

Total No. of Questions : 5]

[Total No. of Printed Pages : 2

[4083]-101

B. Sc. (Hospitality Studies) (Semester - I) Examination - 2011

BASIC FOOD PRODUCTION

(June 2008 Pattern)

Time : 2 Hours]

[Max. Marks : 40

Instructions :

(1) Attempt any four questions.

(2) All questions carry equal marks.

Q.1) (A) What are the points to be considered while doing Indian Food preparation ? [03]

(B) What do you mean by Personal Hygiene in the Kitchen ? [03]

(C) List any four Cereals and four Pulses and their care to be taken while storing. [04]

Q.2) (A) Give four uses of the following ingredients : (Any Three) [06]

(a) Sweeteners

(b) Dairy Product

(c) Eggs

(d) Fruits

(B) What precautions and care will you take while handling the following Equipments ? [04]

(a) Refrigerator

(b) Mixer

- Q.3) (A)** Explain the following methods of Mixing Food : **[05]**
- (a) Kneading
 - (b) Beating
 - (c) Pressing
 - (d) Stirring
 - (e) Blending
- (B)** Name Pigment present in the following vegetables and explain them : **[03]**
- (a) Aubergin
 - (b) Spinach
 - (c) Mango
 - (d) Cauliflower
- (C)** What is Rendering of Fat ? **[02]**
- Q.4) (A)** Give examples of Fats and Oils along with their sources. **[04]**
- (B)** List and explain any two methods used in the following preparations : **[04]**
- (a) Dal Tadka
 - (b) Jeera Rice
- (C)** List various types of Fuels used in the Kitchen. **[02]**
- Q.5) (A)** Give Classical Brigade of 3 Star Hotel. **[05]**
- (B)** Give English names : **[03]**
- (a) Palak
 - (b) Hing
 - (c) Kesar
 - (d) Vanaspati Ghee
 - (e) Nashpati
 - (f) Gud
- (C)** Differentiate between Herbs and Spices. **[02]**

Total No. of Questions : 6]

[Total No. of Printed Pages : 2

[4083]-102

B. Sc. (Hospitality Studies) (Semester - I) Examination - 2011

FOOD AND BEVERAGE SERVICE

(June 2008 Pattern)

Time : 2 Hours]

[Max. Marks : 40

Instructions :

- (1) Solve *any four* questions.
- (2) All questions carry equal marks.
- (3) Neat diagram must be drawn wherever necessary.

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-
- Q.1)** (A) State the principles of Menu Planning. [05]
(B) Differentiate A' la-carte and Table - d'hote. [05]
- Q.2)** (A) Explain the following services : [05]
(a) Gueridon
(b) Silver Service
(c) Lounge Service
(d) Take Away
(e) Food Courts
(B) Differentiate Mis-en-place and Mise-en-scene. [05]
- Q.3)** (A) Plan a full English Breakfast Menu. [05]
(B) Explain the following : [05]
(a) Take Away
(b) Vending
(c) Automats
(d) Food Courts
(e) Kiosks

- Q.4)** (A) Why Interdepartmental Relationship between F and B Service and House-keeping is important ? [05]
- (B) List down the Attributes of a Waiter. [05]
- Q.5)** (A) Classify Commercial and Non-commercial Catering. [04]
- (B) Explain the following : [03]
- (a) Executive Lounge
- (c) Auxiliary Areas
- (C) Explain care and maintenance of special equipments used in F and B Department. [03]
- Q.6)** (A) Explain the following : [05]
- (a) Bistro
- (b) Cutlery
- (c) Brunch
- (d) Hot Plate
- (e) Welfare Catering
- (B) Give accompaniments and cover for the following Food Items : [05]
- (a) Caviar
- (b) Roast Duck
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Total No. of Questions : 6]

[Total No. of Printed Pages : 3

[4083]-103

B. Sc. (Hospitality Studies) (Semester - I) Examination - 2011

BASIC ROOMS DIVISION

(June 2008 Pattern)

Time : 2 Hours]

[Max. Marks : 40

Instructions :

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

SECTION - I

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

[10]

- (1) Front Areas
- (2) Duplex
- (3) Yard Broom
- (4) Dutch Wife
- (5) UR
- (6) DND
- (7) Abrasives
- (8) Lost and Found
- (9) Twin Room
- (10) Bath Mat
- (11) Repeat Business

- Q.2)** (A) Draw the organisational chart of the House-keeping Department for a Small Hotel. [05]
- (B) Classify Clearing Equipments used in the House-keeping Department. [05]
- Q.3)** (A) What are the amenities placed in a V.I.P. Guest Room ? [05]
- (B) Write short notes : **(Any Two)** [05]
- (a) Importance of House-keeping
- (b) House-keeping Control Desk
- (c) Distribution and Control of Cleaning Agents

SECTION - II

- Q.4)** Explain the following terms : **(Any Ten)** [10]
- (1) Scanty Baggage
 - (2) Crew Rate
 - (3) EP
 - (4) Tranist
 - (5) DNCO
 - (6) Grand Master Key
 - (7) Walk-in
 - (8) Computer
 - (9) SIT
 - (10) Interconnecting Room
 - (11) Bell Desk
- Q.5)** (A) Draw the layout of Front Office and its sections for a Five Star Hotel. [05]
- (B) Explain the types of Room Rates. [05]

- Q.6) (A) What is Paging ? Who does Paging ? What are the various methods of Paging ? [05]**
- (B) Write short notes : (Any Two) [05]**
- (a) Black List
 - (b) Rules for the Staff
 - (c) Attributes of the Front Office Staff
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Total No. of Questions : 5]

[Total No. of Printed Pages : 2

[4083]-104

B. Sc. (Hospitality Studies) (Semester - I) Examination - 2011

COMPUTER FUNDAMENTALS

(June 2008 Pattern)

Time : 2 Hours]

[Max. Marks : 40

Instructions :

(1) Attempt *any four* questions.

(2) All questions carry equal marks.

Q.1) (A) What is Software ? Explain types of Software. [05]

(B) Explain the following commands in DOS : (Any Five) [05]

(1) Type

(2) CLS

(3) DIR

(4) TIME

(5) COPY

(6) MD

(7) VOL

(8) CD

Q.2) (A) Give the steps to Set Wallpaper and Screen Saver on Desktop. [02]

(B) Define : Table, Records and Fields. [03]

(C) Explain step by step procedure to create a Mail Merge. [05]

- Q.3)** (A) Mention steps to apply animation effects to selected object in a Slide. [05]
(B) How Internet is useful in Hotel Industries ? Comment. [05]
- Q.4)** (A) Explain different types of Charts in MS-Excel. [03]
(B) Give the importance of Primary Key. [02]
(C) What are the basic rules followed while writing formula in MS-Excel ? [03]
(D) Explain Concept of SAP. [02]
- Q.5)** (A) What is Virus ? Give precautions to keep viruses away. [05]
(B) Give the difference between LAN and WAN. [05]
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Total No. of Questions : 7]

[Total No. of Printed Pages : 3

[4083]-105

B. Sc. (Hospitality Studies) (Semester - I) Examination - 2011

CATERING SCIENCE

(June 2008 Pattern)

Time : 3 Hours]

[Max. Marks : 70

Instructions :

(1) Question No. 1 is compulsory.

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

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

[10]

- (a) Boiling Under Pressure
- (b) Emulsion
- (c) Food Adulteration
- (d) Smoking Point
- (e) Density
- (f) Melting Point

Q.2) (A) Answer **any five from the following :**

[10]

- (a) What do you mean by 'Binary Fission' ?
- (b) Give any two sanitary practices that a food handler should adapt while working in the Kitchen.
- (c) Suggest any two control measures to Control Flies in the Kitchen Area.
- (d) Why are additives added to Food ?
- (e) Why is 'Chef Cap' necessary for Kitchen Staff ?

- (f) State any two differences between 'Food Poisoning' and 'Food Infection'.
- (g) State any four ways to control Microbial Growth in Food.
- (B) Define 'Cross-contamination'. Give any three ways to prevent it. [05]
- Q.3)** (A) Explain any five naturally occurring Toxins in Food. [05]
- (B) Explain various roles of Micro-organisms in Catering Industry. [05]
- (C) Why is protective display of food necessary ? Give any three ways to protect the food displayed at the cafeteria. [05]
- Q.4)** (A) Why is good health of staff important in Catering Industry ? Explain the importance of Rest, Recreation and Exercise. [05]
- (B) Explain Concept of 'HACCP' in Catering Industry. [05]
- (C) Explain Concept of 'Danger Zone' in Food Industry. [05]
- Q.5)** (A) What is the role of Food Standards in India ? Give the Food Adulterant and the test to detect them in the following Food Stuffs : [10]
- (a) Milk
- (b) Semolina
- (c) Turmeric
- (d) Tea
- (B) Explain any five factors affecting the Growth of Micro-organisms. [05]
- Q.6)** (A) Give physiological characters of Bacteria and Yeast. [05]
- (B) Explain any five Non-bacterial Metal Poisoning in Food. [05]
- OR**
- (B) Define pH. Explain its relevance in Food Industry. [05]
- (C) Explain the Refrigerated Storage Area. Give two general guidelines to store all types of goods in Storage Area. [05]

Q.7) (A) Mention any two Spoilage Indicators in the following Food Stuffs : [10]

- (a) Fish
- (b) Egg
- (c) Spinach
- (d) Paneer
- (e) Potatoes

(B) What are the different factors causing direct transmission of disease ? [05]

OR

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

- (a) Food Colours
 - (b) Undesirable Browning in Food
 - (c) Importance of Hygiene and Sanitation in Catering Industry
-

Total No. of Questions : 8]

[Total No. of Printed Pages : 2

[4083]-106

B. Sc. (Hospitality Studies) (Semester - I) Examination - 2011

COMMUNICATION FUNDAMENTALS

(Old 2005 and June 2008 Pattern)

Time : 3 Hours]

[Max. Marks : 70

Instructions :

- (1) *Q. Nos. 1 and 5 are compulsory.*
 - (2) *Attempt **any two** questions from the remaining **three** in each section.*
 - (3) *Figures to the right indicate full marks.*
 - (4) *Assume suitable data wherever required.*
-
-

SECTION - I

- Q.1)** (A) Write a report of the accident that took place in the kitchen due to fire and suggest your recommendations to avoid such accidents in future. **[10]**
- (B) Draft a memo to a 'Waiter' appreciating him for his service in the food festival held recently in your hotel. **[05]**
- Q.2)** Explain the Communication Process in the following letter you drafted :
"You wrote a letter to a guest acknowledging his advance paid by cheque (which got cleared) and confirmed his booking." (Identify the elements of Communication Process) **[10]**
- Q.3)** Discuss 'Telephone Etiquettes' with reference to : **[5+5=10]**
- (a) transferring a call
 - (b) receiving a call
- Q.4)** Write notes : (Any Two) **[5x2=10]**
- (a) Importance of Non-verbal Communication
 - (b) Dons for Listeners
 - (c) Advantages of Oral Communication

SECTION - II

- Q.5) (A)** Draft an application with a relevant resumé for the post of 'Receptionist' in response to the advertisement published in 'Times of India' dated 15th March, 2011, Advertisement Number : 2051/11. As per the advertisement, the candidate should be a diploma/degree holder of Hotel Management Course from a recognised University and must have 3 years experience in the job. The candidates should have pleasing manners and must be fluent in English/Hindi/Marathi and also have working knowledge of handling Fax etc. [10]
- (B) What is a Circular ? Why is it used ? Draft a Circular on behalf of the Chairman of 'Taj Group of Hotels' that the price of all items in the menu card has to be increased by 20% with effect from 1st June, 2011. And direct the managers to design new menu card with revised price. [05]
- Q.6)** What factors are to be considered while preparing and giving a presentation ? [10]
- Q.7)** Give any one example for the following communication barriers in the Hotel Operations and state what steps can be taken to overcome the barriers ?
- (a) Inadequacy of Message Design
- (b) Improper Listening
- Excluding the above two barriers state any two other barriers of Communication. [4+4+2=10]
- Q.8)** State any four factors you would consider for drafting a 'Complaint Letter'. Write a letter of complaint to a local book supplier of the 'missing fifteen pages' in the cookery books he supplied by Courier as per your order dated 21st March, 2011. [4+6=10]
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Total No. of Questions : 5]

[Total No. of Printed Pages : 2

[4083]-11

B. Sc. (Hospitality Studies) (Semester - I) Examination - 2011

BASIC FOOD PRODUCTION

(Old 2005 Pattern)

Time : 2 Hours]

[Max. Marks : 40

Instructions :

(1) Solve *any four* questions.

(2) All questions carry equal marks.

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

(1) Washing

(2) Peeling

(3) Paring

(4) Grating

(5) Grinding

(6) Steeping

(7) Marination

(8) Blanching

(B) List and explain methods of Mixing of Foods. [03]

(C) List any two Herbs and Spices each used in Western Cookery. [02]

Q.2) (A) What are aims and objectives of Cooking Foods ? [02]

(B) Draw a Classical French Brigade of a Five Star Organisation. [02]

(C) Classify Kitchen Equipments with one example. [02]

(D) Classify Fules used in Kitchen. [02]

(E) Name any five Sweeteners used in Kitchen. [02]

[4083]-11

1

P.T.O.

- Q.3)** (A) List and explain different types of Bread Spreads. [04]
(B) Name any four biproducts of Milk. [02]
(C) Classify Vegetables with two examples each. [04]
- Q.4)** (A) Draw a neat labelled diagram of Egg. [02]
(B) Classify Fruits with two examples each. [02]
(C) Draw a neat diagram of Wheat Structure. [04]
(D) Explain why leafy vegetables are refreshed after Blanching ? [02]
- Q.5)** (A) List and explain duties and responsibilities of Executive Chef of a Five Star Organisation. [05]
(B) Give equivalents for : **(Any Five)** [05]
- (1) Millets
 - (2) Moth Beans
 - (3) Ragi
 - (4) Colocasia
 - (5) Field Beans
 - (6) Mangoginger
 - (7) Cat Fish
 - (8) Chandava
-

Total No. of Questions : 5]

[Total No. of Printed Pages : 2

[4083]-12

B. Sc. (Hospitality Studies) (Semester - I) Examination - 2011

FOOD AND BEVERAGE SERVICES

(Old 2005 Pattern)

Time : 2 Hours]

[Max. Marks : 40

Instructions :

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

Q.1) (A) Explain the following Courses with two examples of each : [06]
(Any Three)

- (a) Rôti
- (b) Hors d'œuvres
- (c) Poisson
- (d) Pasta

(B) What is Mise-en-place and Mise-en-scene ? [04]

Q.2) (A) Draw the Restaurant Brigade and explain the duties and responsibilities of Restaurant Manager. [04]

(B) Write the accompaniments and cover for the following dishes : [06]

- (a) Caviar
- (b) Crêpe Suzette
- (c) Spagethi Bolognaise
- (d) Roast Turkey
- (e) Omelette
- (f) Florida Cocktail

- Q.3)** (A) Enlist various courses served in English Breakfast with two examples from each course. [06]
(B) Write the provisions supplied from Still Room in detail. [04]
- Q.4)** Give short notes : (**Any Five**) [10]
- (a) Discotheque
 - (b) Coffee Shop
 - (c) Silverware
 - (d) English Service
 - (e) American Service
 - (f) Guéridon Service
 - (g) Buffet
 - (h) Vending Machine
- Q.5)** (A) Plan a Five Course French Classical Menu and write one accompaniment of each food item. [06]
(B) Classify the Catering Establishments with two examples of each. [04]
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Total No. of Questions : 6]

[Total No. of Printed Pages : 3

[4083]-13

B. Sc. (Hospitality Studies) (Semester - I) Examination - 2011

BASIC ROOMS DIVISION

(Old 2005 Pattern)

Time : 2 Hours]

[Max. Marks : 40

Instructions :

- (1) Attempt *any two* questions from each section.
- (2) Attempt *both* sections in the same *answer-sheet*.
- (3) Draw neat diagram wherever necessary.

SECTION - I

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

[10]

- (1) Scrim
- (2) Dust Sheet
- (3) Hot Extraction Machine
- (4) UR
- (5) Swabs
- (6) Chamois
- (7) Vaccum Cleaner
- (8) 'O'
- (9) Semi-bins
- (10) Inter-connecting Room
- (11) Comp

- Q.2)** (A) Draw and list any five sections of House-keeping with their location and functions. [05]
(B) “House-keeping is responsible for Guest Satisfaction.” Explain. [05]
- Q.3)** (A) Explain Co-ordination of House-keeping with other departments. (Any Five) [05]
(B) Explain Maintenance and Storage of Cleaning Equipment. [05]

SECTION - II

- Q.4)** Explain the following terms : (Any Ten) [10]
- (1) Chance Guest
 - (2) Blacklist
 - (3) Understay
 - (4) MAP
 - (5) Paging
 - (6) SPATT
 - (7) C.I.P.
 - (8) Departure
 - (9) Rack Rate
 - (10) Hollywood Twin
 - (11) Master Key
- Q.5)** Write short notes : (Any Four) [10]
- (a) Paging
 - (b) Attributes of Front Office Personnel
 - (c) Rules of House (For Staff)
 - (d) Automated Equipment of Front Desk
 - (e) Key Control

- Q.6) (A) Explain any five Meal Plans used in Hotels. [05]**
- (B) Draw the organisational chart of a Medium Hotel. (Front Office Department only) [05]**
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Total No. of Questions : 5]

[Total No. of Printed Pages : 2

[4083]-14

B. Sc. (Hospitality Studies) (Semester - I) Examination - 2011

COMPUTER FUNDAMENTALS

(Old 2005 Pattern)

Time : 2 Hours]

[Max. Marks : 40

Instructions :

(1) Attempt any four questions.

(2) All questions carry equal marks.

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- Q.1)** (A) Give steps to insert a picture in MS-Powerpoint. [05]
(B) List and explain Pre-requisites of a Internet. [05]
- Q.2)** (A) Define Application Software and give names of any three Application Software. [05]
(B) What is Topology ? Explain any four Topologies in short. [05]
- Q.3)** (A) Give any four features of Windows. [02]
(B) Give full form of D.B.M.S. Explain any two advantages of D.B.M.S. [03]
(C) Give menu commands for the following in MS-Word : [05]
(a) Copy
(b) Save-As
(c) Change-Case
(d) Find
(e) Replace

- Q.4)** (A) Draw a block diagram of a Computer and explain its working in brief. [05]
- (B) Explain the following commands in DOS : **(Any Five)** [05]
- (a) DIR
 - (b) DATE
 - (c) FORMAT
 - (d) CLS
 - (e) CD
 - (f) TIME
 - (g) RD
 - (h) VOL
- Q.5)** (A) Explain different types of Graphs in MS-Excel. [03]
- (B) What is meant by Data Types ? Give names of any four Data Types used in MS-Access. [02]
- (C) What is Concept of ERP ? Explain. [02]
- (D) Explain the following functions in MS-Excel : **(Any Three)** [03]
- (a) SUM
 - (b) AVG
 - (c) MIN
 - (d) LOW
 - (e) PER
-

Total No. of Questions : 7]

[Total No. of Printed Pages : 3

[4083]-15

B. Sc. (Hospitality Studies) (Semester - I) Examination - 2011

CATERING SCIENCE

(Old 2005 Pattern)

Time : 3 Hours]

[Max. Marks : 70

Instructions :

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

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

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

[10]

- (a) Complete Proteins
- (b) Balanced Diet
- (c) Empty Calories
- (d) Hydrogenation of Oil
- (e) Food
- (f) Oedema

Q.2) (A) Explain as to why : (Any Five)

[10]

- (a) Starch is a Polysaccharide.
- (b) People living in hilly regions suffer from GOITRE.
- (c) The protein value of dal and rice increases when it is consumed together.
- (d) Fresh Fruit Juices are preferred to aerated soft drinks.
- (e) A female software professional has a lower energy requirement than her maid.
- (f) Dietary Fibre or Cellulose should be included in our daily diet.

(B) A diet supplies 1200 kcal. The Protein content is 40 gms, Carbohydrate content is 200 gms. Calculate the Fat content of the Diet.

[05]

- Q.3)** (A) Explain any five functions of Protein. [05]
(B) Define 'Minerals'. Classify them. [05]
(C) Give any four dietary sources of Water. How is water balance maintained in our body ? [05]

OR

- (C) State various health problems associated with excess consumption of Carbohydrates in the Diet. [05]
- Q.4)** (A) Define the term 'Cholesterol'. Give its four rich food sources. Explain the effect of heat on fat. [05]
(B) As a Catering Manager give any ways to preserve nutrients while Cooking Food. [05]
(C) Explain 'THIAMINE' under the following headings : [05]
(a) Type of Vitamin
(b) Four Good Food Sources
(c) One Important Function
(d) One Deficiency Disease

- Q.5)** (A) Differentiate between : (Any Two) [05]
(a) Saturated Fat and Unsaturated Fat
(b) Kwashiorkar and Marasmus
(c) Fat Soluble Vitamins and Water Soluble Vitamins
(B) Explain the importance of avoiding Junk Foods and define 'Balanced Diet'. [05]
(C) Explain the term 'Rancidity of Oil'. Give any two ways to prevent it. [05]

OR

- (C) Plan a balanced day's diet for an adult man aged 45 years who is a non-vegetarian. [05]

- Q.6)** (A) Explain the Concept of 'Basic Five Food Groups'. What is its importance ? [05]
- (B) Define 'Amino Acids'. List the essential Amino Acids needed for an adult. [05]
- (C) Classify Carbohydrates. Giving suitable examples of each. [05]

OR

- (C) State the importance of Sodium Chloride in the Diet. Amongst all the foods only salt is fortified with Iodine. Give reason. [05]
- Q.7)** (A) List **any two** important foods to be recommended and **two** foods to be avoided for the people suffering from various diseases : [10]
- (a) Diarrhoea
 - (b) Fever and Infection
 - (c) Cardiovascular Diseases
 - (d) Diabetes Mellitus
 - (e) Jaundice
- (B) Explain 'IRON' on the basis of : [05]
- (a) Four Good Food Sources
 - (b) Two Important Functions
 - (c) One Deficiency Disease

Total No. of Questions : 5]

[Total No. of Printed Pages : 2

[4083]-201

B. Sc. (Hospitality Studies) (Semester - II) Examination - 2011

FOOD PRODUCTION PRINCIPLES

(June 2008 Pattern)

Time : 2 Hours]

[Max. Marks : 40

Instructions :

(1) Attempt *any four* questions.

(2) All questions carry equal marks.

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-
- Q.1) (A)** Explain briefly following methods of Bread Making : [05]
(a) Straight Dough Method
(b) Salt Delayed Method
- (B)** Write down the Rules of Stock Making. [03]
- (C)** Differentiate between Accompaniment and Garnishes. [02]
- Q.2) (A)** Explain the following types of Soups with examples : (Any Two) [05]
(a) Chowder
(b) Consommé
(c) Cream
- (B)** Write the different principles of Baking. [03]
- (C)** What is a Microwave Cooking ? Give two disadvantages of Microwave Cooking. [02]
- Q.3) (A)** Define Sauce. Explain any two thickening agents used in making Sauce. [05]
- (B)** Explain the following methods of Cooking : [05]
(a) Braising
(b) Poaching

- Q.4) (A)** Give the differences in the following : **[06]**
- (a) Shallow Frying and Deep Frying
 - (b) Baking and Grilling
- (B)** Explain any one Biological Raising Agent and one Chemical Raising Agent. **[04]**
- Q.5) (A)** Which method of cooking is used for making following dishes ? **[02]**
(Any Four)
- (a) Idli
 - (b) Chapati
 - (c) Potato Wada
 - (d) Chicken Tikka
 - (e) Bread
- (B)** Explain the following terms : **(Any Six)** **[06]**
- (a) Zest
 - (b) Salamander
 - (c) Giblets
 - (d) Brunoise
 - (e) Baste
 - (f) Abats
 - (g) Supreme
 - (h) Canapé
- (C)** Give the Mother Sauces of the following Sauces : **[02]**
- (a) Chantilly
 - (b) Choron
 - (c) Mornay
 - (d) Bercy

Total No. of Questions : 6]

[Total No. of Printed Pages : 2

[4083]-202

B. Sc. (Hospitality Studies) (Semester - II) Examination - 2011

FOOD AND BEVERAGE OPERATIONS

(June 2008 Pattern)

Time : 2 Hours]

[Max. Marks : 40

Instructions :

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

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

[10]

- (1) Stimulating Beverage
- (2) Tisanes
- (3) Earl Gray
- (4) Brewed Beverage
- (5) Pitching
- (6) Lautering
- (7) Wort
- (8) Sake
- (9) Pork Buffet
- (10) Café Royale
- (11) Compound Spirits
- (12) Green Malt
- (13) Fruit Brandy

- Q.2)** (A) Explain Cycle of Service in Room Service. [05]
(B) Give suitable format of : [05]
(a) Movement Control Sheet
(b) Waiters Clearance Card
- Q.3)** (A) Give classification of Alcoholic Beverages with two examples each. [06]
(B) Give four objectives of Revenue Control System. [04]
- Q.4)** (A) Differentiate between : **(Any Two)** [05]
(a) Danish Buffet and Display Buffet
(b) Triplicate and Duplicate Check System
(c) Bottom Fermented and Top Fermented Beer
(B) Explain the importance of Malt and Hops in the Manufacture of Beer. [05]
- Q.5)** (A) Give Golden Rules of making Tea. [04]
(B) Give reasons for Flat Coffee. [03]
(C) Explain Service of Bottled Beer. [03]
- Q.6)** Attempt the following : **(Any Five)** [10]
(a) Two International Brands of Beer
(b) Two Special Checks
(c) Two examples of Specialty Coffee
(d) Two examples of Nourishing Beverages
(e) Two Compound Spirits
(f) Two types of Buffets

Total No. of Questions : 6]

[Total No. of Printed Pages : 2

[4083]-203

B. Sc. (Hospitality Studies) (Semester - II) Examination - 2011

ROOMS DIVISION SERVICES

(June 2008 Pattern)

Time : 2 Hours]

[Max. Marks : 40

Instructions :

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

SECTION - I

- Q.1) (A)** Explain the following terms : **(Any Five)** **[05]**
- (a) Monogramming
 - (b) Vanity Unit
 - (c) Pent House
 - (d) Room Status
 - (e) Dutches Wife
 - (f) OOO
- (B)** Explain the role and importance of Control Desk in House-keeping Department. **[05]**
- Q.2) (A)** Explain the procedure of daily cleaning of Occupied Room. **[05]**
- (B)** GRA has found a Wrist Watch in a Departure Room. Explain the procedure that the GRA should follow. **[03]**
- (C)** List any four general principles of Cleaning. **[02]**

- Q.3) (A) Write short notes : (Any Two) [05]**
- (a) Second Service
 - (b) Computerised Keys
 - (c) Dirty Dozen
- (B) Explain the Spring Cleaning Procedure for Lobby. [05]**

SECTION - II

- Q.4) (A) Explain the following terms : (Any Five) [05]**
- (a) IR
 - (b) ECO
 - (c) Sleeper
 - (d) Overbooking
 - (e) Floatel
 - (f) AP
- (B) Explain various stages of Guest Cycle. [05]**
- Q.5) (A) Explain the Pre-arrival Procedure for a Group. [03]**
- (B) List and explain in brief the two methods of Payment for Settling a Guest Bill. [03]**
- (C) Explain the Procedure for Rooming a Guest. [04]**
- Q.6) (A) Draw formats for : [05]**
- (a) Safety Deposit Registration Card
 - (b) Room Change Slip
- (B) Write short notes : [05]**
- (a) Late Charges
 - (b) Booking Diary

Total No. of Questions : 3]

[Total No. of Printed Pages : 2

[4083]-204

B. Sc. (Hospitality Studies) (Semester - II) Examination - 2011

TRAVEL AND TOURISM

(June 2008 Pattern)

Time : 3 Hours]

[Max. Marks : 70

Instruction :

All questions are compulsory.

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

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

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

- (a) Explain any three Economic Impacts of Tourism and any two Environmental Impacts of Tourism.
- (b) List and explain 4 A's of Tourism.
- (c) Explain briefly different types of Accommodations available for Tourists.
- (d) Explain any five functions of Travel Agent.

- (e) What are the qualities required to be a Guide in Tourism Industry ?
- (f) Define Passport. Explain briefly types of Passport. What are requirements for obtaining Passport.
- (g) Explain Itinerary Planning. What are the steps to Plan a Tour.

Q.3) Write notes : (Any Six)

[30]

- (a) DOT
 - (b) TAAI
 - (c) WTO
 - (d) NGO
 - (e) MTDC
 - (f) Types of Travel Agents
 - (g) Types of Package Tours
 - (h) Career Opportunities for Tourism Professionals
 - (i) Present Status of Tourism in India
 - (j) Thomas Cook - Grand Circular Tour
-

Total No. of Questions : 7]

[Total No. of Printed Pages : 3

[4083]-205

B. Sc. (Hospitality Studies) (Semester - II) Examination - 2011

CATERING SCIENCE-II

(June 2008 Pattern)

Time : 3 Hours]

[Max. Marks : 70

Instructions :

(1) Question No. 1 is compulsory.

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

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

[10]

- (a) Nutrient
- (b) Malnutrition
- (c) Essential Amino Acids
- (d) Hydrogenation of Oil
- (e) Empty Calories
- (f) Food

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

[10]

- (a) Maltose is a disaccharide
- (b) Dark coloured containers should be used to store oils.
- (c) An excessive intake of carbohydrate is not beneficial to health.
- (d) Vegetable proteins are incomplete source of Protein.
- (e) Salt should be fortified with Iodine.
- (f) Children should be exposed to Sunlight.

- (B) A diet provides 1500 kcal, 50 gm of protein, 20 gm of fat and 15 gm of fibre. Calculate total Carbohydrate from the Diet. [05]
- Q.3)** (A) Explain any five functions of Proteins. [05]
- (B) Define Rancidity of Fats and give any two ways to prevent it. [05]
- (C) Junk Food should be avoided in Diet. Justify. [05]
- Q.4)** (A) Discuss 'Vitamin C' on the basis of : [05]
- (a) Four Good Food Sources
- (b) Two functions
- (c) Name of deficiency disease
- (B) Define Dehydration and explain the role of ORT in Dehydration. [05]
- (C) Give any five measures to preserve nutrients while cooking food. [05]
- Q.5)** (A) Explain Basic Five Food Groups with suitable examples. [05]
- (B) How will you improve Protein Quality in Foods ? Give any two examples. [05]
- (C) Explain Ill-effects of Excess Consumption of Carbohydrate on Human Health. Why Glucose is the most important Carbohydrate ? [05]
- Q.6)** (A) Discuss 'Iron' on the basis of : [05]
- (a) Four Good Food Sources
- (b) One important function
- (c) Name of Deficiency Disease and one symptom
- (B) State the importance and limitations of Sodium Chloride in the Diet. [05]
- (C) What is the importance of Fibre in Daily Diet ? Give any four rich food sources of Fibre. [05]

Q.7) (A) Define Balanced Diet. Plan a dinner menu for an adolescent who likes vegetarian food. **[05]**

(B) State any two foods to be recommended and two foods to be avoided for following disorders : **[10]**

- (a) Diabetes
 - (b) Constipation
 - (c) Heart Disease
 - (d) Diarrhoea
 - (e) Fever
-

Total No. of Questions : 7]

[Total No. of Printed Pages : 5

[4083]-206

B. Sc. (Hospitality Studies) (Semester - II) Examination - 2011

COMMUNICATION FUNDAMENTALS - II

(Basic French for Hotel Industry - 206)

(June 2008 Pattern)

Time : 3 Hours]

[Max. Marks : 70

Instruction :

All questions are compulsory and carry equal marks.

Q.1) (A) Conjuguez les verbes au présent : (Any Five) [05]

(Conjugate the verbs in the present tense.)

- (a) Vous _____ (être) en classe.
- (b) Je _____ (ne pas aller) au collège.
- (c) (Venir) _____ – vous au restaurant ?
- (d) (Faire) _____ cuire pendant 10 minutes.
- (e) Nous _____ (se reposer) après le déjeuner.
- (f) Je _____ (chercher) mon cahier.
- (g) Vous _____ (contacter) la directrice.
- (h) Je _____ (finir) vite mon travail.

(B) Ecrivez la date : (Any Two) [02]

(Write the date.)

- (a) Monday, 22nd March 2007
- (b) Thursday, 1st January 2011
- (c) Sunday, 4th April 2000

(C) Quelle heure est-il ? (**Any Three**) [03]

(What time is it ?)

- (a) 1 p.m.
- (b) 10.10 p.m.
- (c) 8.30 a.m.
- (d) 3.20 a.m.
- (e) 7.05 p.m.

Q.2) (A) Ecrivez les nombres en lettres : (Any Six) [03]

(Write the number names in French.)

- (a) 100th
- (b) 31
- (c) 17th
- (d) 50
- (e) 15
- (f) 23
- (g) 64
- (h) 78

(B) Mettez la bonne mesure : (**Any Four**) [02]

(Put in the correct measure.)

- (a) _____ d'œufs
- (b) _____ de vin blanc
- (c) _____ de lait
- (d) _____ de pain
- (e) _____ de menthe
- (f) _____ de tomates

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

(Match 'A' with 'B' and rewrite the pairs.)

'A'

'B'

- | | |
|--------------------|-----------------------|
| (a) Ça va ? | (i) All the best |
| (b) Bonsoir ! | (ii) How are things ? |
| (c) À demain ! | (iii) Thanks a lot |
| (d) Bonne chance ! | (iv) See you tomorrow |
| (e) Merci beaucoup | (v) Good evening |

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

(Translate into English.)

- L'hôtel Meridien, bonjour ! Je peux vous aider ?
- Bonjour ! Je voudrais réserver une chambre.
- C'est pour quand ?
- Pour le 24 et 25 décembre.
- Oui, c'est possible. À quel nom, s'il vous plait ?
- Au nom de Nikhil Joshi.
- Vous payez comment ?
- Par carte de crédit.
- Très bien, monsieur

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

(Name the chef.)

- (a) Prépare le petit-déjeuner
- (b) Prépare les plats de poissons, les fritures
- (c) S'occupe des soupes, des potages
- (d) Prépare toute sorte de pâtisseries, tartes, soufflés
- (e) Se charge des rôtis à la broche
- (f) Prépare des glaces, sorbets

Q.4) Nommez en français : [10]

(Give the names in French.)

- (a) deux plats d'entrée
- (b) deux fromages
- (c) deux boissons
- (d) deux hors-d'œuvre
- (e) deux desserts

Q.5) (A) Nommez trois vins de Loire. [03]

(Name three wines from the Loire region.)

(B) Expliquez les termes en anglais : (Any Seven) [07]

(Explain the terms in English.)

- (a) café au lait
- (b) carte du jour
- (c) mettre le couvert
- (d) au bleu
- (e) fourchette
- (f) serviette
- (g) mise en place
- (h) pétillant
- (i) savoureux
- (j) le garçon

Q.6) (A) Donnez les équivalents en anglais : (Any Five) [05]

(Give the equivalents in English.)

- (a) truite
- (b) vin rouge
- (c) légume
- (d) mangue
- (e) céréale
- (f) fromage frais

(g) sucre

(h) piment

(i) gingembre

(B) Donnez les équivalents en français : **(Any Five)** [05]
(Give the equivalents in French.)

(a) vinegar

(b) rice

(c) honey

(d) oyster

(e) potato

(f) mutton

(g) pineapple

(h) buttermilk

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

(a) vol-au-vent

(b) œuf en cocotte

(c) meunière

(d) haute cuisine

(e) apéritif

(f) sorbet

(g) pâté de foie gras

(h) crème fraîche

(i) digestif

(j) farce

(k) levure

(l) bistro

Total No. of Questions : 5]

[Total No. of Printed Pages : 2

[4083]-21

B. Sc. (Hospitality Studies) (Semester - II) Examination - 2011

FOOD PRODUCTION PRINCIPLES

(Old 2005 Pattern)

Time : 2 Hours]

[Max. Marks : 40

Instructions :

(1) Attempt *any four* questions.

(2) All questions carry equal marks.

Q.1) Solve any five : **[10]**

- (a) What are the duties of Executive Chef ?
- (b) Explain any two Desirable Textures.
- (c) Explain the role of Egg in Bakery and Confectionary.
- (d) Write four small and four large equipment used in Bakery.
- (e) What are the advantages of Stainless Steel ?
- (f) Write different types of Fuels used in Kitchen.

Q.2) (A) Define Sauce. Write the importance of Sauce in Cookery. [05]

(B) What are the rules of making Stock ? [03]

(C) Write the advantages of Microwave Cooking. [02]

Q.3) (A) What is a Soup ? Explain Cream Soup and Velouté Soup in short. [05]

(B) Explain the role of Flour and Sugar in Bakery. [03]

(C) How Mayonnaise Sauce is rectified when it is curdled ? [02]

Q.4) (A) Write short notes : [06]

(a) Poaching

(b) Roasting

(B) Explain the Ferment and Dough Method of Bread-making. [04]

[4083]-21

1

P.T.O.

- Q.5)** (A) What are different types of Frying Medium ? Explain Deep Frying in detail. [05]
- (B) Explain any two Non-desirable Textures. [03]
- (C) Explain the following : [02]
- (a) Glaze
 - (b) Aspic
-

Total No. of Questions : 6]

[Total No. of Printed Pages : 2

[4083]-22

B. Sc. (Hospitality Studies) (Semester - II) Examination - 2011

FOOD AND BEVERAGE OPERATIONS

(Old 2005 Pattern)

Time : 2 Hours]

[Max. Marks : 40

Instructions :

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

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

[1x10=10]

- (1) Non-alcoholic Beverages
- (2) Stimulating Beverages
- (3) Beer
- (4) Mash
- (5) Lager Beer
- (6) Tonic Water
- (7) Cider
- (8) Non-alcoholic Beer
- (9) Lapsang Souchung
- (10) Penetella
- (11) Feints
- (12) Distillation

- Q.2)** (A) Give classification chart of Non-alcoholic Beverages with one example of each. [06]
(B) Give reasons for Flat Coffee and Bitter Coffee. [04]
- Q.3)** (A) List important ingredients used in the manufacture of Beer. [06]
(B) Explain Components of Cigar. [04]
- Q.4)** (A) List and explain the objectives of Control System. [06]
(B) What are the Obstacles in F and B controls ? [04]
- Q.5)** (A) Explain Triplicate System of KOT with a suitable format. [05]
(B) Give differentiation between Pot Still and Patent Still Method of Distillation. [05]
- Q.6)** Attempt the following : [10]
- (a) Two examples of Indian Beers
 - (b) Two examples of Nourishing Beverages
 - (c) Two brands of Cigar
 - (d) Two examples of Fermented Beverages
 - (e) Two Special KOT's
-

Total No. of Questions : 6]

[Total No. of Printed Pages : 2

[4083]-23

B. Sc. (Hospitality Studies) (Semester - II) Examination - 2011

ROOMS DIVISION SERVICES

(Old 2005 Pattern)

Time : 2 Hours]

[Max. Marks : 40

Instructions :

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

(2) All questions carry equal marks.

(3) Assume suitable data wherever necessary.

SECTION - I

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

(1) 'V'

(2) Floor Pantry

(3) Quad Room

(4) Weekly Cleaning

(5) Gatepass

(6) Queen Bed

(B) Explain the procedure for daily cleaning of Swimming Pool. [05]

Q.2) (A) Explain Spring Cleaning Procedure for Pent House. [05]

(B) Explain the procedure for Lost and Found of Guest Articles. [05]

Q.3) Write short notes : [10]

- (a) Turn Down Service
- (b) Functions performed by Control Desk
- (c) Key Control
- (d) Work Routine for Chamber Maid

SECTION - II

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

- (1) FIT
- (2) Resort
- (3) No Show
- (4) CIP
- (5) Ammendment

(B) Explain step by step procedure for a Group Arrival. [05]

Q.5) (A) Explain various Modes and Sources of Reservations. [05]

(B) Explain the procedure for Rooming a Guest. [05]

Q.6) (A) Explain the procedure for Handling a Credit Card. [05]

(B) Write short notes : [05]

- (a) Room Change Procedure
- (b) Express Checkout

Total No. of Questions : 8]

[Total No. of Printed Pages : 2

[4083]-24

B. Sc. (Hospitality Studies) (Semester - II) Examination - 2011

TRAVEL AND TOURISM

(Old 2005 Pattern)

Time : 3 Hours]

[Max. Marks : 70

Instructions :

(1) Question No. 1 is compulsory.

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

Q.1) Write notes : (Any Five)

[20]

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

Q.2) Explain different modes of Transport. (any two)

[10]

Q.3) (A) List and explain 4 A's of Tourism.

[05]

(B) Write a note on Eco Tourism.

[05]

Q.4) List and explain any two Economic Impacts and any two Environmental Impacts of Tourism.

[10]

- Q.5)** What are different functions of Travel Agent ? **[10]**
- Q.6)** Define Tour Package. Explain types of Package Tours. **[10]**
- Q.7)** (A) Define Passport. What are the basic requirements to make a Passport ? **[06]**
- (B) Define Visa. What are the types of Visas ? **[04]**
- Q.8)** Define the following : **(Any Five)** **[10]**
- (a) Tourism
 - (b) Excursionist
 - (c) Visitor
 - (d) Tour
 - (e) Destination
 - (f) Tourist
 - (g) Sustainable Tourism
 - (h) Guide
 - (i) Itinerary Plan
-

Total No. of Questions : 7]

[Total No. of Printed Pages : 3

[4083]-25

B. Sc. (Hospitality Studies) (Semester - II) Examination - 2011

FOOD SCIENCE

(Old 2005 Pattern)

Time : 3 Hours]

[Max. Marks : 70

Instructions :

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

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

- (a) Boiling Point
- (b) Gel
- (c) Contaminated Food
- (d) Evaporation
- (e) Food Adulteration
- (f) Flash Point

Q.2) (A) Explain any five Natural Toxins occurring in Food. [05]

(B) Define the term 'Hygiene'. Give any three sanitary practices to be followed by a Foodhandler while Cooking Food. [05]

(C) Why are Additives added to the Food ? Explain any three Food Additives used in Food Industry. [05]

Q.3) (A) List any five general guidelines for Storage of all types of Foodstuffs. [05]

(B) Explain Concept of Danger Zone in relation to Food Industry. [05]

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

- Q.4)** (A) Explain any five factors affecting the growth of Micro-organisms. [05]
- (B) Explain Concept of 'HACCP' in Catering Industry. [05]
- (C) Why is Pest Control necessary in relation to Catering Establishment. Give any two ways to control the following : [05]
- (a) Cockroaches
- (b) Ants
- (c) House Flies
- Q.5)** (A) Why is protective display of Food necessary ? List the temperature range for Dry, Refrigerated and Freezer Storage Area. [05]
- (B) Explain any five ways to control the growth of Micro-organisms in Food. [05]
- (C) Discuss 'Staphylococcal Food Poisoning' on the basis of :
- (a) Four foods involved [02]
- (b) Mode of Transmission [01]
- (c) Any two preventive measures [02]
- Q.6)** (A) Explain any five Non-bacterial Metal Poisoning in Food. [05]
- (B) Explain 'Binary Fission'. Give any three uses of Micro-organisms in Food Industry. [05]
- (C) Give any two Spoilage Indicators for the following Food Stuffs : [05]
- (a) Milk
- (b) Fish
- (c) Groundnuts
- (d) Spinach Leaves
- (e) Egg

- Q.7)** (A) Explain the importance of Protective Clothing in Catering Industry. **[05]**
- (B) Define ‘Undesirable Browning Reactions’. Explain any three ways to prevent it. **[05]**
- (C) Mention the Common Food Adulterant and the test to detect them in the following Food Stuffs : **[05]**
- (a) Semolina
 - (b) Tea
 - (c) Turmeric
 - (d) Milk
 - (e) Butter
-

Total No. of Questions : 7]

[Total No. of Printed Pages : 6

[4083]-26

B. Sc. (Hospitality Studies) (Semester - II) Examination - 2011

COMMUNICATION SKILLS (II)

(Basic French for Hotel Industry)

(Old 2005 Pattern)

Time : 3 Hours]

[Max. Marks : 70

Instruction :

All questions carry equal marks and are compulsory.

Q.1) (A) Conjuguez les verbes au présent : (Any Five) [05]

(Conjugate the verbs in present tense.)

- (a) _____ (être) à l'heure.
- (b) Nous _____ (manger) le gâteau.
- (c) Vous _____ (remplir) la fiche à la réception.
- (d) Je _____ (aller) à la gare.
- (e) Vous _____ (avoir) deux valises
- (f) Je _____ (venir) de Nashik.
- (g) Nous _____ (marcher) dans le jardin
- (h) Vous _____ (boire) du café.

(B) Écrivez la date : (Any Two) [02]

(Write the date.)

- (a) Sunday, 19/3/1982
- (b) Friday, 13/5/2004
- (c) Wednesday, 1/7/2008

(C) Quelle heure est-il ? (**Any Three**) [03]

(**What time is it ?**)

- (a) 12.20 a.m.
- (b) 6.30 p.m.
- (c) 9.05 a.m.
- (d) 3.45 p.m.
- (e) 5.16 a.m.
- (f) 12.00 p.m.

Q.2) (A) Écrivez les nombres en lettres : (Any Six) [03]

(**Write the numbers in words.**)

- (a) 100
- (b) 65^e
- (c) 43^e
- (d) 50
- (e) 18
- (f) 20^e
- (g) 9
- (h) 55

(B) Mettez le bon mesure : (**Any Four**) [02]

(**Put the correct measure.**)

- (a) _____ de lait
- (b) _____ de pain
- (c) _____ de vin
- (d) _____ de tomates
- (e) _____ de bananes
- (f) _____ de fromage

(C) Liez A avec B : [05]

(Match 'A' with 'B' and rewrite.)

'A'

'B'

- | | |
|------------------------------|----------------------------|
| (a) Comment allez - vous ? | (i) J'ai 19 ans |
| (b) D'où venez - vous ? | (ii) J'habite à Mumbai |
| (c) Merci | (iii) Je viens de Kolhapur |
| (d) Où habitez - vous ? | (iv) Je vais bien |
| (e) Quelle âge avez - vous ? | (v) De rien |

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

(Translate into English.)

Le client : Garçon donnez - moi un verre d'eau s'il vous plaît.

Le garçon : Oui Monsieur.

Le client : Apportez-moi le menu.

Le garçon : Le voilà Monsieur

Le client : Je vais prendre un sandwich et un café

Le garçon : Tout de suite, Monsieur

Le client : Garçon l'addition s'il vous plait.

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

(Name the chef.)

- Prépare les légumes et les garnitures
- S'occupe des potages, des soupes.
- Se charge des rôtis, des grillades.
- Prépare toutes sortes de pâtisseries, tartes etc.
- Prépare des sauces.
- Prépare des glaces, sorbets, supports ea glace.
- Prépare des plats de poissons.

- Q.4) (A)** Planifiez le menu français de 5 cours. [05]
(Plan a 5 course French Menu.)
- (B) Nommez deux salades. [02]
(Name 2 salads.)
- (C) Nommez trois plats de poisson. [03]
(Name 3 fish dishes.)
- Q.5) (A)** Nommez trois vins d'Alsace. [03]
(Name 3 Wines from Alsace.)
- (B) Expliquez les termes : **(Any Three)** [03]
(Explain the terms in English.)
- (a) Doux
- (b) Pétillant
- (c) Mis en bouteille
- (d) Vin de table
- (e) Sec
- (C) Expliquez les termes en anglais : **(Any Four)** [04]
(Explain the terms in English.)
- (a) Arrêtez
- (b) Bien soigné
- (c) Le service va commencer
- (d) La nappe
- (e) La fourchette
- (f) La chaise

Q.6) (A) Donnez les équivalents en anglais : (Any Five) [05]
(Give the equivalents in English.)

- (a) Le boeuf
- (b) L'agneau
- (c) Le piment vert
- (d) Le café
- (e) Le poivre
- (f) Les oignons
- (g) La dinde
- (h) La menthe

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

- (a) fish
- (b) tomato
- (c) apple
- (d) wheat
- (e) garlic
- (f) lobster
- (g) veal
- (h) almond

Q.7) Expliquez les termes suivants : (Any Ten) [10]
(Explain the following terms.)

- (a) Bisque
- (b) Bain - Marie
- (c) Au four
- (d) Vol-au-vent
- (e) Zest

- (f) Ragout
 - (g) Gâteau
 - (h) Glace
 - (i) Haute cuisine
 - (j) Du jour
 - (k) Foie gras
 - (l) Bombe
 - (m) Croûtons
 - (n) Cognac
 - (o) Couvert
-

Total No. of Questions : 5]

[Total No. of Printed Pages : 2

[4083]-301

B. Sc. (Hospitality Studies) (Semester - III) Examination - 2011

QUANTITY FOOD PRODUCTION

(June 2008 Pattern)

Time : 2 Hours]

[Max. Marks : 40

Instructions :

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

(2) All questions carry equal marks.

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

[10]

- (a) What are the factors affecting Quality of Meat ?
- (b) Explain principles to be followed while Thawing and Storing Poultry.
- (c) What do you mean by Air Catering ?

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

[10]

- (a) Explain duties and responsibilities of Larder Chef.
- (b) Give classification of Fish with two examples of each.
- (c) Draw Cuts of Pork with approximate weight of each and its uses.

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

[10]

- (a) Give 10 ingredients in Cake making with their functions.
- (b) Give types of Sausages and two examples of each.
- (c) Give the physical and chemical composition of Meat.

Q.4) Solve any two of the following : **[10]**

- (a) State and explain Methods of Cake Making.
- (b) What are the basic principles to be followed while presenting Cold Meat Platter ?
- (c) Explain points to be kept in mind while purchasing Poultry.

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

- (a) Explain types and uses of Chaud Froid Sauces.
 - (b) Explain the different types of Force Meat used in Sausage Industry.
 - (c) Explain the following terms : **(Any Five)**
 - (i) Larding
 - (ii) Green Bacon
 - (iii) Chateaubriand
 - (iv) Cephalopods
 - (v) Court Touillion
 - (vi) Mussels
 - (vii) Bologna
-

Total No. of Questions : 7]

[Total No. of Printed Pages : 3

[4083]-302

B. Sc. (Hospitality Studies) (Semester - III) Examination - 2011

BEVERAGE SERVICES

(June 2008 Pattern)

Time : 2 Hours]

[Max. Marks : 40

Instructions :

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

Q.1) (A) With the help of a neat diagram, explain a French Wine Label. [05]

(B) Define Wines. Briefly explain Manufacturing Process of Still Wines. [05]

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

- (a) Faults in Wines
- (b) Vine Diseases
- (c) Viticulture Methods

Q.3) Explain the following terms : (Any Ten) [10]

- (a) Vitis Vinifera
- (b) Vin Mousseux
- (c) Crémant
- (d) Fiasco
- (e) Punt End
- (f) Crappa
- (g) BOB

[4083]-302

1

P.T.O.

- (h) Liqueur de tirage
- (i) Liqueur de expedition
- (j) Sekt
- (k) Ouzo
- (l) Bunch
- (m) Humidor

Q.4) (A) Differentiate between : (Any Two) [06]

- (a) Scotch Whisky and Canadian Whisky
- (b) Dutch Gin and Plymouth Gin
- (c) Dark Rum and White Rum

(B) Define Liqueurs. List and explain country of origin and flavour of any three Liqueurs. [04]

Q.5) (A) Explain the following Wine Regions : (Any Four) [08]

- (a) Bordeaux
- (b) Venetto
- (c) Rhine Valley
- (d) Bauro and Bao
- (e) Indian Wines

(B) Briefly explain the following Abbreviations : [02]

- (a) AOC
- (b) QBA
- (c) DOCG
- (d) LBV

- Q.6)** (A) Define Aperitif. List two Wine based Aperitifs and two Spirit based Aperitifs. [04]
- (B) List and explain various types of Gins. [04]
- (C) List various types of Cognacs. [02]
- Q.7)** Answer the following : [10]
- (a) Name four brand names of Cigars
- (b) Name four Shippers of Sherry
- (c) Name four Shippers of Champagne
- (d) Name four Shippers of Port Wine
- (e) Name four Fruit Brandies
-

Total No. of Questions : 6]

[Total No. of Printed Pages : 2

[4083]-303

B. Sc. (Hospitality Studies) (Semester - III) Examination - 2011

ACCOMMODATION SERVICES

(Old 2005 and New 2008 Pattern)

Time : 2 Hours]

[Max. Marks : 40

Instructions :

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

SECTION - I

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

- (1) Ikebara
- (2) Blueing
- (3) Stain
- (4) Textile
- (5) Dry Rot
- (6) Hollywood Twin Room
- (7) Por Stock

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

(C) Explain the role of Security Department in the Hotel. [02]

Q.2) (A) What is the procedure followed before hiring a Contractor ? [04]

(B) Give the sizes of the following linen : [02]

- (a) Bath Math
- (b) Double Bed Sheet
- (c) Face Towel
- (d) Waiter's Cloth

(C) Give the selection criteria for Bath Linen. [04]

[4083]-303

1

P.T.O.

- Q.3)** (A) Explain the methods of keeping flowers fresh for a longer time. [05]
(B) Write the cause, area of damage and control of Bed Bugs and Fleas. [05]

SECTION - II

- Q.4)** (A) Explain the following terms : **(Any Five)** [05]
(a) Miscellaneous Voucher
(b) GHC
(c) House Count
(d) Late Charge
(e) VPO
(f) Folio
(g) No Show
(B) Explain the procedure for handling the following situations : [05]
(a) Death of a Guest in the Room
(b) Guest complaints of cash missing from his room
- Q.5)** (A) Give the formula for the following : [06]
(a) ARR
(b) Room Occupancy
(c) Foreign Occupancy
(d) Overstay%
(e) Rev Por
(f) No Show%
(B) Explain the role and functions of a GRE. [04]
- Q.6)** (A) Write shorts notes : [05]
(a) Fully Automated Accounting System
(b) City Ledger
(B) Draw and explain the following formats : [05]
(a) Discrepancy Report
(b) Room Status Report

Total No. of Questions : 8]

[Total No. of Printed Pages : 1

[4083]-304

B. Sc. (Hospitality Studies) (Semester - III) Examination - 2011

PRINCIPLES OF MANAGEMENT

(Old 2005 and June 2008 Pattern)

Time : 3 Hours]

[Max. Marks : 70

Instructions :

- (1) *Question No. 1 is compulsory.*
 - (2) *Solve **any five** from Q. Nos. 2 to 8.*
-
-

- Q.1)** Write short notes : **(Any Four)** **[20]**
- (a) Line and Staff Organisation
 - (b) Need of Co-ordination
 - (c) Barriers in Communication
 - (d) Management as a Profession
 - (e) Importance of Motivation
 - (f) Maslow's Theory of Hierarchy of Needs
- Q.2)** Describe Henri Fayol's Concept of Management. **[10]**
- Q.3)** Define Planning and explain step-by-step procedure for Planning. **[10]**
- Q.4)** Explain McGregor's Theory X and Theory Y. **[10]**
- Q.5)** Explain the Managerial Grid of Leadership developed by Blake and Mouton. **[10]**
- Q.6)** What are the various ways of making Communication Effective ? **[10]**
- Q.7)** What is Controlling ? State the process and the need for Control. **[10]**
- Q.8)** Define Organising and state the principles of Organising. **[10]**
-

[4083]-304/1

Total No. of Questions : 8]

[Total No. of Printed Pages : 5

[4083]-305

B. Sc. (Hospitality Studies) (Semester - III) Examination - 2011

BASIC PRINCIPLES OF ACCOUNTING

(June 2008 Pattern)

Time : 3 Hours]

[Max. Marks : 70

Instructions :

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

Q.1) From the following Trial Balance of Mr. Aamir Khan, prepare a Trading and Profit and Loss Account for the year ending 31st March, 2002 and a Balance Sheet as on that date : **[20]**

Trial Balance as on 31st March, 2002

Particulars	Debit	Credit
Capital	–	72,000
Drawings	6,000	–
Machinery	20,000	–
Printing Charges	1,000	–
Purchases	55,000	–
Sales	–	96,000
Salaries	9,300	–
Advertising	2,500	–
Bills Receivable	1,900	–
Bill Payable	–	2,700
Income Tax	2,400	–

Particulars	Debit	Credit
Opening Stock (1-4-2001)	24,000	–
Bank Loan	–	7,300
Rent	3,000	–
Building	25,000	–
Wages	6,500	–
Sundry Debtors	30,000	–
Sundry Creditors	–	12,000
Insurance Premium	1,400	–
Furniture	2,000	–
	1,90,000	1,90,000

Adjustments :

- (1) Closing Stock value Rs. 27,500 on 31-3-2002.
- (2) Salaries Outstanding Rs. 1,500.
- (3) Insurance Premium Rs. 1,500.
- (4) Depreciate Machinery by 50% and Building by 2%.

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

[10]

- (a) Dual Aspect Concept
- (b) Classification of Accounting
- (c) Purpose of Trail Balance

Q.3) Journalise the following transactions in the books of Madhav : [10]

April, 2004

- 1 Shri Madhav started his business with cash Rs. 25,000 and Furniture of Rs. 5,000.
- 2 Paid cash into Bank Rs. 15,000.
- 3 Purchased Furniture from Manik and issued him a cheque Rs. 4,000.
- 6 Cash Sales Rs. 3,000.
- 7 Credit Sales to Arvind Rs. 2,000 less trade discount 2%.
- 10 Distributed Goods of Rs. 1,000 as free samples and Madhav used goods of Rs. 200 for personal use.
- 12 Paid Postage Rs. 20 and Electricity Bill of Rs. 400.
- 16 Purchased Furniture of Rs. 3,000 from Kulkarni and in the part payment gave him goods of Rs. 2,000.
- 17 Paid Life Insurance Premium of the life of Madhav and of Mrs. Madhav Rs. 2,000.
- 20 Paid Telephone Bill by cheque Rs. 1,200.

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

- (a) Drawings
- (b) Folio
- (c) Narration
- (d) Bad Debts
- (e) Ledger

(B) Explain with examples the Capital and Revenue Expenditure. [05]

Q.5) Enter the following transactions in a Cash Book with 3 columns viz. Discount, Cash and Bank : **[10]**

January, 2003

- 1 Cash in hand Rs. 40,400 and at Bank Rs. 31,000.
- 2 Sold Goods to Swami and Co. for Rs. 600 and received a cheque for Rs. 400 in part payment.
- 3 Purchased Goods from Patel for Rs. 800 less trade discount 2% and paid the amount by issue of cheque.
- 12 Withdrew for personal use from Bank Rs. 100.
- 15 Withdrew for office use Rs. 500.
- 18 Swami and Co. informed that paid directly into our Bank A/c. the remaining balance.
- 19 Bank collected interest on investments and credited to our account Rs. 200.
- 20 Paid Insurance Premium Rs. 10,000 by cheque.
- 20 For Cash Sales received a cheque from M and Co. for Rs. 500.
- 25 Paid Salaries by cheque Rs. 300.

Q.6) (A) What is Bank Reconciliation Statement ? Give any two methods. **[05]**

(B) With the help of format explain Special Functions Book. **[05]**

Q.7) (A) Enter the following transactions in proper subsidiary books of Ramrao : **[05]**

January, 2005

- 1 Ramrao purchased goods from Gajananrao Rs. 500.
- 2 Ramrao sold goods to Laxmanrao Rs. 600.
- 3 Vyanktrao sold goods to Ramrao Rs. 400.
- 7 Returned goods to Gajananrao Rs. 50.
- 7 Received goods returned by Laxmanrao Rs. 60.

(B) Following are the balances extracted from the ledger of Shri Jadhav. Prepare a Trial Balance : [05]

	Rs.
Capital A/c.	40,000
Drawings A/c.	4,000
Sundry Creditors	18,440
Motor Car Expenses	3,000
Sales	29,560
Trade Expenses	8,500
Insurance	1,030
Opening Stock	8,500
Purchases	26,500
Printing and Stationery	3,000
Rent and Taxes	9,500
Commission Paid	5,000
Sundry Debtors	18,000
Discount Allowed	2,970
Interest Received	2,000

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

- (a) Explain Imprest System of Petty Cash Book.
- (b) Explain Balancing of Ledger.
- (c) State the Principles of Double Entry System of Book-keeping.

Total No. of Questions : 4]

[Total No. of Printed Pages : 2

[4083]-306

B. Sc. (Hospitality Studies) (Semester - III) Examination - 2011

HOTEL ENGINEERING

(June 2008 Pattern)

Time : 3 Hours]

[Max. Marks : 70

Instructions :

- (1) Answer to the **two** sections should be written in **separate books**.
- (2) Black figures to the right indicate full marks.
- (3) Neat diagrams must be drawn if necessary.
- (4) Assume suitable data, if necessary.

SECTION - I

Q.1) Solve any two :

[20]

- (a) Draw organisation structure for 200 guest room and explain responsibilities of Maintenance Engineer.
- (b) Differentiate between Central and Unitary Air Conditioning System and explain working of Room Air Conditioner.
- (c) Explain Solid Waste Management and describe bad effect of Noise Pollution to Human Health.

Q.2) Answer any three :

[15]

- (a) Define Refrigerant and give any three names of Refrigerant with their chemical formula.
- (b) Define :
 - (i) Dry Air, Moist Air
 - (ii) Dry Bulb Temperature, Wet Bulb Temperature
- (c) Define Contract and give its advantages and disadvantages.
- (d) What are the sources of Air Pollution ? Give its bad effect on Human Being.

[4083]-306

1

P.T.O.

SECTION - II

Q.3) Answer any two :

[20]

- (a) Calculate Electricity Bill for the month of March having following Electricity Load and Cost of Electricity is Rs. 7.00 per unit :
- | | | | |
|-------|-----------------|---------|-------------|
| (i) | 36 W Tube Light | 10 Nos. | 12 hrs./day |
| (ii) | 3 KW Oven | 02 Nos. | 04 hrs./day |
| (iii) | 750 W Dryer | 02 Nos. | 25 min./day |
| (iv) | 60 W Bulb | 05 Nos. | 06 hrs./day |
| (v) | 12 W CFL Bulb | 15 Nos. | 10 hrs./day |
- (b) Explain with diagram Demineralisation of Water.
- (c) Give importance of Earthing and explain with diagram Plate Type of Earthing.

Q.4) Answer any three :

[15]

- (a) Give any five general tips for Energy Conservation in Hotel.
- (b) Draw any one Water Closet any two Tarps.
- (c) Write short notes :
- | | |
|------|--------|
| (i) | LPG |
| (ii) | Biogas |
- (d) Give classification of Fire and explain Safety of Door.
-

Total No. of Questions : 5]

[Total No. of Printed Pages : 2

[4083]-31

B. Sc. (Hospitality Studies) (Semester - III) Examination - 2011

QUANTITY FOOD PRODUCTION

(Old 2005 Pattern)

Time : 2 Hours]

[Max. Marks : 40

Instruction :

Answer any four questions.

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

[10]

- (1) Suet
- (2) Abats
- (3) Thawing
- (4) Sweetbread
- (5) Meringue
- (6) Sabayon
- (7) Galantine
- (8) Steak Tartare
- (9) Panada
- (10) Chateaubriand
- (11) Paupiette
- (12) Trussing

Q.2) Explain the following : (Any Five) [10]

- (a) What do you mean by Marinades ? Give its functions and components.
- (b) Give any two Cake Faults and its remedies.
- (c) Explain Aseptic Canning.
- (d) Explain Bacon with example and its uses.
- (e) What do you mean by Offals ? Give examples.
- (f) List Cake Making Methods.

Q.3) Answer the following :

- (a) Classify Fish in tabular way and explain. [04]
- (b) Classify Food and Beverage Outlets with neat format and brief explanation. [04]
- (c) Give Principles of Storing Poultry. [02]

Q.4) Answer the following : [10]

- (a) Draw a neat diagram of Cuts of Lamb.
- (b) Give the factors effecting the Tenderness of Meat.

Q.5) (A) Give essential ingredients in Cake Making with its functions. [04]

(B) Give difference between : (Any Three) [06]

- (a) Bacon and Gammon
- (b) Commercial Catering 'Hotel' and Subsidised Catering 'Hospitals'
- (c) Cures and Merinades
- (d) Crustaceans and Molluscs

Total No. of Questions : 6]

[Total No. of Printed Pages : 3

[4083]-32

B. Sc. (Hospitality Studies) (Semester - III) Examination - 2011

BEVERAGE SERVICES

(Old 2005 Pattern)

Time : 2 Hours]

[Max. Marks : 40

Instructions :

(1) Question No. 1 is compulsory.

(2) Attempt any three from the remaining.

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

[10]

- (1) Organic Wine
- (2) Bloom
- (3) Zapotas de Pizar
- (4) Chapitalization
- (5) Full Bodied Wines
- (6) Blanc de blanc
- (7) Estufa
- (8) BATF
- (9) DOCG
- (10) VSOP
- (11) Zubrowka
- (12) Absinthe
- (13) Tequila
- (14) Corky Wine

Q.2) Answer the following :

- (a) Explain in brief four methods of measuring Alcoholic Strengths. [04]
- (b) List four Wine Glasses and their capacity. [04]
- (c) List four Vine Diseases. [02]

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

- (a) Explain Methode Champenoise with the help of flow chart. [05]
- (b) Explain in brief the Manufacturing of Rum. Give two brands of Rum. [05]
- (c) Define Liqueur. Write in brief the methods of making Liqueur. Enlist four types of Liqueur. [05]

Q.4) Answer the following :

- (a) Differentiate between : **(Any Two)** [04]
 - (i) Pot Still and Patent Still
 - (ii) Cognac and Armagnac
 - (iii) Scotch Whisky and Irish Whiskey
- (b) List four Spirit based Aperitifs with Country of Origin. [02]
- (c) Write six golden rules of Food and Wine Harmony. Give two examples. [04]

Q.5) Answer the following :

- (a) Explain in brief the Solera System. [03]
- (b) Write two Shippers each of Port, Madeira and Marsala. [03]
- (c) List two Wine producing regions with example from the following countries : [04]
 - (i) Germany
 - (ii) USA

Q.6) Answer the following : **(Any Five)**

[10]

- (a) List down two Indian and two International Brands of Vodka.
 - (b) List down four Indian Sparking Wines.
 - (c) List down four Methods of making Sparkling Wines.
 - (d) List down four types of Gin.
 - (e) List down four brands of Scotch Whisky.
 - (f) List down four Orange Flavoured Liqueurs.
 - (g) List two Black Grape and two White Grape Varieties.
-

Total No. of Questions : 8]

[Total No. of Printed Pages : 5

[4083]-35

B. Sc. (Hospitality Studies) (Semester - III) Examination - 2011

BASIC PRINCIPLES OF ACCOUNTING

(Old 2005 Pattern)

Time : 3 Hours]

[Max. Marks : 70

Instructions :

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

Q.1) Following is the Trial Balance extracted from the books of Shri Nishigandha Bose of Bombay as on 31st March, 2005. You are required to prepare the Trading and Profit and Loss Account for the year ending 31st March, 2005 and a Balance Sheet as on that date after taking into consideration the adjustments given below : **[20]**

Trial Balance as on 31st March, 2005

Particulars	Debit Rs.	Credit Rs.
Purchases	1,65,625	—
Returns Inwards	4,250	—
Sundry Debtors	40,200	—
Stock (1-1-2004)	26,725	—
Wages (Productive)	20,137	—
Salaries	8,575	—
Furniture	7,250	—
Machinery	4,500	—
Postage and Stationery	3,226	—

Particulars	Debit Rs.	Credit Rs.
Travelling Expenses	350	—
Trade Expenses	2,314	—
Rates and Taxes	3,517	—
Bad Debts	525	—
Rent	3,000	—
Investments	10,500	—
Insurance	1,524	—
Cash in Hand	752	—
Cash at Bank	5,000	—
Bills Receivable	17,070	—
Drawings	6,000	—
Capital	—	28,000
Sales	—	2,56,650
Return Outwards	—	3,120
Commission	—	5,200
Sundry Creditors	—	25,526
Bills Payable	—	8,950
Outstanding Expenses	—	2,019
Rent	—	750
Interest on Investments	—	825
Total	3,31,040	3,31,040

Adjustments :

- (1) Stock on 31-3-2005 was Rs. 10,520.
- (2) Depreciate Furniture at 10% and Machinery at 7%.
- (3) Outstanding Expenses were Wages Rs. 200.
- (4) Prepaid Insurance Rs. 500.

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

- (a) Money Measurement Concept
- (b) Bank Reconciliation Statement
- (c) Importance of Trial Balance

Q.3) Journalise the following transactions : [10]

June, 2005

- 1 Purchased Goods from Dravid Rs. 8,000 less trade discount 5%.
- 4 Paid Cash into Bank Rs. 6,000.
- 5 Paid Dravid by Cheque Rs. 7,500 in full settlement.
- 6 Purchased Household Furniture of Rs. 2,000 and paid by Cheque.
- 12 Purchased a Typewriter for Rs. 2,500.
- 14 Received Commission by Cheque Rs. 500.
- 17 Purchased Goods for Rs. 1,000 and paid in Cash and by Cheque equally.
- 19 Paid for Office Stationery Rs. 500 and Printing Charges Rs. 60.
- 27 Received a Cheque from Babulal for Rs. 1,980 and he was allowed discount Rs. 20. The Cheque is paid into Bank.
- 30 Paid Salaries Rs. 4,000 by Cheque and Rent Rs. 500 in Cash.

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

- (a) An entry which appears on both the sides of Cash Book is called as _____.
- (b) A person whose assets are more than liabilities is known as _____.
- (c) Expenses not yet paid are _____ Expenses.
- (d) _____ is recorded in chronological order.
- (e) Nominal Account is also known as _____ A/c.

(B) Suggest a technical term for the following : [05]

- (a) Credit Note Number is given in which book.
- (b) All cash transactions are recorded in this book.
- (c) List of Debit and Credit Balances.
- (d) Account of Income and Expenses
- (e) Money value of business reputation earned by the business over number of years.

Q.5) Prepare an Analytical Petty Cash Book from the following information : [10]

April, 1999

- 1 Received Rs. 300 for Petty Cash.
- 3 Paid Cartage Rs. 10.
- 4 Paid Bus Fare Rs. 5 and Postage Rs. 12.
- 6 Paid for Stationery Rs. 8.
- 7 Paid for Postage Rs. 6.
- 9 Paid for Taxi Fare Rs. 25 and Coolie Rs. 10.
- 10 Paid for Telegram Rs. 15 and Charity Rs. 21.
- 11 Paid for Newspaper Rs. 20.
- 12 Paid for Soap Rs. 10 and Printing Rs. 30.
- 13 Paid for Postage Rs. 5.
- 14 Paid for Repairs of Chairs Rs. 20.
- 15 Paid for Refreshment of Customer Rs. 10.

Q.6) (A) With the help of examples explain Contra Entry. [05]

(B) Distinguish between Trade Discount and Cash Discount. [05]

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

April, 2011

- 1 Purchased Goods worth Rs. 26,000 from Manasi at 5% T.D., Invoice No. M-15.
- 2 Sold Goods worth Rs. 21,000 to Rajat, Invoice No. 25.
- 4 Bought Goods worth Rs. 5,000 from Pushpa at 5% T.D., Invoice No. P-39.
- 5 Returned defective goods to Manasi Rs. 350.
- 10 Rajat returned defective goods Rs. 750.
- 12 Sold Goods worth Rs. 8,000 to Kunal at 10% T.D.
- 14 Received defective goods worth Rs. 700 from Kunal.
- 15 Returned defective goods to Pushpa worth Rs. 650.
- 20 Bought Goods worth Rs. 22,000 from Komal at Invoice No. K-28.
- 22 Returned defective goods to Komal Rs. 1,235.

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

[10]

- (a) State the Procedure of Balancing of Ledger.
- (b) With the help of format explain Special Functions Book.
- (c) Explain Capital and deferred Revenue Expenditure.

Total No. of Questions : 4]

[Total No. of Printed Pages : 3

[4083]-36

B. Sc. (Hospitality Studies) (Semester - III) Examination - 2011

HOTEL MAINTENANCE SERVICES

(Old 2005 Pattern)

Time : 3 Hours]

[Max. Marks : 70

Instructions :

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

SECTION - I

Q.1) Answer any two :

[2x10=20]

- (a) What are the advantages of Preventive Maintenance ? Draw Organisation of Maintenance Chart for '3' Star Hotel.
- (b) What is Defrosting and its need and methods ? How will you maintain Domestic Refrigerator.
- (c) Differentiate between Unitary and Centralized Air Conditioning System and draw diagram for Room Air Conditioner.
- (d) What are the Sources of Air Pollution ? Give its bad effect and controlling methods.

Q.2) Answer any three :

[3x5=15]

- (a) Explain Purification of Drinking Water by using :
 - (i) Chlorine
 - (ii) Ozone
- (b) Describe factors affecting comfort of human being and also behaviour of human body in summer and winter.
- (c) What are the Sources of Water Pollution and its bad effect on human being ?
- (d) Draw any five diagram for Plumbing Fixtures.
- (e) Define :
 - (i) Specific Heat
 - (ii) Sensible Heat
 - (iii) Latent Heat
 - (iv) Relative Humidity
 - (v) Wet Bulb Temperature

SECTION - II

Q.3) Solve any two :

[2x10=20]

- (a) Calculate a Electricity Bill for a Consumer having following connected load for the month of April. Unit charge for electricity is Rs. 4.00 :
 - (i) 60W Bulb 10 Nos. 08 hrs./day
 - (ii) 40W Tube Light 15 Nos. 09 hrs./day
 - (iii) 3KW Hot Plate 01 No. 04 hrs./day
 - (iv) 12KW Oven 02 Nos. 04 hrs./day
 - (v) 120W Computer 02 Nos. 5 hrs 30 min./day

- (b) Give energy conservation tips in Guest Room and House-keeping Department.
- (c) What are the Methods for Controlling Fire ? Draw diagram for foam type fire extinguisher with its technical specification.
- (d) Write notes :
 - (i) LPG
 - (ii) Biogas
 - (iii) Coal
 - (iv) Kerosene

Q.4) Solve any three :

[3x5=15]

- (a) Explain with diagram Direct and Indirect Lighting System.
 - (b) Describe Key Control and Valuable Security for Hotel.
 - (c) Name the different methods for Softening Water and give disadvantages of Hard Water to Hotel Industry.
 - (d) Explain with diagram Solar Water Heating System in Hotel.
 - (e) Give importance of Earthing and explain any one type of Earthing.
-

Total No. of Questions : 9]

[Total No. of Printed Pages : 2

[4083]-501

B. Sc. (Hospitality Studies) (Semester - V) Examination - 2011

SPECIALISED FOOD PRODUCTION

(New 2008 Pattern)

Time : 2 Hours]

[Max. Marks : 40

Instructions :

- (1) Q. 1 is compulsory.*
 - (2) Attempt **any six** questions from the remaining.*
 - (3) All questions carry equal marks.*
 - (4) Draw neat diagrams wherever necessary.*
-
-

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

[10]

- (1) Nachos
- (2) Farfelle
- (3) Salsa
- (4) Sushi
- (5) Dashi
- (6) Marzipan
- (7) Wasabi
- (8) Tamale
- (9) Pretzel
- (10) Focaccia
- (11) Moussaka
- (12) Pesto

- Q.2)** Explain Haute Cuisine and write the salient features of Nouvelle Cuisine. [05]
- Q.3)** Define Convenience Foods. Explain any two types of Processing. Name any two bread spread. [05]
- Q.4)** Classify Appetizers with examples and write four precautions for Preparing and Storing Appetizer. [05]
- Q.5)** Enlist the principles of making Salad and name and explain two Classical Salads. [05]
- Q.6)** Give the difference between Mousse and Mousseline. Name any four Savoury Mousse. [05]
- Q.7)** Draw and explain any five types of Sandwiches. [05]
- Q.8)** Define Danish Pastry. Explain different methods of mixing a Cookie Dough. [05]
- Q.9)** Define the term Icing, Frosting, Filling and write the importance of Icing. [05]
-

Total No. of Questions : 6]

[Total No. of Printed Pages : 2

[4083]-502

B. Sc. (Hospitality Studies) (Semester - V) Examination - 2011

FOOD AND BEVERAGE SERVICES AND MANAGEMENT

(June 2008 Pattern)

Time : 2 Hours]

[Max. Marks : 40

Instructions :

(1) Answer *any four* questions.

(2) All questions carry equal marks.

Q.1) (A) Write short notes : [05]

(a) EOQ

(b) ABC Analysis

(B) Draw a neat flowchart of Food and Beverage Control Cycle.
Also explain Planning Phase of Control Cycle. [05]

Q.2) (A) Explain the Gueridon Service Procedure for the following dishes : [05]

(a) Steak Tartare

(b) Peach Flambé

(B) Draw and explain any two Banquet Seating Plans. [05]

Q.3) (A) Explain the following : [05]

(a) Break-even Point

(b) Margin of Safety

(B) Explain any two types of Lamps used for Gueridon Service. [05]

- Q.4)** (A) Write receipts of any five Classic Cocktails and three Classic Mocktails. [08]
- (B) Define : [02]
- (a) Material Cost
- (b) Variable Cost
- Q.5)** (A) Draft a Banquet Function Prospectus for a 100 pax conference. (Assume suitable data wherever required) [06]
- (B) Explain with one example, any two methods of mixing Cocktails. [04]
- Q.6)** (A) Write the Job Description of a Banquet Co-ordinator. [04]
- (B) Explain any three Special Bar Equipments. [06]
-

Total No. of Questions : 6]

[Total No. of Printed Pages : 2

[4083]-503

B. Sc. (Hospitality Studies) (Semester - V) Examination - 2011

ACCOMMODATION OPERATIONS - II

(June 2008 Pattern)

Time : 2 Hours]

[Max. Marks : 40

Instructions :

- (1) Attempt **any two** questions from each section.*
 - (2) Figures to the right indicate full marks.*
 - (3) Draw suitable formats wherever necessary.*
-
-

SECTION - I

- Q.1) (A) Explain the following terms : (Any Five) [05]**
- (a) Floriculture
 - (b) Zero based Budget
 - (c) Redecoration
 - (d) Recycling Inventory
 - (e) Hue
 - (f) Lanai
- (B) What are the Principles of Design ? [05]**
- Q.2) (A) What is a Snag List ? Explain with the help of a format. [05]**
- (B) What is a Budget ? What are the factors to be considered while calculating cost per room ? [05]**

- Q.3) (A)** What are the Principles of Purchasing ? [05]
(B) List down ten equipments used in Horticulture. [05]

SECTION - II

- Q.4) (A)** Explain the following terms : **(Any Five)** [05]
(a) Understay
(b) Crew Rate
(c) Room Occupancy
(d) High Balance
(e) VPO
(f) Minus Position
(B) Write the Night Auditing Process. [05]
- Q.5) (A)** Write short notes : **(Any Two)** [05]
(a) Suggestive Selling
(b) Repeat Business
(c) Marketing Techniques
(B) Explain Hubbart's Formula. [05]
- Q.6) (A)** What are the benefits of Forecasting ? [06]
(B) What are the factors to be kept in mind while Selling Rooms to a Businessman to increase Revenue ? [04]
-

Total No. of Questions : 8]

[Total No. of Printed Pages : 5

[4083]-504

B. Sc. (Hospitality Studies) (Semester - V) Examination - 2011

HOTEL ACCOUNTING

(June 2008 Pattern)

Time : 3 Hours]

[Max. Marks : 70

Instructions :

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

Q.1) Hotel Suryakiran Ltd. gives you its Trial Balance as on 31st March, 2009 :

[20]

Debit Balances	Rs.	Credit Balances	Rs.
Calls in Arrears	25,000	Reserve Fund	1,30,000
Bills Receivables	61,000	Sales	16,27,000
Sundry Debtors	1,03,000	Bank Overdraft	36,500
Delivery Van	90,000	Interest on Investment	8,850
Investments	37,000	Purchases Returns	6,000
Freehold Premises	3,15,000	5% Debentures	3,00,000
Kitchen Equipment	2,95,000	Creditors	47,000
Building	6,30,000	Rent	17,200
Wages	1,62,000	Profit and Loss	
		Appropriation A/c.	72,000
Furniture	2,69,000	Share Capital :	
Insurance	16,350	1,00,000 Equity Shares	
		of Rs. 10 each fully	
Stock on 01-04-08	1,93,000	paid	10,00,000
Rates and taxes	15,900		

[4083]-504

1

P.T.O.

Debit Balances	Rs.	Credit Balances	Rs.
Sales Returns	7,000		
Purchases	7,16,000		
Carriage Inwards	6,300		
Cash in Hand	23,000		
Electricity Charges	19,000		
Telephone Expenses	14,000		
Debenture Interest	15,000		
Salaries	76,000		
Preliminary Expenses	45,000		
General Expenses	5,000		
China, Glass and Cutlery	1,06,000		
	32,44,550		32,44,550

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

- (1) Stock on 31st March, 2011 was Rs. 1,71,000.
- (2) Depreciate Kitchen Equipment by 5% and Delivery Van by 10%. Glass and Cutlery were valued at Rs. 1,00,000.
- (3) Write off 1/3rd of Preliminary Expenses.
- (4) Outstanding Expenses were Wages Rs. 3,000.
- (5) Directors have proposed the following :
 - (i) Transfer of Rs. 20,000 to Reserve Fund
 - (ii) 5% Dividend on Equity Shares

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

[10]

- (a) Visitors paid out
- (b) Visitors Tabular Ledger
- (c) Types of Working Capital

Q.3) The following are the transactions of Hotel Kamat Ltd., Bangalore, on 9th March, 2011. Balance brought forward from the previous day are given below :

Room No.	Name of Guest	Time of Arrival	Plan	Rate (Rs.)	Balance b/f (Rs.)
202	Mr. Angat	7.15 pm	EP	3,500	4,000 (Cr.)
203	Mr. and Mrs. Pankaj	8.30 am	EP	6,000	2,600 (Dr.)
206	Mr. Jagat	11.30 am	EP	3,500	3,900 (Dr.)

6.30 am : Tea served to all rooms @ Rs. 25 per cup.

8.15 am : Mr. Jagat ordered for snacks of Rs. 180.

8.30 am : Breakfast @ Rs. 160 per person to all rooms. Room No. 202 had two guests.

10.00 am : The following checks were to be entered in the accounts of customers :

Room No. 202 – Laundry Rs. 150

203 – Newspapers Rs. 50

206 – VPO for Flowers Rs. 200

11.00 am : Mr. Angat deposited Rs. 4,000 on account.

12.00 pm : Mr. Chopra arrived and occupied Room No. 204 on European Plan @ Rs. 3,500.

1.00 pm : Lunch was served to all rooms @ Rs. 390 per person. Room No. 204 had one guest.

2.00 pm : Mr. Angat checked out after settling his account in cash.

3.00 pm : Cinema Tickets of Rs. 350 were purchased for Room No. 203.

5.00 pm : Tea was served to all rooms.

8.00 pm : Dinner was served to all rooms @ Rs. 400 per person. Room No. 206 had two guests.

Prepare Visitors Tabular Ledger for 9th March, 2011 assuming that a service charge of 10% is applicable on Room. Check out time 12.00 noon. [10]

Q.4) (A) What role does Profit and Loss Appropriation A/c. play in Company Final Accounts ? [05]

(B) With the help of format explain Guest Weekly Bill. [05]

Q.5) (A) Draw specimen formats of : **(Any Two)** [05]

(a) VPO Voucher

(b) Beverage Cost Statement

(c) Schedule of Garage

(B) The following data relates of 'Happy Memories' a Gift Shop in Hotel Suryakant :

Particulars	Rs.
Employees Benefit	10,280
Cost of Merchandise Sold	62,900
Operating Supplies	7,750
Salaries and Wages	8,950
Sales Revenue	98,980
Uniforms	2,090
Allowance	570
Others	700

Prepare Gift Shop Schedule No. 4 under Uniform System of Accounting. [05]

Q.6) (A) Explain any three characteristics and any three advantages of a Joint Stock Company. [05]

(B) Explain the different types of Discount. [05]

Q.7) Prepare Income Statement as per Uniform System of Accounting from the following data extracted from Hotel Osaka : [10]

Particulars	Rooms (Rs.)	Food (Rs.)	Bar (Rs.)
Payroll Expenses	67,000	1,09,000	41,000
Closing Stock	7,500	80,000	63,000
Sales	11,50,000	6,70,000	5,90,000
Opening Stock	–	58,580	81,000
Purchases	4,80,000	1,25,000	2,15,000
Other Expenses	2,300	3,500	1,500

Fixed Charges were as follows :

Depreciation Rs. 23,600, Rates and Insurance Rs. 34,800, Maintenance Fees Rs. 9,800.

Undistributed Operating Expenses were as follows :

Advertising and Marketing Rs. 39,750, Gas, Coal and Electricity Rs. 43,200. Administrative and General Expenses Rs. 37,800, Conveyance and Transport Rs.19,050.

Tax was paid Rs. 58,500.

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

(a) What is Budgetary Control ? Give the objectives of Budget.

(b) Discuss the history and meaning of Value Added Tax.

(c) List any five Operating Expenses from Operating Expenses and Non-operating Income each.

Total No. of Questions : 9]

[Total No. of Printed Pages : 2

[4083]-505

B. Sc. (Hospitality Studies) (Semester - V) Examination - 2011

MARKETING MANAGEMENT

(Old 2005 and New 2008 Pattern)

Time : 3 Hours]

[Max. Marks : 70

Instructions :

(1) All questions carry equal marks.

*(2) Attempt **any seven** questions out of **nine**.*

Q.1) Explain the importance of :

[2.5x4=10]

- (a) Market Segmentation
- (b) Franchising
- (c) Sales Promotion
- (d) Relationship Marketing

Q.2) Define Marketing. Differentiate between Selling and Marketing Concepts. [10]

Q.3) Explain Personal and Psychological Factors of Consumer Behaviour. [10]

Q.4) Write notes :

[10]

- (a) Product Differentiation
- (b) Types of Brands

Q.5) Explain 5 'M' of Marketing with 'Money' or Budget in details. [10]

Q.6) Explain Service Quality and Benefit of Service Quality. [10]

Q.7) Explain External Factors affecting Pricing Decisions. [10]

- Q.8)** Analyse the Business Environment with reference to Social and Technological Environment. **[10]**
- Q.9)** (A) What are the duties of a Marketing Manager ? **[05]**
- (B) Explain any two forms of Marketing Organisation. **[05]**
-

Total No. of Questions : 8]

[Total No. of Printed Pages : 2

[4083]-506

B. Sc. (Hospitality Studies) (Semester - V) Examination - 2011

HOTEL RELATED LAWS

(June 2008 Pattern)

Time : 3 Hours]

[Max. Marks : 70

Instructions :

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

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

- (a) Rights of Consumer
- (b) Rights of Buyer
- (c) Rights of Surety
- (d) Essential of Valid Sale

Q.2) State the following under Sales of Goods Act : [10]

- (a) Classification of Goods
- (b) Implied Conditions and Warranties

Q.3) Define Breach of Contract. What are the remedies to Breach of Contract ? [10]

Q.4) Explain the procedure to be followed by Food Inspector. [10]

Q.5) What are the various provisions available under the Factories Act ? [10]

Q.6) Briefly explain : **[10]**

- (a) Provisions regarding Deduction of Wages
- (b) Registration Certificate

Q.7) State in brief the Procedure for Redressal of Grievances before National Commission. **[10]**

Q.8) Write in brief : (**Any Two**) **[10]**

- (a) Rules regarding Environment Protection Act
 - (b) Liability of Employer against Compensation
 - (c) Retrenchment and Lockout
-

Total No. of Questions : 5]

[Total No. of Printed Pages : 2

[4083]-51

B. Sc. (Hospitality Studies) (Semester - V) Examination - 2011

ADVANCED FOOD PRODUCTION

(Old 2005 Pattern)

Time : 2 Hours]

[Max. Marks : 40

Instructions :

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

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

[10]

- (1) Tofn
- (2) Jalapeno
- (3) Salt Petre
- (4) Galangal
- (5) Paella
- (6) Waldrof
- (7) Galantine
- (8) Foccasia
- (9) Weak Flour
- (10) Spread
- (11) Canape
- (12) Pita

Q.2) (A) Enlist the points to be followed for preparing Cooking and Plating in Nouvelle Cuisine.

[05]

(B) Describe the duties and responsibilities of Larder Chef.

[05]

[4083]-51

1

P.T.O.

- Q.3)** (A) Give the classification of Appetizers and give precautions for Storing. [05]
- (B) Give the difference between Mousse and Mousseline. Name four Savouny Mousse. [05]
- Q.4)** (A) Explain the parts of Salad and name two Classical Salad. [05]
- (B) Draw and explain any five types of Sandwich. [05]
- Q.5)** (A) Give the classification of Pastries and explain with two examples. [05]
- (B) Explain different ways of making Cookies. [05]
- OR**
- (B) Define Icing. Explain different types of Icing. [05]
-

Total No. of Questions : 6]

[Total No. of Printed Pages : 2

[4083]-52

B. Sc. (Hospitality Studies) (Semester - V) Examination - 2011

FOOD AND BEVERAGE SERVICES AND MANAGEMENT

(Old 2005 Pattern)

Time : 2 Hours]

[Max. Marks : 40

Instructions :

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

-
-
- Q.1)** (A) Explain the term Buffet. List the types of Buffets and explain Display Buffet in details. [06]
- (B) State important points to be considered while laying Buffets. [04]
- Q.2)** (A) Explain the importance of Room Service Operations. [05]
- (B) What is the importance of Time Management in Room Service ? [05]
- Q.3)** (A) Give service procedure of the following from a Gueridon :
(Any Two) [06]
- (a) Caviar
 - (b) Banana Flambé
 - (c) Steak Tartare
- (B) Briefly explain four special equipment used on a Gueridon. [04]
- Q.4)** Write short notes : **(Any Two)** [10]
- (a) Planning Phase of Control Cycle
 - (b) Suggestive Selling in Room Service
 - (c) Management after the Event Phase in Control Cycle

Q.5) Explain the following : (Any Two) [10]

- (a) EOQ Model
- (b) ABC Analysis
- (c) Break-even Analysis

Q.6) (A) Explain the elements of Costs with suitable graph. [06]

(B) Explain : [04]

- (a) P/V Ratio
 - (b) Margin of Safety
-

Total No. of Questions : 6]

[Total No. of Printed Pages : 3

[4083]-53

B. Sc. (Hospitality Studies) (Semester - V) Examination - 2011

ACCOMMODATION OPERATION - II

(Old 2005 Pattern)

Time : 2 Hours]

[Max. Marks : 40

Instructions :

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

(2) All questions carry equal marks.

SECTION - I

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

[10]

- (1) Calendering
- (2) Napping
- (3) Texture
- (4) Redecoration
- (5) Capital Budget
- (6) Par
- (7) Yarn
- (8) Dado
- (9) Hue
- (10) Cut Pile
- (11) Warp
- (12) Zero Based Budgeting

- Q.2)** (A) What are the Principles of Design ? [05]
(B) List down the factors while selecting the Supplier for Hotel Purchase. [05]
- Q.3)** (A) What is Snag List ? Explain with the help of a format. [05]
(B) Explain the characteristics of : (**Any Two**) [05]
(a) Linen
(b) Silk
(c) Wool

SECTION - II

- Q.4)** Explain the following terms : (**Any Ten**) [10]
(1) Rack Rate
(2) Overbooking
(3) Night Audit
(4) Understay
(5) MCO
(6) House Count
(7) No Show
(8) Upselling
(9) SOP
(10) VPO
(11) Guest Folio
(12) Lanai Room
- Q.5)** (A) With the help of a format explain 3 Day Forecast. [05]
(B) What are the duties and responsibilities of Night Auditor ? [05]

- Q.6) (A) Write short notes : (Any Two) [05]**
- (a) Hubbarts Formula
 - (b) Repeat Business
 - (c) Return Reservation
- (B) Explain the Upselling Techniques. [05]**
-

Total No. of Questions : 8]

[Total No. of Printed Pages : 6

[4083]-54

B. Sc. (Hospitality Studies) (Semester - V) Examination - 2011

HOTEL ACCOUNTING

(Old 2005 Pattern)

Time : 3 Hours]

[Max. Marks : 70

Instructions :

- (1) Attempt **any six** questions including Q. No. 1 which is compulsory.
- (2) Figures to the right indicate full marks.
- (3) Assume suitable additional data, if necessary.
- (4) Use of pocket calculator is allowed.

Q.1) An authorised capital of M/s. Moon Electronics Ltd., is Rs. 75,00,000 consisting of 75,000 shares of Rs. 100 each. Out of this company has issued 30,000 shares of Rs. 100 each. The following is a Trial Balance of a Company as on 31st March, 2009 :

Trial Balance

Debit Balances	Rs.	Credit Balances	Rs.
Land and Building	25,00,000	Share Capital :	
Preliminary Expenses	15,000	[25,000 shares of Rs. 100 each]	25,00,000
Interim Dividend	75,000	Sales	15,00,000
Purchases	6,00,000	Creditors	2,30,000
Sales Returns	25,000	Reserve Fund	1,75,000
Carriage	18,000	Share Premium	2,20,000
Advertisement	45,000	Services to Guests	10,000
Legal Fees	16,800	Profit on Currency Exchange	15,000
Machinery	5,50,000	9% Debentures	5,00,000

Debit Balances	Rs.	Credit Balances	Rs.
Furniture	2,00,000	Fixed Deposits	50,000
Wages	27,000	Bank Loan (unsecured)	2,70,000
Insurance	52,000	P and L Appropriation A/c.	1,30,000
Discount	3,900		
Travelling Expenses	40,000		
Miscellaneous Expenses	1,100		
Postage and Telephone	12,700		
Licenses	18,000		
Debtors	3,37,500		
Salaries	1,25,000		
Bad Debts	3,000		
Investments	5,00,000		
Cash in Hand	50,000		
Bank Balance	3,00,000		
Stock	62,500		
Debenture Interest	22,500		
	56,00,000		56,00,000

Adjustments :

- (1) Closing Stock was valued at Rs. 75,000.
- (2) Charge depreciation on Building @ 1%, Furniture @ 5% and on Machinery @ 10%.
- (3) Outstanding Expenses : Wages Rs. 8,000 and Salaries Rs. 15,000.
- (4) Prepaid Insurance Rs. 2,000.
- (5) Directors declared 10% dividend on share capital.
- (6) Transfer Rs. 25,000 to Reserve Fund.

Prepare Final Accounts of a Company for the year ended 31st March, 2009.

[20]

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

[10]

- (a) Types of Budgets
- (b) Types of Shares
- (c) Guests' Weekly Bill

Q.3) Before the business has started in a 'Sunshine Hotel' on 19th August the following balances are to be brought forward on the V.T.L. from previous day :

Room No.	Name of Guest	Time of Arrival	Plan	Rate (Rs.)	Balance (Rs.)
205	Mr. and Mrs. Pande	3.30 pm	E.P.	3,000	6,000 Cr.
309	Dr. Prem Das	6.45 pm	E.P.	2,500	4,000 Dr.
301	Mr. Kulkarni	7.30 pm	E.P.	2,500	2,900 Dr.

During the day the business is as follows :

6.00 am : Mr. and Mrs. Desai checked in and occupied Room No. 207 @ 3,000 on E.P. cash deposited Rs. 10,000.

7.00 am : Tea was served in all rooms.

8.30 am : Breakfast was served in all rooms. Room No. 309 had one guest for breakfast.

10.30 am : The following checks are to be entered in the accounts of guests :

Room No. 205 : Laundry Rs. 200, Newspaper Rs. 25, Sight Seeing Tour Rs. 1,000

Room No. 309 : Gift Articles Rs. 350

Room No. 301 : Wine bottle Rs. 1,200, Magazine Rs. 100, Railway Booking Rs. 2,500

Room No. 207 : Laundry Rs. 150, Cinema Tickets Rs. 400

12.30 pm : Mr. Praksh Zha arrived along with his son and occupied Room No. 208 on E.P. @ Rs. 3,000, cash deposited Rs. 12,000.

- 12.30 pm : Dr. Das has deposited Rs. 5,000 in his account.
- 1.00 pm : Lunch was served as follows : Only one in Room No. 205, 309, with one guest in Room 301, 207 and 208.
- 3.30 pm : Soft Drinks Rs. 125 in Room No. 309.
- 4.00 pm : Tea was served in Room No. 207, 208 and Coffee was served in Room No. 309 and 301 and also Snacks of Rs. 55 in Room No. 301.
- 5.30 pm : Dr. Das checked out, settled his bill in cash.
- 7.30 pm : Room No. 301 Mr. Kulkarni deposited Rs. 8,000 in his account.
- 8.30 pm : Dinner was served in all rooms.
- 10.30 pm : Room No. 205 Mr. Pande checked out paid his bill in cash.

Hotel Tariff :

Tea Rs. 35 per cup

Coffe Rs. 50 per cup

Breakfast Rs. 125 per person

Lunch Rs. 200 per person

Dinner Rs. 250 per person

Calculate Service Charge @ 10% on Apartment, Food and Beverages and Sales Tax @ 7.5% on Wine. Checkout time 12.00 Noon.

Prepare Visitors Tabular Ledger. **[10]**

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

- (a) Chance Trade
- (b) Interim Dividend
- (c) Cost of Sales
- (d) Concessionaries
- (e) Contingent Liability

(B) Fill in the blanks : [05]

(a) Net Working Capital is the difference between Current _____ and _____ Liabilities.

(b) Cumulative Preference Shareholders are getting _____ rate of dividend after _____ year.

(c) Uniform System of Accounting was first introduced in _____.

Q.5) (A) Prepare Income Statement for Telecommunication as per Schedule No. 3 : [06]

Revenue : Local Rs. 70,200, Long Distance Rs. 45,000, Fax Charges Rs. 25,500, Service Charge Rs. 7,000.

Payroll Expenses : Salaries and Wages Rs. 55,000, Employee Benefits Rs. 5,000.

Cost of Sales : Local Rs. 50,000, Long Distance Rs. 20,000, Fax Rs. 10,000.

Other Expenses : Printing Rs. 11,000, Uniforms Rs. 5,000, Contract Service Rs. 4,500, Other Rs. 3,000, Allowances Rs. 5,000.

(B) With necessary details draw a specimen of Profit and Loss Appropriation A/c. [04]

Q.6) Answer the following : [10]

(a) Explain the factors determining the requirements of Working Capital.

(b) Explain the governing factors in the preparation of Budgets.

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

(a) Revenue : Rooms Rs. 20,50,000, Food Rs. 15,35,000, Bar Rs. 11,70,000, Telephone Rs. 1,25,000.

- (b) Payroll Expenses : Rooms Rs. 2,46,000, Food Rs. 1,99,550, Bar Rs. 1,46,250, Telephone Rs. 15,000.
- (c) Undistributed Operating Expenses : Repairs Rs. 33,250, Administration Rs. 75,000, Advertising Rs. 1,05,000, Data Processing Rs. 20,000.
- (d) Fixed Expenses : Insurance Rs. 15,000, Depreciation Rs. 45,000.
- (e) Other Expenses : Rooms Rs. 51,250, Food Rs. 49,120, Bar Rs. 46,800, Telephone Rs. 6,875.
- (f) Cost of Sales : Food Rs. 3,83,750, Bar Rs. 4,68,000, Telephone Rs. 31,250.
- (g) Tax : @ 40% of profits.

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

[10]

- (a) What are the characteristics of a Company ?
- (b) What are the reasons for giving Allowances to Guests ?
- (c) Explain the types of Debentures.
-

Total No. of Questions : 8]

[Total No. of Printed Pages : 2

[4083]-56

B. Sc. (Hospitality Studies) (Semester - V) Examination - 2011

HOTEL RELATED LAWS

(Old 2005 Pattern)

Time : 3 Hours]

[Max. Marks : 70

Instructions :

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

-
-
- Q.1)** Write short notes : (Any Two) [10]
- (a) Essentials of a Valid Contract
 - (b) Sale and Aggrement to Sell
 - (c) Registration Certificate
 - (d) Types of Disablement
- Q.2)** Write a detailed note on District Forum. [10]
- Q.3)** Explain the following : [10]
- (a) Lay Off
 - (b) Retrenchment
 - (c) Lockout
 - (d) Closure
- Q.4)** Briefly explain the various Licenses required for Hotel Industry. [10]
- Q.5)** (A) What are the remedies to Discharge of Contract ? [05]
- (B) Rights of Food Inspector [05]

Q.6) What are the various provisions available under Factories Act ? [10]

Q.7) State the following : [10]

- (a) Employer's Liability to Pay Compensation
- (b) Provisions regarding Deduction of Wages

Q.8) Explain in brief : (**Any Two**) [10]

- (a) Rights of Consumer
 - (b) Rules regarding Environment Protection Act
 - (c) Classification of Goods
-

Total No. of Questions : 5]

[Total No. of Printed Pages : 2

[4083]-601

B. Sc. (Hospitality Studies) (Semester - VI) Examination - 2011

ADVANCED FOOD PRODUCTION

(June 2008 Pattern)

Time : 2 Hours]

[Max. Marks : 40

Instructions :

(1) Attempt *any four* questions.

(2) Figures to the right indicate full marks.

-
-
- Q.1)** (A) Explain the step by step process of making Paté Maison which yields 800 gms when cooked. [06]
(B) Explain in detail the Composition of Ice-cream. [04]
- Q.2)** (A) Classify Frozen Desserts with one examples of each. [05]
(B) Differentiate between Fillings and Toppings. [05]
- Q.3)** (A) Plan a Five Course Spanish Menu and justify the same. [05]
(B) Explain any five methods of Garbage Disposal followed in Commercial Establishments. [05]
- Q.4)** (A) Discuss the influence of Culture in Moghalai Cuisine in Northern India. [05]
(B) Discuss the manufacturing process of Chocolate used for Confectionary Work. [05]

Q.5) (A) Explain the following Indian Speciality Desserts : [06]

- (a) Emorti
- (b) Gajak
- (c) Sandesh
- (d) Petha
- (e) Mutanjan
- (f) Pinni

(B) List any four speciality ingredients used in : [04]

- (a) Thai Cuisine
 - (b) Mexican Cuisine
-

Total No. of Questions : 6]

[Total No. of Printed Pages : 1

[4083]-602

B. Sc. (Hospitality Studies) (Semester - VI) Examination - 2011

ADVANCED FOOD SERVICE AND MANAGEMENT

(New 2008 Pattern)

Time : 2 Hours]

[Max. Marks : 40

Instruction :

Answer any 4 questions out of 6.

-
- Q.1)** (A) Licencing of Quality Service Restaurants is compulsory. Prepare a list and explain of least five. [05]
(B) Categorize Restaurants in view of their operational aspects. [05]
- Q.2)** (A) Sketch and illustrate parts of a Modern Bar. [2+3=05]
(B) Enumerate basic elements of Bar Designing. [03]
(C) Observe and appreciate four attributes of Food and Beverage Manager. [02]
- Q.3)** (A) Plan a duty roaster for 100 cover restaurant by Task Analysis. [04]
(B) Define Budget and explain different types of Budget. [06]
- Q.4)** (A) Explain in detail Financial and Marketing Policy Implemented in restaurant in Tier II Cities. [06]
(B) Explain about organising and staffing in Industrial Catering. [04]
- Q.5)** (A) List six equipments used in Restaurant and six equipments used in Bar Operations. [06]
(B) Explain any four objectives of Food and Beverage Budget. [04]
- Q.6)** (A) Describe Sources of Finance to start a Quality Service Restaurant, in the sub-urban locality. [05]
(B) List and explain different kinds of Licences required to start a Bar, within a Star Hotel. [05]

[4083]-602/1

Total No. of Questions : 6]

[Total No. of Printed Pages : 2

[4083]-603

B. Sc. (Hospitality Studies) (Semester - VI) Examination - 2011

SPECIALISED ACCOMMODATION MANAGEMENT

(June 2008 Pattern)

Time : 2 Hours]

[Max. Marks : 40

Instructions :

(1) Answer **any four** questions out of six.

(2) All questions carry equal marks.

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

[05]

- (a) Tetrad Colour Scheme
- (b) Cornice Lighting
- (c) Bay Window
- (d) Floor Seals
- (e) Bonded Carpets
- (f) Semi-hard Flooring
- (g) Valances

(B) Explain any five types of Wall Coverings with examples.

[05]

Q.2) Write short notes :

[2¹/₂x4=10]

- (a) Soft Furnishings
- (b) Recycling of Materials in House-keeping
- (c) Yield Management
- (d) Forecasting in Front Office

- Q.3)** (A) Draw the organisational chart of Sales and Marketing. Explain the role of Sales and Marketing in Boosting Revenue of the Hotel. [05]
- (B) Explain the advantages of Hard and Soft Floorings. [05]
- Q.4)** (A) What are the elements of an Advertising Plan ? [05]
- (B) Explain the factors to be considered for Furniture Layout in the Guest Room. [05]
- Q.5)** (A) Explain the importance of MICE in Hospitality Industry. [05]
- (B) Explain the care and maintenance of the following : [05]
- (a) Marble Flooring
 - (b) Vinly Flooring
 - (c) Carpets
 - (d) Ceramic Tiles
 - (e) Wooden Flooring
- Q.6)** (A) Explain the classification of Window Treatments. [05]
- (B) Explain the following reports with suitable formats : [05]
- (a) Guest History Card
 - (b) Room Status Report
-

Total No. of Questions : 3]

[Total No. of Printed Pages : 2

[4083]-604

B. Sc. (Hospitality Studies) (Semester - VI) Examination - 2011

TOTAL QUALITY MANAGEMENT

(June 2008 Pattern)

Time : 3 Hours]

[Max. Marks : 70

Instructions :

(1) Attempt all three questions.

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

Q.1) Explain thoughts from Quality Gurus : (Any One) [10]

- (a) Juran
- (b) Deming

Q.2) Write notes : (Any Six) [30]

- (a) Measuring and Managing Customer Satisfaction
- (b) Business Process Re-engineering
- (c) Investors in People
- (d) Role of Communication in TQM
- (e) HACCP
- (f) Fish bone diagram as Problem Solving Technique
- (g) Cost of Quality
- (h) Green Service Quality
- (i) Brain Storming in TQM

Q.3) Attempt any three :

[30]

- (a) What do you mean by Quality ? Explain Quality Plans for Service Industry.
 - (b) Explain Core Concepts of TQM.
 - (c) Explain Group Orientation and Perfectionism as Core Values of Japanese Management in TQM.
 - (d) Explain briefly Commitment, Vision, Mission and Creating Environment as Organisation Culture and Leadership for TQM.
 - (e) What do you mean by Quality Circle ? Explain Flow Group Concept in Team Work for Quality.
 - (f) Explain '5S' Philosophy of Kaizen.
-

Total No. of Questions : 9]

[Total No. of Printed Pages : 1

[4083]-605

B. Sc. (Hospitality Studies) (Semester - VI) Examination - 2011

HUMAN RESOURCE DEVELOPMENT

(Old 2005 and June 2008 Pattern)

Time : 3 Hours]

[Max. Marks : 70

Instructions :

(1) Q. No. 1 is compulsory.

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

-
-
- Q.1)** Write short notes : **(Any Two)** **[10]**
- (a) Tests in Selection Process
 - (b) Induction Process
 - (c) Objectives of Job Evaluation
 - (d) Promotion Policy
- Q.2)** Explain Job Description of Asst. Manager of Food and Beverage. **[10]**
- Q.3)** Explain the Internal and External Sources of Recruitment. **[10]**
- Q.4)** Define Performance Appraisal. Explain any four methods of Employee's Performance Appraisal. **[10]**
- Q.5)** Define the term 'Training and Development'. Bring out the importance of Training and Development. **[10]**
- Q.6)** Explain the factors in Formulation of Compensation Structure. **[10]**
- Q.7)** Explain the Grievance Handling System in Star Hotel. **[10]**
- Q.8)** Define Labour Turnover. Bring out the causes and measures to Prevent Labour Turnover. **[10]**
- Q.9)** Define Trade Unions. Discuss various functions of Trade Unions in various organisations. **[10]**

[4083]-605/1

Total No. of Questions : 9]

[Total No. of Printed Pages : 2

[4083]-606

B. Sc. (Hospitality Studies) (Semester - VI) Examination - 2011

ENTREPRENEURSHIP DEVELOPMENT

(June 2008 Pattern)

Time : 3 Hours]

[Max. Marks : 70

Instructions :

(1) Answer *any seven* questions.

(2) Each question carries *10 marks*.

Q.1) Write short notes : (Any Two)

[2x5=10]

(a) Accounting

(b) SWOT Analysis

(c) Information Gathering Techniques in Assessing the Market

(d) Quality Control

Q.2) Explain the principles of Market Survey.

[10]

Q.3) List down the Qualities of an Entrepreneur.

[10]

Q.4) What are the 4 C's of the Entrepreneurial Process ?

[10]

Q.5) Explain **any two** in the Resource Mobilisation :

[10]

(a) Finance

(b) Inventory Control

(c) Human Resource Planning

Q.6) Define Entrepreneur and explain the Concept of Entrepreneur.

[10]

- Q.7)** State the important elements to be considered while preparing a Project Report. **[10]**
- Q.8)** Explain various ways of collecting Long Term and Short Term Funds. **[10]**
- Q.9)** What problems are faced by Women Entrepreneurs ? **[10]**
-

Total No. of Questions : 5]

[Total No. of Printed Pages : 1

[4083]-61

B. Sc. (Hospitality Studies) (Semester - VI) Examination - 2011

ADVANCED FOOD PRODUCTION

(Old 2005 Pattern)

Time : 2 Hours]

[Max. Marks : 40

Instructions :

(1) Attempt any four questions.

(2) Figures to the right indicate full marks.

-
-
- Q.1)** (A) Explain the step by step process of manufacturing of Edible Chocolate. [05]
(B) Explain five varieties of Truffle. [05]
- Q.2)** (A) Classify Frozen Desserts and giving one example of each. [05]
(B) Explain the step by step process of making Chicken Galantine. [05]
- Q.3)** (A) Discuss any five points to be considered while Planning Kitchen Layout of a Speciality Restaurant. [05]
(B) List and briefly explain any five methods of Garbage Disposal. [05]
- Q.4)** (A) Discuss the functions of Kitchen Stewarding Department. [05]
(B) Classify Kitchen Equipments and give one example of each. [05]
- Q.5)** (A) Plan a 4 Course Mexican Menu and explain each preparation in brief. Also justify your selection. [05]
(B) Explain the following culinary terms : **(Any Five)** [05]
(a) Arborio Rice
(b) Bard
(c) Bavarian Cream
(d) Bistro
(e) Tapas
(f) Wasabi
(g) Ratatouille

[4083]-61/1

Total No. of Questions : 6]

[Total No. of Printed Pages : 1

[4083]-62

B. Sc. (Hospitality Studies) (Semester - VI) Examination - 2011
ADVANCED FOOD AND BEVERAGE SERVICES AND MANAGEMENT
(Old 2005 Pattern)

Time : 2 Hours]

[Max. Marks : 40

Instruction :

Attempt any four questions.

-
-
- Q.1)** (A) Enumerate and explain each type of Buffet. [05]
(B) State the term Budget and its meaning with reference to Food and Beverage Budget. [05]
- Q.2)** (A) Sketch a Bin Card Format and explain. [04]
(B) Enlist Bar Parts and give a brief account on each. [03]
(C) Prepare a list of Bar Equipments. [03]
- Q.3)** (A) Detail Room Service and discuss Butler Service. [05]
(B) Elaborate Quick Service Restaurants and its operations. [05]
- Q.4)** (A) Record-keeping is integral function of Quality Service Restaurants. Mention four records and draw two of them. [06]
(B) List eight attributes and potential of Food and Beverage Manager. [04]
- Q.5)** (A) Explain and explore the possible control and performance measures of Industrial Catering Organisations. [06]
(B) Develop Catering Policy for a Fast Food Outlet in Rural India. [04]
- Q.6)** (A) Narrate the marketing considerations for Fast Food Chain. [05]
(B) Suggest various Sources of Finance to start a First Class Fine-dine Restaurant. [05]

[4083]-62/1

Total No. of Questions : 6]

[Total No. of Printed Pages : 2

[4083]-63

B. Sc. (Hospitality Studies) (Semester - VI) Examination - 2011

SPECIALISED ACCOMMODATION MANAGEMENT

(Old 2005 Pattern)

Time : 2 Hours]

[Max. Marks : 40

Instructions :

(1) Solve any four questions.

(2) All questions carry equal marks.

(3) Assume suitable data wherever required.

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

[10]

(1) Selvedge

(2) Blinds

(3) Rev Par

(4) Forecast

(5) Yield

(6) Penthouse

(7) Split Complimentary Colour Scheme

(8) Valance

(9) Bow Window

(10) Amenities

(11) Floater

Q.2) (A) Explain the role of Sales and Marketing Department with respect to Room Sales.

[05]

(B) Explain the General Selection Criteria of Floorings.

[05]

[4083]-63

1

P.T.O.

- Q.3)** Write short notes : **[10]**
- (a) Care of Soft Furnishings
 - (b) Eco-friendly Practices in House-keeping
 - (c) Benefits of MICE
 - (d) Software used in Hospitality Industry
- Q.4)** (A) Give the sizes of following furniture : **[05]**
- (a) Four Seater Square Table
 - (b) Coffee Table
 - (c) Wardrobe
 - (d) King-size Bed
 - (e) Two Seater Sofa
- (B) Explain the following with neat formats : **(Any Two)** **[05]**
- (a) Room Status Report
 - (b) GHC
 - (c) Revenue Report
- Q.5)** (A) Suggest lighting for the following areas and justify the same : **[04]**
(Any Two)
- (a) Bar Counter
 - (b) Staff Cafeteria
 - (c) Dressing Table
- (B) Draw and explain the following types of Curtains : **[06]**
- (a) Criss-cross
 - (b) Three Tier
- Q.6)** (A) Write down the points to be kept in mind while planning of a Linen Room. **[05]**
- (B) Explain the Data required for Forecasting. **[05]**

Total No. of Questions : 3]

[Total No. of Printed Pages : 2

[4083]-64

B. Sc. (Hospitality Studies) (Semester - VI) Examination - 2011

TOTAL QUALITY MANAGEMENT

(Old 2005 Pattern)

Time : 3 Hours]

[Max. Marks : 70

Instructions :

(1) Attempt all the *three* questions.

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

Q.1) Write notes : (Any Two)

[10]

- (a) Quality Plans
- (b) Thoughts from Quality Guru - Deming
- (c) Role of Communication to TQM
- (d) BPR

Q.2) Attempt any three :

[30]

- (a) Explain Group Orientation and innovation as Core Values of Japanese Management.
- (b) Explain Juran Thoughts of Quality in Total Quality Management.
- (c) What are the different concepts of Total Quality Management ?
- (d) How to measure and manage Customer Satisfaction in Hospitality Industry ?
- (e) Explain the points Assessment, Competence Gap and Training of Investors in people to maintain Total Quality Management.

Q.3) Attempt any three :

[30]

- (a) Explain HACCP Concept as per International Quality Standards.
 - (b) Explain Pareto Analysis as problem solving technique in Total Quality Management.
 - (c) Explain Concept of 'Green Service Quality' briefly with reference to Water Management Concept in TQM.
 - (d) What do you mean by Kaizen ? Explain Process Mapping and Improvement (5W and 1H).
 - (e) Explain Cost Faliure and Preventive Costs with reference to 'Cost of Quality' in TQM.
 - (f) Explain Vision, Commitment, Mission and Creating Environment Statements in TQM – 'Organisational Culture and Leadership' in Hospitality Industry.
-