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[0607]-111/23/M.Sc. HS

F. Y. M.Sc. HS (Sem. I) Examination, 2023
PGMM111 Specialization in Food Production-I
(2023 Pattern)

Time: 2 Hrs

Maximum Marks: 25

Instructions: -

- Q.1 is *compulsory*.
- Solve *any four* Q2. to Q.6
- All questions carry *equal marks*.
- Draw* diagrams wherever *necessary*.

Q.1 Attempt the following (Any Five) (5 Marks)

- Enlist two dis-advantages of using organic foods
- Enlist two cleaning agents commonly found in a kitchen stewarding department
- Enlist any two hotel departments that need SOP for various tasks
- Define flexible budget
- What is a burnishing machine?
- What is a ketogenic diet?
- Enlist two key aspects of standardization of a recipe in the food industry

Q.2. Write a short note on the elements of a Buddha bowl (5 Marks)

Q.3. What is product development and explain any four aspects of it? (5 marks)

Q.4. Explain the freezing techniques used in convenience foods production (5 Marks)

Q.5. What are the advantages of using local and seasonal ingredients for cooking? (5 Marks)

Q.6. Answer the following Questions (Any One) (5 Marks)

- Enlist five Fast Moving Consumer Goods along with their category
- Explain any five advantages of cost sheet

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[0607]-112 /23/M.Sc. HS

F. Y. M.Sc. HS (Sem. I) Examination, 2023

PGMM112 Specialization in Food & Beverage Service – I

(2023 Pattern)

Time: 2 Hrs

Maximum Marks: 25

Instructions: -

- i. Q.1 is *compulsory*.
- ii. Solve *any four* Q2. to Q.6
- iii. All questions carry *equal marks*.
- iv. *Draw* diagrams wherever *necessary*.

Q.1 Explain the terms (Any Five)

(5 Marks)

- a. Molecular Mixology
- b. Franchisor
- c. Michelin Star Restaurant
- d. Vegan Food
- e. Convenience food
- f. KST
- g. Cyclic menu

Q.2. Write a short note on GM foods and give 2 examples. Write 2 advantages and disadvantages of GM foods **(5 Marks)**

Q.3. Enlist and explain any 5 certificates / NOCs required for approval of a stand-alone restaurant under HRACC guidelines **(5 marks)**

Q.4. Write a short note on Organic Wines. **(5 Marks)**

Q.5. Explain the marketing policy of a Stand-alone restaurant based on the Marketing P's. **(5 Marks)**

Q.6. Answer the following Question (Any One) **(5 Marks)**

- a. Enlist 10 equipment used in the KST department.
- b. Explain the Catering policy for the Quick Service Restaurant.

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[0607]-113 /23/M.Sc. HS

F. Y. M.Sc. HS (Sem. I) Examination, 2023

PGMM113 Green Practices in Hospitality

(2023 Pattern)

Time: 2 Hrs

Maximum Marks: 25

Instructions: -

- Q.1 is **compulsory**.
- Solve **any four** Q2. to Q.6
- All questions carry **equal marks**.
- Draw** diagrams wherever **necessary**.

Q.1 Explain the terms (Any Five) (5 Marks)

- Eco-friendly
- Carbon Footprint
- Waste Reduction
- Environmental Management System
- Green Linen Programs
- Farm-to-Table
- Green Hospitality

Q.2. Write a short note on various types of practices adopted in the Hospitality sector (5 Marks)

Q.3. Explain the purpose of the ISO 14000 environmental audit. (5 marks)

Q.4. Define Solar Energy. List various ways to implement solar energy in the hospitality sector (5 Marks)

Q.5. Explain the Integrated Pest Management services. List the key features of the IPM. (5 Marks)

Q.6. Answer the following Questions (Any Two) (5 Marks)

- Define the term "Green Banqueting" and outline three key principles that characterize environmentally friendly practices in banquet events.
- Write a short on:
 - Nordic Swan Rating
 - LEEDS

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[0607]-114/23/M.Sc.HS

F. Y. M.Sc. H.S. (Sem. I) Examination, 2023
PGMM114 - Logistics & Supply Chain Management
(2023 Pattern)

Time: 2 Hrs 30 Mins

Maximum Marks: 50

Instructions: -

- i. Q.1 is *compulsory*.
- ii. Solve *any four* Q2. to Q.6
- iii. All questions carry *equal marks*.
- iv. *Draw* diagrams wherever *necessary*.

Q.1 Explain the terms (Any Five)

(10 Marks)

- a. Demand forecasting
- b. Economies of scale
- c. Decentralized supply chain
- d. Cross docking
- e. Warehouse
- f. Off shoring
- g. Order fulfilment

Q.2. a Explain various costs associated with inventory management.

(5 Marks)

b Explain push, pull & postponement strategies.

(5 Marks)

Q.3. a What is logistics? Write any four roles of logistics.

(5 Marks)

b Explain Hub and Spoke Model.

(5 Marks)

Q.4. Write in detail (Any 2)

(10 Marks)

- a Process flow-material, information, and money.
- b Managing predictable variability.
- c Significance of logistics.

Q.5. Write Short Notes (Any Two)

(10 Marks)

- a Evolution of supply chain
- b Procurement logistics
- c Approaches in demand management

Q.6. Answer the following: (Any two)

(10 Marks)

- a Explain various types of Distribution channels.
- b Write any five functions of supply chain.
- c Explain concept of Lean supply chains.

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[0607]-115 /23/M.Sc. HS

F. Y. M.Sc. HS (Sem. I) Examination, 2023
PGE115B Specialization Front Office I
(2023 Pattern)

Time: 2 Hrs

Maximum Marks: 25

Instructions: -

- Q.1 is **compulsory**.
- Solve **any four** Q2. to Q.6
- All questions carry **equal marks**.
- Draw** diagrams wherever **necessary**.

Q.1 Explain the terms (Any Five) (5 Marks)

- FFIT
- Blacklist Guest
- Crew
- Express Check-in
- Credit limit
- HWC
- Lead time

Q.2. Give the benefits of implementing SOP's in Hotel (5 Marks)

Q.3. Enlist the Staffing guidelines for front desk staff (5 marks)

Q.4. Explain any 2 types of Budget and give three examples of each type. (5 Marks)

Q.5. How to handle this situation, when guests credit card showing decline at the time of checkout. (5 Marks)

Q.6. Answer the following Questions (Any One) (5 Marks)

- Prepare a SOP for Rooming a guest in a business hotel
- Write a short note on "Importance of Control"
