

Total No. of Questions—5]

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[4081]-101

B.H.M.C.T. (First Semester) EXAMINATION, 2011

101 : FOOD PRODUCTION—I

(OLD AND NEW PATTERN)

Time : Two Hours

Maximum Marks : 40

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

(ii) *All* questions carry equal marks.

1. (a) Explain the composition of wheat. [4]
- (b) What are duties and responsibilities of sous chef ? [4]
- (c) Discuss the importance of personal hygiene in hotel industry. [2]

2. (a) Classify kitchen equipment giving *one* example of each. [6]
- (b) Give *four* examples of artificial sweetner. [2]
- (c) Give *two* examples of the following : [2]
 - (i) Melon fruit
 - (ii) Stone fruit.

3. (a) Explain briefly any *four* types of fats/oils. [4]
- (b) Explain factors influencing eating habits of any community. [4]

P.T.O.

- (c) Write the colour pigments in the following : [2]
- (i) Carrots
 - (ii) Brinjal
 - (iii) Egg yolk
 - (iv) Mint leaves.
4. (a) Define : [4]
- (i) Homogenization
 - (ii) Rennet
 - (iii) Skimmed milk
 - (iv) Hydrogenation of fat.
- (b) Differentiate between herbs and species. [4]
- (c) Write any *four* functions of egg in cookery. [2]
5. (a) Give *two* examples of each : [4]
- (i) Stem vegetables
 - (ii) Flower vegetables
 - (iii) Root vegetables
 - (iv) Fruit vegetables.
- (b) Explain the following terms (any *six*) : [6]
- (i) Star anise
 - (ii) Bhujia
 - (iii) Doodh pak
 - (iv) Jallebi
 - (v) Yakhani
 - (vi) Khorma
 - (vii) Kneading
 - (viii) Mashing.

Total No. of Questions—6]

[Total No. of Printed Pages—3

[4081]-102

B.H.M.C.T. (First Semester) EXAMINATION, 2011

102 : FOOD AND BEVERAGE SERVICE—I

(OLD AND NEW PATTERN)

Time : Two Hours

Maximum Marks : 40

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

(ii) Solve any *four* questions.

(iii) Draw neat diagrams wherever necessary.

1. (a) With the help of chart, classify commercial catering establishments with suitable examples of each. [4]
- (b) Explain the following types of food and beverage service : [6]
 - (i) Russian Service
 - (ii) Lounge Service
 - (iii) Guéridon Service.

2. (a) Differentiate between : [6]
 - (i) Mise-en-place and Mise-en-scene.
 - (ii) American Service and Silver Service.
- (b) Explain Inter-departmental relation of F&B service with housekeeping and stores. [4]

P.T.O.

3. (a) Enlist and explain any *two* Silver Polishing methods. [4]
- (b) Write short notes on (any *two*) : [4]
- (i) Non-commercial catering establishment.
- (ii) Disposables used in F&B service.
- (iii) Basic etiquettes for F&B service personnel.
- (c) State the capacity of the following : [2]
- (i) High ball glass
- (ii) Pony Tumbler.
4. (a) Explain the following F&B service outlets (any *three*) : [6]
- (i) Discotheque
- (ii) Business center
- (iii) Restaurant
- (iv) Night club.
- (b) Write short notes on (any *two*) : [4]
- (i) Food court
- (ii) Vending
- (iii) Cafeteria.
5. (a) Enlist and explain any *four* attributes of F&B service personnel. [4]
- (b) Explain the following Auxiliary areas : [4]
- (i) Still Room
- (ii) Linen Room.

- (c) State the usage of the following equipments : [2]
- (i) Sundra Spoon
 - (ii) Tom collins glass.
- 6.** (a) Give the job description of the following F&B service personnel : [4]
- (i) Sommelier
 - (ii) Restaurant Manager.
- (b) Explain the following in detail (any *two*) : [4]
- (i) Room Service
 - (ii) Automats
 - (iii) Buffet.
- (c) Give the sizes of : [2]
- (i) Square table for four
 - (ii) Cloth serviette.

Total No. of Questions—6]

[Total No. of Printed Pages—2

[4081]-103

B.H.M.C.T. (First Semester) EXAMINATION, 2011

103 : HOUSEKEEPING OPERATIONS—I

(2008 PATTERN)

Time : Two Hours

Maximum Marks : 40

- N.B. :—** (i) Attempt any *four* questions.
(ii) *All* questions carry equal marks.
(iii) Draw suitable diagram wherever required.

1. (a) Explain the following terms (any *five*) : [5]
(1) Duplex
(2) U.R.
(3) Dust-sheet
(4) Yard Broom
(5) Skipper
(6) Duvet.
(b) What are the various functions of Housekeeping Department ? [5]
2. (a) Draw the layout of Housekeeping Department with its sections. [5]
(b) Explain how Housekeeping co-ordinates with the following departments : [5]
(1) Food and Beverage
(2) Front office.

P.T.O.

- 3.** (a) List down the attributes of the housekeeping staff. [5]
(b) Explain key control procedures. [5]
- 4.** (a) Write the duties and responsibilities of a floor supervisor. [5]
(b) Mention amenities and facilities in a standard Five Star Guest Room. [5]
- 5.** (a) Classify cleaning equipments. Give suitable example of each. [5]
(b) Explain any *five* types of rooms. [5]
- 6.** (a) What are the factors to be kept in mind while selecting cleaning agents ? [5]
(b) Differentiate between Job description and Job specification. [5]

Total No. of Questions—6]

[Total No. of Printed Pages—3

[4081]-104

B.H.M.C.T. (First Semester) EXAMINATION, 2011

104 : FRONT OFFICE OPERATIONS—I

(OLD AND NEW PATTERN)

Time : Two Hours

Maximum Marks : 40

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

(ii) *All* questions carry equal marks.

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

(i) Goplan

(ii) Crib rate

(iii) Lead time

(iv) Duplex

(v) Downtown hotel

(vi) Sleep out

(vii) Suite Room.

(b) List down the equipments used in automated systems. [2]

(c) Give the classification of hotels based on size and location. [3]

P.T.O.

2. (a) Explain the coordination of Front office with the following departments : [6]
- (i) Food and Beverage
 - (ii) Housekeeping
 - (iii) Personnel.
- (b) Explain any *four* meal plans. [4]
3. (a) Differentiate between : [6]
- (i) Rack rate and Corporate rate
 - (ii) Conventional chart and Density chart
 - (iii) Convention hotel and Timeshare hotels.
- (b) Explain the role and importance of bell desk. [4]
4. (a) State the procedures followed by front office in case of the following : [6]
- (i) A blacklisted guest comes to a hotel.
 - (ii) A message is received for a room guest.
 - (iii) Luggage handling of a group.
- (b) State any *four* rules of the house for a guest. [4]

- 5.** (a) Explain the procedure for the following with suitable format
(any one) : [5]
- (i) Cancellation of reservation
 - (ii) Amendment of reservation.
- (b) Explain with a flow chart the guest cycle and staff in contact
at each stage. [5]
- 6.** (a) Explain the various sources of reservation. [4]
- (b) Write short notes on (any three) : [6]
- (i) Computerized reservation
 - (ii) Instant reservation
 - (iii) Overbooking
 - (iv) Guaranteed reservation
 - (v) Key control procedures at front office.

Total No. of Questions—7]

[Total No. of Printed Pages—4

[4081]-105

B.H.M.C.T. (First Semester) EXAMINATION, 2011

105 : CATERING SCIENCE—I

(OLD AND NEW PATTERN)

Time : Three Hours

Maximum Marks : 70

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

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

(iii) Draw neat diagrams wherever necessary.

1. Define the terms with suitable example (any *five*) : [10]

(1) Boiling under pressure

(2) Food adulteration

(3) Emulsion

(4) Gel

(5) Smoking point

(6) Density

(7) Foam.

2. (a) Define 'Cross-Contamination'. Explain any *three* ways to prevent it. [5]

(b) Mention any *five* general guidelines for storage of all types of food-stuffs. [5]

P.T.O.

- (c) Why is pest control necessary in catering establishment ? Give any *two* control measures for each : [5]
- (i) Cockroach
- (ii) Housefly.
- 3.** (a) Explain any *two* factors affecting the growth of micro-organisms in food. Give any *three* uses of micro-organisms in food industry. [5]
- (b) Explain the importance of Hygiene and Sanitation in catering industry. [5]
- (c) Why are additives added to the food ? Explain any *two* food additives used in food industry. [5]
- 4.** (a) List any *five* requirements necessary to store food in refrigerated storage area. [5]
- (b) Explain the concept of HACCP in catering industry. [5]
- (c) Mention any *two* spoilage indicators for the following food-stuffs : [5]
- (i) Fish
- (ii) Milk
- (iii) Spinach leaves
- (iv) Egg
- (v) Groundnuts.

5. (a) Give reason as to why : [5]
- (i) Green and sprouting potatoes should not be used for cooking.
 - (ii) Protective display of food is necessary.
 - (iii) pH level of foods affects cooking.
 - (iv) Personal hygiene is necessary in catering establishment.
 - (v) Mushrooms should be purchased from a licensed manufacturer.
- (b) With the help of diagram explain the indirect transmission of disease. List any *two* intestinal parasites. [5]
- (c) Explain any *five* non-bacterial metal poisoning in food. [5]
6. (a) Explain the concept of Danger Zone in food industry. [5]
- (b) Mention the food adulterant and the test to detect them in the following food-stuffs : [5]
- (i) Semolina
 - (ii) Turmeric
 - (iii) Sugar
 - (iv) Ghee
 - (v) Tea.
- (c) Differentiate between food poisoning and food infection. [5]

7. (a) Write short notes on (any *two*) : [5]
- (i) Staphylococcal food poisoning.
 - (ii) Importance of protective clothing for kitchen staff.
 - (iii) Physiological characteristics of Bacteria.
- (b) Define undesirable browning in food. Give any *three* ways to prevent it. [5]
- (c) Mention any *two* sanitary practices while cooking food. What is the importance of rest, recreation and exercise. [5]

Total No. of Questions—8]

[Total No. of Printed Pages—2

[4081]-106

B.H.M.C.T. (First Semester) EXAMINATION, 2011

106 : COMMUNICATION FUNDAMENTALS-I

(OLD AND NEW PATTERN)

Time : Three Hours

Maximum Marks : 70

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

(ii) Figures to the right indicate full marks.

(iii) Assume suitable data wherever applicable.

SECTION A

1. (a) Write an application for the post of a housekeeping supervisor in a 5-star hotel. Also draft your curriculum vitae. Assume necessary data. [10]

(b) Explain the advantages and disadvantages of written communication. [5]

2. Hotel Sitara has its annual staff party in the month of June. The President of the cultural committee would like to know who all would like to participate and the kind of activities that the staff know. Draft a circular, asking for relevant details from the staff. [10]

3. A regular guest at The Rooftop restaurant had a smaller portion of reshmi kebab served to him. He has complained about the same. Draft a letter of apology to him as the restaurant manager. [10]

P.T.O.

4. Place an order for the cleaning agents required for public areas guest rooms. The hotel has 250 rooms; 10 banquet areas, 3 food and beverage outlets. You as an executive housekeeper are placing the order with the regular supplier. [10]

SECTION B

5. (a) Enumerate the process of communication with the help of a diagram. [10]
- (b) List down the various barriers in communication with a brief explanation. [5]
6. A drunken guest has created damage to the hotel property in the bar. As the bar manager write a detailed report to the F & B Manager; in the schematic format. [10]
7. (a) Explain at least **5** points that speaker must consider while preparing for a speech [5]
- (b) What “do’s and don’ts” will you follow during a telephonic conversation with a hotel guest ? [5]
8. The utility boy is not lighting the tandoors in time for the operations. As the CDP of the Indian section, draft a memo to him. [10]

Total No. of Questions—6]

[Total No. of Printed Pages—2

[4081]-13

B.H.M.C.T. (First Semester) EXAMINATION, 2011

103 : HOUSE KEEPING OPERATION—I

(2005 PATTERN)

Time : Two Hours

Maximum Marks : 40

N.B. :— (i) Attempt any 4 out of 6 questions.

(ii) All questions carry equal marks.

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

(a) Duplex

(b) DND

(c) Maids room

(d) Dusettete

(e) Disinfectant

(f) Swab

(g) Dust sheet

(h) Dutch wife

(i) Amenities

(j) Crinkle sheet

(k) Mincream

(l) Suite Room.

2. (a) Housekeeping department plays an important role in repeat business. Explain. [5]

(b) Explain the co-ordination of Housekeeping with : [5]

(i) Security

(ii) HRD.

P.T.O.

- 3.** (a) What is maids room ? State its function. [5]
(b) List front of the house and back of the house areas in hotel. [5]
- 4.** (a) Differentiate between Supplies and Amenities. List at least 5 amenities placed in VIP room. [5]
(b) Write job description for a Room Attendant. [5]
- 5.** (a) Explain selection criteria and maintenance of Mechanical equipments. [5]
(b) List at least 5 sections of Housekeeping and explain the same in brief. [5]
- 6.** (a) Explain different types of keys used in Housekeeping Department. [5]
(b) As a Housekeeping Supervisor how will you distribute and control cleaning agent ? [5]

Total No. of Questions—5]

[Total No. of Printed Pages—2

[4081]-201

B.H.M.C.T. (Second Semester) EXAMINATION, 2011

201 : FOOD PRODUCTION-II

(2008 PATTERN)

Time : Two Hours

Maximum Marks : 40

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

(ii) *All* questions carry equal marks.

1. (a) Define stocks and state any *four* rules of stock making. [5]
(b) Name any *five* national soups with their country of origin. [5]
2. (a) Explain any *three* moist methods of cooking with examples. [5]
(b) Classify fuels giving *two* examples of each. [5]
3. (a) With the help of a chart show the various mother sauces and **2** derivatives of each. [6]
(b) Give the composition of the following masalas :
 - (i) Goda Masala
 - (ii) Chat Masala [4]

P.T.O.

4. (a) Explain textures and give *two* desirable and *two* non-desirable textures. [5]
- (b) What do you mean by special methods of cooking ? Give *two* examples. [5]
5. (a) Differentiate between Accompaniments and Garnishes. [4]
- (b) Name the following : [6]
- (i) 4 flavoured butters
- (ii) 4 Indian gravies
- (iii) 4 Cream soups.

Total No. of Questions –6]

[Total No. of Printed Pages—2

[4081]-202

B.H.M.C.T. (Second Semester) EXAMINATION, 2011

202 : FOOD AND BEVERAGE SERVICE-II

(OLD AND NEW PATTERN)

Time : Two Hours

Maximum Marks : 40

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

(ii) *All* questions carry equal marks.

(iii) Draw diagrams wherever applicable.

1. (a) Classify alcoholic beverages. [2]
- (b) Explain different types of Meals. [4]
- (c) Write the accompaniments for the following (any *four*) :
 - (i) Roast Turkey
 - (ii) Tomato Juice
 - (iii) Minestrone
 - (iv) Pomfret Colbert
 - (v) Roast Pork
 - (vi) Cheese. [4]
2. (a) Explain with the help of a neat flow chart the triplicate checking system. [8]
- (b) Draw a diagram of a K.O.T. and label it. [2]

P.T.O.

3. Name and explain the courses in a French Classical Menu. Give *two* examples for each course. [10]
4. (a) Classify the Non-Alcoholic Beverages and give suitable examples. [3]
(b) Name 3 international and 3 national brands of Beer. [3]
(c) Name and explain the different types of Beer. [4]
5. Differentiate between :
(i) Continental Breakfast and Full English Breakfast. [5]
(ii) Table d'hote and A' la carte. [5]
6. Answer the following (any *five*) : [5×2=10]
(a) Explain the different methods of payments.
(b) Name *two* international brands of mineral water.
(c) Mention the ingredients used for manufacturing Beer.
(d) Explain briefly Brunch and Supper.
(e) Differentiate between Perry and Cider.
(f) Explain the following KOTs :
Suivant and Retour-Enplace.

Total No. of Questions –6]

[Total No. of Printed Pages—2

[4081]-203

B.H.M.C.T. (Second Semester) EXAMINATION, 2011

203 : HOUSEKEEPING OPERATION-II

(OLD & NEW PATTERN)

Time : Two Hours

Maximum Marks : 40

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

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

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

- (1) On change room
- (2) Shower mat
- (3) Babbysitter
- (4) Wash cloth
- (5) Pent house
- (6) Deep cleaning
- (7) Floor pantry
- (8) Log Book
- (9) Re-sheeting
- (10) Debriefing
- (11) Bed-board
- (12) Valet

P.T.O.

2. (A) Write short notes on (any *two*) : [8]
- (1) Dirty Dozen
 - (2) Turn down Service
 - (3) Discard Management
 - (4) Rules of the floor.
- (B) Classify the Bed linen with their sizes (any *two*). [2]
3. Attempt any *two* questions (5 marks each) : [10]
- (1) List out the reports and registers maintained in the Hollo department and state the functions of each (any 5).
 - (2) Give the step by step daily cleaning procedure for an occupied Guest room.
 - (3) Discuss the process of issuing and exchanging of uniform.
4. (1) What precautions should be taken while cleaning staircases ? [4]
- (2) Draw a diagram of the Room Maid's trolley, neatly labelling each part of it. [4]
- (3) What is Linen Coverage ? [2]
5. (1) Explain the procedure for lost and found articles, along with a format of lost and found slip. [6]
- (2) What is the work routine of Floor Supervisor ? [4]
6. (1) List any *four* equipments which are used in Linen room. [4]
- (2) Define "Spring Cleaning". What are the various tasks included in a Restaurant cleaning ? [6]

B.H.M.C.T. (Second Semester) EXAMINATION, 2011

204 : FRONT OFFICE OPERATIONS-II

(NEW 2008 PATTERN)

Time : Two Hours

Maximum Marks : 40

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

(ii) *All* questions carry equal marks.

1. (A) Explain the following terms (any 6) : [6]
- (1) Check in
 - (2) Black list
 - (3) Visa
 - (4) Express check out
 - (5) Late charge
 - (6) FIT
 - (7) Key card
 - (8) Rooming
- (B) What are the special arrangements made at the front desk for a group arrival ? [4]
2. (A) Write short notes on (any two) : [6]
- (i) Criteria for taking advance
 - (ii) Bill to company
 - (iii) Safe deposit procedure
- (B) What is the Arrival Notification Slip ? Explain with a format. [4]

3. (A) What is the procedure for check in a foreigner ? List out all the steps and draw the relevant format. [5]
(B) Define "Passport". Explain any *three* types of passports. [5]
4. (A) What are the various activities performed at the front desk at the time of departure of the guest ? [5]
(B) Draw formats of the following : [5]
(i) Travel agent's voucher
(ii) Registration card.
5. (A) What is the procedure of rooming a guest ? Explain. [5]
(B) What is GHC ? Explain with a neat format. [5]
6. Write notes on (any *two*) : [5×2=10]
(i) Arrival procedure for a VIP.
(ii) Procedure for settling guest bill using foreign currency.
(iii) Procedure and precautions to be taken while settling bills using credit cards.

Total No. of Questions—6]

[Total No. of Printed Pages—3

[4081]-205

M.H.M.C.T. (Second Semester) EXAMINATION, 2011

CATERING SCIENCE

(2008 PATTERN)

Time : Two Hours

Maximum Marks : 40

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

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

1. Define the terms (any five) : [10]

- (1) Food
- (2) Malnutrition
- (3) Dehydration
- (4) Cholesterol
- (5) Empty Calories
- (6) Vitamins

2. (A) Give Scientific Reasons for the following (any five) : [10]

- (1) Pectin is used in the manufacture of jams and jellies.
- (2) We should prefer whole fruit rather than fruit juices.
- (3) Children should be exposed to sunlight.
- (4) Oils emit an unpleasant odour when exposed to air.
- (5) The energy requirement of a typist is less as compared to a good swimmer.
- (6) Table salt is fortified with iodine.

(B) The fat, protein and fibre content of a diet is 100 gms, 200 gms and 50 gms respectively. The diet provides 2900 kcals of energy. Calculate the total amount of carbohydrate in the diet.

P.T.O.

3. (a) Define proteins. List the essential amino acids needed for an adult. [5]
- (b) State various health problems associated with excess consumption of fat in the diet.
- (c) Define 'Balanced diet'. Plan a balanced lunch menu for an adult woman aged 35 years who is a vegetarian. [5]
4. (a) How will you improve the protein quality of a vegetarian diet. Give any *two* examples of this diet mentioning the limiting amino acid.
- (b) Explain the importance of avoiding junk foods.
- (c) Differentiate between (any *two*) : [5]
- (i) Complete proteins and incomplete proteins
- (ii) Animal fat and vegetable fat
- (iii) Kwashiorkor and marasmus.
5. (a) Explain the effect of heat on (carbohydrates. Mention any *three* functions of Carbohydrates.
- (b) Explain 'Basic five food groups' with the main nutrient involved in each group. [5]
- (c) Explain 'Vitamin A' on the basis of : [5]
- (i) Its scientific name
- (ii) Four good food sources
- (iii) One deficiency disease and one important function.

6. (a) Define Minerals. State the importance and limitations of sodium chloride in the diet. [5]
- (b) Explain any five ways to preserve nutrients while cooking food. [5]
- (c) Explain the terms :
- (i) Hydrogenation of oil. [5]
- (ii) Water balance in relation to human health.
7. (a) Give any *two* foods to be recommended and two foods to be avoided for persons suffering from the following : [10]
- (i) Fever and infection
- (ii) Kidney diseases
- (iii) Diabetes Mellitus
- (iv) Peptic ulcer
- (v) Diarrhoea
- (b) Explain 'IRON' on the basis of : [6]
- (i) Four good food sources
- (ii) One important function
- (iii) One deficiency disease with one symptom.

B.H.M.C.T. (Second Semester) EXAMINATION, 2011

206 : BASIC FRENCH FOR HOTEL INDUSTRY

(NEW 2008 PATTERN)

Time : Two Hours

Maximum Marks : 40

N.B. :— *All* questions (1, 2, 3 and 4) are compulsory and carry equal marks.

1. (A) Conjuguez les verbes au présent (any 5) : [5]
(Conjugate the verbs in the present tense)
(i) Vous (être) en vacances.
(ii) Je (ne pas accompagner) le groupe.
(iii) (Dîner) – vous au restaurant ?
(iv) (Faire) cuire pendant 10 minutes.
(v) Je (se reposer) après le travail.
(vi) Je (chercher) une amie.
(vii) Vous (contacter) une agence de voyages.
(viii) Je (finir) vite mon travail.
- (B) Ecrivez la date (any 1) : [1]
(Write the date)
(i) Tuesday, 22nd October
(ii) Thursday, 1st February
(iii) Sunday, 5th April.
- (C) Quelle heure est-il ? (any 2) : [1]
(What time is it ?)
(i) 12 noon
(ii) 10.10 a.m.
(iii) 8.30 p.m.
(iv) 5.20 a.m.

(D) Mettez la bonne mesure (any 2) : [1]

(Put in the correct measure)

(i) d'escargots

(ii) de vin

(iii) de lait

(iv) de pain.

(E) Ecrivez les nombres en lettres (any 4) : [2]

(Write the number names in French)

(i) 100th

(ii) 21

(iii) 19th

(iv) 40

(v) 12

(vi) 73.

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

(Plan a 5 course French menu giving *one* example of each course)

(B) Nommez deux vins de Loire. [2]

(Name 2 wines from the Loire region)

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

(Represent the kitchen brigade with the help of a flow chart).

3. (A) Expliquez les termes en anglais (any 8) : [8]
(Explain the terms in English)
- (i) café au lait
 - (ii) boissons
 - (iii) gros sel
 - (iv) vol-au-vent
 - (v) sauter
 - (vi) quiche
 - (vii) mise en place
 - (viii) au gratin
 - (ix) digestif
 - (x) croûtons
 - (xi) carte du jour
 - (xii) flambé.
- (B) Nommez le chef (any 2) : [2]
(Name the chef)
- (i) Prépare toute sorte de pâtisseries, tartes, soufflés
 - (ii) Prépare les plats de poissons, les fritures
 - (iii) S'occupe des soupes, des potages.
4. (A) Donnez un exemple en français de (any 5) : [5]
(Give one example of each in French)
- (i) champagne
 - (ii) vin rouge
 - (iii) légume
 - (iv) volaille
 - (v) céréale
 - (vi) fromage frais
 - (vii) assaisonnement.

(B) Donnez les équivalents en anglais (any **5**) : [5]

(Give the equivalents in English)

(i) vinaigre

(ii) orge

(iii) miel

(iv) homard

(v) ail

(vi) viande

(vii) pêche

(viii) crème.

Total No. of Questions—5]

[Total No. of Printed Pages—2

[4081]-21

B.H.M.C.T. (Second Semester) EXAMINATION, 2011

201—FOOD PRODUCTION-II

(OLD 2005 PATTERN)

Time : Two Hours

Maximum Marks : 40

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

(ii) *All* questions carry equal marks.

1. (a) Explain different sauces, giving *two* derivatives of each. [6]
(b) Name any *four* international soup with their country of origin. [4]
2. (a) Define texture. Give *two* desirable and non-desirable texture with example. [5]
(b) Classify fuels used in the kitchen. Give *two* advantages and two disadvantages of electricity as a fuel. [5]
3. (a) Write short notes on : [5]
(i) Moist method of cooking
(ii) Dry method of cooking.
(b) What precautions will you take while cooking vegetables ? [3]
(c) What is Bouquet garni ? [2]

P.T.O.

4. (a) Define stock. Give recipe for 1 liter of Brown. [5]
- (b) Explain the terms (any *five*) : [5]
- (i) Glaze
 - (ii) Entree
 - (iii) Souffle
 - (iv) Croûtons
 - (v) Puree
 - (vi) Dust
 - (vii) Sift.
5. (a) Give recipe of the following gravy : [6]
- (i) Brown gravy
 - (ii) Green gravy.
- (b) Differentiate between : [4]
- Shallow fry and Deep frying.

Total No. of Questions—6]

[Total No. of Printed Pages—2

[4081]-24

B.H.M.C.T. (Second Semester) EXAMINATION, 2011

204 : FRONT OFFICE OPERATIONS-II

(2005 PATTERN)

Time : Two Hours

Maximum Marks : 40

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

(ii) *All* questions carry equal marks.

1. (a) Explain 'Express Checkout' with the help of a format. [5]
(b) What are the various ratification slips used by Front Office ? [3]
(c) What do you understand by 'rooming a guest' ? [2]
2. (a) Explain the procedure for group departure. [5]
(b) What is the co-ordination between a Travel Agent and the hotel ? [5]
3. Explain in brief : [10]
(i) Journalist Visa
(ii) DNCO
(iii) P.I.A.

P.T.O.

- (iv) Due-Out
 - (v) F.I.T.
 - (vi) Understay
 - (vii) B.T.C.
 - (viii) Late Charge
 - (ix) Travellers Cheque
 - (x) G.H.C.
4. (a) What is the importance of a 'C' form ? [5]
- (b) How would you handle a credit card payment check-out ? [5]
5. Differentiate between (any *two*) : [10]
- (i) BIC Vs. Cash settlement
 - (ii) Late checkout Vs. Skipper
 - (iii) Register Vs. Registration cards.
6. (a) How will you handle a theft of a mobile phone in an occupied room ? [5]
- (b) What precautions should be taken for a guest arriving with Scanty Baggage. [3]
- (c) State the various types of Passports. [2]

Total No. of Questions—7]

[Total No. of Printed Pages—3

[4081]-25

B.H.M.C.T. (Second Semester) EXAMINATION, 2011

205 : CATERING SCIENCE-II

(2005 PATTERN)

Time : Three Hours

Maximum Marks : 70

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

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

1. Define the following terms (any *five*) : [10]

- (a) Malnutrition
- (b) Empty Calories
- (c) Nutrient
- (d) Essential amino acid
- (e) Edible portion of food
- (f) Oedema.

2. (A) Give reasons for the following (any *five*) : [10]

- (a) Oils should be stored in air-tight containers.
- (b) Dietary fibre should be avoided by a patient suffering from diarrhoea.
- (c) Lime juice is preferable to limca.
- (d) Common salt should be fortified with Iodine.
- (e) Vegetable proteins are not a complete source of protein.
- (f) Cooking soda should not be added during cooking food.

P.T.O.

- (B) A diet provides 1600 kcal. Out of this 270 gm is carbohydrate content. The energy provided by fat is 288 kcal. Calculate the protein content of the diet. [5]
3. (A) Differentiate between animal fat and vegetable fat with one example of each. [5]
- (B) Write a short note on basic five food group. [5]
- (C) Explain the importance of avoiding junk foods. [5]
4. (A) Classify carbohydrates giving suitable example of each. [5]
- (B) Explain the concept of supplementary value of protein giving *two* examples. [5]
- (C) List essential amino acids needed for an infant. [5]
5. (A) List two foods to be avoided and two foods to be recommended her the persons suffering from : [10]
- (i) Diabetes mellitus
- (ii) Diarrhoea
- (iii) Jaundice
- (iv) Fever and infection
- (v) Cardiovascular diseases.
- (B) Explain various ways of preserving nutrients while cooking food. [5]

6. (A) Discuss calcium under the following headings : [5]
- (i) Any *two* functions.
 - (ii) Any *two* good food sources.
 - (iii) Name of the deficiency disease.
- (B) Explain water balance and any four dietary sources of water. [5]
- (C) Explain hydrogenation of oil and give any *two* examples of hydrogenated fat. [5]
7. (A) Explain the ill effects of excess consumption of fat in human beings. [5]
- (B) Plan a balanced day's diet for an adolescent who is a non-vegetarian using basic *five* food groups. [5]
- (C) Discuss vitamin A under the following headings :
- (i) Four good food sources. [2]
 - (ii) One function and one deficiency disease. [2]
 - (iii) Chemical name. [1]

Total No. of Questions—4]

[Total No. of Printed Pages—4+1

[4081]-26

B.H.M.C.T. (Second Semester) EXAMINATION, 2011

206 : BASIC FRENCH FOR HOTEL INDUSTRY

(2005 PATTERN)

Time : Two Hours

Maximum Marks : 40

N.B. :— *All* questions are compulsory.

1. (a) Conjuguez les verbes au présent (any 5) : [5]

Conjugate the verbs in present tense :

(i) Nous.....(manger) de la viande.

(ii) Vous.....(avoir) une voiture.

(iii) Je.....(aimer) la danse moderne.

(iv)(remplir) la fiche, s'il vous plaît'.

(v) Nous.....(commencer) la leçon.

(vi)vous (parler) français ?

(vii) Je.....(être) étudiant.

(viii) Vous.....(voyager) en Italie.

(b) Ecrivez la date (any 1) : [1]

Write the date :

(i) Tuesday, 15th April 2000

(ii) Saturday, 19th September 2012.

P.T.O.

(c) Quelle heure est-il ? (any 2) [1]

What time is it ?

(i) 8.30 p.m.

(ii) 2.10 p.m.

(iii) 4.20 a.m.

(iv) 10 a.m.

(d) Mettez la bonne mesure (any 2) : [1]

Put in the correct measure :

(i)de tomate

(ii)de lait

(iii)de bière.

(e) Ecrivez les nombres en lettres (any 4) : [2]

Write the numbers in words :

(i) 90

(ii) 19th

(iii) 70

(iv) 65th

(v) 7

(vi) 41.

- 2.** (a) Planifiez un menu français de 4 cours en donnant un exemple de chaque cours. [4]

Plan a 4 course French menu giving *one* example of each course.

- (b) Nommez trois vins de Savoie : [3]

Name *three* wines from Savoie region.

- (c) Expliquez les termes en anglais (any **3**) : [3]

Explain the terms in English :

(i) bien soigné

(ii) pétillant

(iii) le couvert

(iv) vin blanc.

- 3.** (a) Expliquez les termes en anglais (any **8**) : [8]

Explain the following terms in English :

(i) roulade

(ii) petit four

(iii) au naturel

(iv) vin jaune

(v) sorbet

(vi) crêpes Suzette

(vii) dessert

(viii) confit

(ix) bagel

(x) blanc.

(b) Nommez le chef (any 2) : [2]

Name the chef :

(i) s'occupe des potages, soupes

(ii) se charge des rôtis

(iii) prépare les glaces.

4. (a) Donnez L'équivalent en français (any 5) : [5]

Give equivalents in French :

(i) green peas

(ii) ghee

(iii) apple

(iv) snail

(v) nutmeg

(vi) lamb

(vii) vinegar

(viii) corn.

(b) Donnez L'équivalent en anglais (any 5) : [5]

Give the equivalent in English :

(i) le garçon

(ii) figue

(iii) poire

(iv) clou de girofle

(v) calmar

(vi) orge

(vii) patate douce

(viii) piment vert.

Total No. of Questions—5]

[Total No. of Printed Pages—3

[4081]-301

B.H.M.C.T. (Third Semester) EXAMINATION, 2011

301 : FOOD PRODUCTION-III

(2008 PATTERN)

Time : Two Hours

Maximum Marks : 40

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

(ii) Solve any *four* questions.

1. (A) Write short notes on (any *two*) : [5]
- (1) Hospital catering
 - (2) Industrial catering
 - (3) Shortening agents
- (B) Explain any *three* physical and chemical changes that takes place during baking. [3]
- (C) List any *two* special equipments and 2 fuels used in Maharashtra cuisine. [2]
2. (A) Explain the functions of the following ingredients used in bakery and confectionery (any *three*) : [6]
- (1) Dairy products
 - (2) Raising agents
 - (3) Flour
 - (4) Sugar

P.T.O.

- (B) Give reasons for the following : [4]
- (1) 'X' fault in cake
 - (2) Bread hard outside and gluey inside
 - (3) Cake baked with peaked Top
 - (4) Dark crust colour in Bread.
3. (A) List and explain the stages in Bread Making : [5]
- (B) Explain the following terms (any *five*) : [5]
- (1) Pachadi
 - (2) Bibinca
 - (3) Dry Baking
 - (4) Gustaba
 - (5) Baking loss
 - (6) Rich dough
 - (7) Low Ratio Cake
4. (A) Plan a festival menu for the following cuisines with suitable choices : [6]
- (1) Punjabi
 - (2) Hyderabadi
- (B) List '4' large and '4' small equipments used in Bakery. [4]

5. (A) Explain the following cake making methods (any *two*) : [5]
- (1) Sugar Batter method
 - (2) Flour batter method
 - (3) All in one process
- (B) List the following : [5]
- (1) 2 Rajasthani Meat preparations
 - (2) 2 Maharashtiran Desserts
 - (3) 2 Bengali main course
 - (4) 2 Goan Desserts
 - (5) 2 Kerala Breakfast items

Total No. of Questions—6]

[Total No. of Printed Pages—4

[4081]-302

B.H.M.C.T. (Third Semester) EXAMINATION, 2011

302 : FOOD AND BEVERAGE SERVICE-III

(2005 & 2008 OLD/NEW PATTERN)

Time : Two Hours

Maximum Marks : 40

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

(ii) *All* questions carry equal marks.

(iii) Neat diagrams must be drawn wherever necessary.

1. (A) Explain the following types of wine : [5]

- (1) Dry wine
- (2) Sweet wine
- (3) Organic wine
- (4) Sparkling wine
- (5) Aromatized wine

(B) Explain the following wine label terms : [5]

- (1) A.O.C.
- (2) Qba
- (3) D.O.C.G.
- (4) V.C.C.
- (5) Kabinett

P.T.O.

2. (A) Explain Estufa process. Also state *two* madeira shipper namers. [5]
- (B) Explain the following wine diseases : [5]
- (1) Gley rot
 - (2) Mildew
 - (3) Hail
 - (4) Phylloxera Vastatrix
 - (5) Oidium Tukori
3. (A) Describe the manufacturing process of white wine. Also state *two* examples. [5]
- (B) Explain the following Aperitifs (any *five*) : [5]
- (1) Vermouth
 - (2) Compari
 - (3) Ouzo
 - (4) Amer Picon
 - (5) Dubonnet
 - (6) Pernod
 - (7) Lillet
4. (A) Explain the following cigar terms (any *five*) : [5]
- (1) Whiff
 - (2) Claro

- (3) Maduro
- (4) Ring Gauge
- (5) Coroma
- (6) Latakia
- (7) Torpedo

(B) State *four* rules to be observed while serving wines with food. [2]

(C) Explain the following parts of cigar : [3]

- (1) Binder
- (2) Wrapper
- (3) Filler

5. (A) Describe the following manufacturing process of sparkling wines : [4]

- (i) Transfer method
- (ii) Charmat method

(B) Explain the following terms any *six* : [6]

- (1) Brut
- (2) Vin mousseau
- (3) Bodega
- (4) Bouquet

(5) Blanc de Balnc

(6) Bloom

(7) Pupitre

(8) Tereboam

(8) Balthazar

- 6.** (A) Plan a 6 course rienc table d'hôte menu. Also suggest appropriate wines for each course. [6]
- (B) List *four* styles of Sherry; [2]
- (C) List *four* styles of Port. [2]

Total No. of Questions—5]

[Total No. of Printed Pages—3

[4081]-303

M.H.M.C.T. (Third Semester) EXAMINATION, 2011

303 : ACCOMMODATION OPERATION-I

(2005 & 2008 PATTERN COMMON PAPER)

Time : Two Hours

Maximum Marks : 40

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

(ii) *All* questions carry equal marks.

(iii) Assume suitable data wherever necessary.

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

(1) Textile

(2) Yarn

(3) Mister

(4) Monogramming

(5) Silver Fish

(6) Oasis

(7) Par stock

(B) Write short notes on (any *two*) : [5]

(1) Safety of guest property

(2) Jobs given on contract

(3) Dry-Cleaning.

P.T.O.

2. (A) Draw and explain the layout of a laundry of a hotel having **200** rooms [6]
- (B) What are the control measures for the following pest : [4]
- (1) Termites
 - (2) Cockroach.
3. (A) Explain five principles of Flower Arrangement. [5]
- (B) Classify fibers with *two* examples each and explain 4 characteristics of wool fibre. [5]

SECTION II

4. (A) Explain the following terms (any *five*) : [5]
- (1) Folio
 - (2) Minus position
 - (3) Hollywood suite
 - (4) GHC
 - (5) Floor limit
 - (6) House Count
- (B) Write short notes on (any *two*) : [5]
- (1) Semi Automated System
 - (2) City Ledger
 - (3) Cash Sheet.

- 5.** (A) Explain the attributes required by a GRE. [5]
- (B) Give the formulae for the following : [5]
- (1) Rev Par
 - (2) Double Occupancy %
 - (3) ARR
 - (4) Local Occupancy %
 - (5) No show %
- 6.** (a) Draw and explain the following : [6]
- (1) Night Report
 - (2) Discrepancy Report
- (b) How will you handle the following situations while working at the Front Desk. [4]
- (i) Death in a room
 - (ii) Guest complaints of short circuit in his room.

Total No. of Questions—5]

[Total No. of Printed Pages—2

[4081]-304

B.H.M.C.T. (Third Semester) EXAMINATION, 2011

304 : COMPUTER FUNDAMENTALS

(NEW 2008 PATTERN)

Time : Two Hours

Maximum Marks : 40

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

(ii) *All* questions carry equal marks.

1. (A) Give menu command for the following in M.S. Word : [5]
 - (1) Cut
 - (2) Save
 - (3) Change case
 - (4) Find
 - (5) Replace
- (B) Give steps to insert a graph in MS-PowerPoint from MS-Excel. [5]

2. (A) Give any *four* features of Windows. [2]
- (B) Draw a block diagram of a computer and explain its working. [5]
- (C) Explain different types of charts in MS-Excel. [3]

3. (A) Explain the following commands in DOS (any *five*) : [5]
 - (1) CLS
 - (2) VOL
 - (3) RD

P.T.O.

- (4) MD
 - (5) CD
 - (6) DATE
 - (7) VER
 - (B) List and explain prerequisites of an Internet. [5]
4. (A) Define software. Explain different types of software with *two* examples each : [5]
- (B) Explain the following functions in MS-Excel : [5]
- (1) SUM
 - (2) MULT
 - (3) AVG
 - (4) LOW
 - (5) MAX
5. (A) What is Networking ? Explain any *four* topologies in short with neat diagram. [5]
- (B) Explain the concept of S.A.P. [2]
- (C) Give full form of D.B.M.S. Explain any *two* advantages of D.B.M.S. [3]

Total No. of Questions—6]

[Total No. of Printed Pages—3

[4081]-305

B.H.M.C.T. (Third Semester) EXAMINATION, 2011

305 : FOOD AND BEVERAGE CONTROL

(OLD AND NEW PATTERN)

Time : Three Hours

Maximum Marks : 70

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

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

(iii) Figures to the right indicate full marks.

1. Define Food and Beverage Control. List and explain the objective of food and beverage control. [10]

2. (a) Explain in detail the various concepts of Profit. [6]

(b) What is standard yield ? How does standard portion size help in controlling food cost ? [4]

(c) Explain the following with the help of formats (any *two*) : [10]

(i) Bin cards

(ii) Purchase order

(iii) Good received register

(iv) Cellar inwards register.

P.T.O.

- 3.** (a) Explain stock-taking procedure of food and beverage items. [10]
- (b) Explain the points to be considered while receiving food and beverage. [10]
- 4.** (a) Explain the following (any *two*) : [5]
- (i) ABC analysis
- (ii) EOQ
- (iii) Weekly food cost.
- (b) Explain cook chill and cook freeze methods of cooking. [5]
- (c) As a food and beverage controller, what are the steps which you will take care in controlling food and beverage cost. [10]
- 5.** (a) Define Budget. What are the objectives of preparing budget ? [10]
- (b) Explain different types of Menus. How does pricing differ from menu to menu ? [10]
- 6.** (a) Briefly explain the following terms (any *ten*) : [10]
- (i) SPS
- (ii) EOQ
- (iii) Stock Turnover

- (iv) En Pension
- (v) Margin of Safety
- (vi) Blind Receiving
- (vii) Average Spending Power
- (viii) Transfer Notes
- (ix) Delivery Notes
- (x) Overhead Cost
- (xi) Labour Cost
- (xii) Credit Note.

(b) With reference to food preparation explain the objectives of the following : [10]

- (i) Standard recipe
- (ii) Volume forecasting.

Total No. of Questions—8]

[Total No. of Printed Pages—6

[4081]-306

B.H.M.C.T. (Third Semester) EXAMINATION, 2011

306 : BASIC ACCOUNTING

(NEW 2008 PATTERN)

Time : Three Hours

Maximum Marks : 70

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

(ii) Use of pocket calculator is allowed.

(iii) Figures to the right indicate full marks.

1. The following Trial Balance was extracted from the books of accounts of M/s Nirmal Traders as on 31st March, 2011 : [20]

Trial Balance

Debit Balances	Rs.	Credit Balances	Rs.
Drawings	35,000	Capital	4,20,000
Purchases	2,87,735	Returns outward	14,840
Returns inward	6,370	Sales	5,25,000
Opening stock	40,110	Discount	2,730
Wages	29,960	Creditors	87,430
Salaries	21,980		
Building	1,75,000		

P.T.O.

Rent and insurance	24,290		
Carriage	8,085		
Office expenses	33,320		
Machinery	1,05,000		
Gas and water	27,825		
Bills receivable	4,200		
Advertisement	11,200		
Debtors	1,36,150		
Cash at bank	7,735		
Printing	12,495		
Travelling expenses	34,545		
Bad debts	5,600		
Investment	43,400		
Total Rs.	10,50,000	Total Rs.	10,50,000

Additional Information :

- (1) Closing stock was valued at Rs. 52,150
- (2) Outstanding wages Rs. 570
- (3) Unexpired insurance Rs. 2,380
- (4) Charge depreciation on building @ 5%, Machinery @ 10%.

Prepare Trading Account, Profit and Loss Account for the year ended 31st March, 2011 and Balance Sheet as on that date.

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

(a) Classification of accounts

(b) Advantages of hotel accounting

(c) Bank reconciliation statement.

3. Journalise the following transactions of Kirloskar & Co. : [10]

2010

April 1 Ashok started business with cash Rs. 50,000.

April 2 Opened a Current Account with HDFC Bank by depositing cash Rs. 25,000.

April 4 Purchased goods from Pandit & Co. of Rs. 5,000 less 2% Trade Discount.

April 7 Purchased postal stamps of Rs. 60.

April 11 Paid for insurance premium of proprietor Rs. 3,000.

April 12 Received Commission Rs. 1,000.

April 15 Paid to Pandit & Co. Rs. 2,000 on account by cheque.

April 22 Paid Rs. 4,900 to Soham towards full settlement of Rs. 5,000.

April 27 Sold goods for cash Rs. 7,250.

April 30 Paid balance due to Pandit & Co. less Rs. 150 as cash discount.

4. (a) Explain the following terms : [5]
- (i) V.P.O.
 - (ii) Concessionaries
 - (iii) Solvent
 - (iv) Liabilities
 - (v) Capital.
- (b) State with reasons whether the following statements are true or false : [5]
- (i) Subsidiary books are known as books of original entry.
 - (ii) Cash discount appears in the books of accounts.

5. Enter the following transactions in Three-Column Cash Book of Mr. Kishor : [10]

2010

January 1 Cash Balance Rs. 725 and bank balance Rs. 4275.

January 2 Sold goods of Rs. 3,000 @ 5% cash discount; amount received by crossed cheque.

January 5 Withdrew from bank Rs. 800 for office use.

January 10 Paid to Pawan Rs. 730 by cheque and earned a discount of Rs. 15.

January 18 Proprietor Mr. Kishor withdrew cash for personal use Rs. 700.

January 21 Received Rs. 6,750 from Sunita and allowed a discount of Rs. 250.

January 25 Mr. Kishor introduced additional capital in cash Rs. 14,000.

January 31 Paid electricity bill Rs. 1,000, wages Rs. 3,500 and telephone bill Rs. 600.

6. (a) Explain with examples Capital expenditure and Revenue expenditure. [5]

(b) Differentiate between Trade discount and Cash discount. [5]

7. During the month of March 2005, the following functions were held at The Yash Raj Hotel. Prepare special function day book. [10]

March 4 Annual dinner of sports club, 105 covers at Rs. 200 per cover, Wine and Tobacco Rs. 2,750 account to Mr. Suraj
Bill No. 55

March 10 Wedding reception for 130 covers at Rs. 225 per cover.
Wine and Tobacco Rs. 1,350 account to Mr. Manoj Bill
No. 60.

March 17 Private birthday party for 50 covers at Rs. 200 per cover.
Wine and Tobacco Rs. 2,100 account to Mr. Ganesh Bill
No. 85.

March 23 Luncheon the Lions Club 75 covers at Rs. 175 per cover.
Wine and Tobacco Rs. 3,700 account to Mr. Vinod Bill
No. 89.

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

- (a) Explain Going Concern Concept of Account.
- (b) What is the purpose of Trial Balance ?
- (c) Explain with examples imprest system of petty cash book.

Total No. of Questions—5]

[Total No. of Printed Pages—2

[4081]-31

B.H.M.C.T. (Third Semester) EXAMINATION, 2011

301 : FOOD PRODUCTION III

(2005 PATTERN)

Time : Two Hours

Maximum Marks : 40

N.B. :— Q. No. 5 is compulsory. Solve any *three* from the rest.

1. (a) Explain the following methods of bread making : [6]
 - (i) Sponge and dough method
 - (ii) No time dough method.
- (b) Briefly explain the Physical and Chemical changes during baking. [4]

2. (a) Explain the role of the following ingredients in cake making : [6]
 - (i) Eggs
 - (ii) Flour
 - (iii) Sugar.
- (b) Write a note on industrial catering. [4]

3. (a) Give reasons and remedies for the following faults : [6]
 - (i) Hard bread rolls
 - (ii) Cake with thick crust
 - (iii) Cracks on top of the cake.

P.T.O.

- (b) What are raising agents ? Give its characteristics and function in bakery. [4]
4. (a) Explain the following terms (any six) : [6]
- (i) Lucchi
 - (ii) Gluten
 - (iii) Gustaba
 - (iv) Moilee
 - (v) Dum Pukth
 - (vi) Khandvi
 - (vii) Sweating
 - (viii) Oven spring.
- (b) What are the factors which affect eating habits ? [4]
5. Give the details regarding any one cuisine from the following : [10]
- (i) Kerala
 - (ii) Kashmiri
 - (iii) Goan.

Total No. of Questions—5]

[Total No. of Printed Pages—2

[4081]-34

B.H.M.C.T. (Third Semester) EXAMINATION, 2011

304 : COMPUTER FUNDAMENTALS

(2005 PATTERN)

Time : Two Hours

Maximum Marks : 40

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

(ii) *All* questions carry equal marks.

1. (a) List and explain **5** input and **5** output devices. [5]
- (b) Explain the following : [3]
 - (i) Desk Top
 - (ii) Windows
 - (iii) Wallpaper.
- (c) List and explain data types in D.B.M.S. [2]
2. (a) Write a short note on Modem. [5]
- (b) List and explain different data types used in M.S. Access. [5]
3. (a) Give steps to Sort Data in M.S. Excel. [3]

P.T.O.

- (b) Give *four* advantages of using PowerPoint as a presentation tool. [4]
- (c) Discuss Auto fill options in M.S. Excel. [3]
4. (a) Explain features of DOS. [3]
- (b) Explain Mail Merge in M.S. Word. [5]
- (c) Explain B-to-B concept in E-commerce. [2]
5. (a) What is difference between Save and Save As ? [3]
- (b) Explain REN command in DOS. [2]
- (c) Draw and explain block diagram of CPU. [3]
- (d) Draw any *four* charts in M.S. Excel. [2]

Total No. of Questions—8]

[Total No. of Printed Pages—7

[4081]-36

B.H.M.C.T. (Third Semester) EXAMINATION, 2011

306 : BASIC ACCOUNTING

(2005 PATTERN)

Time : Three Hours

Maximum Marks : 70

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

(ii) Use of pocket calculator is allowed.

(iii) Figures to the right indicate full marks.

1. The following is the Trial Balance of M/s Pushkar on 31st March, 2002 : [20]

Trial Balance as on 31st March, 2002

Particulars	Debit	Credit
	(Rs.)	(Rs.)
Stock (1-4-2001)	44,000	
Purchases	1,70,000	
Sales		3,20,000
Return Inward	10,000	
Carriage	4,000	

P.T.O.

Motive Power	6,000	
Wages	56,000	
Trade Expenses	4,000	
Debtors	72,000	
Creditors		40,000
Salaries	38,000	
Insurance	2,400	
Postage	3,600	
Commission	5,000	4,000
Plant & Machinery	60,000	
Furniture	16,000	
Advertisement	8,000	
Office Rent (for 10 months)	10,000	
Drawings	20,000	
Bank Loan		32,000
Buildings	24,000	
Capital		1,60,000
Cash in Hand	3,000	
	5,56,000	5,56,000

Adjustments :

- (1) Stock on 31st March, 2002 was valued at cost price Rs. 80,000 and market price Rs. 72,000.
- (2) Depreciate Plant and Machinery and Building at 20% and 10% respectively.
- (3) Outstanding insurance Rs. 600.
- (4) Prepaid salaries Rs. 4,000.

Prepare Trading and Profit and Loss Account for the year ended on 31st March, 2002 and the Balance Sheet as on that date after making the above adjustments.

- 2.** Write short notes on (any *two*) : [10]
- (a) Petty cash book
 - (b) Rules of debit and credit
 - (c) Realisation concept.

- 3.** Journalise the following transactions in the Journal of M/s Shilpa Deshmukh : [10]

2009

Feb. 1 Commenced business with cash Rs. 40,000; Goods Rs. 60,000 and Building Rs. 25,000

- Feb. 4 Bought goods on credit from Karan for Rs. 15,000 less 5% Trade Discount
- Feb. 6 Sold goods for Rs. 12,000 at 10% Trade Discount and 5% Cash Discount terms
- Feb. 8 Cash purchases for Rs. 5,000 at 2% Cash Discount
- Feb. 12 Received Interest Rs. 750
- Feb. 15 Goods worth Rs. 15,000 destroyed by fire and insurance company settled our claim at Rs. 12,000
- Feb. 17 Paid wages to Shital Rs. 6,500
- Feb. 21 Withdrew Rs. 10,000 from office for daughters marriage
- Feb. 26 Distributed goods worth Rs. 2,500 as free samples.

4. (A) Fill in the blanks : [5]
- (i) Goodwill is a.....Account.
 - (ii) A person to whom the payment is to be made is called..... .
 - (iii) Cash book is a part of.....book.
 - (iv)is recorded in chronological order.
 - (v)discount is allowed for prompt payment.

(B) Suggest a technical term for the following : [5]

- (i) Debts which are irrecoverable.
- (ii) All cash transactions are recorded in this book.
- (iii) List of debit and credit balances.
- (iv) Account of real.
- (v) Money value of business reputation earned by the business over number of years.

5. Enter the following transactions in the three columns cash book of Miss Mala for the month of May, 2003 : [10]

2003

- May 1 Opening cash balance Rs. 53,500, bank overdraft Rs. 22,000
- May 2 Introduced further cash Rs. 17,000 in the business
- May 4 Deposited Rs. 25,000 into the bank
- May 7 Received a cheque from Madhavi for Rs. 21,170 in full settlement of Rs. 21,200
- May 10 Issued a cheque of Rs. 2,980 to Meenakshi in full settlement of her account of Rs. 3,000

May 12 Received a cheque of Rs. 3,500 from Malini on account
May 18 Cash purchases Rs. 9,800 at 5% cash discount
May 22 Cash sales Rs. 8,700 at 2% cash discount
May 26 Bank collected dividend Rs. 3,100 and credited into our
account.

6. Answer the following questions : [10]

(a) With the help of example and format explain special functions
book.

(b) Explain Bank Reconciliation Statement with reasons.

7. Record the following transactions in the proper subsidiary book : [10]

2000

Mar. 1 Purchased goods worth Rs. 20,000 from Manali at 10%
T.D. Invoice No. M-25

Mar. 2 Sold goods worth Rs. 17,000 to Raja Invoice No-325

Mar. 4 Bought goods worth Rs. 5,000 from Pushkar at 5% T.D.
Invoice No. P-08

Mar. 5 Returned defective goods to Manali Rs. 250

- Mar. 10 Raja returned defective goods Rs. 500
- Mar. 12 Sold goods worth Rs. 8,000 to Kunal at 10% T.D.
- Mar. 14 Received defective goods worth Rs. 700 from Kunal
- Mar. 15 Returned defective goods to Pushkar worth Rs. 600
- Mar. 20 Bought goods worth Rs. 22,000 from Komal at Invoice
No. K-28
- Mar. 28 Returned defective goods to Komal Rs. 1,235.

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

- (a) Trade discount and Cash discount
- (b) Revenue expenditure and Capital expenditure
- (c) Gross trial balance and Net trial balance.

Total No. of Questions—5]

[Total No. of Printed Pages—2

[4081]-401

B.H.M.C.T. (Fourth Semester) EXAMINATION, 2011

401 : FOOD PRODUCTION—IV

(NEW 2008 PATTERN)

Time : Two Hours

Maximum Marks : 40

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

(ii) Answer any *three* questions from Q. No. 2 to Q. No. 5.

1. Explain the following terms : [10]

(i) Escalope

(ii) Crackling

(iii) Brisket

(iv) Gammon

(v) Green meat

(vi) Single Poussin

(vii) Fish farce

(viii) Silver skin

(ix) Gristle

(x) Tartare steak

(xi) Saignant

(xii) Tournedos.

P.T.O.

2. Write short notes on : [10]
- (i) Selection criteria for poultry
 - (ii) Smoking
 - (iii) Lamination method of pastry-making
 - (iv) Selection criteria for shell fish.
3. (a) Explain any *five* cuts of fish with a neat diagram. [5]
- (b) Give the recipe for making profit roll using **500** grams of flour. [5]
4. (a) Explain convenience foods and disadvantages of the same in relation to food cost, labour cost, finance and space cost. [5]
- (b) Give reasons : [5]
- (i) Cold water used for making short crust.
 - (ii) Icing sugar is preferred over powder sugar.
 - (iii) Use of pepin in marination.
 - (iv) Poaching is the preferred cooking method used for fish.
 - (v) Left over cookie dough is not fit for making cookies.
5. (a) Explain the uses of icing. [3]
- (b) List the points to be considered while storing pork. [2]
- (c) Explain the cookie mixing method and any *two* cookie making methods. [5]

Total No. of Questions—6]

[Total No. of Printed Pages—4

[4081]-402

B.H.M.C.T. (Fourth Semester) EXAMINATION, 2011

402 : FOOD AND BEVERAGE SERVICE-IV

(NEW 2008 PATTERN)

Time : Three Hours

Maximum Marks : 40

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

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

(iii) Assume suitable data wherever required.

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

(i) Grappa

(ii) Dunder

(iii) Strega

(iv) Kilning

(v) Absinthe

(vi) Mirabelle

(vii) Mezcal

(viii) Jigger

P.T.O.

- (ix) Calvados
 - (x) D.O.M.
 - (xi) V.S.O.P.
2. (a) Define Distillation. Explain patent still operation with its neat diagram. [6]
- (b) Explain : [4]
- (i) Single Malt
 - (ii) Vatted Malt Whisky
 - (iii) Bourbon Whisky
 - (iv) Plymouth Gin.
3. (a) Differentiate between the following. Give *one* example of each : [6]
- (i) Cognac and Armagnac
 - (ii) Dark rum and White rum.
- (b) Give reasons : [4]
- (i) Vodka is known as wife deceiver.
 - (ii) Cognac is a brandy but all brandy are not cognac.
 - (iii) In blended Scotch Whisky what does the “Age” on the label indicate ?
 - (iv) What is the difference between liquor and liqueur ?

4. (a) Explain *three* methods of liqueur manufacturing. [3]
- (b) Give the base spirit, flavour and country of origin of the following : [3]
- (i) Cointreau
- (ii) Kahlua
- (iii) Dram buie.
- (c) List *two* international brands of : [4]
- (i) Gin
- (ii) Vodka
- (iii) Irish Whisky
- (iv) Tequila.
5. (a) Explain *six* basic rules of mixing cocktail. [3]
- (b) Define the following drinks under cocktail : [3]
- (i) Juleps
- (ii) Frappes
- (iii) Pousse-café.
- (c) Give recipe of the following cocktail : [4]
- (i) Mojito
- (ii) Dry Martini
- (iii) Margarita
- (iv) Whisky Sour.

6. (a) With the help of a flow chart, explain the manufacturing process of rum. [4]
- (b) Answer the following : [6]
- (i) Two champagne based cocktail.
 - (ii) The term 'Wort' and 'Wash'.
 - (iii) The term 'Heart' and 'Tail'.
 - (iv) What is rectified spirit ?
 - (v) Explain the "Eau de vie". Give *one* example.
 - (vi) Define the term "Humidor". Give an example of "Colombian cigar".

Total No. of Questions—6]

[Total No. of Printed Pages—3

[4081]-403

B.H.M.C.T. (Fourth Semester) EXAMINATION, 2011

403 : ACCOMMODATION OPERATIONS—II

(OLD & NEW PATTERN)

Time : Two Hours

Maximum Marks : 40

N.B. :—Solve any *two* questions each from Section I and Section II.

SECTION I

1. (a) Define the following terms (any *five*) : [5]
- (1) Hue
 - (2) Dado
 - (3) Harmony of Colours
 - (4) Lead time
 - (5) Preopening budget
 - (6) Cost per occupied room.
- (b) Define Renovation. State and explain the various factors involved in renovation. [5]
2. (a) Explain any *two* methods used for purchasing of guest room supplies. [5]
- (b) Explain any *five* principles to be followed to achieve good interior design. [5]

P.T.O.

- 3.** Write short notes on (any *four*) : [10]
- (a) Reorder level for cleaning agents
 - (b) Selection of supplier for housekeeping items
 - (c) Snagging list
 - (d) Importance of interior decoration
 - (e) Types of budgets.

SECTION II

- 4.** (a) Define the following terms (any *five*) : [5]
- (1) Rule of thumb
 - (2) Return reservation
 - (3) No show
 - (4) Upselling
 - (5) Forecasting
 - (6) Yield management.
- (b) Explain the factors responsible for accurate forecasting of rooms. [5]
- 5.** (a) Explain Hubbant's formula for calculating room rates in hotels. [5]
- (b) Explain the night audit process in detail. [5]

- 6.** (a) Explain the effective role of Front office staff in maximising the room occupancy. [5]
- (b) Write short notes on : [5]
- (1) Duties of a Night Auditor
 - (2) Business related marketing techniques.

B.H.M.C.T. (Fourth Semester) EXAMINATION, 2011

404—HOTEL ENGINEERING

(NEW 2008 PATTERN)

Time : Three Hours

Maximum Marks : 70

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

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

(iii) Assume suitable data, if necessary.

SECTION I

1. Answer any two : [20]

(a) Describe window air-conditioner with diagram.

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

(c) Explain duties and responsibilities of Chief Engineer in Hotel.

2. Answer any three : [15]

(a) Define :

(i) Sensible and latent heat

(ii) Specific heat and relative humidity.

(b) Describe global warming with its effects and responsible factors.

(c) Explain the factors affecting comfort of human being.

(d) Explain with examples methods of heat transfer.

SECTION II

3. Answer any *two* : [20]
- (a) Explain cold and hot water distribution system with diagram.
 - (b) Describe energy saving tips for Guest room and kitchen.
 - (c) Calculate electric bill for the month of June having the following electricity load :
 - (i) 60 W bulbs 8 Nos. 6 hrs/day
 - (ii) 750 W dryer 2 Nos. 15 min/day
 - (iii) 3 kW heater 1 No. 2 hrs/day
 - (iv) 40 W tubelight 9 Nos. 8 hrs/day.The cost of electricity is Rs. 5 per unit.
4. Answer any *three* : [15]
- (a) Define fire and give its symbols and classification.
 - (b) Draw any *five* plumbing fixtures.
 - (c) Give importance of earthing and draw any *one* diagram for earthing methods.
 - (d) Describe security system for hotel for guest and valuables.

Total No. of Questions—3]

[Total No. of Printed Pages—2

[4081]-405

B.H.M.C.T. (Fourth Semester) EXAMINATION, 2011

405 : PRINCIPLES OF MANAGEMENT

(OLD and NEW PATTERN)

Time : Three Hours

Maximum Marks : 70

N.B. :— *All* questions are compulsory.

1. Define the following (any *five*) : [10]

- (a) Planning
- (b) Controlling
- (c) Co-ordination
- (d) Communication
- (e) Motivation
- (f) Leadership
- (g) Staffing
- (h) Decision-making.

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

- (a) Define Management. Explain different levels of management.
- (b) Explain fourteen principles of management.
- (c) List and explain any *five* types of plans.

P.T.O.

- (d) Explain characteristics of a good leader.
- (e) Explain Maslow's theory of need hierarchy.
- (f) What are different barriers to communication ? Explain briefly.

3. Write notes on (any *five*) : [30]

- (a) Types of communication.
- (b) Process of controlling.
- (c) Managerial grid-leadership theory.
- (d) Delegation and departmentalizing.
- (e) Line and staff organisations.
- (f) Contribution of F.W. Taylor to scientific management.
- (g) Morale : its role and importance.
- (h) Types of decisions.
- (i) Need for co-ordination.

[4081]-406**B.H.M.C.T. (Fourth Semester) EXAMINATION, 2011****(406) : HOTEL ACCOUNTANCY****(NEW 2008 PATTERN)****Time : Three Hours****Maximum Marks : 70**

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

(ii) Figures to the right indicate full marks.

(iii) Use of pocket calculator is allowed.

1. The Authorised Capital of Hotel Honey Ltd. consists of 1,00,000 equity shares of Rs. 10 each. The following is the Trial Balance of the Company : [20]

Trial Balance as on 31st March, 2011

Debit Balances	Rs.	Credit Balances	Rs.
Preliminary Expenses	50,000	Share Capital :	
Premises	8,75,000	55,000 Equity shares	
Purchases :		of Rs. 10 each	5,50,000
Food	5,13,000	5% Debentures	4,00,000
Liquor	3,06,000	Debenture Redemption	
Goodwill	89,000	fund	80,000

P.T.O.

Opening Stock :		Profit & Loss App. A/c	1,00,000
Food	1,20,000	Creditors	46,000
Liquor	95,000	Unsecured loan	26,200
Kitchen Equipments	2,30,000	Sales :	
General Expenses	16,000	Rooms	13,00,000
Telephone	44,000	Restaurant	3,90,000
Water charges	38,000	Bar	2,55,000
Postage	21,500	Banquets	1,30,000
Director's fees	47,000	Rent received	9,500
Cash in hand	61,000		
Cash at Bank	1,09,000		
Banqueting Debtors	73,200		
Debenture Interest	10,000		
Furniture & Fixtures	1,75,000		
Salaries	1,46,000		
Prepaid insurance	8,000		
Gas & Coal	10,000		
Glass, China	1,50,000		
Office Furniture	1,00,000		
Total	32,86,700		32,86,700

Additional Information :

(1) Closing stock was valued as follows :

Food Rs. 90,000

Liquor Rs. 60,000

(2) Charge depreciation on Premises @ 2%, Kitchen equipments @ 10%, Furniture and Fixture @ 10%, Office Furniture @ 5%.

(3) Glass, China was revalued at Rs. 1,45,000.

(4) Transfer Rs. 20,000 to General Reserve.

(5) Write off 50% of the preliminary expenses.

(6) Directors proposed 15% dividend to Equity shareholders.

Prepare Trading A/c, Profit and Loss A/c, Profit and Loss Appropriation A/c for the year ended 31st March, 2005 and a Balance Sheet as on that date.

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

(1) Limitations of Budget

(2) Interim Dividend

(3) Types of discount.

3. From the following information, prepare Visitors' Tabular Ledger : [10]

Room charges for single room Rs. 3,200 and for double room Rs. 4,000 per day. Service charge at 10% applicable on room rates.

Check out time is 12 Noon.

14th March, 2011—Balance Brought Forward.

Miss Nisha—Single Room No. 301, Debit Balance Rs. 1,950.

Mr. and Mrs. Pawar—Double Room No. 307, Credit Balance Rs. 1,600.

Mr. More—Single Room No. 305, Credit Balance Rs. 1,200.

Mr. Sankalp checked in at 7.15 a.m. in Single Room No. 304, paid advance of Rs. 2,000, had a Breakfast Rs. 175, Lunch Rs. 200, Beer Rs. 500, A.N.T. Rs. 25, Dinner Rs. 400, Snacks Rs. 35, Laundry Rs. 70.

Mr. Girish Kate checked in at 10.00 a.m. in a Single Room No. 302, paid advance Rs. 2,000, had Lunch Rs. 200, A.N.T. Rs. 25, V.P.O. Rs. 135, Dinner Rs. 400, Telephone Rs. 40.

Mr. and Mrs. Chetan checked in at 1.00 p.m. in Room No. 307. Their taxi bill Rs. 250 paid by Front Office; had Coffee Rs. 70, Wine Rs. 500, Lunch Rs. 400, Dinner Rs. 800, Laundry Rs. 120 and paid Rs. 3,500 as an advance.

Miss Nisha Room No. 301, had E.M.T. Rs. 20, Breakfast Rs. 150, Laundry Rs. 50, Lunch Rs. 200, dinner Rs. 300 and checked out at 8.30 p.m. after settling her dues.

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

(i) VAT

(ii) Working Capital.

(b) What is Joint Stock Company ? Give the advantages of JSC. [5]

5. (a) The following data relates to a Gift Shop in Hotel Tadka : [5]

Particulars	Rs.
Employees Benefits	12,250
Cost of Merchandise sold	62,750
Operating Supplies	7,500
Salaries and Wages	7,600
Sales Revenue	97,000
Uniforms	2,090
Allowance	420
Others	700

(b) Draw a specimen of (any two) : [5]

(i) Allowance journal

(ii) Profit and Loss Appropriation A/c

(iii) Schedule of Laundry.

6. (a) State the advantages and disadvantages of Visitors Tabular Ledger. [5]

(b) What do you mean by Debentures ? State the different kinds of Debentures a company can issue ? [5]

7. From the following information, prepare Income Statement under Uniform System of Accounting : [10]

Revenue	Rs.	Cost of Sales	Rs.
Rooms	9,52,000	Food	1,51,000
Food	5,60,530	Beverages	74,200
Beverages	2,30,600		

Departmental Pay Roll		Departmental Expenses	
Rooms	1,05,000	Rooms	60,400
Food	1,72,000	Food	22,100
Beverages	43,500	Beverages	7,600

Other Expenses :

Administrative Expenses Rs. 1,52,600

Rates, Taxes and Insurance Rs. 31,200

Marketing and Sales Promotion Rs. 41,400

Depreciation Rs. 69,600

Repairs and Maintenance Rs. 54,450

Income tax Rs. 21,500

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

(a) Allowance and VPO

(b) Equity shares and preference shares

(c) Operating and non-operating expenses.

Total No. of Questions—5]

[Total No. of Printed Pages—2

[4081]-41

B.H.M.C.T. (Fourth Semester) EXAMINATION, 2011

401 : FOOD PRODUCTION-IV

(OLD 2005 PATTERN)

Time : Two Hours

Maximum Marks : 40

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

(ii) *All* questions carry equal marks.

1. Draw a neat labelled diagram of Lamb with its cuts, its approximate weights and cooling methods. [10]
2. (a) Classify Icing and give their uses. [5]
(b) Draw and explain any *five* cuts of fish. [5]
3. (a) Explain any *five* cookie mixing methods. [5]
(b) Give the selection criteria for Veal and Pork. [5]
4. (a) Give the precautions to be taken when making flaky and short crust pastries. [5]
(b) Define convenience food and give its advantages and disadvantages. [5]

P.T.O.

- 5.** (a) Give the cuts of poultry and a dish made with it. [5]
- (b) Explain the terms (any *five*) : [5]
- (i) Offals
 - (ii) Blind Baking
 - (iii) Lamination
 - (iv) Marshmallow
 - (v) Barquettes
 - (vi) Rigor Mortis.

Total No. of Questions—6]

[Total No. of Printed Pages—3

[4081]-42

B.H.M.C.T. (Fourth Semester) EXAMINATION, 2011

402 : FOOD AND BEVERAGE SERVICE-IV

(2005 PATTERN)

Time : Two Hours

Maximum Marks : 40

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

(ii) *All* questions carry equal marks.

(iii) Draw neat sketches wherever necessary.

1. (A) With the help of neat diagram explain the working of pot still method of distillation. [5]
- (B) Explain in detail the two methods of making liqueurs. [4]
- (C) State *two* coffee based liqueurs. [1]

2. (A) State a point of difference between : [8]
 - (i) Scotch whisky and Irish whisky
 - (ii) Dark rum and White rum.
- (B) State *two* brands of cognac. [2]

3. (A) Explain *four* methods of mixing cocktails. [4]

P.T.O.

(B) Explain the following alcoholic beverage (any *four*) : [4]

(i) Aquavit

(ii) Arrack

(iii) Absinthe

(iv) Feni

(v) Grappa

(vi) Ouzo.

(C) State *two* brands of Tequila. [2]

4. (A) Draw and state the uses of the following bar equipments : [5]

(i) Muddler

(ii) Bar spoon

(iii) Boston shaker

(iv) Jigger

(v) Mixing glass.

(B) Define the following terms (any *five*) : [5]

(i) Distilled Beverage

(ii) Mescal

(iii) Feints

(iv) DOM

(v) VSOP

(vi) Congeners.

5. (A) Write the recipe with correct glass and garnish for the following cocktails (any *two*) : [5]
- (i) Bloody Mary
 - (ii) Dry Martini
 - (iii) Margarita.
- (B) Describe the manufacturing process of Gin. [5]
6. (A) Explain the following mixed drinks : [5]
- (i) Fizz
 - (ii) Sling
 - (iii) Collins
 - (iv) Toolers
 - (v) Daisy.
- (B) Answer the following : [5]
- (i) Name *two* Indian Brandy.
 - (ii) Name *two* Herb Flavoured liqueurs.
 - (iii) Name *two* Indian whiskey
 - (iv) Name *two* beer based cocktails.
 - (v) Name *two* mocktails.

Total No. of Questions—4]

[Total No. of Printed Pages—2

[4081]-44

B.H.M.C.T. (Fourth Semester) EXAMINATION, 2011

404 : HOTEL ENGINEERING

(2005 PATTERN)

Time : Three Hours

Maximum Marks : 70

- N.B. :—**
- (i) Answers to the two Sections should be written in separate answer-book.
 - (ii) Use of logarithmic tables slide rule, Mollier charts, electronic pocket calculator and steam tables is allowed.
 - (iii) Assume suitable data, if necessary.

SECTION I

1. Answer any *two* : [20]
- (a) Give types of maintenance and give its advantages and disadvantages.
 - (b) Explain vapour compression Refrigeration system with diagram.
 - (c) Explain the principle and working of walk in freezer.
2. Answer any *three* : [15]
- (a) What are the sources of noise pollution and its controlling methods ?
 - (b) Give list of any *five* refrigerant with their chemical formula.
 - (c) Explain solid waste management in hotel industry.
 - (d) Draw maintenance chart for swimming pool.

P.T.O.

SECTION II

3. Answer any *two* : [20]
- (a) Differentiate between hard and soft water and explain Ion exchange process for softening.
 - (b) Explain methods of lighting methods with diagram.
 - (c) Describe working and technical specification of dry chemical fire extinguisher with diagram.
4. Answer any *three* : [15]
- (a) Give advantages and disadvantages of Solid and Liquid fuels.
 - (b) Describe simple methods of energy conservation in housekeeping department.
 - (c) Draw any *one* water closet and sanitary trap.
 - (d) Calculate electricity required for seminar, rate of electricity is Rs. 7/unit :
- (i) 120 W PA system 03 hrs/day
 - (ii) 1 kW Spot light 01 hr/day
 - (iii) 120 W LCD 03 hrs/day.

Total No. of Questions—8]

[Total No. of Printed Pages—8

[4081]-46

B.H.M.C.T. (Fourth Semester) EXAMINATION, 2011

406 : HOTEL ACCOUNTING

(2005 PATTERN)

Time : Three Hours

Maximum Marks : 70

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

(ii) Use of pocket calculator is allowed.

(iii) Figures to the right indicate full marks.

1. The Super Company Ltd. has an authorised capital of Rs. 15,00,000 divided into Equity Shares of Rs. 100 each. They have issued 10000 Equity Shares of Rs. 100 each. The following is a Trial Balance of a Company as on 31st March, 2011 :

Trial Balance

Debit Balances	Rs.	Credit Balances	Rs.
Building	9,00,000	Share Capital	
Bank	25,500	(8000 Equity Shares of	
Opening Stock	67,400	Rs. 100 each)	8,00,000
Advertisement	7,500	Sundry Creditors	50,900

P.T.O.

Machinery	2,00,000	Reserve Fund	30,000
Repairs	3,000	Fixed Deposits	70,000
4% Investments	1,25,000	Returns Outward	2,100
Carriage	7,300	Unclaimed Dividend	7,000
Discount allowed on issue of Debentures	1,400	12% Debentures	1,50,000
Loose Tools	17,000	Profit & Loss Appropriation	1,40,000
Purchases	2,70,000	Share Premium	40,000
Motor Vehicle	25,000	Sales	5,35,000
Legal Charges	1,750		
Wages	22,300		
Returns Inward	10,000		
Salaries	19,500		
Debtors	24,500		
Furniture	20,100		
Cash in hand	7,750		
Goodwill	70,000		
Total	18,25,000	Total	18,25,000

Adjustments :

- (1) Closing stock was valued at cost of Rs. 75,000 but its market price was Rs. 1,05,000.
- (2) Depreciate Building @ 2%; Furniture @ 5%; Machinery @ 10%; Loose Tools were revalued at Rs. 15,000 and Motor Vehicle @ 20%.
- (3) Transfer Rs. 20,000 to Reserve Fund.
- (4) Make a provision of Rs. 25,000 for taxation.
- (5) Directors have declared a dividend of Rs. 20 per Equity Share.

Prepare Trading Account, Profit and Loss Account, Profit and Loss Appropriation Account for the year ended 31st March, 2011 and a Balance Sheet as on that date : [20]

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

- (a) Limitations of budgetary control
- (b) Need for working capital
- (c) Cost of sales.

3. Before the business has commenced in the Royal King Hotel on 23rd March, 2009 the following balances are brought forward on the Visitor's Tabular Ledger from the previous day : [10]

Room No.	Name of Guest	Plan	Rate	Balance B/F Rs.
208	Dr. Kumar	E.P.	Rs. 3,000	4,200 Dr.
302	Mr. & Mrs. Sarada	E.P.	Rs. 4,500	1,700 Cr.
305	Miss Nanda	E.P.	Rs. 3,000	5,000 Dr.

Post the following transactions to the ledger.

7.30 A.M. E.M.T @ 20 per cup to all rooms.

8.30 A.M. All rooms have breakfast @ Rs. 110 except Room No. 305. There was one guest for breakfast with Dr. Kumar.

10.30 A.M. Dr. Kumar of Room No. 208 deposited Rs. 10,000 in his account.

11.00 A.M. Laundry charges Rs. 175 to Room No. 305.

12.30 P.M. Restaurant book shows lunch served as follows :
Room No. 208 @ Rs. 200 per cover with two guests
Room No. 302 @ Rs. 250 per cover.

Room No. 305 @ Rs. 175 per cover with one guest.

2.30 P.M. Mr. and Mrs. Panase arrived and occupied Room No. 309 on E.P. @ Rs. 4,500. Deposited Rs. 15,000 in cash. Soft drinks of Rs. 100.

- 4.30 P.M. A.N.T. and A.N.C. was served as follows :
- Room No. 208 tea @ Rs. 25 per cup with two guest.
- Room No. 302 tea @ Rs. 25 and coffee @ Rs. 35 two cups.
- Room No. 305 coffee @ Rs. 35 two cups
- Room No. 309 coffee @ Rs. 35 per cup.
- 5.30 P.M. Miss Nanda, Room No. 305 checked out. The amount due by her is to be charged to Raja Tours and Travels.
- 7.30 P.M. Mr. Gurunath Tambay arrived and occupied. Room No. 305 on E.P. @ Rs. 3,000. Mr. Gurunath had food sundries of Rs. 75 and a cup of coffee for Rs. 35. Wine bottle of Rs. 1,000 was served to him.
- 8.30 P.M. Restaurant book show Dinner served as follows :
- Room No. 208 @ Rs. 300 for one person.
- Room No. 302 @ Rs. 350 for one person.
- Room No. 309 @ Rs. 250 with one guest.
- Room No. 305 @ Rs. 200 for one person.
- Calculate service charge @ 10% on Apartment, Food and Beverage and Sales Tax @ 7% on wine. Check out time is 12.00 Noon.

Prepare Visitors Tabular ledger for 23rd March, 09.

4. (a) Draw the specimen of : [5]
- (i) Gift shop as per schedule No. 4 of U.S.H.A.
- (ii) Allowance Voucher.
- (b) State with reasons whether the following statements are True or False : [5]
- (i) Debentureholders are not allowed to participate in the working of a company.
- (ii) The working capital is must for a successful working of a restaurant business.

5. (a) The following information is extracted from the records of Nalanda Restaurant. Prepare Income Statement of Rooms as per Schedule No. 1 : [5]

Particulars	Rs.
Room Sales	3,95,000
Payroll Expenses	55,000
Cable and Television	22,000
Guest Transportation	17,000
Telecommunication	9,750
Staff Uniforms	5,250
Shop Rentals	55,000

Training	20,000
Operating Supplies	4,000
Room Allowances	75,000
Laundry and Dry Cleaning	21,000
Bad debts and Recovery	5,190

- (b) Explain the following terms : [5]
- (i) Budget
- (ii) Discount
- (iii) Allowance
- (iv) Share
- (v) Miscellaneous Expenditure.
6. (a) Explain the history and state the advantages of V.A.T. [5]
- (b) Explain the processing of Guests's Weekly bill. [5]
7. From the following information prepare a consolidated income statement of "Hotel Rajdhani" for the year ended 31st March, 2009 in accordance uniform system of Accounting. [10]
- (a) Revenue—Rooms Rs. 25,50,000; F & B Rs. 22,30,000; Telephone Rs. 2,20,000.
- (b) Cost of Sales—F & B Rs. 8,92,000; Telephone Rs. 66,000.

- (c) Payroll Related Expenses—Rooms Rs. 5,61,000; F & B Rs. 3,79,000; Telephone Rs. 26,400; Administration Rs. 1,80,000; Marketing Rs. 50,000.
- (d) Other Expenses—Rooms Rs. 1,91,250; F & B Rs. 1,22,650; Telephone Rs. 10,700; Administration Rs. 80,000; Marketing Rs. 45,000.
- (e) Fixed Charges—Rent Rs. 1,55,000; Insurance Rs. 75,000; Depreciation Rs. 1,60,000.

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

- (a) What are the different types of working capital ?
- (b) Under what circumstances a front office manager has to consider the request of allowance made by a guest ?
- (c) State the superiority of holding preference shares over the equity shares from investor's point of view.

B.H.M.C.T. (Sixth Semester) EXAMINATION, 2011

(601) ADVANCED FOOD PRODUCTION

(NEW 2008 PATTERN)

Time : Two Hours

Maximum Marks : 40

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

(ii) Attempt any *four* questions.

(iii) Draw neat diagrams wherever necessary.

1. (a) Enlist any *five* functions performed by kitchen stewarding department of a 5 star hotel. [5]
(b) Explain the garbage accumulation process at different points of a 5 star hotel. [5]
2. (a) Discuss evolution and history of Nouvelle cuisine. [5]
(b) List any *five* duties performed by larder chef in a commercial establishment. [5]
3. (a) Enlist and give components of any *five* classical salads. [5]
(b) Write recipe for Goose liver paté which yield 1 kg after baking. [5]
4. (a) Explain any *four* regional styles of Chinese cuisine. [4]
(b) Name *two* appetizer, 2 main course and 2 desserts from the following countries : [6]
(i) Italy
(ii) Scandinavian.

P.T.O.

5. (a) Plan a *five* course Spanish menu for carnival and briefly explain each dish. [5]
- (b) Explain the following culinary terms (any *five*) : [5]
- (i) Sashimi
 - (ii) Mortadella
 - (iii) Cacciatore
 - (iv) Bran
 - (v) Guacamole
 - (vi) Sauerkraut
 - (vii) Bavarian cream.

Total No. of Questions—6]

[Total No. of Printed Pages—3

[4081]-602

B.H.M.C.T. (Sixth Semester) EXAMINATION, 2011

602 : ADVANCE FOOD AND BEVERAGE SERVICE

(NEW 2008 PATTERN)

Time : Two Hours

Maximum Marks : 40

- N.B. :—** (i) Attempt any *four* questions.
(ii) *All* questions carry equal marks.
(iii) Draw sketches wherever required.

1. (A) Prepare a list of the equipments required for an efficient room service operation. [4]
(B) Define in-room dining. Draw any *two* forms and formats with example used in room service. [6]
2. (A) Write short notes on (any *two*) : [4]
(i) Outdoor catering
(ii) Railway catering
(iii) Sea catering.

- (B) Explain the following type of buffets (any *three*) : [6]
- (i) Breakfast Buffet
 - (ii) Scandinavian Buffet
 - (iii) Display Buffet
 - (iv) Finger Buffet.
3. (A) Differentiate between Conference and Seminar. [4]
- (B) Draw banquet organisation chart of a 5-Star Hotel. [4]
- (C) Explain the following : [2]
- (i) Serpentine set-up
 - (ii) Box set-up.
4. (A) List *five* types of Bar and explain any *one* in detail. [6]
- (B) Explain the following (any *four*) : [4]
- (i) Bar caddy
 - (ii) Muddler
 - (iii) Tent cards
 - (iv) Speed reck
 - (v) Corkage.

5. (A) What care should be taken for the maintenance of equipment used in Gueridon trolley ? [4]
- (B) Explain Suzette pan. [2]
- (C) Explain the role of Banquet Manager. [4]
6. (A) By assuming suitable data draw and fill function prospectus for 200 Pax with checklist of the items and equipments required for that function. [6]
- (B) List and explain different parts of bar. [4]

Total No. of Questions—6]

[Total No. of Printed Pages—2

[4081]-603

B.H.M.C.T. (VI Semester) EXAMINATION, 2011

603 : PERSONALITY DEVELOPMENT AND

BUSINESS COMMUNICATION

(OLD AND NEW PATTERN)

Time : Two Hours

Maximum Marks : 40

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

(ii) *All* questions carry equal marks.

(iii) Assume suitable data wherever required.

1. (a) What is SWOT ? [2]

(b) How does SWOT analysis help in building a positive personality ? [8]

2. Differentiate between : [10]

(i) Ego and Pride

(ii) Inspiration and Motivation

(iii) Positive attitude and Negative attitude

(iv) Selfishness and Self-interest.

P.T.O.

3. What is Body Language ? How does positive body language help during interviews ? [10]
4. What are the causes of stress ? What are the various methods of overcoming stress ? [10]
5. What are the various types of presentations ? What are the points to be considered before deciding the type of presentation ? [10]
6. Write a report about any *one* event held in your institute. (Please do not mention the college/institute name). [10]

Total No. of Questions—10]

[Total No. of Printed Pages—2

[4081]-604

B.H.M.C.T. (Sixth Semester) EXAMINATION, 2011

604 : HOSPITALITY MARKETING—I

(OLD AND NEW PATTERN)

Time : Three Hours

Maximum Marks : 70

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

(ii) Attempt any *five* questions from Q. No. 2 to Q. No. 10.

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

(a) Any **5** P's of Marketing Mix

(b) Consumer Behaviour Model

(c) Product life cycle

(d) General pricing methods in hospitality industry

(e) Channel levels of distribution

(f) 5 M's of Advertising

(g) Franchising and Alliances.

2. Define Marketing Management. Explain briefly the philosophies of Marketing Management. [10]

3. List and explain factors affecting consumer behaviour. [10]

P.T.O.

4. Explain the procedure of new product development. [10]
5. List and explain briefly factors affecting pricing—both internal and external pricing. [10]
6. List and explain any *five* intermediaries for Hospitality Industry. [10]
7. Explain the principles of personal selling. [10]
8. Explain geographic segmentation and behavioural segmentation. [10]
9. Explain various sales promotion tools using in hotels. [10]
10. Define product. Explain briefly levels of product. [10]

Total No. of Questions—8]

[Total No. of Printed Pages—2

[4081]-605

B.H.M.C.T. (Sixth Semester) EXAMINATION, 2011

605 : HUMAN RESOURCE MANAGEMENT

(OLD AND NEW PATTERN)

Time : Three Hours

Maximum Marks : 70

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

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

1. Write short notes on (any *four*) : [20]
 - (a) Need for HRM in the service industry
 - (b) Achievement test
 - (c) Transfers
 - (d) Orientation process
 - (e) Causes of indiscipline
 - (f) Difference between training and development.

2. Define performance appraisals. What are the various methods of performance appraisals ? Explain any *four* methods. [10]

3. Describe the Job analysis process in brief. [10]

4. Discuss the various types of interviews for the selection of a candidate. [10]

P.T.O.

5. Explain the job description for a sous chef along with a format. [10]
6. Explain the regular provisions for wages in brief. [10]
7. Explain the grievance handling system in detail. [10]
8. Define collective bargaining. Discuss the process of collective bargaining. [10]

Total No. of Questions—8]

[Total No. of Printed Pages—2

[4081]-606

B.H.M.C.T. (Sixth Semester) EXAMINATION, 2011

606 : TRAVEL AND TOURISM

(NEW 2008 PATTERN)

Time : Three Hours

Maximum Marks : 70

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

1. Define the following : [10]
 - (1) Excursionist
 - (2) Sustainable tourism
 - (3) M.I.C.F.
 - (4) Agro tourism
 - (5) Eco tourism
 - (6) Sports tourism
 - (7) Status cum prestige motivators
 - (8) Inclusive tour
 - (9) Outbound tour operator
 - (10) Business tour.

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

3. Answer the following : [2½×4=10]
 - (1) Secondary Constituents of the Tourism Industry
 - (2) Role of Accomodation in Tourism
 - (3) Guides and Escorts
 - (4) Impact of Tourism on National Integration.

P.T.O.

4. As a Tour operator what points one needs to keep in mind while planning an Itinerary. [10]
5. Explain who is a retail and a wholesale travel agent and functions of a Travel Agent. [10]
6. List and explain the various legal formalities one needs to carry out to visit a foreign country. [10]
7. (a) As an NGO what steps would you keep in mind to have a positive impact of tourism. [5]
(b) Explain environmental impact of tourism in detail. [5]
8. Write short notes : [10]
 - (1) Grand Circular Tour
 - (2) Career Opportunities in Tourism
 - (3) Economic Impact of Tourism
 - (4) 4 A's of Tourism.

Total No. of Questions—6]

[Total No. of Printed Pages—3

[4081]-61

B.H.M.C.T. (Sixth Semester) EXAMINATION, 2011

601 : ADVANCED FOOD PRODUCTION

(2005 PATTERN)

Time : Two Hours

Maximum Marks : 40

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

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

(iii) *All* questions carry equal marks.

1. Explain in brief the following International Cuisines (any *two*) (consider geographical influence, important ingredients, special equipments and speciality dishes) : [10]

(a) South American

(b) Mexican

(c) North American.

2. (a) Write down any *four* salient features of Nouvelle Cuisine. [2]

(b) Mention any *six* guidelines to be followed in plated service. [3]

(c) List down any *five* breads and spreads each used in preparing sandwiches. [5]

P.T.O.

3. (a) What are the principles to be followed in making of a Salad ? [3]
- (b) Classify salads in a neat format. [2]
- (c) List down any *ten* equipments used in the Larder Department. [5]
4. (a) Explain any *two* methods of Garbage Disposal. [4]
- (b) Draw the hierarchy of the Kitchen Stewarding Department and list down any *four* equipments found in this department. [4]
- (c) Write down any *four* important functions of the Larder Department. [2]
5. Explain the following terms (any *ten*) : [10]
- (a) Patè
- (b) Galantine
- (c) Macerate
- (d) Duxelle
- (e) Raspings
- (f) Ballotine
- (g) Terrine
- (h) Chiffonade
- (i) Truffle
- (j) Aigulletes

- (k) Foie Gras
 - (l) Medallion
 - (m) Barquette.
- 6.** (a) Prepare a five course English Lunch Menu with a brief description of the selected courses. [5]
- (b) Write short notes on (any *two*) : [5]
- (i) Storage of Sandwiches
 - (ii) Haute Cuisine
 - (iii) Salad Dressings.

Total No. of Questions—6]

[Total No. of Printed Pages—2

[4081]-62

B.H.M.C.T. (Sixth Semester) EXAMINATION, 2011

602 : ADVANCE FOOD AND BEVERAGE SERVICE

(2005 PATTERN)

Time : Two Hours

Maximum Marks : 40

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

(ii) Figures to the right indicate full marks.

(iii) Draw neat diagram wherever applicable.

1. (a) List *four* specialized equipments used in gueridon service and explain any *one*. [4]
- (b) State *four* duties of Banquet Sales Co-ordinator. [4]
- (c) State the importance of time management in Room Service. [2]

2. (a) List *four* trolleys used in gueridon service. [2]
- (b) List *four* formats used in room service and explain any *one* with a neat format. [5]
- (c) State *three* types of buffets and explain any *one*. [3]

3. (a) Draw a breakfast card hanger and state its importance in room service. [4]

P.T.O.

- (b) Describe the service procedure of the following gueridon dishes (any *two*) : [6]
- (i) Boeuf strogonoff
 - (ii) Pineapple flambé
 - (iii) Steak Tartare
 - (iv) Cocktail de crevettes.
4. (a) Plan a French cocktail dinner menu for 150 pax. Also prepare the banquet function prospectus for the same. [6]
- (b) Draw *four* Bar equipments and also state their uses in the bar. [4]
5. (a) Suggest and draw any *three* table seating plans for a conference of 150 pax. [5]
- (b) List *four* types of bar and explain any *one*. [3]
- (c) List *four* buffet equipments. [2]
6. (a) State **10** points to be considered while planning an outdoor catering. [5]
- (b) Draw a neat labeled profile of an American bar. Also explain the importance of back bar. [5]

Total No. of Questions—10]

[Total No. of Printed Pages—2

[4081]-66

B.H.M.C.T. (Sixth Semester) EXAMINATION, 2011

606 : TRAVEL AND TOURISM

(2005 PATTERN)

Time : Three Hours

Maximum Marks : 70

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

(ii) *All* questions carry equal marks.

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

(i) Domestic Tourism

(ii) Traveller

(iii) Destination

(iv) VFR

(v) MICE

(vi) Agro Tourism

(vii) Inbound Tourism

(viii) Health Tourism

(ix) Visitor

(x) Eco-tourism

(xi) VISA

(xii) Escort.

P.T.O.

2. (a) Give the 4 A's of Tourism. [5]
(b) Explain the various modes of water transport. [5]
3. (a) Give the various career opportunities for tourism professionals. [5]
(b) Define Package Tour and give its type. [5]
4. Define Travel Agency. Give its types and functions. [10]
5. Plan an itinerary for 20 people visiting Goa for 5 days. Also cost the tour. [10]
6. Explain passports, types of passports and give the various requirements for passport. [10]
7. Give the Negative Impact of Tourism. [10]
8. Explain the role and functions of any *two* organizations : [10]
(i) ITDC
(ii) TAAI
(iii) WTO.
9. Define guide and functions of a guide. [10]
10. Write short notes on (any *two*) : [10]
(i) Sustainable Tourism
(ii) Types of Accommodation
(iii) Role of NGO in developing responsible Tourism.

Total No. of Questions—8]

[Total No. of Printed Pages—2

[4081]-701

B.H.M.C.T. (Seventh Semester) EXAMINATION, 2011

701-A : SPECIALIZATION IN FOOD PRODUCTION

AND MANAGEMENT

(2008 PATTERN)

Time : Three Hours

Maximum Marks : 70

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

(ii) Question No. 1 is compulsory.

(iii) Answer any six questions from the remaining.

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

(a) Green meat

(b) Bombe

(c) Aspic

(d) Dimsum

(e) Glass noodles

(f) Quenells

(g) Cure

(h) Duxelles

(i) Panada

(j) Bean curd

(k) Sake

(l) Paella.

2. (a) Give the selection and maintenance for a bread slicing machine and dough sheeter.

(b) Explain the types of sweetening agent and give suitable examples and give its use. [10]

P.T.O.

3. (a) Classify sauces and give 2 derivatives of each. [10]
(b) Give the various calu making methods. [10]
4. (a) Explain the difference between ham, bacon and gammon and give its uses.
(b) Explain with a diagram the layout of a Balury and Confectionary department. [10]
5. (a) Explain step-by-step processing method of sausages.
(b) Explain in detail the assembling of a pâté. [10]
6. (a) Name any *five* hot and *five* cold appetizers.
(b) With the help of a diagram show the cuts of lamb. [10]
7. (a) Write a note on flavouring agents and give examples of each.
(b) Explain the importance of placement of equipment and flow of work. [10]
8. (a) Give the difference between Mousse and Mousseline.
(b) What are the precautions to be taken while preparing and storing of appetizers. [10]

Total No. of Questions—7]

[Total No. of Printed Pages—4

[4081]-702

B.H.M.C.T. (VII Semester) EXAMINATION, 2011

701-B : SPECIALIZATION IN FOOD AND BEVERAGE

SERVICES AND MANAGEMENT

(2008 PATTERN)

Time : Three Hours

Maximum Marks : 70

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

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

(iii) Assume suitable data wherever required.

1. (a) Explain the following terms (any 10) :

[10]

(i) OIML

(ii) Pousse-Cafe

(iii) Single Malt

(iv) DOCG

(v) Strega

(vi) Mai-tai

(vii) Orgeat

(viii) VSOP

P.T.O.

(ix) Estufagem

(x) Remuage

(xi) Margarita.

(b) Explain the following dishes (any 10) : [10]

(i) Tapas

(ii) Teppanyaki

(iii) Wasabi

(iv) Pâte Maison

(v) Marjoram

(vi) Moussaka

(vii) Ratatouille

(viii) Bradwurst

(ix) Baklaya

(x) Chilli corn carne

(xi) Mezze platter.

2. Explain the following considerations for 80 cover Mediterranean Restaurant. [10]

(i) Furniture, lighting and decor of the Restaurant.

(ii) Staff requirement and plan a duty rota as per the working hours.

- 3.** Answer the following :
- (i) Role of site selection while planning restaurant. [4]
 - (ii) Two symptoms of customer relation problem. [2]
 - (iii) List *four* records maintained in the Bar and draw the format for any *two*. [4]
- 4.**
- (a) With the help of examples state the role of menu merchandising in increasing the revenue of an outlet. [4]
 - (b) Importance of suggestive selling and upselling. [4]
 - (c) Explain any *two* basic menu criteria which are followed while designing menu. [2]
- 5.**
- (a) Plan a four course mediterranean menu with food description. [6]
 - (b) Explain the following performance measures (any *two*) : [4]
 - (i) Sales Mix
 - (ii) Index of productivity
 - (iii) Sales per seat available.
- 6.**
- (a) Define MICE. With the help of flow chart explain the planning and organisation of MICE ? [6]
 - (b) Explain the parts of bar with dimensions, with the help of a diagram. [4]

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

- (i) Importance of training to increase efficiency of the staff and better Customer Relation.
- (ii) Role of Sales and Marketing in MICE.
- (iii) As a bar manager, list the various steps taken to control pilferage and cost and increase profits.

Total No. of Questions—8]

[Total No. of Printed Pages—2

[4081]-704

B.H.M.C.T. (Seventh Semester) EXAMINATION, 2011

702 : ORGANIZATIONAL BEHAVIOUR

(2008 PATTERN)

Time : Three Hours

Maximum Marks : 70

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

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

1. Write short notes on (any *four*) : [20]
 - (1) Group cohesiveness
 - (2) Delegation of Authority
 - (3) Employee privacy issues
 - (4) Traditional view of conflict
 - (5) Motivation techniques
 - (6) Specific characteristics of Diversity.

2. What are the sources of conflict. Do differences in cultural factors cause conflict ? [10]

3. Define organizational culture and state the characteristics of organizational culture. [10]

4. Write the process of learning with examples. [10]

5. State and explain Maslow's theory of motivation. [10]

P.T.O.

6. Define organizational behaviour and state its scope and relevance. [10]
7. Explain the meaning of the term 'Diversity' and state the individual approaches to managing diversity. [10]
8. Define stress. What are the conditions that cause stress. [10]

Total No. of Questions—6]

[Total No. of Printed Pages—2

[4081]-705

B.H.M.C.T. (Seventh Semester) EXAMINATION, 2011

703—HOTEL RELATED LAWS

(OLD & NEW PATTERN)

Time : Three Hours

Maximum Marks : 70

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

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

1. Write short notes on any *two* : [10]
 - (a) Consideration
 - (b) Disablement
 - (c) Spread over for hotels
 - (d) State and National Commission.

2. (a) Name and explain any *five* licenses and permits required to start Hotel and Catering Business. [10]
(b) Explain the remedies for Breach of Contract under Indian Contract Act. [10]

3. (a) Explain the welfare provision under the Factories Act 1948. [10]
(b) List and explain the rights of an unpaid seller. [10]

4. (a) Explain the term 'Public Analyst' under Prevention of Food Adulteration Act and also explain his important duties. [10]
(b) Write a detailed note on Authorised deductions from wages under the Payment of Wages Act. [10]

P.T.O.

- 5.** (a) As a Hotelier what steps will you take to prevent and control water pollution. [10]
- (b) Explain the important provisions regarding compensation under the Workmen's Compensation Act. [10]
- 6.** (a) Define 'Industrial Dispute' and explain the term closure, Lay off under Industrial Dispute Act. [10]
- (b) Explain the procedure of Registration under Bombay Shops and Establishment Act. [10]

Total No. of Questions—8]

[Total No. of Printed Pages—2

[4081]-706

B.H.M.C.T. (VII Semester) EXAMINATION, 2011

704 : HOSPITALITY MARKETING—II

(2008 PATTERN)

Time : Three Hours

Maximum Marks : 70

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

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

1. Write short notes on (any *four*) : [20]
 - (i) Duties of marketing manager
 - (ii) Relationship marketing
 - (iii) Empowerment
 - (iv) Difference between goods and services
 - (v) Managing supply in services marketing
 - (vi) Advantages of blueprinting.

2. Explain the characteristics of services in hospitality marketing. [10]

3. Explain the role and elements of physical evidence in hospitality business. [10]

P.T.O.

4. Explain the five gap model of service quality. [10]
5. What is service encounter ? Draw and write about the line of visibility and line of interaction in services marketing. [10]
6. How can productivity be enhanced in services marketing ? [10]
7. Write about customer value and satisfaction in services. [10]
8. What are the methods of recruitment ? Explain the benefits of training in hospitality industry. [10]

Total No. of Questions –10]

[Total No. of Printed Pages—2

[4081]-707

B.H.M.C.T. (Seventh Semester) EXAMINATION, 2011

705 : ENVIRONMENTAL ISSUES

(2008 PATTERN)

Time : Three Hours

Maximum Marks : 70

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

(ii) *All* questions carry equal marks.

(iii) Draw neat sketches wherever necessary.

1. (a) Explain the role of community in developing of environmental message. [5]
(b) Explain the need to manage waste. [5]
2. List the methods of improving water quality. Discuss any *one* method in detail. [10]
3. How does the hotel indoor air quality affect the health of an occupant? State the remedial measures taken to minimise the problem. [10]
4. Mention the guidelines for energy conservation to be followed in the following areas of hotel : [10]
 - (a) Kitchen
 - (b) Guest room.

P.T.O.

5. List the typical sources of noise pollution. Explain their impact on human beings. [10]
6. As a Purchase Manager of an upcoming hotel explain your role in responsible product purchasing. [10]
7. (a) How does hotel industry get affected by the external air pollution ? [5]
(b) Explain with an example the decision-making process for investment in hotel industry. [5]
8. Identify the hazardous materials found in hotels. Explain the method used by hotels to deal with them. [10]
9. Discuss a case study on International hotel on Ecotel. [10]
10. Explain the concept of smart building and its impact on environment. [10]

Total No. of Questions—8]

[Total No. of Printed Pages—2

[4081]-71

B.H.M.C.T. (Seventh Semester) EXAMINATION, 2011

701(A)—SPECIALISATION IN FOOD PRODUCTION

MANAGEMENT—I

(2005 PATTERN)

Time : Three Hours

Maximum Marks : 70

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

(ii) Question No. 1 is compulsory.

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

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

- (1) Cure
- (2) Aspic
- (3) Paté
- (4) Casing
- (5) Chiffonade
- (6) Quenelles
- (7) Gammon
- (8) Panada
- (9) Sushi
- (10) Nampla
- (11) Bombé
- (12) Sorbet.

2. (a) Classify sauces with examples. [5]

(b) Explain any *two* calu making methods. [5]

3. (a) Give the care and maintenance of the following : [5]

(i) Microwave oven

(ii) Bread slicing machine.

(b) Explain any *five* classical appetizers. [5]

P.T.O.

4. Explain the following food additives with examples (any *four*) : [10]
- (1) Essences
 - (2) Thickeners
 - (3) Colouring agents
 - (4) Bleaching agents
 - (5) Sweetening agents.
5. (a) Differentiate between Mousse and Mousseline. [5]
- (b) Explain flow of work in the kitchen. [5]
6. (a) Define sausages and types of sausages. [5]
- (b) Explain the process of making a sausages. [5]
7. (a) Explain in detail the layout of a Bakery and Confectionery. [5]
- (b) Explain step-by-step process of making a paté. [5]
8. (a) Give the selection criteria for fish. [5]
- (b) Explain any *two* types of foremeat. [5]

Total No. of Questions—8]

[Total No. of Printed Pages—3

[4081]-72

B.H.M.C.T. (Seventh Semester) EXAMINATION, 2011

701(B) : SPECIALIZATION IN FOOD AND BEVERAGE

SERVICES AND MANAGEMENT

(2005 PATTERN)

Time : Three Hours

Maximum Marks : 70

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

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

(iii) Assume suitable data wherever required.

1. (a) List any *four* liqueurs with their flavours and country of origin. [6]
- (b) List the rules to be followed in planning a menu. [4]

2. Attempt any *three* : [12]
 - (a) Sources of finance for opening a catering facility.
 - (b) 4 records maintained in Bars to be enlisted.
 - (c) 4 licences required to open and operate a Restaurant.
 - (d) Customer handling
 - (e) FLR3
 - (f) Inventory management.

P.T.O.

- 3.** List and explain the design considerations to be followed by a designer of a speciality restaurant with reference to : [12]
- (a) Furniture
 - (b) Lighting
 - (c) Colour and interior decor.
- 4.** Explain the following dishes (any **12**) : [12]
- (a) Baba Ghanoush
 - (b) Weinerschnitzel
 - (c) Veal Picattas
 - (d) Steak Diane
 - (e) Zakuski
 - (f) Chilli con carne
 - (g) Bouillabaisse
 - (h) Tapas
 - (i) Bin sums
 - (j) Telafel
 - (k) Gazpacho
 - (l) Satáy
 - (m) Zuppa pavese
 - (n) Tiramibu.
- 5.** Define MICE. Explain the concept with the help of examples. [12]
- 6.** (a) Explain the various parts of a Bar with the help of a neat diagram. [6]
- (b) Define performance measures. List and explain any *three* performance measures followed in Hotels and Restaurants. [6]

7. (a) Define Menu Merchandizing. What are the merchandizing tools which a manager should use to promote sales of a Restaurant ? [12]

Or

- (b) Plan a theme Restaurant with regards to linen, furniture, equipment, staffing.
8. (a) Explain the importance of training to increase the efficiency of the staff. [6]
- (b) As a manager, plan a daily Roster for a Restaurant of 100 covers. [6]

Total No. of Questions—8]

[Total No. of Printed Pages—3

[4081]-703

B.H.M.C.T. (Seventh Semester) EXAMINATION, 2011

701C : SPECIALISED ACCOMMODATION MANAGEMENT

(OLD AND NEW PATTERN)

Time : Three Hours

Maximum Marks : 70

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

(ii) *All* questions carry equal marks except Q. No. 1.

(iii) Q. No. 1 is compulsory and attempt any *five* out of the remaining.

1. Explain the following in **2-3** sentences (any *five*) :

(a) Importance of MICE for resorts.

(b) What is diffused lighting ? How is artificial light classified ?

(c) What is the significance of colour in Interior decoration ?

(d) Explain the equipments which are used for window and facade cleaning.

(e) Explain the textural change in the fabric due to sanforization.

(f) Explain the significance of using ceramic tiles for kitchen and bathroom walls.

[5×2=10]

P.T.O.

- 2.** (a) Explain the components of the Advertising Plan.
- (b) “The training needs differ for different levels in the hierarchy.” Justify by suggesting one method of training for each level. [6×2=12]
- 3.** (a) Write short notes on :
- (i) Selection criteria for the Carpets
- (ii) New trends in Bathrooms design.
- (b) Explain the components of MICE. [6×2=12]
- 4.** (a) Draw the layout of a centralised linen room. List down the factors to be considered while designing the same.
- (b) Explain the characteristics and types of silk fabric. [6×2=12]
- 5.** (a) Explain the content of the brochure for a luxury hotel.
- (b) Draw the organisation structure of the Sales Dept. Explain the functions of the Marketing department of the hotel. [6×2=12]
- 6.** (a) Explain the selection criteria for floors.
- (b) Explain any *three* stiff window treatment. [6×2=12]

7. Differentiate the following :

- (1) Swag and Valance
- (2) Buddy training and simulation training
- (3) Incandenscent and filament lights
- (4) Rubber and Linoleum floorings
- (5) Carding and spinning
- (6) Synthetic and regenerated fibres. [6×2=12]

8. Give reasons for the following :

- (a) Warm colours are not suitable for the Guestrooms.
- (b) Fabric is passed through hot caustic soda solution.
- (c) Accessories are used in the Guestroom area.
- (d) Refurbishing is necessary after a specific duration.
- (e) Drill is suitable for kitchen uniform.
- (f) During flower arrangements stems of certain flowers are held over the flame. [6×2=12]

Total No. of Questions—8]

[Total No. of Printed Pages—1

[4081]-74

B.H.M.C.T. (Seventh Semester) EXAMINATION, 2011

702 : ORGANISATIONAL BEHAVIOUR

(2005 PATTERN)

Time : Three Hours

Maximum Marks : 70

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

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

1. Write short notes on any *four* : [20]
 - (1) Objectives of Organizational Behaviour
 - (2) Social Perception
 - (3) Characteristics of a good leader
 - (4) Process of Communication
 - (5) Delegation of Authority
 - (6) Sources and effects of stress.

2. State the characteristics of organizational culture. [10]

3. Differentiate between a 'Tall' structure and a 'Flat' structure. [10]

4. Explain Maslow's theory of motivation. [10]

5. What are the different strategies to overcome conflict ? [10]

6. State the step-by-step procedure of Decision-making. [10]

7. How can communication be made more effective ? [10]

8. Define 'Motivation' and state the importance of 'Motivation'. [10]

Total No. of Questions—3]

[Total No. of Printed Pages—2

[4081]-76

B.H.M.C.T. (Seventh Semester) EXAMINATION, 2011

704 : HOSPITALITY MARKETING—II

(2005 PATTERN)

Time : Three Hours

Maximum Marks : 70

N.B. :— Attempt all *three* questions.

1. Write notes on (any *one*) : [10]
 - (a) Duties of a Marketing Manager
 - (b) Characteristics of Services.

2. Answer any *three* of the following : [30]
 - (a) Explain motivation and empowerment of people in Hospitality Industry.
 - (b) Explain the terms “Internal Marketing” and “Relationship Marketing”.
 - (c) Explain operation design for cost efficiency, service quality and customisation position as process significance in hospitality industry.
 - (d) How to monitor and measure customer satisfaction in hospitality industry ?
 - (e) Explain how to set up and organise sales and marketing department in a five star hotel.

P.T.O.

- 3.** Answer any *three* of the following : [30]
- (a) What are the tools to manage demand in hospitality industry ?
 - (b) How to enhance productivity in hospitality industry ?
 - (c) List and explain any *five* points to manage supply in hospitality industry.
 - (d) Explain *five* gap model of service quality.
 - (e) How to recruit and train people for hospitality industry ?

Total No. of Questions—9]

[Total No. of Printed Pages—2

[4081]-77

B.H.M.C.T. (Seventh Semester) EXAMINATION, 2011

705 : ENVIRONMENTAL MANAGEMENT

(2005 PATTERN)

Time : Three Hours

Maximum Marks : 70

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

(ii) Every question carries **10** marks.

1. Answer any *four* out of the following : [2½×4=10]
 - (a) What are ecotels ?
 - (b) Current technology in building the future.
 - (c) Business partners co-ordination.
 - (d) Water and the environment.
 - (e) Costs of indoor air quality.
 - (f) Hotels and air pollution.

2. What is product purchase and state the principles of responsible purchasing ? [10]

3. As a good citizen how would you render yourself to community services ? [10]

4. Write short notes on any *two* : [2×5=10]
 - (a) Improving water quality
 - (b) Improving indoor air quality
 - (c) Dealing with hazardous materials.

P.T.O.

5. What is noise ? List down the programming for tackling noise ? [10]
6. Explain any *two* out of the following in energy and waste conversion : [2×5=10]
- (a) Assessing current performance
 - (b) Energy conservation measures
 - (c) Guidelines for major use areas.
7. What are the potential sources of air pollution ? [10]
8. (a) What is waste management ? [5]
- (b) List down the principles of recycling. [5]
9. How does the hospitality industry cause major damage to the environment ? [10]

Total No. of Questions—8]

[Total No. of Printed Pages—2

[4081]-81

B.H.M.C.T. (Eighth Semester) EXAMINATION, 2011

801(A) : SPECIALISED FOOD PRODUCTION

(2005 PATTERN)

Time : Three Hours

Maximum Marks : 70

N.B. :— (i) Q. No. 1 is compulsory.

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

(iii) *All* questions carry equal marks.

(iv) Draw neat diagrams wherever necessary.

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

- (1) Dashi
- (2) Wasabi
- (3) Caponata
- (4) Phyllo
- (5) Zabaglione
- (6) Nasi Goreng
- (7) Roësti
- (8) Quesadilla
- (9) Calzones
- (10) Zabaglione
- (11) Pumper nickel
- (12) Mohanthal
- (13) Arugula
- (14) Bagels.

2. (a) One of the greatest discoveries made on American continent was cocoa beans, the source of chocolate. Elaborate the journey of beans to bar. [8]
- (b) Enlist any *four* types of chocolate. [2]
3. Describe the step by step method of making ice cream. [10]
4. (a) Define “Standard Purchase Specification”. Give SPS for tandoori chicken. [5]
- (b) What are the different records and reports maintained by kitchen administration ? Mention its importance. [5]
5. (a) Describe various types of budgets. [5]
- (b) Enlist the points considered while pricing the menu. [5]
6. (a) Discuss any *five* different methods of purchasing. [5]
- (b) Explain the term “Menu Engineering”. [5]
7. Write short notes on (any *four*) : [10]
- (i) Time and motion study
- (ii) Task Analysis
- (iii) Indian speciality desserts
- (iv) Liasing with Guests
- (v) Organoleptic and Sensory Evaluation.
8. (a) Discuss the process of production planning. [5]
- (b) Explain any *five* different types of toppings. [5]

Total No. of Questions—8]

[Total No. of Printed Pages—3

[4081]-82

B.H.M.C.T. (Eighth Semester) EXAMINATION, 2011

801(B) : SPECIALIZATION IN FOOD AND BEVERAGE

SERVICES AND MANAGEMENT

(2005 PATTERN)

Time : Three Hours

Maximum Marks : 70

N.B. :— (i) Q. No. 1 is compulsory.

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

(iii) Assume suitable data wherever required.

1. Define Meal experience. List and explain the factors which influence the perception of a guest towards a good meal experience. [10]

2. (a) Define quality. List and explain the various approaches to quality management. [8]
(b) Discuss the pricing considerations followed in catering organizations. [4]

3. (a) Define Budgets. [2]
(b) List and explain the various types of budgets with examples. [6]
(c) List the objectives for preparation of Budgets. [4]

P.T.O.

4. With the help of a matrix, explain the concept of 'Menu Engineering'. [12]
5. (a) "The planning phase is the most critical phase in the catering cycle and influences the operational and post-operational phase very critically." Justify this statement. [6]
- (b) Define franchising. List the advantages of franchising to the franchisor and franchisee. [6]
6. Explain the following in a Fast-food Restaurant : [12]
- (a) Food production style
- (b) Food service style.
- How does food production and food service style in fast-food and QSR's differ from food production and food service styles in Quality Restaurants.
7. (a) How does contract catering work in Industrial canteens ?
How would you measure the performance of a contract caterer ? [6]
- (b) Explain any 6 trends relevant today in customer preferences for a catering outlet. [6]

8. As a manager of a speciality Restaurant, how would you be effective in controlling : [12]

- (a) Material costs
- (b) Labour costs
- (c) Marketing of services
- (d) Avoiding wastages.

Total No. of Questions—8]

[Total No. of Printed Pages—2

[4081]-83

B.H.M.C.T. (Eighth Semester) EXAMINATION, 2011

801(C)—SPECIALISED ACCOMMODATION MANAGEMENT—II

(2005 PATTERN)

Time : Three Hours

Maximum Marks : 70

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

(ii) Attempt any *six* questions out of the remaining.

1. Explain the following terms (any *five*) :
 - (1) Cross training
 - (2) Purchase Specification
 - (3) Rev PAR
 - (4) Sales Mix Report
 - (5) Ecotels
 - (6) Zero base Budget.

2. (a) How do SOPs help in improving the efficiency of the process ?
(b) Explain the measures taken to reduce operating cost in Housekeeping Department.

3. (a) What are factors to be considered while planning Duty Rota ?
(b) Explain the concept of Work Study in Rooms divisions.

4. (a) Describe the Waste reduction methods used in the hotels.
(b) What is Forecasting ? Explain the scope of Forecasting in Hotels.

P.T.O.

5. (a) What is MIS ? Suggest some software used by the Front office department of the Hotel.
(b) Explain the dismissal procedure to be followed for an employee of the hotel.

6. (a) Describe any *two* Performance Appraisal methods used by the HR Manager of the Hotel.
(b) Draw and explain any *two* reports maintained by Front Office department.

7. (a) Explain the concept of Yield Management. How is it used to calculate ARR ?
(b) Explain the process of Revenue Budgeting for Front Office.

8. (a) Explain any *six* ways of conserving water.
(b) Suggest the care and control measures undertaken for effective use of equipment in Hotels.

Total No. of Questions—9]

[Total No. of Printed Pages—2

[4081]-84

B.H.M.C.T. (Eighth Semester) EXAMINATION, 2011

803 : TOTAL QUALITY MANAGEMENT

(2005 PATTERN)

Time : Three Hours

Maximum Marks : 70

N.B. :— (i) Q. No. 1 is compulsory.

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

1. Write notes on (any *four*) : [20]
 - (a) Measuring and Managing Customer Satisfaction
 - (b) Cost of Quality
 - (c) Role of Communication in TQM
 - (d) Investors in People
 - (e) Business Process Re-engineering
 - (f) Green Service Quality
 - (g) HACCP.

2. Explain Process Mapping and improvement '5 W' and '1 H' Philosophy in TQM. [10]

3. Discuss "Quality circle" — playing important role in team work for quality. [10]

4. With a neat diagram of Fishbone explain it as a problem solving tool and technique. [10]

P.T.O.

5. Explain Vision, Mission and Commitment Statements to build a strong organisational culture in TQM. [10]
6. Write a note on QMS-ISO9001 : 2000 International Quality Standard. [10]
7. Explain 'Perfectionism' and 'Innovation' as core values of Japanese Management. [10]
8. What are the thoughts of Deming as known for Quality Guru ? [10]
9. List and explain any *four* core concepts of TQM. [10]

Total No. of Questions—3]

[Total No. of Printed Pages—2

[4081]-85

B.H.M.C.T. (Eighth Semester) EXAMINATION, 2011

804 : MANAGERIAL ECONOMICS

(2005 PATTERN)

Time : Three Hours

Maximum Marks : 70

N.B. :— All questions are compulsory.

1. Attempt any *one* of the following : [10]
 - (a) Briefly explain functions of Managerial Economist.
 - (b) Define Micro-Economics, Macro-Economics and Robbin's definition of Economics.

2. Attempt any *three* of the following : [30]
 - (a) Explain "The Law of Diminishing Marginal Utility".
 - (b) Discuss concept of Elasticity of Demand. Briefly explain the types of elasticity of demand.
 - (c) Define market. Explain different types of markets.
 - (d) What do you mean by "Elasticity of Supply" ? Briefly explain factors affecting elasticity of supply.
 - (e) Explain the terms Plant, Firm and Industry.
 - (f) Explain briefly demand function and demand schedule in demand analysis.

P.T.O.

3. Write notes on (any *five*) :

[30]

- (a) The Law of Variable Proportions.
- (b) The law of demand.
- (c) The Law of Equi-Marginal Utility.
- (d) Measurement of Price Elasticity of demand.
- (e) The Law of Returns to Scale.
- (f) The Law of Supply.
- (g) Types of Utility.