]

**Q.7) (A)** With the help of neat labelled diagrams explain the Morphology of Bacteria. **[10]**

**(B)** Mention **any two** spoilage indicators for the following Food Stuffs : **[05]**

- (a) Egg
  - (b) Green Leafy Vegetables
  - (c) Milk
  - (d) Cereals and Pulses
  - (e) Fish
-

Total No. of Questions : 4]

[Total No. of Printed Pages : 2

**[3782]-301**

**B. Sc. (Hospitality Studies) (Semester - III) Examination - 2010**

**QUANTITY FOOD PRODUCTION**

**(2008 Pattern)**

**Time : 2 Hours]**

**[Max. Marks : 40**

***Instructions :***

*(1) All questions have internal choices.*

*(2) All questions carry equal marks.*

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**Q.1) Solve any two of the following :**

**[10]**

- (a) What do you mean by Transport Catering ?
- (b) Explain duties and responsibilities performed by Larder Chef.
- (c) Differentiate between Crustaceans and Molluses.

**Q.2) Solve any two of the following :**

**[10]**

- (a) What are the factors affecting Quality of Meat ?
- (b) Draw a neat diagram of Veal with approximate Weight of each.
- (c) Explain principles to be followed while thawing and storing Poultry.

**Q.3) Solve any two of the following :**

**[10]**

- (a) Explain in detail the Composition of Force Meat.
- (b) Explain recipe balancing in Cake Making and state two faults with their remedies.
- (c) Explain principles to be followed while storing Lamb.

**Q.4)** Solve **any two** of the following :

**[10]**

(a) Terms : (**Any Five**)

- (1) Paupiette
- (2) Flaying
- (3) Trussing
- (4) Sausages
- (5) Chau-froid
- (6) Green Bacon
- (7) Chateaubriand

(b) What are the basic principles to be followed while presenting Cold Meat Platter ?

(c) Explain Basic Baking Tips or Guidelines one should follow while Baking.

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Total No. of Questions : 5]

[Total No. of Printed Pages : 2

**[3782]-302**

**B. Sc. (Hospitality Studies) (Semester - III) Examination - 2010**

**BEVERAGE SERVICES**

**(2008 Pattern)**

**Time : 2 Hours]**

**[Max. Marks : 40**

***Instructions :***

*(1) Solve **any 4** questions.*

*(2) All questions carry equal marks.*

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**Q.1) Attempt **any ten** of the following terms :**

**[10]**

- (1) Mare
- (2) Pasti
- (3) Pupitre
- (4) Calvados
- (5) Torpedo
- (6) Feints
- (7) Flor
- (8) Vinho Verdhe
- (9) Frizzante
- (10) Wort
- (11) Fine Maison
- (12) Bagassé
- (13) Eau du vie

- Q.2)** (A) Explain French Wine Label in detail with neat diagram. [04]  
(B) Explain Solera System in detail. [04]  
(C) List four brands of Cognac. [02]
- Q.3)** (A) Distinguish between : [06]  
(a) French Wines and German Wines  
(b) Irish and Scotch Whisky  
(B) List four brands of Top Champagne. [02]  
(C) List four brands of Flavoured Vodka. [02]
- Q.4)** (A) Explain Parts of Cigar. [03]  
(B) What are the types of Vermouth ? [04]  
(C) List three Indian Vineyards with places of Vineyards. [03]
- Q.5)** Name the following brands : [10]  
(1) Two Coffee Flavour Liqueurs  
(2) Two Indian Sparkling Wines  
(3) Two Brands of Cigar  
(4) Two Fruit Brandies  
(5) Two Indian Rum Brands  
(6) Two Fruit Gin Brands  
(7) Two Indian Whisky Brands  
(8) Two Indian Distilleries  
(9) Two Indian Cigarettes  
(10) Two Bitters Brands



Total No. of Questions : 6]

[Total No. of Printed Pages : 2

**[3782]-303**

**B. Sc. (Hospitality Studies) (Semester - III) Examination - 2010**

**ACCOMMODATION SERVICES**

**(2008 Pattern)**

**Time : 2 Hours]**

**[Max. Marks : 40**

***Instructions :***

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

**SECTION - I**

**Q.1) Explain the following terms :**

**[10]**

- (1) Discard Linen
- (2) First Aid
- (3) Suzie
- (4) Embossing
- (5) Rodents
- (6) Oasis
- (7) Par Stock
- (8) Oxalic Acid
- (9) Jute
- (10) Blueing

- Q.2)** (A) What are the various Methods of Pricing a Contract ? [05]  
(B) Classify Fibres and explain uses of Silk. [05]
- Q.3)** (A) State control measures for the following pests : [05]  
(a) Bed Bugs  
(b) Ants
- (B) Explain criteria taken into consideration while selecting the following linen : [05]  
(a) Pillows  
(b) Tabel Cloths

## **SECTION - II**

- Q.4)** (A) Explain the following terms : [05]  
(a) House Count  
(b) Express Check-in  
(c) Credit Monitoring  
(d) V.P.O.  
(e) Late Charges
- (B) List down the attributes of a G.R.E. [05]
- Q.5)** (A) Explain Discrepancy Report with the help of a Format. [05]  
(B) How would you deal with the death of a guest in the Hotel Room ? [05]
- Q.6)** Hotel Wild Orchid is a 80 room hotel, on 24th December the hotel sold 90 rooms, earning a revenue of Rs. 1,85,000. The hotel had a total of 130 guests and 50 rooms were sold on double occupancy. [10]

**Calculate :**

- (a) Room Occupancy %  
(b) Double Occupancy %  
(c) ARR  
(d) Rev PAR  
(e) Average Rate per Guest

Total No. of Questions : 8]

[Total No. of Printed Pages : 1

**[3782]-304**

**B. Sc. (Hospitality Studies) (Semester - III) Examination - 2010**

**PRINCIPLES OF MANAGEMENT**

**(2008 Pattern)**

**Time : 3 Hours]**

**[Max. Marks : 70**

**Instructions :**

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

- 
- 
- |   |             |
|---|-------------|
| <b>Q.1)</b> Write short notes : ( <b>Any Four</b> )   | <b>[20]</b> |
| <div style="margin-left: 40px;">(a) Levels of Management</div> <div style="margin-left: 40px;">(b) Delegation of Authority</div> <div style="margin-left: 40px;">(c) Characteristics of a Good Leader</div> <div style="margin-left: 40px;">(d) Non-verbal Communication</div> <div style="margin-left: 40px;">(e) Process of Control</div> |             |
| <b>Q.2)</b> List and explain different types of Plans.  | <b>[10]</b> |
| <b>Q.3)</b> Explain F. W. Taylor's Contribution to Scientific Management.   | <b>[10]</b> |
| <b>Q.4)</b> Explain Maslow's Theory of Hierarchy of Needs.  | <b>[10]</b> |
| <b>Q.5)</b> State and explain different Styles of Leadership.   | <b>[10]</b> |
| <b>Q.6)</b> State Procedure of Decision-making.   | <b>[10]</b> |
| <b>Q.7)</b> Explain Process of Communication.   | <b>[10]</b> |
| <b>Q.8)</b> What is Management ? Briefly explain Internal and External Factors that affect Management.  | <b>[10]</b> |

Total No. of Questions : 8]

[Total No. of Printed Pages : 5

**[3782]-305**

**B. Sc. (Hospitality Studies) (Semester - III) Examination - 2010**

**BASIC PRINCIPLES OF ACCOUNTING**

**(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.*

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**Q.1)** The following is a Trial Balance of Mr. Shetty as on 31st March, 2009 :

<b>Debit Balances</b>	<b>Rs.</b>	<b>Credit Balances</b>	<b>Rs.</b>
Sundry Debtors	40,000	Sundry Creditors	30,000
Bills Receivable	30,000	Bills Payable	40,000
Plant and Machinery	90,000	Loan	70,000
Land and Building	1,30,000	Sales	80,000
Purchases	65,000	Capital	2,60,000
Salaries	16,000	Rent Received	4,000
Wages	12,000	Commission	5,000
Carriage	2,000	Outstanding Interest	2,000
Postage	4,000		
Printing Charges	4,000		
Opening Stock	45,000		

**[3782]-305**

**1**

**P.T.O.**

<b>Debit Balances</b>	<b>Rs.</b>	<b>Credit Balances</b>	<b>Rs.</b>
Office Expenses	2,000		
Cash in Hand	20,000		
Cash at Bank	10,000		
Rent	6,000		
Drawings	7,000		
Prepaid Insurance	8,000		
<b>Total</b>	<b>4,91,000</b>	<b>Total</b>	<b>4,91,000</b>

**Additonal Information :**

- (1) Closing Stock was valued at Cost Price Rs. 60,000 and Market Price Rs. 55,000.
- (2) Depreciate Plant and Machinery @ 10% and Land and Building @ 15% p.a.
- (3) Outstanding Expenses were Wages Rs. 1,000.
- (4) Prepaid Office Expenses Rs. 200.

Prepare Trading A/c., Profit and Loss A/c. and Balance Sheet as on 31st March, 2009. **[20]**

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

- (a) Imprest System of Petty Cash Book
- (b) Realisation Concept
- (c) Contra Entry

**Q.3)** Journalise the following transactions in the Journal of Miss Madhuri for the month of October, 2009 : **[10]**

**October, 2009**

- 1 Started Business with Cash Rs. 45,000, Goods Worth Rs. 25,000 and Furniture Worth Rs. 10,000.
- 4 Purchased Machinery Worth Rs. 25,000 from Godrej and Co. on credit.
- 7 Uninsured Goods Worth Rs. 5,500 lost by fire.
- 11 Received Rs. 1,850 from Raj in respect of Bad Debts Written Off in the previous year.
- 14 Sold Goods to Mrunal for Rs. 12,000 @ 10% Trade Discount and 5% Cash Discount. Only 60% of the amount paid by cheque and balance one month later.
- 17 Purchased Stationery Rs. 1,500 and amount paid by cheque.
- 21 Withdrew Rs. 2,000 from bank for personal use.
- 24 Cash Purchases Rs. 10,000 @ 10% Trade Discount.

**Q.4) (A)** Classify the following into Real, Nominal and Personal Accounts : **[05]**

- (a) Debtor's A/c.
- (b) Goodwill A/c.
- (c) Octroi A/c.
- (d) Drawing A/c.
- (e) Salaries A/c.

**(B)** Define the following : **[05]**

- (a) Bad Debts
- (b) Solvent
- (c) Narration
- (d) Goods
- (e) Transaction

**Q.5)** From the following information prepare three column cash book and balance the same : **[10]**

**September, 2009**

- 1 Opening Balance of Cash Rs. 18,000 and at Bank Rs. 14,400.
- 3 Received from Samrudh and Co. Rs. 11,400 and allowed discount Rs. 100.
- 6 Sandip and Co. deposited directly into our bank account Rs. 4,200.
- 9 Paid to Bhimrao by cheque Rs. 3,415 in full settlement of their account for Rs. 3,500.
- 13 Drew cheque for personal use Rs. 4,000.
- 17 Received for cash sales from Ram and Co. a cheque for Rs. 6,750 and cash Rs. 4,250.
- 21 Ram and Co's cheque deposited into the Bank.
- 25 Paid Salaries Rs. 2,150.
- 28 Transferred Rs. 5,000 from Savings Account to Current Account.

**Q.6) (A)** Explain with the help of example, Capital Expenditure and Deferred Revenue Expenditure. **[05]**

**(B)** With the help of specimen formats, explain any two subsidiary books. **[05]**

**Q.7) (A)** From the following information prepare Net Trial Balance as on 30th June, 2009 : **[05]**

<b>Particulars</b>	<b>Rs.</b>	<b>Particulars</b>	<b>Rs.</b>
Cash A/c.	36,000	Rent A/c.	5,000
Capital A/c.	50,000	Sales A/c.	11,000
Furniture A/c.	20,000	Salaries A/c.	6,000
Bills Payable A/c.	10,000	Bank Overdraft	4,000
Prurchase A/c.	7,000		
Advertisement A/c.	1,000		

- (B) From the following information of Hotel White Diamond, prepare special functions book for the month of October, 2009 : [05]

**October, 2009**

- 1 Wedding Reception Party, 250 covers @ Rs. 190 per cover, Account to Mr. Sharma, Bill No. 215.
- 9 Annual General Meeting, 130 covers @ Rs. 225 per cover, Account to Mr. Patil's Secretary, Bill No. 502.
- 21 Luncheon Party, Lions Sports Club, 175 covers @ Rs. 250 per cover, Wine Costing Rs. 4,500, Account to Mr. Shah, Bill No. 542

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

- (a) State main reasons which cause difference between the bank balance as per cash book and pass book.
  - (b) State principles of Double Entry System of Book-keeping.
  - (c) Distinguish between Trade Discount and Cash Discount.
-



Total No. of Questions : 4]

[Total No. of Printed Pages : 2

**[3782]-306**

**B. Sc. (Hospitality Studies) (Semester - III) Examination - 2010**

**HOTEL ENGINEERING**

**(2008 Pattern)**

**Time : 3 Hours]**

**[Max. Marks : 70**

**Instructions :**

- (1) *Answers to the **two sections** should be written in **separate answer-books**.*
  - (2) *Use of logarithmic tables, slide rule, Mollier charts, electronic pocket calculator and steam tables is allowed.*
  - (3) *Assume suitable data, if necessary.*
- 
- 

**SECTION - I**

**Q.1) Answer the following : (Any Two)**

**[2x10=20]**

- (a) Define Contract Maintenance. State its procedure, advantages and disadvantages.
- (b) Explain Window Air Conditioner with figure.
- (c) Describe any three Waste Controlling Methods which can be used in Hotel.

**Q.2) Answer the following : (Any Three)**

**[3x5=15]**

- (a) Describe Global Warming.
- (b) State reasons for replacement of an Equipment.
- (c) Which factors will add heat load on AC Unit ?
- (d) Explain importance of proper drinking water supply in Hotel.

## SECTION - II

**Q.3)** Answer the following : (Any Two)

**[2x10=20]**

- (a) Draw sketch and explain Hot Water Distribution System in a Hotel.
- (b) State different Methods of Heat Transfer with an example of each from Hotel.
- (c) Describe CO<sub>2</sub> as a fire controlling gas and sand as a fire controlling material.

**Q.4)** Answer the following : (Any Three)

**[3x5=15]**

- (a) Draw neat sketch and state uses of any five Plumbing Fixtures.
  - (b) Why electricity saving is important in a Hotel ?
  - (c) Define and classify Fire.
  - (d) In a Laundry, seven irons, 0.8 kW each are used for eight hours per day. Calculate electricity bill for 25 days, at the rate of Rs. 7/unit.
-

Total No. of Questions : 5]

[Total No. of Printed Pages : 2

**[3782]-31**

**B. Sc. (Hospitality Studies) (Semester - III) Examination - 2010**

**QUANTITY FOOD PRODUCTION**

**(2005 Pattern)**

**Time : 2 Hours]**

**[Max. Marks : 40**

***Instructions :***

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

*(2) All questions carry equal marks.*

- 
- 
- Q.1)** (A) Classify various Quantity Food and Beverage Outlets in a Tabular Form with brief explanation. [05]
- (B) Draw a neat diagram showing Cuts of Lamb with its dissection. [05]
- Q.2)** (A) What are the functions of Essential Ingredients used in Cake Making ? [05]
- (B) Define Convenience Food. Explain five different methods of processing it. [05]
- Q.3)** (A) Give five important factors affecting Tenderness of Meat. [05]
- (B) Explain principles one should follow while thawing and storing Poultry. [05]
- Q.4)** (A) Explain basic guidelines to be followed while preparing Forcemeats. [05]
- (B) State any five faults seen in Cake Making with suggested remedies. [05]

**Q.5) (A)** What do you mean by Preserved Fish ? Explain with examples and methods used. **[05]**

**(B) Terms : (Any Five) [05]**

- (a) Tronçon
- (b) Poussin
- (c) Chauffroid
- (d) Casing
- (e) Brines
- (f) Angel Cakes
- (g) Tartare Steak

Total No. of Questions : 5]

[Total No. of Printed Pages : 2

**[3782]-32**

**B. Sc. (Hospitality Studies) (Semester - III) Examination - 2010**

**BEVERAGE SERVICES**

**(2005 Pattern)**

**Time : 2 Hours]**

**[Max. Marks : 40**

**Instructions :**

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

*(2) All questions carry equal marks.*

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

- (a) Degordgement
- (b) Vermouth
- (c) Pot Still Distillation
- (d) Brandy
- (e) British Proof System
- (f) New World Wines
- (g) Gazafie

**Q.2) (A) List ten wine producing regions of France. [05]**

**(B) Explain German Wine Laws in short. [03]**

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

**Q.3) (A) Explain manufacturing of Whisky in Pot Still Method. [04]**

**(B) Explain the following aperitifs : [04]**

- (a) Pasti
- (b) Eau du Vie
- (c) Absinthe
- (d) Angonstura

(C) Give bases of the following beverages : [02]

- (a) Tequila
- (b) Calvados
- (c) Rum
- (d) Cognac

**Q.4)** (A) Explain making of Liquers in detail. [04]

(B) Explain Solera System in detail. [04]

(C) List four Indian Sparkling Wine Brands. [02]

**Q.5)** Mention brands of the following : [10]

- (1) Two brands of Indian Rum
  - (2) Two brands of Vodka (International)
  - (3) Two brands of International Gin
  - (4) Two brands of Indian Whisky
  - (5) Two names of Indian Vineyards
  - (6) Two brands of Armagnac
  - (7) Two brands of Champagne
  - (8) Two brands of Flavoured Vodka
  - (9) Two brands of Fruit Gin
  - (10) Two New World Wine brands
-

Total No. of Questions : 3+3]

[Total No. of Printed Pages : 2

**[3782]-33**

**B. Sc. (Hospitality Studies) (Semester - III) Examination - 2010**

**ACCOMMODATION SERVICES**

**(2005 Pattern)**

**Time : 2 Hours]**

**[Max. Marks : 40**

**Instructions :**

- (1) Attempt **any two** from section - I and section - II each.
  - (2) All questions carry equal marks.
- 
- 

**SECTION - I**

**Q.1) (A)** Explain any two methods of pricing a contract for Carpet Shampooing. **[05]**

**(B)** Explain the preventive measures for the following pests : **[05]**

- (a) Rodents
- (b) Wet Rot

**Q.2) (A)** Give reasons : **(Any Four)** **[06]**

- (a) Why silk can't be washed in water ?
- (b) Wool is warmer than any other fabric/fibre.
- (c) Laundry should be weighed before loading.
- (d) Flowers should be cut at slant.
- (e) Breathing period given to laundered linen.

**(B)** Differentiate Cotton Fibre and Linen Fibre based on the source and characteristics of each. **[04]**

- Q.3)** (A) Write the precautions for : [05]  
(a) Making a Flower Arrangement  
(b) Exchanging Linen and Uniform  
(B) What is Par Stock ? Explain any four factors to be considered while calculating linen requirement. [05]

## **SECTION - II**

- Q.1)** (A) Differentiate between : (**Any Two**) [05]  
(a) Occupancy Report and Discrepancy Report  
(b) VTL and City Ledger  
(c) Record-keeping System of Automated and Non-automated Hotel.  
(B) Five important trails of GRE. [05]
- Q.2)** (A) A 100 room hotels have the following types of rooms : [05]  
50 single @ Rs. 6,000  
30 double @ Rs. 8,000  
20 delux @ Rs. 12,000  
On 31st October, 07, 30 single, 20 double and 20 delux rooms are occupied.  
Calculate :  
(a) ARR  
(b) Double Occupancy %  
(c) House Count  
(B) Explain the importance of : (**Any Two**) [05]  
(a) Cash Sheet  
(b) Daily Revenue Report  
(c) Charge Privilege  
(d) Credit Monitoring
- Q.3)** (A) Explain precautions to be taken while handling any guest complaint. [05]  
(B) Explain procedure for handling a natural death case of a Guest in the hotel. [05]



Total No. of Questions : 9]

[Total No. of Printed Pages : 2

**[3782]-34**

**B. Sc. (Hospitality Studies) (Semester - III) Examination - 2010**

**PRINCIPLES OF MANAGEMENT**

**(2005 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) Qualities of a Good Leader
  - (b) Types of Plans
  - (c) Advantages of Centralisation
  - (d) Departmentalisation
  - (e) Importance of Morale
  - (f) Making Communication Effective
- Q.2)** What are the various types of Organisation Structures ? [10]
- Q.3)** Briefly explain McGregor's Theory 'X' and Theory 'Y' Motivation Theory. [10]
- Q.4)** Explain Process of Communication in detail. [10]
- Q.5)** Define Staffing. Explain Process of Staffing in Hotels. [10]
- Q.6)** What are the advantages and disadvantages of the Planning Process ? [10]
- Q.7)** What are the functions of Management ? Explain in brief. [10]

**Q.8)** Discuss Contribution of F. W. Taylor towards Development of Management. **[10]**

**Q.9)** Explain Central Process in Hotel Operations along with its importance. **[10]**

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Total No. of Questions : 8]

[Total No. of Printed Pages : 5

**[3782]-35**

**B. Sc. (Hospitality Studies) (Semester - III) Examination - 2010**

**BASIC PRINCIPLES OF ACCOUNTING**

**(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)** Following is the Trial Balance of Abhinav Traders as on 31st March, 2010 :

Debit Balances	Rs.	Credit Balances	Rs.
Stock on 1st April, 2009	1,80,250	Sales	15,00,000
Premises	4,75,000	Bank Overdraft	11,630
Wages	12,400	Purchase Returns	5,000
Advertisement	3,900	Miscellaneous Receipts	2,820
Purchases	5,85,000	Capital	10,00,000
Sales Return	2,000	Sundry Creditors	20,000
Heat, Light and Fuel	12,000	Loan from Bank	10,000
Postage and Telegram	3,800	Bills Payable	15,000
Rent, Rates and Insurance	5,000		
Plant and Machinery	5,00,000		

**[3782]-35**

**1**

**P.T.O.**

Debit Balances	Rs.	Credit Balances	Rs.
Salaries	15,900		
Motor Vehicles	4,50,000		
Sundry Expenses	2,750		
Debtors	65,000		
Investment	1,00,000		
Interest on Bank Loan	1,000		
Office Equipment	55,000		
Drawings	12,000		
Electricity Charges	25,500		
Cash at Bank	14,950		
Bills Receivables	6,000		
Telephone Charges	12,000		
Furniture	25,000		
<b>Total</b>	<b>25,64,450</b>	<b>Total</b>	<b>25,64,450</b>

Prepare Trading A/c. and Profit and Loss A/c. for the year ending 31st March, 2010, after taking into consideration the following adjustments :

- Stock on 31st March, 2010 was valued at Rs. 1,28,800.
- Prepaid Insurance was Rs. 250.
- Depreciate Plant and Machinery @ 10% p.a. and Furniture and Office Equipment @ 5% p.a.
- Advertisement Bill of Rs. 1,150 is to be paid. [20]

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

- Advantages of Subsidiary Books
- Types of Cheques
- Types of Discounts

**Q.3)** From the following journal entries (without narration), prepare necessary ledger accounts and balance them : **[10]**

<b>Date 2009</b>	<b>Particulars</b>	<b>L F</b>	<b>Debit (Rs.)</b>	<b>Credit (Rs.)</b>
Feb. 1	Cash A/c. Dr.		1,00,000	
	To Bank Loan A/c.			20,000
	To Arun's Capital A/c.			80,000
3	Purchases A/c. Dr.		8,200	
	To Cash A/c.			8,200
10	Furniture A/c. Dr.		5,800	
	To Sheeba Mart A/c.			5,800
15	Cash A/c. Dr.		7,200	
	Discount A/c. Dr.		800	
	To Sales A/c.			8,000
22	Commission A/c. Dr.		175	
	To Cash A/c.			175
28	Wages A/c. Dr.		3,300	
	To Cash A/c.			3,300

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

- (a) An Account can have \_\_\_\_\_ Balances.
- (b) \_\_\_\_\_ is the amount received by Petty Cashier at the beginning of a month.
- (c) Journal is called \_\_\_\_\_ book of entry.
- (d) \_\_\_\_\_ is written at the end of every journal entry.
- (e) \_\_\_\_\_ is an exchange for money or money's worth.

(B) Give one word/term for the following statements : [05]

- (a) A trader whose liabilities are more than his assets.
- (b) Amount invested by owner into his business.
- (c) Entry written on both sides of Cash Book.
- (d) Asset Account normally has this type of balance.
- (e) Debt not recovered.

**Q.5)** Following transactions are of Sudhakar Bros. for the month of October, 2009. Prepare Analytical Petty Cash Book on Imprest System therefrom. [10]

- 1 Balance of Cash in Hand Rs. 25.00.
- 1 Received cheque from Chief Cashier to make up imprest of Rs. 1,000.
- 2 Paid Rs. 220 for cartage.
- 4 Purchased 1 notepad @ Rs. 8/each, 2 gum bottles of Rs. 20 each and pencils of Rs. 15.
- 10 Paid Manager's Taxifare Rs. 250.
- 12 Purchased 10 Revenue Stamps of Re. 1 each, 5 Envelopes of Rs. 5 each and 2 Money Order Forms of Re. 0.5 each.
- 15 Paid Coolie Charges Rs. 15.
- 17 Paid Advance to Peon Rs. 25.
- 31 Sent registered notice to client Rs. 50.

**Q.6)** Differentiate between **any two** : [10]

- (a) Journal and Ledger
- (b) Gross Trial Balance and Net Trial Balance
- (c) Personal Accounts and Impersonal Accounts

**Q.7)** (A) With suitable examples, explain Capital Expenditure, Revenue Expenditure and Deferred Revenue Expenditure. **[06]**

(B) State any four reasons for preparing Bank Reconciliation Statement. **[04]**

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

(a) What is Special Functions Book ? State its purpose in Hotel Accounting.

(b) Give definition and objectives of Accounting.

(c) Explain advantages and principles of Double Entry Book-keeping System.

Total No. of Questions : 4]

[Total No. of Printed Pages : 2

**[3782]-36**

**B. Sc. (Hospitality Studies) (Semester - III) Examination - 2010**

**HOTEL MAINTENANCE SERVICES**

**(2005 Pattern)**

**Time : 3 Hours]**

**[Max. Marks : 70**

**Instructions :**

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

### **SECTION - I**

**Q.1) Answer any two :**

**[2x10=20]**

- (a) Draw Maintenance Planning Chart for Kitchen.
- (b) Draw diagram and explain Cold Storage Plant of 5 Star Hotel.
- (c) Compare Central and Unitary AC System with block diagram.

**Q.2) Answer any three :**

**[3x5=15]**

- (a) State factors controlled in AC for Comfort Condition.
- (b) How you will take care of Household Refrigerator ?
- (c) State duties and responsibilities of Maintenance Engineer in a Star Hotel.
- (d) Why Waste Disposal is important in the Star Hotel ?

**[3782]-36**

**1**

**P.T.O.**



## SECTION - II

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

**[2x10=20]**

- (a) Explain Hot Water Circulation System using 'Conversional and Solar' Heating System.
- (b) Explain any two types of Fire Extinguishers with block diagram.
- (c) In a hotel, a hall is booked by a customer for seminar of two days. Calculate electrical bill to be charged, if rate is Rs. 5/KWH. The load is as follows :
  - (i) Computer, 2 Nos., 400 W each, 8 hours/day
  - (ii) PA System, 400 W, 8 hours/day
  - (iii) CFL Lamp, 20 Nos., 10 W each, 8 hours/day
  - (iv) Oven, 1.5 kW, 30 minutes/day
  - (v) Lamp, 100 W each, 5 Nos. 8 hours/day
  - (vi) Music System, 200 W, 2 hours/day
  - (vii) LCD Projector, 500 W, 8 hours/day

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

**[3x5=15]**

- (a) List methods adopted for energy saving in various sections of hotel.
- (b) Explain conduction and convection with an example of each.
- (c) Explain any one type of Water Closet.
- (d) Why earthing is needed for electrical appliances ? How it will work ?

Total No. of Questions : 5]

[Total No. of Printed Pages : 1

**[3782]-501**

**B. Sc. (Hospitality Studies) (Semester - V) Examination - 2010**

**ADVANCED FOOD PRODUCTION**

**(2005 Pattern)**

**Time : 2 Hours]**

**[Max. Marks : 40**

**Instructions :**

(1) Solve *any four* questions.

(2) Figures to the right indicate full marks.

- 
- 
- Q.1)** (A) Discuss functions of Larder Department in a Five Star Hotel. [06]  
(B) Classify Appetizers and give two examples of each. [04]
- Q.2)** (A) List 5 classical Salad and composition of the same. [05]  
(B) Give recipe for Flaky Pastry using 500g Flour. List two variations using the same pastry. [05]
- Q.3)** Write short notes : (Any Two) [10]  
(a) Precautions to be taken while preparing a quality sandwich.  
(b) Icings  
(c) Composition of Salad
- Q.4)** (A) Explain different types of Cookies. [06]  
(B) Differentiate between Haute and Nouvelle Cuisine. [04]
- Q.5)** (A) Give recipe for a Savoury Mousseline to be served at a conference of 10 pax. [05]  
(B) Explain role of the following ingredients in cookie making : [03]  
(a) Sugar  
(b) Flour  
(c) Fat  
(C) List and give composition of any two Classical Salads. [02]
- 

**[3782]-501/1**

Total No. of Questions : 6]

[Total No. of Printed Pages : 3

**[3782]-502**

**B. Sc. (Hospitality Studies) (Semester - V) Examination - 2010**

**FOOD AND BEVERAGE SERVICES AND MANAGEMENT**

**(2005 Pattern)**

**Time : 2 Hours]**

**[Max. Marks : 40**

**Instructions :**

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

---

**Q.1) (A)** Differentiate between Centralised and Decentralised Room Service. **[03]**

(B) Explain importance of Mise-en-place in Room Service. **[03]**

(C) Explain role of Gueridon Service as a Merchandising Tool in Restaurants. **[04]**

**Q.2) (A)** Explain the following equipments used in Room Service Department : **[04]**

- (a) Food Cover
- (b) Tray Racks
- (c) Trolleys
- (d) Computers Applications

(B) Explain the following dishes prepared at the Gueridon Trolley : **(Any Two)** **[06]**

- (a) Smoked Salmon
- (b) Steak Tartare
- (c) Banana Flambe

- Q.3)** (A) Explain the following types of Buffets : [06]
- (a) Danish Buffet
  - (b) Ethnic Buffet
  - (c) Breakfast Buffet
- (B) List four obstacles of F and B Control. [02]
- (C) Explain importance of Post-operational Phase in Food and Beverage Control. [02]
- Q.4)** (A) Define Break-even Point. Also explain the impact on Break-even Point when the Fixed Cost of a Restaurant increases. [03]
- (B) A 60 seater restaurant has a Fixed Cost of Rs. 1,00,000. The average spending power of customers is Rs. 300 and the Variable Cost is 35% per cover. Calculate : [03]
- (a) Break-even Point in Covers
  - (b) Break-even Point in Sales
- (C) Write short notes : (Any Two) [04]
- (a) ABC Analysis
  - (b) EOQ
  - (c) Reorder Level
- Q.5)** (A) Explain the following Cost Groups : (Any Two) [05]
- (a) Fixed Cost
  - (b) Semi-variable Cost
  - (c) Variable Cost
- (B) Explain the following terms : (Any Two) [05]
- (a) Room Service Minibar Dockets
  - (b) Room Service Order Takers Control Sheet
  - (c) Room Service Stores Requisition Sheet
  - (d) Transfer Permits

- Q.6)** (A) Draw a neat labelled format of a Breakfast Hanger. Also explain its importance. **[05]**
- (B) List 5 equipments used for Gueridon Service and explain any one. **[05]**
-

Total No. of Questions : 3+3]

[Total No. of Printed Pages : 2

**[3782]-503**

**B. Sc. (Hospitality Studies) (Semester - V) Examination - 2010**

**ACCOMMODATIONS OPERATIONS - II**

**(2005 Pattern)**

**Time : 2 Hours]**

**[Max. Marks : 40**

**Instructions :**

*(1) Attempt **any four** questions. **Two** from each section.*

*(2) All questions carry equal marks.*

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**SECTION - I**

**Q.1) (A) Explain the characteristics of : [05]**

(a) Cotton

(b) Silk

**(B) Explain how Redecoration is planned and implemented ? [05]**

**Q.2) (A) Explain 'Line' and 'Colour' as Elements of Design. [05]**

**(B) How Budget Acts as a control measure for Housekeeping Department ? Differentiate between Capital and Operating Budget. [05]**

**Q.3) (A) Give the importance of the following in 'Stores' Management : [05]**

(a) Bin Card

(b) ROL

(c) Purchase Order

**(B) List down the factors considered for selection of the Supplier. [05]**

## **SECTION - II**

- Q.1)** (A) Explain the following terms : **[05]**
- (a) Bottom up Technique
  - (b) Forecasting
  - (c) Rack Rate
  - (d) Package
  - (e) Sales Promotion
- (B) What are the duties of a Night Auditor ? **[05]**
- Q.2)** (A) Explain the Auditing Process in short. **[05]**
- (B) Explain 3 day forecast prepared by the Front Office. **[05]**
- Q.3)** (A) What tools are adopted by the Front Office to Maximise Occupancy ? **[05]**
- (B) What are the factors considered for forecasting Room Availability ? **[05]**
-

Total No. of Questions : 8]

[Total No. of Printed Pages : 5

**[3782]-504**

**B. Sc. (Hospitality Studies) (Semester - V) Examination - 2010**

**HOTEL ACCOUNTING**

**(2005 Pattern)**

**Time : 3 Hours]**

**[Max. Marks : 70**

**Instructions :**

- (1) *Q. No. 1 is compulsory.*
- (2) *Solve **any five** questions out of the remaining.*
- (3) *Figures to the right indicate full marks.*
- (4) *Use of pocket calculator is allowed.*

---

**Q.1)** The authorised capital of Universal Co. Ltd. is divided into 50,000 6% Preference Shares of Rs. 10 each and 20,000 Equity Shares of Rs. 10 each. Following is the Trial Balance as at 31st March, 2010 : **[20]**

<b>Debit Balances</b>	<b>Rs.</b>	<b>Credit Balances</b>	<b>Rs.</b>
Furniture	1,00,000	Issued, Subscribed and Called up Capital	
Interest on Debentures	50,000	35,000 6% Preference Shares of Rs. 10 each	3,50,000
Purchases	1,82,000	15,000 Equity Shares of Rs. 10 each	1,50,000
Opening Stock	2,65,000	Sales	8,25,000
Rents Taxes and Insurance	27,550	Sundry Receipts	10,000
Leasehold Premises	4,20,000	Bills Payable	40,000
Wages	32,000	Bank Overdraft	12,800
Bad Debts	1,800	10% Debentures	5,00,000
Plant and Machinery	3,50,000	General Reserve	15,000

**[3782]-504**

**1**

**P.T.O.**



<b>Debit Balances</b>	<b>Rs.</b>	<b>Credit Balances</b>	<b>Rs.</b>
Debtors	45,000	Creditors	22,500
General Expenses	25,500	Purchase Returns	2,000
Discount	2,000		
Goodwill	90,000		
Cash in Hand	12,850		
Trade Expenses	20,000		
Loose Tools	1,80,000		
Heat, Light and Fuel	65,000		
Legal Fees	10,000		
Audit Fees	5,000		
Bills Receivables	43,600		
	<b>19,27,300</b>		<b>19,27,300</b>

Prepare Trading A/c., Profit and Loss A/c. and Profit and Loss Appropriation A/c. for the year and a Balance Sheet as per Indian Companies Act, 1956 as on 31st March, 2010, after taking into consideration the following adjustments :

- (1) Closing Stock was valued at Rs. 3,25,000.
- (2) Depreciate Plant and Machinery by 10% p.a.
- (3) Prepaid Insurance was Rs. 2,550.
- (4) Directors proposed the following :
  - (i) Transfer to General Reserve Rs. 15,000.
  - (ii) Final Dividend of 5% on Equity Shares and Regular Dividend on Preference Shares.

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

**[10]**

- (a) Factors affecting Working Capital
- (b) Allowances
- (c) Dividend and Interest
- (d) Advantages of Joint Stock Company

**Q.3) Mrs. Shukla arrived and occupied Room No. 201 in Hotel Sakshi on 4th August, 2009 at 6.00 a.m. on European Plan at Rs. 1,800.**

She checked out on 7th August, 2009 at 8.00 p.m.

Prepare her bill from the following details :

**August**

4th EMC @ Rs. 30 per cup, Breakfast @ Rs. 80 per person, Lunch @ Rs. 120 per person, Sandwiches of Rs. 50, Telephone Rs. 10 and Dinner @ Rs. 175 per person.

She paid Rs. 5,000 on account.

5th EMT @ Rs. 20 per cup, Breakfast, Lunch, Dinner with 2 guests, Newspapers of Rs. 15, Laundry Rs. 80.

6th VPO for Taxi Rs. 250, Dinner with one guest.

7th EMC - 2 cups, Breakfast, Lunch, Dinner, Laundry Rs. 100, Telephone Rs. 50, VPO for Medicines Rs. 20.

She settled her account @ 1% cash discount and pointed out to the Front Office Manager that she had received only one cup of coffee in the morning for which she was given an allowance.

Check out time is 12 Noon.

**[10]**

**Q.4)** Draw specimen formats of : (**Any Two**) **[10]**

- (a) VPO Voucher
- (b) Visitors Tabular Ledger
- (c) Profit and Loss Appropriation A/c.

**Q.5)** (A) Why are Discounts given by Hotels ? State the different types of Discounts. **[04]**

(B) Prepare a Garage and Parking Schedule from the following particulars of Hotel Kalpana. **[06]**

<b>Particulars</b>	<b>Rs.</b>
Operating Supplies	18,000
Salaries and Wages	25,000
Parking and Storage Revenue	85,000
Uniforms	10,000
Licenses	3,000
Employee Benefit	5,980
Cost of Sales	22,850
Other Revenue	11,000

**Q.6)** (A) What are Debentures ? State various types of Debentures which a company can issue. **[05]**

(B) Define 'Budget'. List and explain any four characteristics of Budget. **[05]**

**Q.7)** Following balances are extracted from Lagoon Restaurant's Books as on 31st March, 2010 :

Particulars	Rs.	Particulars	Rs.
Salaries	1,65,000	Marketing Expenses	42,000
Employee Meals	4,850	Beverage Sales	6,50,000
Food Sales	15,00,000	Heat, Light and Power	38,000
Repairs and Maintenance	32,000	Beverage Purchases	1,85,000
<b>Opening Inventory :</b>		Employee Fringe Benefits	41,800
Food	25,500	<b>Departmental Expenses :</b>	
Beverages	17,800	Food	22,000
Payroll Expenses	28,500	Beverages	25,000
Administrative and General Expenses	1,00,000	Depreciation	10,000
Food Purchases	4,82,000	Other Sales	40,000
Rent and Insurance	1,35,000		
<b>Closing Inventory :</b>			
Food	22,000		
Beverages	18,500		

Income Tax is 30% of the Net Profit.

Prepare Income Statement under Uniform System of Accounting for the year ending 31st March, 2010. **[10]**

**Q.8)** Attempt **any two** questions : **[10]**

- What is VAT ? What are its advantages ?
- Explain various types of Shares.
- State and explain advantages of Uniform System of Accounting.
- State any four Reserves that a company can maintain in its books. Also state the reasons for the Reserves.

Total No. of Questions : 9]

[Total No. of Printed Pages : 2

**[3782]-505**

**B. Sc. (Hospitality Studies) (Semester - V) Examination - 2010**

**MARKETING MANAGEMENT**

**(2005 Pattern)**

**Time : 3 Hours]**

**[Max. Marks : 70**

***Instructions :***

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

*(2) All questions carry equal marks.*

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**Q.1) Define the following terms :**

**[2x5=10]**

- (a) Marketing
- (b) Branding
- (c) Advertising
- (d) Relationship Marketing
- (e) Marketing Mix

**Q.2) What are 7 P's of Marketing Mix ? Explain the stages in New Product Development.**

**[03+07]**

**Q.3) Explain various component of External Environment.**

**[10]**

**Q.4) Explain any five External Factors to be considered for Pricing.**

**[10]**

**Q.5) Explain Five Gap Model of Service Quality.**

**[10]**

**Q.6) Write short notes :**

**[10]**

- (a) Intermediaries for Hospitality Industry
- (b) Benefits of Service Quality

**[3782]-505**

**1**

**P.T.O.**

**Q.7)** What are the strategies adopted for Differentiating the Product ? **[10]**

**Q.8)** Explain 'Media' as one of the 'M's of Advertising in detail. **[10]**

**Q.9)** Explain different forms of Marketing Organisations. **[10]**

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Total No. of Questions : 6]

[Total No. of Printed Pages : 2

**[3782]-506**

**B. Sc. (Hospitality Studies) (Semester - V) Examination - 2010**

**HOTEL RELATED LAWS**

**(2005 Pattern)**

**Time : 3 Hours]**

**[Max. Marks : 70**

***Instructions :***

- (1) Question No. 1 is compulsory.*
- (2) Attempt **any three** from the remaining.*
- (3) Figures to the right indicate full marks.*

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

- (a) Indemnity and Guarantee
- (b) Essentials of Valid Sale
- (c) Deficiency in Service
- (d) Food Standards

**Q.2) (A) “All industrial disputes cannot be settled internally in an organisation.” Explain the above statement. [10]**

(B) It is mandatory for all establishments to be registered under Shop and Establishment Act, 1948. Explain in context to the procedure of registration. [10]

**Q.3) (A) List and explain the Welfare provisions under Factories Act, 1948. [10]**

(B) List and explain the Rights of an Unpaid Seller under Sale of Goods Act. [10]

- Q.4)** (A) Define the term 'Wages'. List and explain the Authorised Deductions from Wages under the Payment of Wages Act. [10]
- (B) Hotels must control and prevent Air Pollution. Explain with reference to the appropriate Act. [05]
- (C) Explain any five Licenses required for setting up a hotel or catering establishment. [05]
- Q.5)** (A) With the help of a chart, explain the Classification of Contracts. [10]
- (B) Describe the Rights and Powers assigned to the Food Inspector under Prevention of Food Adulteration Act. [10]
- Q.6)** Define the following as per the relevant Act : [20]
- (a) Consideration
  - (b) Unfair and Restricted Trade Practises
  - (c) Disablement
  - (d) Lay-off
  - (e) Shop and Establishment
-



Total No. of Questions : 5]

[Total No. of Printed Pages : 1

**[3782]-601**

**B. Sc. (Hospitality Studies) (Semester - V) Examination - 2010**

**ADVANCED FOOD PRODUCTION**

**(2005 Pattern)**

**Time : 2 Hours]**

**[Max. Marks : 40**

**Instructions :**

(1) Solve *any four* questions.

(2) Assume suitable data.

- 
- 
- Q.1)** (A) List the new principles of presentation followed in the European Cuisine. [05]  
(B) Briefly discuss types of ice-creams available in the International Market. [05]
- Q.2)** (A) Explain the factors to be considered while planning a Fast Food Kitchen. [05]  
(B) List the types of Force Meats used for Patés and explain any one in detail. [05]
- Q.3)** (A) List the types of chocolates and briefly discuss the tempering procedure for chocolates. [05]  
(B) Explain various points at which the Garbage is accumulated and give reasons for the same. [05]
- Q.4)** (A) Discuss the influence of Culture on the cuisines of the following countries : [05]  
(a) India  
(b) United States of America  
(B) Classify Equipments and give one example of each. [05]
- Q.5)** (A) What are Hot Puddings and discuss the Method of Preparation. [05]  
(B) Discuss importance of Kitchen Stewarding Department. [05]
- 

**[3782]-601/1**

Total No. of Questions : 6]

[Total No. of Printed Pages : 1

**[3782]-602**

**B. Sc. (Hospitality Studies) (Semester - VI) Examination - 2010**

**ADVANCED FOOD SERVICES AND MANAGEMENT**

**(2005 Pattern)**

**Time : 2 Hours]**

**[Max. Marks : 40**

**Instructions :**

- (1) Q. No. 1 is compulsory. Attempt any other *three* questions.
- (2) All questions carry equal marks.
- (3) Draw diagram if required.

- 
- 
- Q.1)** (A) List and explain Licenses required and four records maintained in the Bar Service. [06]  
(B) Explain Railway Catering in detail. [04]
- Q.2)** (A) Define role of Food and Beverage Manager. [06]  
(B) Explain what is meant by a Speciality Restaurant. [04]
- Q.3)** (A) Describe different types of Bars in a Hotel and list the differences in Operating System of each. [06]  
(B) Explain Room Service and explain in detail about Butler Service. [04]
- Q.4)** (A) Define Buffets and explain its types in detail. [06]  
(B) What is a Fast Food Restaurant ? [04]
- Q.5)** (A) List any four good habits of Personal Hygiene that should be followed by the Service Personnel. [06]  
(B) List and explain any three small equipment required in a Bars. [04]
- Q.6)** (A) What do you understand by Food and Beverage Budget. [06]  
(B) List eight attributes of Food and Beverage Work related attributes and explain them shortly. [04]

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**[3782]-602/1**

Total No. of Questions : 6]

[Total No. of Printed Pages : 2

**[3782]-603**

**B. Sc. (Hospitality Studies) (Semester - VI) Examination - 2010**

**SPECIALISED ACCOMMODATION MANAGEMENT**

**(2005 Pattern)**

**Time : 2 Hours]**

**[Max. Marks : 40**

**Instructions :**

(1) Answer *any four* questions.

(2) All questions carry equal marks.

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**Q.1) Write notes : (50-70 words each)**

**[2½+4=10]**

- (a) Ecofriendly Guest Room Supplies
- (b) Role of Accessories
- (c) Recycling in Hotel
- (d) Softwares used in Hotels

**Q.2) (A) What is the importance of Sales Department ? How do they co-ordinate with Front Office ?**

**[2+3=05]**

**(B) Differentiate between :**

**[2½x2=05]**

- (a) Carpets and Marble Flooring
- (b) Soft and Stiff Window Treatment

**Q.3) (A) Explain any five Waste Reduction Measures undertaken by the Hotels.**

**[05]**

**(B) Suggest and justify the 'Lighting' in Lobby (including Front Office Counter).**

**[05]**

**Q.4)** Explain the functions of :

**[2½x4=10]**

- (a) Wall Coverings
- (b) Guest History Card
- (c) Colour
- (d) Sales Mix Reports

**Q.5) (A)** Explain concept of MICE. Why it is an important segment for the Hotels ?

**[05]**

**(B)** Calculate :

**[05]**

- (a) ARR
- (b) RevPAR
- (c) Bed Occupancy%
- (d) Double Occupancy % with the help of the following data :

Room Sales : Rs. 50,00,000

Total Available #s : 280 (All #s are double)

Total Double #s Occupied : 100

Total Single #s Occupied : 80

**Q.6) (A)** Explain Yield Management. Why is it important for Hotels ? **[05]**

**(B)** Plan the layout of the Linen Room of a Five Star Hotel. Justify the layout.

**[4+1=05]**

Total No. of Questions : 2]

[Total No. of Printed Pages : 2

**[3782]-604**

**B. Sc. (Hospitality Studies) (Semester - VI) Examination - 2010**

**TOTAL QUALITY MANAGEMENT**

**(2005 Pattern)**

**Time : 3 Hours]**

**[Max. Marks : 70**

**Instructions :**

*(1) Attempt both the sections I and II.*

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

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### **SECTION - I**

**Q.1) Attempt any four questions and answer in detail : [40]**

- (a) Explain Concepts of Quality in Service Industry.
- (b) How would you Implement HACCP by using the principles ?
- (c) What is QMS ? Explain with the principal standards and benefits.
- (d) Construct the cause affect diagram with an relevant example.
- (e) What is Kaizen ? Explain its philosophy with relation to Service Industry.
- (f) Distinguish between Preventive Costs and Failure Costs.

### **SECTION - II**

**Q.2) Attempt any six questions in brief : [30]**

- (a) Explain Concept of Internal Customer.
- (b) What do you mean by Commitment ?
- (c) Explain the 5 'S' Activity of Kaizen.
- (d) What are the objectives of Quality Circle ?

- (e) Determine the Seven Principles of HAC CP.
  - (f) What are the methods of measuring Customer Satisfaction ?
  - (g) What do you understand by Waste Management and how is it carried out in Hospitality Industry ?
  - (h) What are the methods of Business Process Re-Engineering ?
-

Total No. of Questions : 9]

[Total No. of Printed Pages : 2

**[3782]-605**

**B. Sc. (Hospitality Studies) (Semester - VI) Examination - 2010**

**HUMAN RESOURCE MANAGEMENT**

**(2005 Pattern)**

**Time : 3 Hours]**

**[Max. Marks : 70**

**Instructions :**

(1) Q. No. 1 is compulsory.

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

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---

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

- (a) Stress Test
- (b) Role of HR Manager in Hotel
- (c) Purpose of Orientation
- (d) Fringe Benefits

**Q.2) Explain Process for Handling Grievances in Hotels. [10]**

**Q.3) What is the purpose of Performance Appraisal ? Describe any two methods of Assessing Employees. [10]**

**Q.4) Describe Process for Selection of an employee in an Organisation. [10]**

**Q.5) Define HRM. Explain in detail various functions of HRM. [10]**

**Q.6) What are the various factors based on which wage structures are fixed in the company ? [10]**

**Q.7) What are the various forms of Worker's Participation in a Company ? [10]**

**Q.8)** Mention Importance of Training in brief. Differentiate between Training and Development Process. **[10]**

**Q.9)** Write a Job-specification for an Assistant Housekeeper in the Hotel. **[10]**

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Total No. of Questions : 3]

[Total No. of Printed Pages : 2

**[3782]-606**

**B. Sc. (Hospitality Studies) (Semester - VI) Examination - 2010**

**ENTREPRENEURSHIP DEVELOPMENT**

**(2005 Pattern)**

**Time : 3 Hours]**

**[Max. Marks : 70**

---

**SECTION - I**

**Q.1) Attempt any three :**

**[10x3=30]**

- (a) Who is an Entrepreneur ? Explain Attributes and Qualities of an Entrepreneur.
- (b) What is a Project Report ? Explain Contents of a Project Report.
- (c) What are the problems faced by a Women Entrepreneurs in India ?
- (d) Describe Resource Mobilisation. Give the functions of any two Financial Institution.

**SECTION - II**

**Q.2) Attempt any two :**

**[15x2=30]**

- (a) What are the 4 'C' for Marketing ? Give a Comparative Study between the 4 'C' and 4 'P' of Marketing.
- (b) Differentiate between Company Manager and Owner Manager. What are their benefits and limitations ?
- (c) What are various techniques of Market Survey ?
- (d) What are the types of Entrepreneur ?

### **SECTION - III**

**Q.3) Short notes : (Any Two)**

**[5x2=10]**

- (a) SWOAT Analysis
  - (b) Entrepreneurship Development Process
  - (c) Budget and Control
  - (d) Fund Raising for a Large Scale Industry
-