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[0607]-101

**First Year Bachelor of Hotel Management and Catering Technology**

**Examination, 2022**

**CC- 101 Food Production – I**

**(Sem. I)**

**(2021 Credit Pattern)**

**Time: 2 Hrs 30 Mins**

**Maximum Marks: 50**

**Instructions: -**

- i. **Q.1 is compulsory.**
- ii. Solve **any 4** questions from **Q.2 to Q.6.**
- iii. All questions carry **equal marks.**
- iv. **Draw** diagrams wherever **necessary.**

**Q.1 Short Answer Questions (Any 4)**

**(10 Marks)**

- a. Enlist any five fuels used for cooking food.
- b. List different milk based products available in the market.
- c. List five different cheese available in the market.
- d. Write short notes on Sweeteners.
- e. Write short notes on Microwave cooking.
- f. Write down the five principles of HACCP.

**Q.2. Answer in brief (Any two)**

**(10 Marks)**

- a. Draw classical kitchen brigade of the three-star hotel.
- b. Enlist and explain any five fuels used in cooking food.
- c. Explain the Tandoor cooking method and its advantages.
- d. Explain the importance of Personal Hygiene in Kitchen.

**Q.3 Long answer question**

- a. Draw a neat diagram of Wheat and give its composition & List down any 06 cereals with their local names. **(6 Marks)**
- b. Draw a neat diagram of Classification of cooking methods with examples. **(4 Marks)**

**Q.4.a) Attempt the following: Write short notes on**

**(5 Marks)**

- i. Braising
- ii. Lard
- iii. Brunoise
- iv. Blanching
- v. Pasteurization

b) Explain any 2 types of knives with diagram used in a commercial kitchen. **(5 Marks)**

**Q.5. Write in Brief the following questions**

- a. Explain the dry cooking methods with types and examples. **(5 Marks)**
- b. What are the duties and responsibility of Sous Chef? **(5 Marks)**

**Q.6. Answer the following**

- a. Give the local equivalents of the following:
  1. Fenugreek leaves
  2. Asafoetida
  3. Turmeric powder
  4. Nutmeg
  5. Hung Curd
  6. Sweet potato.**(6 Marks)**
- b. Explain various points of personal hygiene while working in the kitchen. **(4 Marks)**

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[0607]-103

**First Year Bachelor of Hotel Management and Catering Technology  
Examination, 2022**

**CC- 102 Food and Beverage Service – I**

**(Sem. I)**

**(2021 Credit Pattern)**

**Time: 2 Hrs 30 Mins**

**Maximum Marks: 50**

**Instructions: -**

- i. **Q.1 is compulsory.**
- ii. **Solve any 4 questions from Q.2 to Q.6.**
- iii. **All questions carry equal marks.**
- iv. **Draw diagrams wherever necessary.**

**Q.1 Short Answer Questions (Any 4)**

**(10 Marks)**

- a. Commercial Catering
- b. Welfare Catering
- c. Buffet Service
- d. Silver dip Method
- e. Give Five advantages of Disposable
- f. Enlist 5 Special equipment's and their use

**Q.2. Answer in brief (Any two)**

**(10 Marks)**

- a. Explain the Role of Food and Beverage Service Manager in Five Star Hotel
- b. Give the Organizational Chart of Food and Beverage Service Department in 5 Star Hotel
- c. Misa-en- Place Vs Misa-en-Scene
- d. Explain 5 Attributes of a Food and Beverage Personnel

**Q.3 Long answer question**

- a. Explain Triplicate KOT System in detail with Flow chart
- b. Explain American Service and Russian Service in detail

**(5 Marks)**

**(5 Marks)**

**Q.4.a) Attempt the following**

**(5 Marks)**

- i. Dummy Waiter
- ii. BOT
- iii. Maître d'hôtel
- iv. Kiosk
- v. Bistro

b) Explain Catering Establishment with examples

(5 Marks)

**Q.5. Write in Brief the following questions**

a. Table d'hôtel Vs A 'la Carte

(5 Marks)

b. Mention 5 glassware with their capacity and uses

(5 Marks)

**Q.6. Answer the following**

a. Write 5 trends which are seen in F & B Service Outlets

(5 Marks)

b. State the interdepartmental relationship of F&B Service department with any other department

(5 Marks)

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[0607]-103

**First Year Bachelor of Hotel Management and Catering Technology**

**Examination, 2022**

**CC- 103 Housekeeping**

**(Sem. I)**

**(2021 Credit Pattern)**

**Time: 2 Hrs 30 Mins**

**Maximum Marks: 50**

**Instructions: -**

- i. **Q.1 is compulsory.**
- ii. Solve **any 4** questions from **Q.2 to Q.6.**
- iii. All questions carry **equal marks.**
- iv. **Draw** diagrams wherever **necessary.**

**Q.1 Short Answer Questions (Any 4)**

**(10 Marks)**

- a. Define and List Front of the House areas of the Hotel.
- b. Discuss any 5 attributes of Housekeeping Staff.
- c. Classify Cleaning agents.
- d. Give 5 examples of Manual Cleaning equipments.
- e. Describe the coordination between Housekeeping and Security department.
- f. What are the advantages of computerized key?

**Q.2. Answer in brief (Any two)**

**(10 Marks)**

- a. Draw the layout of Housekeeping department and explain any 2 sections.
- b. What points will you consider while selecting / Purchasing a cleaning equipment?
- c. Draw the organization chart of Housekeeping department of a 5 star hotel.
- d. Define Housekeeping and explain the duties performed by the department.

**Q.3 Long answer question**

**(10 marks)**

- a. List the detailed cleaning procedure along with cleaning agents for wooden surface and Glass surface. **(6 Marks)**
- b. Write the duties of Public area supervisor. **(4 Marks)**

**Q.4.a) Attempt the following**

**(05 marks)**

- i. Caddy
- ii. Box Sweeper
- iii. Master Key
- iv. Lanai
- v. GRA

b) Discuss the new normal procedures implemented in the hotel Post pandemic **(05 marks)**

**Q.5. Write in Brief the following questions** **(10 Marks)**

- a. Write the placements of Amenities in guest room. **(5 marks)**
- Shoe shine
  - Alarm clock
  - Magazines
  - Shaving Kit
  - Dutch wife
- b. Write the storage and labelling procedure for Cleaning agent. **(5 marks)**

**Q.6. Answer the following** **(10 Marks)**

- a. Explain the duties and responsibilities of Executive Housekeeper. **(5 marks)**
- b. Discuss the key handling procedure followed in housekeeping department. **(5 marks)**

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[0607]-104

**First Year Bachelor of Hotel Management and Catering Technology**

**Examination, 2022**

**CC- 104 Front Office**

**(Sem. I)**

**(2021 Credit Pattern)**

**Time: 2 Hrs 30 Mins**

**Maximum Marks: 50**

**Instructions: -**

- i. **Q.1 is compulsory.**
- ii. Solve **any 4** questions from **Q.2 to Q.6.**
- iii. All questions carry **equal marks.**
- iv. **Draw** diagrams wherever **necessary.**

**Q.1 Short Answer Questions (Any 4)**

**(10 Marks)**

- a. Resort
- b. Future reservation
- c. List any five famous International Hotels
- d. Need of organization chart
- e. Guest History Card
- f. No Show

**Q.2. Answer in brief (Any two)**

**(10 Marks)**

- a. Write down the duties and responsibilities of a Bell boy.
- b. Classify hotel on the basis of Length of guest stay.
- c. Explain the need of coordination between Front Office and Human resource department.
- d. Answer in detail step by step process of registration.

**Q.3 Long answer question**

- a. Explain any six types of room rates. **(6 Marks)**
- b. Explain Automated system of reservation. **(4 Marks)**

**Q.4.a) Explain the following terms**

**(5 Marks)**

- i. Suite
- ii. HRACC
- iii. Continental Plan
- iv. Crew
- v. Cancellation of reservation

**b) What are the essential attributes of front Office staff?**

**(5 Marks)**

**Q.5. Write in Brief the following questions**

- a. Write down about any two Meal plans followed at the hotel. **(5 Marks)**
- b. Give any five rules of the house for the guest of the hotel. **(5 Marks)**

**Q.6. Answer the following**

- a. Explain in detail, stages of guest cycle. **(6 Marks)**
- b. Draw a format of a Reservation slip. **(4 Marks)**

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[0607]-201

**First Year Bachelor of Hotel Management and Catering Technology**

**Examination, 2022**

**CC- 201 Food Production II**

**(Sem. II)**

**(2021 Credit Pattern)**

**Time: 2 Hrs 30 Mins**

**Maximum Marks: 50**

**Instructions: -**

- i. **Q.1 is compulsory.**
- ii. Solve **any 4** questions from **Q.2 to Q.6.**
- iii. All questions carry **equal marks.**
- iv. **Draw** diagrams wherever **necessary.**

**Q.1 Short Answer Questions (Any 4)**

**(10 Marks)**

- a. List down the uses of stock in food production.
- b. What care you will take while preparing hollandaise.
- c. List the aims of soup making
- d. List any five breakfast egg preparations.
- e. Explain two classical vinaigrette dressings.
- f. List any three vegetables and three meat fillings used for sandwiches

**Q.2. Answer in brief (Any two)**

**(10 Marks)**

- a. Differentiate between thin soup and thick soup
- b. List down the precautions while preparing and storing sandwiches.
- c. Write a recipe for one liter béchamel and give two derivatives of the same.
- d. List five types of pulses and five types of oils used in food productions

**Q.3 Long answer question**

**(10 marks)**

- a. Define convenience food and explain the importance of the same 6 Marks
- b. Write the precautions while preparing consommé. 4 marks

**Q.4.a) Attempt the following**

**(05 marks)**

- i. Mirepoix
- ii. Roux
- iii. Juslie
- iv. Spread
- v. Pinwheel
- b) Give the importance of wearing a chef uniform

**(05 marks)**

**Q.5. Write in Brief the following questions**

**(10 Marks)**

- a. Explain the types of salads with one example each – 5 marks
- b. List down the uses of egg in food production- 5 marks

**Q.6. Answer the following**

**(10 Marks)**

- a. Give six international soups with their country of origin.
- b. List the ingredients required for cocktail sauce, Mornay sauce and name their mother sauce.

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[0607]-202

**First Year Bachelor of Hotel Management and Catering Technology  
Examination, 2022**

**CC 202 Food and Beverage Service II**

**(Sem. II)**

**(2021 Credit Pattern)**

**Time: 2 Hrs 30 Mins**

**Maximum Marks: 50**

**Instructions: -**

- i. **Q.1 is compulsory.**
- ii. Solve **any 4** questions from **Q.2 to Q.6.**
- iii. All questions carry **equal marks.**
- iv. **Draw** diagrams wherever **necessary.**

**Q.1 Short Answer Questions (Any 4)**

**(10 Marks)**

- a. Describe menu in continental breakfast.
- b. Explain Elevenses and brunch.
- c. Explain Hors d'Oeuvres and give 5 examples.
- d. Minibar
- e. Write a short note on time management.
- f. Explain supper and round the clock meals.

**Q.2. Answer in brief (Any two)**

**(10 Marks)**

- a. Plan a seven course French menu along with its cover and accompaniment.
- b. Explain in brief scheduling and staffing.
- c. Describe menu terms like Releve, Roti, Entrement, Sorbet, and Potage. Give one example each.
- d. Explain the general principles of room service.

**Q.3 Long answer question**

- a. Explain the different types of menu. **(6 Marks)**
- b. Draw the classification chart of non-alcoholic beverages. **(4 Marks)**

**Q.4.a) Attempt the following**

**(5 Marks)**

- i. Give any two examples of frozen desserts.
- ii. List down any two classical foods.
- iii. List down any two hot beverages.
- iv. Define cycle of service.
- v. Give two examples of stimulating beverages.

**b) Explain the menu planning consideration and constraints.**

**(5 Marks)**

**Q.5. Write in Brief the following questions**

- a. Plan American breakfast menu along with its cover. **(5 Marks)**
- b. Explain in detail components of salad with examples. **(5 Marks)**

**Q.6. Answer the following**

- a. Define beverages. Explain the different type of cold beverages along with the examples. **(6 Marks)**
- b. Explain different type of sandwiches. **(4 Marks)**

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[0607]-203

**First Year Bachelor of Hotel Management and Catering Technology  
Examination, 2022**

**CC- 203 Accommodation Operations – I**

**(Sem. II)**

**(2021 Credit Pattern)**

**Time: 2 Hrs 30 Mins**

**Maximum Marks: 50**

**Instructions: -**

- i. **Q.1 is compulsory.**
- ii. **Solve any 4 questions from Q.2 to Q.6.**
- iii. **All questions carry equal marks.**
- iv. **Draw diagrams wherever necessary.**

**Q.1 Short Answer Questions (Any 4)**

**(10 Marks)**

- a. Importance of Control desk.
- b. Evening Service.
- c. Importance of spring cleaning.
- d. Self-check in Kiosks.
- e. Guest History card.
- f. Arrival Notification.

**Q.2. Answer in brief (Any two)**

**(10 Marks)**

- a. Write a short note on maintenance / Breakage register.
- b. Draw a layout of standard single room.
- c. Explain the procedure of welcoming a guest in the hotel (ATG).
- d. Discuss the procedure of group arrival

**Q.3 Long answer question**

**(10 marks)**

- a. Explain in detail the procedure of cleaning a departure room. 6 Marks
- b. Discuss the procedure of rooming a guest. 4 Marks

**Q.4.a) Attempt the following**

**(05 marks)**

- i. FIT
- ii. AYS
- iii. Discrepancy Report
- iv. Room status report.
- v. Skipper

**b) Explain the cleaning routine of swimming pool.**

**(05 marks)**

**Q.5. Write in Brief the following questions**

**(10 Marks)**

- a. Procedure of modern day bed making and placement of supplies.
- b. Discuss the procedure of handling a scanty baggage guest.

5 marks

5 marks

**Q.6. Answer the following**

**(10 Marks)**

- a. Explain different types of keys used in the hotel.
- b. List down the pre-arrival activities for VIP guest and amenities placed.

6 marks

4 marks

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[0607]-204 A

First Year Bachelor of Hotel Management and Catering Technology Examination, 2022

EC - 204 A French

(Sem. II)

(2021 Credit Pattern)

Time: 2 Hrs 30 Mins

Maximum Marks: 50

Instructions: -

- i. Q.1 is compulsory.
- ii. Solve any 4 questions from Q.2 to Q.6.
- iii. All questions carry equal marks.
- iv. Draw diagrams wherever necessary.

**Q.1 5 Conjuguez les verbes au présent et récrivez les phrases (any ten)**

[Conjugate the verbs in the present tense and rewrite the completed sentences]

(10 arks)

- a. Elle ..... (Preparer) un gâteau.
- b. Je .....(aller) au Beureau
- c. Nous ..... (vendre) de billets.
- d. (Avoir) ..... -Vous un stylo ?
- e. Tu..... (Manger) de la Mangue.
- f. Je (se appler) ..... Julli
- g. Vous ..... (ne pas Parler) Anglaise
- h. Je ..... (Donner) une Sandwiche.
- i. Nous.....(Ecouter) les chansons
- j. Je .....(etre) Étudiante
- k. Elle.....(Arriver)à Mumbai
- l. Ills.....(Vouloir) du thé

**Q.2. A Quelle heure est-il (any 5)**

(5 Marks)

**What time is it (any5)**

- (1) 7.15 a.m.
- (2) 2.30 p.m.
- (3) 24.00 hrs
- (4) 10.45 p.m.
- (5) 12.00p.m.
- (6) 8.00a.m.

**B. Answer the Following**

**(5Marks)**

Fill in the blanks with correct Prepositions

(Sur,Dans,À,Pour,Avec)

1. Tu es ..... Paris
2. Le Professeur est.....les étudiants
3. Le client est .....la chambre
4. Les Livres sont ..... La Table
5. J'achete des légumes ..... ma mer.

**Q.3 A Expliquez les termes en Française (any6)**

**(06marks)**

1. Foie Gras
2. À point
3. Roux
4. Demi Glace
5. Baine Marie
6. Consommé
7. Pain

**B Écrivez la date (any2)**

**( 4 Marks )**

1. Tuseday 24/09/2022
2. Wednesday 23/07/2005
3. Sunday 29/08/2019

**Q.4.a). Écrivez les nombres en lettres : (Any5)**

**(05 marks )**

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

- (a) 6
- (b) 15
- (c) 60
- (d) 29
- (e) 9
- (f) 30
- (g) 55

**Q.4. b) Match the following**

**Rencontez les suivants**

**(5Marks)**

- |          |             |
|----------|-------------|
| 1) Spoon | a) Plât     |
| 2) Fork  | b) Couteau  |
| 3) Kinfe | c) cuillier |
| 4) Glass | d) Fourchet |
| 5) plate | e) Verre    |



**Q.5. Write in Brief the following questions**

**(10 Marks)**

**A Donnez equivalent pour les suivants en française (any5)**

**(5 Marks)**

- a. Duck
- b. Sugar
- c. Tea
- d. Tomato
- e. Spinach
- f. Mushroom

**B Donnez equivalent pour les suivants en Anglaise (any5)**

**(5 Marks)**

- a. Poulet
- b. Pommes de terre
- c. Lait
- d. Beurre
- e. Fromage
- f. Bœuf

**Q.6. Answer the following**

**(10 Marks)**

a. Plan a 5 course French Classical Menu

6 marks

b. Nommez Suivant

4 marks

- Quatre Fruits
- Quatre vins

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