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[0607]-101

F.Y. B.Sc. Hospitality Studies 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

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

Q.4. 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]-102

F.Y. B.Sc. Hospitality Studies 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. Write down characteristics of commercial catering.
- b. Write down advantages of American service.
- c. List down any five special equipment with its uses.
- d. What is Mise-en-place.
- e. What is side board? Give any four uses of it.
- f. List any Five names of Five star hotels in Pune.

Q.2. Answer in brief (Any two)

(10 Marks)

- a. Explain English Service and Gueridon Service.
- b. Draw a KOT flow chart and explain triplicate checking system.
- c. Differentiate between A la carte and Table d'hôte menu.
- d. Explain the advantages and disadvantages of Disposable.

Q.3 Long answer question

(10 Marks)

- a. Explain any three types of KOT's with neat diagram.
- b. Write down the characteristics of welfare catering.

Q.4.a) Attempt the following

(5 Marks)

- i. Fast Food Outlet
- ii. Room Service
- iii. Write down any two Napkin fold names
- iv. Take away
- v. Transport Catering

Q.4. b) Explain any five attributes of F & B service staff.

(10 Marks)

- a. Explain career opportunities in F & B service sector.
- b. What is Menu? Explain its history.

Q.6. Answer the following

(10 Marks)

- a. Explain order taking and billing method process. Draw format of BOT.
- b. Define Linen. Explain any two types of linen and its uses.

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[0607]-103

F.Y. B.Sc. Hospitality Studies 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. What is upholstery?
- b. Who is chambermaid?
- c. Explain backpack vacuum cleaner?
- d. Procedures to be followed in case of loss of keys?
- e. What are the general attributes required by housekeeping staff?
- f. Enlist the importance of coordination in hotel industry.

Q.2. Answer in brief (Any two)

(10 Marks)

- a. Explain in details cleaning agents –Water and Detergent.
- b. What are general duties and responsibilities of housekeeping department?
- c. Draw a neat and labelled diagram of single room in 5-star Hotel.
- d. Write a short note on storage of cleaning equipment's.

Q.3 Long answer question

a. What do you understand by guest supplies? Classify and explain.

b. What are the duties and responsibilities of deputy housekeeper? (4 Marks)

Q.4.a) Attempt the following

(5 Marks)

(6 Marks)

- i. List any two front of the house areas in a hotel.
- ii. What is a Grand master key?
- iii. Explain interconnected room.
- iv. List any two VIP room supplies.
- v. What is DND?

Q.4. b) Explain in detail coordination of Housekeeping department with Front Office. (5 Marks)

- a. Draw organizational chart of housekeeping department in a large hotel. (05 marks)
- b. What are manual equipment's used in housekeeping department, Explain any two. (05 marks)

Q.6. Answer the following

a. What are the general rules of floor to be followed by housekeeping staff? (06 marks)

b. Explain points to be consider while issuing cleaning agents. (04 marks)

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[0607]-104

F.Y. B.Sc. Hospitality Studies Examination, 2022

SEC-104 Introduction Front Office Operations

(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. Explain: MAP and EP
- b. Travel desk
- c. Rack rate
- d. Amendment and cancellation
- e. Repeat guest
- f. Explain: Skipper and Sleeper

Q.2. Answer in brief (Any two)

(10 Marks)

- a. Classify hotels on the basis of duration of stay and size of hotel.
- b. Explain the procedure followed in the pre-arrival stage of the guest cycle.
- c. Give any 5 rules of the house for guest staying in the hotel.
- d. Enlist the records maintained for key control.

Q.3 Long answer question

a. Give the duties and responsibilities of a Front Office Receptionist. (6 Marks)

b. Liaison between Front Office department and Sales and Marketing.

(4 Marks)

Q.4.a) Attempt the following

(5 Marks)

- i. FHRAI
- ii. HRACC
- iii. Tentative reservation
- iv. Suite room
- v. GRC

Q.4. b) Draw a format of a registration card and explain.

a. Explain the luggage handling process followed by the bell desk.
b. Define reservation and explain the importance.
(5 Marks)
(5 Marks)

Q.6. Answer the following

a. Draw and explain the guest cycle in detail.
b. Explain the 4 core departments of a five-star hotel.
(6 Marks)
(4 Marks)

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[0607]-105

F.Y. B.Sc. Hospitality Studies Examination, 2022

AECC- 105 Environmental Science

(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. Environmental Science
- b. Food chain
- c. Deforestation
- d. Man-wildlife conflicts
- e. Global Warming
- f. Nuclear Hazards

Q.2. Answer in brief (Any two)

(10 Marks)

- a. What do you mean by sustainable development? Explain with example.
- b. Write any five down the benefits of forest ecosystem.
- c. List and explain any five the common plants and its basic principles of identification.
- d. What is impacts of human population on environment?

Q.3 Long answer question

a. Write in brief, "Chipko Movement".

(6 Marks)

b. What are the various control measures of urban and industrial waste?

(4 Marks)

Q.4.a) Attempt the following

(5 Marks)

- i. Soil Erosion
- ii. CNG
- iii. Poaching of wildlife
- iv. Aquatic Ecosystem
- v. Environment

Q.4. b) What is acid rain? Explain the causes and control measures of it.

(10 Marks)

- a. Environment Protection Act.
- b. Explain the term over –exploitation of surface and ground water.

Q.6. Answer the following

a. Write in brief, levels of biological diversity. (6 Marks)

b. Give the difference between renewable and non-renewable energy sources. (4 Marks)

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[0607]-201

F.Y. B.Sc. Hospitality Studies 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. Define White stock and write its uses
- b. Name any 5 (five) large equipment's in the commercial bakery
- c. Give types of Boiled Eggs with brief explanation of each
- d. Explain any 5 Salad Dressing
- e. What is Consomme? Give any 3 examples with garnishes.
- f. Briefly explain various parts of Sandwiches.

Q.2. Answer in brief (Any two)

(10 Marks)

- a. Give Classification of soups with one example of each
- b. Explain each Mother sauce in brief
- c. Explain any 5 (five) Cooking methods of egg
- d. List any 5 Classical Salads with country of Origin, Dressing used & ingredients used.

Q.3 Long answer question

a. Explain what is convenience food? Explain any 4 merits & de-merits.

(6 Marks)

b. Enlist any 4 points for selection of eggs.

(4 Marks)

Q.4.a) Attempt the following

Match the following

Sr. No.	Part 'A'	Part 'B'
1	Rémouillage	Salad Dressing
2	Consommé	Egg White
3	Béchamel Sauce	Clear Soup
4	Vinaigrette	Second Stock
5	Albumin	Mother Sauce

Q.4. b) Explain the following terms

(5 Marks)

- 1. Croque Monsieur
- 2. Scum
- 3. Spreads
- 4. Poached eggs
- 5. Gazpacho

Q.5. Write in Brief the following questions

a. What is Roasting? Explain any 2 types of roasting with example. (5 Marks)

b. Briefly explain any 5 types of Cold Sandwiches. (5 Marks)

Q.6. Answer the following

a. What is Thickening agent? Briefly explain any four. (6 Marks)

b. Give detailed recipe for 1 liter of Brown Stock (4 Marks)

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[0607]-202

F.Y. B.Sc. Hospitality Studies Examination, 2022

CC- 202 Food & 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.
- All questions carry equal marks. iii.
- iv. **Draw** diagrams wherever **necessary**.

Q.1 Short Answer Questions (Any 4)

(10 Marks)

- a. Draw standard cover for the Continental breakfast.
- b. List various hot non-alcoholic beverage with example.
- c. Draw layout for IRD.
- d. Write down service procedure for the Fondue.
- e. Plan afternoon Tea menu.
- f. List forms and format used in IRD.

Q.2. Answer in brief (Any two)

(10 Marks)

- a. Define Brunch and write standard menu for Brunch.
- b. Define Cold Beverages and list types Cold Beverages.
- c. Give Importance of Time Management in IRD.
- d. Explain any two classic salads.

Q.3 Long answer question

a. Classify Non- alcoholic beverages with examples of each.

(6 Marks)

b. Differentiate between A la Carté Menu and Table d' Hôte Menu.

(4 Marks)

Q.4.a) Attempt the following

Darjeeling Tea

(5 Marks)

- ii. Supper
- Fondue iii.
- iv. Mini Bar
- v. Salad Dressing
- vi. Stimulating Beverage

Q.4. b) What are the points to be considerations while planning the menu. (5 Marks)

a. Define Sandwiches and explain *types* of Sandwiches
b. Explain In Room Dinning Services Cycle of Service
(5 Marks)

Q.6. Answer the following

a. Define Frozen Desserts and explain *five* types of it
b. Write down procedure for Breakfast service
(6 Marks)
(4 Marks)

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F.Y. B.Sc. Hospitality Studies Examination, 2022

CC-203 Accommodations 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. Explain any 5 duties of Control Desk Attendant.
- b. Enlist any 5 bed accessories.
- c. What is Briefing?
- d. Describe Maid's Cart.
- e. Difference between GIT & FIT.
- f. What do you mean by Orientation of room?

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

(10 Marks)

- a. Explain any 5 types of beds and their sizes.
- b. Discuss the daily cleaning procedure of restaurant and elevator.
- c. Describe various software used in the hotel.
- d. What is the procedure for Mail Handling?

Q.3 Long answer question:

a. Draw and explain the following formats. (Key Control, Log book and Gate pass)

(6 Marks)

b. Write a short note on various types of room.

(4 Marks)

Q.4.a) Attempt the following:

(5 Marks)

- i. Floor Pantry.
- ii. Minibar.
- iii. GRE.
- iv. DND.
- v. No Show.

Q.4. b) Explain the cleaning procedure followed for a departure room.

Q.5. Write in Brief the following:

(10 Marks)

- a. Procedure for VIP Arrival.
- b. Process of registration of a confirmed reservation.

Q.6. Answer the following:

a. Differentiate between Evening service and Second service. (6 Marks)

b. Explain what is Guest History Card. (4 Marks)

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[0607]-204 A

F.Y. B.Sc. Hospitality Studies Examination, 2022

DSE - 204 A Basic 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 Conjuguez les verbes au présent et récrivez les phrases (any ten)

(10 marks)

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

- 1. Tu ----(Manger) les oeufs pour le pétit déjeuner.
- 2. Vous -----(couper) les tomate et fair du salade de la tomate.
- 3. Je----(être) étudiante de l'Hotelerie.
- 4. Il---- (ne pas parler) anglais et Française
- 5. Nous-----(avoir) les examen semaine après.
- 6. Elle ----(chanter) bien.
- 7. Il----(regarder) le television tous jour.
- 8. Nous...(chanter) les chansons
- 9. Je ...(etre) Étudiante
- 10. Je..... (aller)à la gare
- 11. Vous.....(vouloir) du Café
- 12. Je (se reposer) après le travail.

Q.2. Answer in brief (Any two)

(10 Marks)

- a. Nommez cinq vins
- b. Nommez cinq legumes
- c. Nommez cinq fromage
- d. Nommez cinq fruits

Q.3 Long answer question

a. Planifiez un menu français de 5 cours en donnant un exemple de chaque cours. (6 Marks) [Plan a 5 course French menu giving one example of each course.]

b. Écrivez les nombres en lettres (any 4) (4 Marks) [Write the numbers in words in French] i. 43 ii. 80 iii. 60 iv. 10 v. 9 vi. 100 Q.4.a) Attempt the following (5 Marks) Quelle heure est-il? [What time is it? (Write in French)] i. 2:00 a.m. ii. 8:40 p.m. iii. 12:00 am iv. 13:45 hrs v. 5:00 pm Q.4. b)Écrivez la date en français (5 Marks) [Write the date in French] i. Friday, 13th May, 2020 ii. Sunday, 15th August, 2012 iii. Tuesday, 1st April, 2021. iv. Monday, 20th March 2015 v. Wednesday, 31st December 2019 Q.5. Write in Brief the following questions **(10 Marks)** a. Donnez les équivalents en français (any 5) [Give the equivalent in French] i. Eggs ii. Spinach iii. Tomato iv. Beef v. Duck vi. Salt vii. Potato b. Donnez les équivalents en anglais (any 5): [Give the equivalent in English] i. Viande ii. Piment vert iii. Gingembre iv. Fruit de la mer v. Frambiose vi. Porc vii. produits laitières

Q.6.	Answer	the	foll	owing
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Thank you

May I help you

How are you

a. Fill in the blank with the correct preposition	(6 Marks)
(dans, à, avec, pour, sur, avant)	
(1) Je suisParis	
(2) Le professeur est des parents.	
(3) J'ai une chamber deux jours	
(4) Le client est la chambre.	
(5) L'employe est la porte de la	boutique.
(6) Le chien la table.	
b. Match the following	(4 Marks)
Rencontez les suivent	
A	В
·	
Good morning	Comment allez vous

Bonjour

Merci

Est-ce-que je peux vous aider

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[0607]-204 B

F.Y. B.Sc. Hospitality Studies Examination, 2022

DSE - 204 B Computer Fundamentals

(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 Explain the following (Any 4)

(10 Marks)

- a. 1st and 2nd generations of computers.
- b. Types of scanners.
- c. Properties of Desktop.
- d. Header and footer.
- e. Page orientation in MS Office.
- f. Functions of Clipboard

Q.2. Answer the following (Any two)

(10 Marks)

- a. Write disadvantages of computers.
- b. Explain the features of Windows operating system.
- c. Write a note on output devices.
- d. Explain use of IF function in MS Excel.

Q.3 Differentiate between following:

(10 marks)

- a. System Software and Application Software.
- b. Primary memory and Secondary memory.

Q.4.a) Explain the following terms:

(5 Marks)

- i. Animation
- ii. Wallpaper
- iii. Anti-Virus
- iv. Format Painter
- v. Clipart

Q.4. b) Explain the features of Windows Explorer.

Q.5. a. Explain any two softwares used in hospitality industry.
b. How to insert pictures in MS PowerPoint? Explain with example.
Q.6. a. Give the procedure of inserting Hyperlink in MS PowerPoint.
(5 Marks)
(5 Marks)

b. Write a note on Alignment option in MS Excel. (5 Marks)

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	F.Y. B.Sc. Hospitality Studies Examin	ation, 2022
	AECC- 205 Communication S	kills
(Sem. II)		
(2021 Credit Pattern)		
Time: 2 Hrs 30 Mins Maximum		Maximum Marks: 50
Instru	ctions: -	
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.	
0.1 SI	nort Answer Questions (Any 4)	(10 Marks)
a.	Define and briefly explain Communication skills.	(= 0 = 1 = 1 = 1 = 1)
b.	Write any five points on importance of reading.	>
c.	Enumerate forms of Paralanguage.	
d.	Explain hygiene standards required for Kitchen personnel.	
e.	What is concord? Give a suitable example.	
f.	What is a Preposition? Give examples.	
024	nswer in brief (Any two)	(10 Marks)
a.	What are the advantages of Oral Communication?	(10 Warks)
b.	Discuss any two strategies of Reading.	
c.	Highlight the essentials of telephone etiquette.	
	What are the disadvantages of Written Communication?	
u.	What are the disadvantages of Whiteh Communication.	
Q.3 L	ong answer question	
a.	Distinguish between Mass and Inter-Personal Communicati	on (6 Marks)
b.	List down the 8 parts of speech.	(4 Marks)
Q.4.a)	Attempt the following	(5 Marks)
i.	His style was deficient variety. (Insert a preposition)
ii.	The lady in the car (look/looks) like your mother.	
iii.	She is keen for pursuing higher education in USA. (In	sert an article)
iv.	She go to market in the evening. (Put a modal)	
v.	When I opened my eyes I a strange sight. (Insert the	e right tense)
Q.4. b	Explain Error Analysis using four suitable examples.	(5 Marks)

a. Explain the Communication Process with a diagram. (5 Marks)

b. Explain the grooming and general etiquette to be followed during virtual meetings. (5 Marks)

Q.6. Answer the following

a. Discuss the Mehrabian Model with a suitable example (6 Marks)

b. Write a short note on Report. (4 Marks)