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[0607]-101/23/CT/B

F.Y. BHMCT (Sem. I) Examination, 2023

CC- 101 Food Production – I

(2021 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 are the different methods of heat transferer?
- b. What is first aid? Write down the basic rules of first aid.
- c. Explain five fuels used in cooking.
- d. Classify vegetables with two example each.
- e. Describe the classification of moist cooking method.
- f. Name any three artificial sweeteners.

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

**(10 Marks)**

- a. Give any five pulses used in catering industry.
- b. Explain fire triangle.
- c. Classify commercial kitchen equipment by their size and give one example of each.
- d. Write aims and objectives of cooking.

**Q.3 Long answer question**

- a. Classify fruits with two example each.
- b. Describe the hydrogenation of fats.

**(6 Marks)**

**(4 Marks)**

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

**(5 Marks)**

- i. Boiling temperature of water is .....
- ii. Spit and tandoor are categories under ..... method of cooking.
- iii. Reducing to small fragment by crushing mechanically is known as .....
- iv. Gentle boiling at 82°C - 99°C is known as .....
- v. Head of the kitchen department is known as .....

**b) Explain the following culinary terms.**

**(5 Marks)**

- a.Bughar      b.Bhuno      c. Dum      d.Korma      e.Zarda

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

- a. Name any five local pulses and cereals in hindi.
- b. Draw and explain sectors of hospitality.

**(5 Marks)**

**(5 Marks)**

**Q.6. Answer the following**

- a. List and briefly explain two bi-product of rice.
- b. Name and explain two varieties of oil obtained from plant.

**(5 Marks)**

**(5 Marks)**

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**[0607]-102/23/CT/B**

**F.Y. BHMCT (Sem. I) Examination, 2023**

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

**(2021 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. Differentiate between American service and silver service
- b. State two advantages and two disadvantages of disposables
- c. Draw a chart showing classification of catering establishment
- d. List two software used in billing and explain any one
- e. Write capacity of any two of the following
  - i. High ball glass
  - ii. Old fashioned glass
  - iii. Tea cup
- f. Draw the standard format of KOT

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

**(10 Marks)**

- a. Explain flow of KOT with the help of flow chart.
- b. Write a note on attributes of a waiter.
- c. Explain the concept of Gueridon Service. State advantages and disadvantages.
- d. Draw organization structure of F&B department of a Large Hotel.

**Q.3 Long answer question**

- a. Define Menu. Explain A la Carte and Table d' Hote in brief.
- b. Write a note on New Trends in service.

**(6 Marks)**

**(4 Marks)**

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

**(5 Marks)**

- i. Suviant
  - ii. Cover
  - iii. Kiosk
  - iv. Drive through
  - v. Plate du Jour
- b) Explain in brief Client Centric approach in F&B**

**(5 Marks)**

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

- a. List any five special service equipment used in F&B service. **(5 Marks)**
- b. State the importance of F&B control system. **(5 Marks)**

**Q.6. Answer the following**

- a. Elaborated the term Fine Dining restaurant w.r.t. Hours of Operation, Price of food, equipment used, ambience and type of food. **(5 Marks)**
- b. Explain the dos' and don'ts of handling of glassware **(5 Marks)**

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[0607]-103/23/CT/B

F.Y. BHMCT (Sem. I) Examination, 2023

CC- 103 Housekeeping – I

(2021 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 disinfection?
- b. Name any four softwares used for housekeeping operations
- c. What all amenities are part of TCMS?
- d. Difference between Hollywood twin room and Twin room.
- e. Give 5 examples of manual cleaning equipments.
- f. List amenities placed on vanity counter.

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

**(10 Marks)**

- a. Explain use and care of cleaning agent.
- b. Duties and responsibilities of Floor supervisor
- c. Explain coordination of Housekeeping with Human resource and Security department.
- d. Explain any five ways of maintaining hygiene while working in Housekeeping department

**Q.3 Long answer question**

**(10 Marks)**

- a. Explain R1, R2, R3, R4, R5, R6 with their dilution.
- b. What are the disadvantage of manual keys?

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

**(5 Marks)**

- i.OOS
  - ii.PMS
  - iii.EPNS
  - iv.Grand master key
  - v.Cloak room
- b) What all VIP amenities are placed in the room, mention any 5 with their exact placement.

**(5 Marks)**

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

- a. Describe any 5 safety measures to be implemented by housekeeping staff while working on the floor. **(5 Marks)**
- b. What role does housekeeping play in making a guest stay memorable in hotel? **(5 Marks)**

**Q.6. Answer the following**

- a. Explain storage and labeling criteria for cleaning agents. **(5 Marks)**
- b. Define housekeeping and mention any 5 responsibilities of housekeeping department **(5 Marks)**

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[0607]-104/23/CT/B

**F.Y. BHMCT (Sem. I) Examination, 2023**

**CC- 104 Front Office**

**(2021 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. Classify hotels on the basis of ownership.
- b. Write a short note on Oberoi group of hotels.
- c. Explain Overbooking in detail.
- d. Write a short note on FHRAI.
- e. Name and explain any 2 types of reservations.
- f. Differentiate between a small and a large hotel.

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

**(10 Marks)**

- a. Explain any 5 coordination points in between front office and housekeeping.
- b. Any 5 duties and responsibilities of Front Office manager.
- c. Explain any 5 personality traits of a front office personnel.
- d. Name & explain any 5 types of meal plans.

**Q.3 Long answer question**

**(10 marks)**

- a. Explain any 6 types of keys used in hotels.
- b. Write any 4 rules of the house that are applicable to the staff.

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

**(5 Marks)**

- i. Crew rate
- ii. Skipper
- iii. Late charge
- iv. No-show
- v. Waitlist

**b) Explain HRACC in detail.**

**(5 Marks)**

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

- a. Draw the format of a guest registration card. **(5 Marks)**
- b. Explain the stages in the guest cycle. **(5 Marks)**

**Q.6. Answer the following**

- a. Explain any 5 types of alternate accommodation for tourist. **(5 Marks)**
- b. Explain the luggage handling procedure in detail with any 1 formats. **(5 Marks)**

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[0607]-201/23/CT/R

**F.Y. BHMCT (Sem. II) Examination, 2023**

**CC 201 Food Production - II**

**(2021 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. Give the care and precautions to be taken while preparing a Hollandaise Sauce.
- b. Discuss any five Breakfast Egg preparations.
- c. List the ingredients used for making of Brown Stock.
- d. Name any five Salad Dressings.
- e. Write any five precautions to be taken while handling a Knife in the Kitchen.
- f. Give the different types of Breads used for Sandwich Making.

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

**(10 Marks)**

- a. Classify Soups with examples.
- b. Define Convenience foods. Give its importance in a Professional Kitchen.
- c. Describe Chef's Uniform and give its importance.
- d. List the various Thickening Agents and describe its benefits.

**Q.3 Long answer question**

- a. Define Soups. Give any Five International Soups with their Country of Origin. **(6 Marks)**
- b. List all Moist Cooking Methods & explain any two of them. **(4 Marks)**

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

**(5 Marks)**

- i. Mirepoix
- ii. Liaison
- iii. Duchess Potato
- iv. Pinwheel
- v. Thousand Island.

- b) Discuss any 5 Precautions to be taken while making Sandwiches. **(5 Marks)****

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

**(10 Marks)**

- a. Define Salads. Discuss any 5 Classical Salads.
- b. Give the recipe for 1 Ltr. Béchamel Sauce along with its uses.

**Q.6. Answer the following**

**(10 Marks)**

- a. Explain the rules of Stock Making.
- b. Discuss the preparation of Consommé & precautions to be taken for the same.

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[0607]-201/23/CT/RE

**F.Y. BHMCT (Sem. II) Examination, 2023**

**CC 201 Food Production - 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. Give any five examples of Convenience Foods.
- b. Name any five Cereals.
- c. List any five types of Lettuce used for Salad Making.
- d. Discuss the role of Albumin in Egg Cookery.
- e. Name the different types of Spreads used in Sandwich Making.
- f. Define Stocks and its give its uses.

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

**(10 Marks)**

- a. Give the recipe for making Mayonnaise & precautions to be followed.
- b. Define Frying & list the different types of Fats used for Frying.
- c. Classify Stocks along with the ingredients used in its making.
- d. Explain the various uses Egg in Bakery & Cookery.

**Q.3 Long answer question**

- a. Classify Mother sauces and give 3 derivatives of each.
- b. Explain the role of a Sous Chef in a Five Star Hotel.

**(6 Marks)**

**(4 Marks)**

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

**(5 Marks)**

- i. Brunoise
- ii. Jus
- iii. Béarnaise
- iv. Vichyssoise
- v. Broiling

**b) Define Soups. Explain the various garnishes used for Consommé.**

**(5 Marks)**

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

- a. Explain the various parts of a Sandwich. **(5 Marks)**
- b. Discuss the precautions to be taken while Preparation & Storage of Stocks. **(5 Marks)**

**Q.6. Answer the following**

- a. Explain the Kitchen Brigade of a Five Star Hotel. **(5 Marks)**
- b. Differentiate between Mayonnaise & Hollandaise. **(5 Marks)**

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[0607]-201/23 SP

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

**Examination, 2023**

**CC- 201 Food Production- II**

**(Sem. II)**

**(2021 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 BLT?
- b. Write the aims of soup making.
- c. Draw a labelled diagram of egg structure.
- d. What are the principles of salad making?
- e. Explain propriety sauces with three examples
- f. Explain the ratio of béchamel sauce with three examples.

**Q.2. Answer in Brief (Any Two)**

**(10 Marks)**

- a. Explain two processing methods of convenience food with examples.
- b. Explain mother sauce with two derivatives of each.
- c. Explain three types of egg preparation.
- d. Give recipe for one-liter white stock.

**Q.3 Long answer question**

- a. Write any six disadvantages of convenience food.
- b. Write the recipe for one-liter consommé.

**(6 Marks)**

**(4 Marks)**

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

**(5 Marks)**

- i. Espagnole
- ii. Bisque
- iii. Aspic
- iv. Beurre noir
- v. Laison

**b) Explain any five hygiene and safety practices followed in the kitchen.**

**(5 Marks)**

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

**(10 Marks)**

- a. Define the role of stock making.
- b. Draw a classification chart of soup with one example each.

**Q.6. Answer the following**

- a. Define the sandwich with a labeled diagram.
- b. Explain any four international salads with its country of origin.

**(6 Marks)**

**(4 Marks)**

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[0607]-202/23/CT/R

**First Year BHMCT (Sem. II) Examination, 2023**

**CC 202 Food & Beverage Service II**

**(2021 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 fromage & give some examples of it.
- b. Write in detail about afternoon-Tea.
- c. What do you understand by brunch?
- d. Define: Mocktail.
- e. Define Menu & enlist any two types of menu.
- f. What is Refreshing Beverages?

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

**(10 Marks)**

- a. What is English breakfast and Plan a menu for English breakfast?
- b. Enlist & explain equipment's used in – In Room Dining
- c. Explain five Cultural and Religious Dietary Influences.
- d. What is fixed menu?

**Q.3 Long answer question**

**(10 Marks)**

- a. Explain Stages in the Manufacturing of Tea
- b. What is Poisson & write five examples of Poisson.

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

**(5 Marks)**

- i. Tisanes
- ii. Cloche
- iii. Mobile Vans
- iv. Elevenses
- v. Café Complet
- vi. California Menu

**b) Explain any five special kinds of Tea.**

**(5 Marks)**

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

**(10 Marks)**

- a. Explain room service order taking & draw format of RSOT.
- b. Enlist & explain types of salad & give examples

**Q.6. Answer the following**

**(10 Marks)**

- a. Difference between A la Carte Menu and Table d' Hote menu
- b. Explain types of Frozen Desserts

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**[0607]-202/23/CT/RE**

**First Year BHMCT(Sem. II) Examination, 2023**

**CC 202 Food & Beverage Service II**

**(2021 Credit Pattern)**

**Time: 2 Hrs 30Mins**

**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 Potage & write three names of potage with country of origin.
- b) Describe Mocktail
- c) Write in detail about High-Tea.
- d) Define: Salad.
- e) What is Fondue?
- f) Define: Minibar.

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

**(10 Marks)**

- a) Write short note on: Brunch
- b) What is Continental Breakfast and Plan a menu for Continental Breakfast?
- c) Explain parts of sandwich
- d) Draw Classification chart of Non-alcoholic beverages with examples.

**Q.3 Long answer question**

**(10 Marks)**

- a. Enlist types of Menu & Explain any three types of menu.
- b. Write any two methods of Preparation of Coffee.

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

**(5 Marks)**

- i. Pekoe
- ii. Breakfast Door Knob Card
- iii. Tea Cozy
- iv. Minibar
- v. Squash

**b) Explain stimulating beverages.**

**(5 Marks)**

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

**(10 Marks)**

- a. Draw layout of F&B Room Service department.
- b. Difference between A la Carte Menu and Table d' Hote menu.

**Q.6. Answer the following**

**(10 Marks)**

- a. Plan a 6-course menu with Hors d'oeuvre, Potage, Poisson, Sorbet, Relève, Entremet and also explain the cover set up for the same.
- b. Enlist & explain principles of menu planning.

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**[0607]-202/23 SP**

**First Year Bachelor of Hotel Management and Catering Technology  
Examination, 2023**

**CC 202 Food and Beverage Service II**

**(Sem. II)**

**(2021 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 components and service procedures of any two salads.
- b. Differentiate between A la Carte and Plat du Hour.
- c. Draw a cover layout for Continental breakfast.
- d. Explain fondue in short with two examples.
- e. Give cover and accompaniments for the following dishes for
  1. Caviar
  2. Roast Turkey
- f. Draw and complete the standard format of breakfast menu card.

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

**(10 Marks)**

- a. Write a short note on frozen dessert
- b. Discuss various points to be considered while planning a religious menu
- c. List general principals of Room Service.
- d. Describe time management in IRD.

**Q.3 Long answer question**

- a. Describe cycle of room service in detail with diagram. **(6 Marks)**
- b. Write a short note on Banquet Menu Planning. **(4 Marks)**

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

**(5 Marks)**

- i. Take away
- ii. Sorbet
- iii. Mini BAR
- iv. Herbal Tea
- v. Round the clock service

b) Describe classification of cold beverages with examples. **(5 Marks)**

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

- a. Define beverages and role of non-alcoholic beverages in food and beverage. **(5 Marks)**
- b. Plan a five course dinner menu with accompaniments. **(5 Marks)**

**Q.6. Answer the following**

- a. Describe various methods of order taking in In Room Dining. **(6 Marks)**
- b. Write any two types of hot beverages with service procedures and latest trends **(4 Marks)**

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[0607]-203/23/CT/R

**F.Y. BHMCT (Sem. II) Examination, 2023**

**CC 203 Accommodation Operations - I**

**(2021 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. Room status report
- b. PMS
- c. Log book
- d. GHC
- e. Second service
- f. Spring cleaning

**Q.2. Answer in Brief (Any 2)**

**(10 Marks)**

- a. Give any 5 functions of control desk.
- b. Explain mail handling procedure.
- c. Name & explain any 5 types of beds.
- d. Pre- arrival procedure for VIP guest in the hotel.

**Q.3 Long answer question**

**(10 Marks)**

- a. Procedure for cleaning under repair room.
- b. Arrival procedure for foreigner guest.

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

**(5 Marks)**

- i. Baby-sitting register
- ii. BTC
- iii. Due out
- iv. Duty roaster
- v. Skipper

**b) Explain Arrival procedure for walk-in guest.**

**(5 Marks)**

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

**(10 Marks)**

- a. Explain turn down service in detail.
- b. Explain guest information service in detail.

**Q.6. Answer the following**

**(10 Marks)**

- a. Draw & explain any 2 formats maintained at control desk.
- b. Explain room change procedure for the guest.

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[0607]-203/23/CT/RE

**First Year BHMCT(Sem. II) Examination, 2023**

**CC 203 Accommodation Operations - I**

**(2021 Credit Pattern)**

**Time: 2 Hrs 30Mins**

**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. Overbooking
- b. Gate pass
- c. Minibar
- d. Dead move
- e. Opera
- f. List 5 types of pillows

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

**(10 Marks)**

- a. Cleaning routine of swimming pool.
- b. Name any explain 5 types of PMS.
- c. Explain second service procedure in detail.
- d. Explain self-check-in kiosks.

**Q.3 Long answer question**

**(10 Marks)**

- a. Explain spring cleaning procedure.
- b. Explain complaint handling procedure in detail.

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

**(5 Marks)**

- i. AMC
- ii. Debriefing
- iii. GHC
- iv. House count
- v. FIT

**b) Explain daily cleaning procedure for occupied rooms.**

**(5 Marks)**

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

**(10 Marks)**

- a) Explain the procedure for opening the house in housekeeping.
- b) Explain message handling procedure.

**Q.6. Answer the following**

**(10 Marks)**

- a. Arrival procedure for a scanty baggage guest.
- b. Explain rooming the guest.

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[0607]-203/23 SP

**First Year Bachelor of Hotel Management and Catering Technology  
Examination, 2023**

**CC- 203 Accommodation Operations – I**

**(Sem. II)**

**(2021 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. Key control register.
- b. Lost & Found register.
- c. Room status report.
- d. Guest message register.
- e. Gate Pass.
- f. Room transfer report.

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

**(10 Marks)**

- a. List types of beds and explain any 2.
- b. Discuss the procedure of Evening service.
- c. Define PMS and explain types of PMS.
- d. Explain the process of mail handling.

**Q.3 Long answer question**

- a. Explain the check-in process of foreigner guest and draw the format of C-Form. **(6 Marks)**
- b. Discuss the procedure of room change (Live Move and Dead Move). **(4 Marks)**

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

**(5 Marks)**

- i. GIT
- ii. BTC
- iii. V/R
- iv. Duty Roster
- v. HRACC

**b) Explain in brief complaint handling and GSTS.**

**(5 Marks)**

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

**(10 Marks)**

- a. Explain in detail spring cleaning of public area.
- b. List down the types of registration as per star category.

**Q.6. Answer the following**

a. Discuss the lost and found procedure of a guest article with its classification.

**(6 Marks)**

b. Write a short note of self-check-in kiosks.

**(4 Marks)**

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[0607]-204 A/23/CT/R

**F. Y. BHMCT (Sem. II) Examination, 2023**

**EC -204 A Basic French**

**(2021 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 present et recrivez les phrases**

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

**(10 Marks)**

- a. Nous -----(Avoir) une voiture rouge.
- b. Elle -----(Parler) trois langues.
- c. Je -----(Etre) indien.
- d. Elle -----(Jouer) de la guitare pour la fete.
- e. Il -----(Arriver) à la gare.
- f. Elle -----(Manger) de la viande.
- g. Je -----(Aller) au marché.
- h. Ils -----(Habiter) à Nasik.
- i. Vous -----(Faire) un gâteau au chocolat.
- j. Tu -----(Vouloir) du café?

**Q.2. Answer in brief**

**(10 Marks)**

- a. Nommez deux vins
- b. Nommez deux legumes
- c. Nommez deux fruits
- d. Nommez deux fromages français
- e. Nommez deux fruits de mer.

**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. Ecrivez les nombres en lettres (**Any 4**) **(4 Marks)**

i.100

iv.15

ii.45

v.80

iii.23

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

**(5 Marks)**

Quelle heure est-il? (What is the time?)

- i. 7am
- ii. 12 noon
- iii. 5:30 pm
- iv. 2 pm
- v. 12 midnight

b) Ecrivez la date en français

**(5 Marks)**

**[Write the date in French]**

- i. Monday 14/09/2004
- ii. Sunday 03/12/2014
- iii. Tuesday 05/10/2021
- iv. Friday 10/11/2007
- v. Thursday 01/01/2013

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

a. Donnez les équivalents en français

**(5 Marks)**

**[Give equivalent in French]**

- i. Cabbage
- ii. Beetroot
- iii. Apple
- iv. Bread
- v. Milk

b. Donnez les équivalents en anglais

**(5 Marks)**

- i. Miel
- ii. Beurre
- iii. Fromage
- iv. Champignon
- v. Riz

**Q.6. Answer the following**

a. Complétez avec les prépositions.

**(5 Marks)**

**[Fill in the blanks with the correct prepositions]**

( sur, dans, sous, à, devant, chez)

- i. Je suis----- la classe.
- ii. Le livre est ----- la chaise.
- iii. Je vais ----- Mumbai.
- iv. La voiture est ----- la maison.
- v. Le crayon est ----- le lit.

b. Expliquez les termes en anglais (Any 5)

**(5 Marks)**

**[Explain the terms in English] (Any 5)**

- i. Béchamel
- ii. Bain Marie
- iii. Guéridon
- iv. Mise en place
- v. Bistro
- vi. Carafe

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ASSMS CHMCT

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Seat No.

[0607]-204 A/23/CT/RE

**FIRST YEAR BHMCT (Sem. II) Examination, 2023**

**EC -204 A Basic French**

**(2021 Credit Pattern)**

**Time: 2 Hrs 30Mins**

**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 present et recrivez les phrases**

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

**(10 Marks)**

- a. Nous -----(Avoir) une belle maison.
- b. Il -----(Vouloir) du thé.
- c. Je -----(Etre) japonais
- d. Il -----(s'appeler) Rishi.
- e. Nous -----(Arriver) à l'aéroport.
- f. Elle -----(Faire) du travail.
- g. Tu -----(Aller) au college?
- h. Ils -----(Regarder) la télé.
- i. Vous -----(Manger) dugâteau au chocolat.
- j. Je -----(Pouvoir) vous aider?

**Q.2. Answer in brief**

**(10 Marks)**

- a. Nommezdeux fruits de mer
- b. Nommezdeuxlégumes
- c. Nommezdeuxproduitlaitiers
- d. Nommezdeuxfromagesfrançais
- e. Nommezdeux fruits.

**Q.3 Long answer question**

- a. Planifiez un menu français de 5 cours donnant un exemple de chaque cours. **(6 Marks)**

[Plan a 5 course French menu giving one example of each course]

- b. Ecrivez les nombres en lettres (**Any 4**) **(4 Marks)**

**[Write the numbers in words]**

- i. 11
- ii. 42
- iii. 26
- iv. 19
- v. 85

**Q.4. Attempt the following**

**(5 Marks)**

**a. Quelle heure est-il? (What is the time?)**

- i. 8 pm
- ii. 12 noon
- iii. 3:30 pm
- iv. 6:50 pm
- v. 12 midnight

**b. Ecrivez la date en français**

**(5 Marks)**

**[Write the date in French]**

- i. Friday 11/05/2002
- ii. Sunday 15/11/2012
- iii. Thursday 09/01/2020
- iv. Saturday 16/10/2001
- v. Monday 01/02/2003

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

**a. Donnez les équivalents en français**

**(5 Marks)**

**[Give equivalent in French]**

- i. Cauliflower
- ii. Mango
- iii. Potato
- iv. Cheese
- v. Salt

**b. Donnez les équivalents en anglais**

**(5 Marks)**

**[Give equivalents in English]**

- i. Ananas
- ii. Gâteau
- iii. Thé
- iv. Aubergine
- v. Blé

**Q.6. Answer the following**

**a. Complétez avec les prépositions.**

**(5 Marks)**

**[Fill in the blanks with the correct prepositions]**

(de, au, sous, à, sur, chez)

- i. Je suis ----- Pune.
- ii. Le stylo est ----- la chaise.
- iii. Je vais ----- marché.
- iv. La gomme est ----- la chaise.
- v. Il va ----- le médecin.

**b. Expliquez les termes en anglais (Any 5)**

**(5 Marks)**

**[Explain the terms in English] (Any 5)**

- i. Au bleu
- ii. Bain-marie
- iii. Guéridon
- iv. Mire Poix
- v. Bien Cuit
- vi. Du jour

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[0607]-204 A/23 SP

First Year Bachelor of Hotel Management and Catering Technology Examination, 2023

EC - 204 A French

(Sem. II)

(2021 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)

(10 Marks)

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

- a. Nous ..... (Acheter) un gâteau.
- b. Tu .....(aller) au Marche
- c. Vous ..... (ne pas vendre) de billets.
- d. (Avoir) ..... -Ils des serviettes ?
- e. Elle ..... (Manger) du viande.
- f. (Monter) ..... les blancs d'œufs en neige ferme.
- g. Vous ..... (jouer) de la guitare pour la fête.
- h. Je ..... (contacter) une agence de voyages.
- i. Vous.....(Ecouter) les chansons
- j. Tu .....(etre) Étudiante
- k. Je.....(Arriver)à la gare
- l. Ill..... Vouloir du Café

Q.2. Repondes les question en francaise (Any five)

(10 Marks)

Answer following questions in French

- a. What is your Nationality?
- b. What is your Profession?
- c. What is your name?
- d. Today is what date?
- e. What is your age?
- f. Where do you stay?



**Q.3 A. Expliquez les termes en Française (Any 6)**

**(6 Marks)**

- |               |                 |
|---------------|-----------------|
| i. Au Gratine | v. Beurre fondu |
| ii. Zest      | vi. Du jour     |
| iii. Gratiné  | vii. Bechamél   |
| iv. Mire Poix |                 |

**B. Écrivez la date (Any 2)**

**(4 Marks)**

- i. Monday 14/09/2005
- ii. Friday 20/07/2018
- iii. Saturday 19/07/2007

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

**(5 Marks)**

(Write the numbers in French)

- |        |       |
|--------|-------|
| a. 100 | e. 5  |
| b. 12  | f. 33 |
| c. 16  | g. 7  |
| d. 25  |       |

**Q.4. B) Match the following  
Rencontez les suivants**

**(5 Marks)**

- |                   |                                  |
|-------------------|----------------------------------|
| 1) Good Evening   | a) Au revoir                     |
| 2) Sorry          | b) Est-ce-que je peux vous aidez |
| 3) May I help you | c) Bon Soir                      |
| 4) How are you    | d) Déssole                       |
| 5) See you        | e) Comment allez vous            |

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

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

**(5 Marks)**

- |            |              |
|------------|--------------|
| i. Chicken | iv. Cheese   |
| ii. Salt   | v. Ginger    |
| iii. Milk  | vi. Bringals |

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

**(5 Marks)**

- |            |             |
|------------|-------------|
| i. Viande  | iv. blé     |
| ii. Pommes | v. Canard   |
| iii. Mile  | vi. Poisson |

**Q.6. Answer the following**

a. Plan a 5 course French Classical Menu

**(6 Marks)**

b. Nommez Suivant

**(4 Marks)**

- Quatre Fruits de la mer
- Quatre Légumes

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