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[0607]- 101/23/BHMCT

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

CC101 Food Production-I

(2021 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 Ten)

(10 Marks)

- a. Radiation
- b. Paysanne
- c. Chiffonade
- d. Poaching
- e. Blending
- f. Saute
- g. Steaming
- h. Mincing
- i. Baking
- j. Mise-en-place
- k. Griling
- l. Blanching

Q.2. Attempt the following (Any Two)

A Give in detail the different types of Sugar

(5 Marks)

B Discuss the attitude and behavior required in a profession kitchen

(5 Marks)

Q.3. Explain in Brief (Any Two)

A Briefly explain the various methods of cooking.

(5 Marks)

B Define Mise-en-place & explain the techniques used in the pre-preparation

(5 Marks)

Q.4. Write in Detail (Any Two)

(10 Marks)

A What are pigments? Explain the different types of pigments

B Give hierarchy of kitchen brigade in English at five-star hotels

C Discuss the Various techniques used in Pre-preparation.

Q.5. Write Short Notes (Any Two)

(10 Marks)

- A Parts of Knife
- B Personal Hygiene
- C Lipids & Hydrogenation

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

(10 Marks)

- A Explain the parts of Wheat grain with the help of a neat diagram.
- B Explain the duties and responsibilities of an Executive Chef
- C Explain in details of Aims and objectives of cooking

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[0607]-102/23/BHMCT

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

CC 102 Food and Beverage Service I

(2021 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 Ten)

(10 Marks)

- a. BOT
- b. Micros
- c. Cafeteria service
- d. Theme Restaurant
- e. Silver Service
- f. Grooming
- g. Vending Machine
- h. Suivant
- i. Snail tong
- j. Fidelio
- k. KOT
- l. Kiosks

Q.2. Attempt the following

- a. Draw a chart of classifying catering establishments (Commercial and Noncommercial) **(5 Marks)**
- b. Draw a F & B service organization structure for small hotels **(5 Marks)**

Q.3. Explain in Brief

- a. Single point Service **(5 Marks)**
- b. Drive Through **(5 Marks)**

Q.4. Write in Detail (Any Two)

(10 Marks)

- a. Design a three-course Table d'hôte menu for an Indian restaurant.
- b. Explain four types of linen that are used in F & B service.
- c. Define billing method and any three types of billing methods used in restaurants

Q.5. Write Short Notes (Any Two)

(10 Marks)

- a. Sideboard
- b. Mise en place
- c. Disposables

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

(10 Marks)

- a. Give five essential attributes required for a Food and Beverage service personnel
- b. Explain in brief any five types of food & beverage outlet
- c. Explain two types of menu in brief

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[0607]-103/23/BHMCT

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

CC 103 Housekeeping
(2021 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 Ten)

(10 Marks)

- a. Section master key
- b. Manual equipments
- c. Sico room
- d. Horticulture
- e. GRA
- f. Brasso
- g. Bed Linen
- h. Amenities
- i. VIP
- j. Hospitality Industry
- k. Efficiency room

Q.2. Attempt the following

- a. What is the function of housekeeping department in hospitality industry? **(5 Marks)**
- b. Define Housekeeping and draw the hierarchy chart for medium hotel. **(5 Marks)**

Q.3. Explain in Brief

- a. Write the job description of a GRA. **(5 Marks)**
- b. Discuss the skills required by a housekeeper. **(5 Marks)**

Q.4. Write in Detail (Any Two)

(10 Marks)

- a. Discuss the coordination of Housekeeping with Human resource and Sales and Marketing department.
- b. Draw the layout of a single room.
- c. Discuss the storage criteria for Cleaning equipments.

Q.5. Write Short Notes (Any Two)

(10 Marks)

- a. Explain 5 brands of cleaning agents and their use.
- b. Touchpoints in the guest rooms and the precautions taken while cleaning.
- c. Role of technology in housekeeping department

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

(10 Marks)

- a. Mention the right place for the following Amenities.
 1. Laundry Slip
 2. Writing pad
 3. Dental kit
 4. Pillow menu
 5. Water bottle
- b. Discuss the precautionary measures to be considered while handling cleaning equipments.
- c. Explain the following sections of housekeeping department:
 1. Linen room
 2. Control desk

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[0607]-104/23/BHMCT

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 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. Full Board
- b. Suite
- c. HRACC
- d. Master Key
- e. Heritage Hotel
- f. Guaranteed Reservation
- g. Overbooking

Q.2. Attempt the following (5 Marks)

- a. Define hotels and explain any two types of hotel. (5 Marks)
- b. Write distinguish between American Plan and Modified American Plan. (5 Marks)

Q.3. Explain in Brief (5 Marks)

- a. Any 5 personality traits of a front office personnel. (5 Marks)
- b. Any 5 rules of the house that are applicable to the staff. (5 Marks)

Q.4. Write in Detail (Any Two) (10 Marks)

- a. Write any 5 duties and responsibilities of Front Office manager
- b. Explain the stages in the guest cycle.
- c. Write the functions carried out by the bell desk.

Q.5. Write Short Notes (Any Two) (10 Marks)

- a. What is Amendment and Cancellation?
- b. Write any 5 types of alternate accommodation for tourist.
- c. Write any five types of room rates.

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

(10 Marks)

- a. Explain the coordination of front office with housekeeping and food and beverage
- b. Write the function carried out by the front office at the time of guest arrival.
- c. Explain the various modes of reservation.

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[0607]-201/23/BHMCT

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 four** Q2. to Q.6
- iii. All questions carry **equal marks**.
- iv. **Draw** diagrams wherever **necessary**.

Q.1 Explain the terms (Any Ten)

(10 Marks)

- a. Deglaze
- b. Buerre Maine
- c. Tandoor
- d. Court Bouillon
- e. Chowder
- f. Roast gravy
- g. Caramel
- h. Vichyssoise
- i. Sour cream
- j. Tabasco sauce
- k. Cake flour
- l. Brioche

Q.2. Attempt the following

- a. What are the advantages & disadvantages in Micro wave cooking.
- b. Write are the basic rules for stock making?

(5 Marks)

(5 Marks)

Q.3. Differentiate the following

- a. Differentiate between Boiling and steaming.
- b. Differentiate between Deep frying and sautéing.

(5 Marks)

(5 Marks)

Q.4. Write in Detail (Any Two)

(10 Marks)

- a. Classify sauces with example of each.
- b. List the methods of Bread making and explain any two in detail.
- c. List and explain any two thickening agents used in soup making

Q.5. Write Short Notes (Any Two)

(10 Marks)

- a. Egg with its uses in bakery.
- b. Grilling, its types and examples of food that can be grilled
- c. Roasting, its types and examples of food that can be roasted.

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

(10 Marks)

- a. Explain in brief the chemical change that occur while bread making
- b. List any 5 types of fat used in cooking
- c. Classify vegetables giving 2 examples of each

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[0607]-202/23/BHMCT

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

CC 202 Food and Beverage Service II

(2021 Pattern)

Time: 2 Hrs 30 Mins

Maximum Marks: 50

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 Ten)

(10 Marks)

- Supper
- Plat du' Jour
- Fondue
- Round the clock meals
- Beverage
- Caviar
- Children Menu
- Decanters
- 2 Hot Non-alcoholic beverages
- Brunch
- Frozen Dessert
- 2 types of Sandwiches.

Q.2. Attempt the following

- Plan & draw a cover of 5 course table'd'hote menu. **(5 Marks)**
- State Advantages and Disadvantages of Room service. **(5 Marks)**

Q.3. Explain in Brief

- Explain Scheduling and Staffing of Room Service Department. **(5 Marks)**
- Plan 5 course French classical menu with 1 example each. **(5 Marks)**

Q.4. Write in Detail (Any Two)

(10 Marks)

- Write any five considerations and Constraints while planning the menu.
- List Down Coffee Making Methods. Explain 2 types
- Short Note on components of salad.

Q.5. Write Short Notes (Any Two)

(10 Marks)

- a. Draw any 2 formats used in the Room Service Department.
- b. Differentiate between Ala Carte and TDH Menu
- c. What is the Continental Breakfast Menu? Mention 2 types of the same.

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

(10 Marks)

- a. Explain the Equipment required in Room service.
- b. Explain Components of Salads and Sandwiches
- c. Explain any 5 types of Menus

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[0607]-203/23/BHMCT

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 four* Q2. to Q.6
- iii. All questions carry *equal marks*.
- iv. *Draw* diagrams wherever *necessary*.

Q.1 Explain the terms (Any Ten)

(10 Marks)

- a. Gate Pass
- b. Log book
- c. FIT
- d. Walk-in
- e. Vacant
- f. Minibar
- g. DND
- h. Housekeeping
- i. OOO
- j. Briefing
- k. BTC
- l. Check-in

Q.2. Attempt the following

- a. Give any five functions of Housekeeping control desk
- b. What are the various types of bedding?

(5 Marks)

(5 Marks)

Q.3. Explain in Brief

- a. Explain the concept of Pillow Menu
- b. Explain PMS and its types

(5 Marks)

(5 Marks)

Q.4. Write in Detail (Any Two)

(10 Marks)

- a. How is the guest mail handled in a hotel ?
- b. Explain the cleaning procedure of a vacant room
- c. Give the procedure of Guest Arrival

Q.5. Write Short Notes (Any Two)

(10 Marks)

- a. Spring Cleaning
- b. Role of a Hospitality desk
- c. Paging and its types

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

(10 Marks)

- a. Hotel AISSMS is expecting a group arrival of 20 pax. What arrangements should be done by the front office team for Group Arrival.
- b. Assume you are a housekeeping room attendant and you find a gold ring of a guest, who is checked out from the hotel. What will you do?
- c. Draw the format of **Arrival List** and **Key control register** with suitable data.

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[0607]-204 A/23/BHMCT

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

EC - 204 A Basic French

(2021 Pattern)

Time: 2 Hrs 30 Mins

Maximum Marks: 50

Instructions: -

- Q.1 is **compulsory**.
- Solve **any four** from Q.2 to Q.6
- All questions carry **equal marks**.
- Draw diagrams** wherever **necessary**.

Q.1 Conjugate following verbs to complete the sentence (Any Ten) (10 Marks)

- Les enfants (jouer) ----- le cricket.
- Je (parler)----- anglais.
- Sophie (regarder)----- la television
- Luc (aller)----- au restaurant.
- Elle (finir)----- son devoir
- Nous (chanter)----- des chansons
- Marrie (jouer)----- dans le jardin des voisins.
- Tu (venir)----- avec moi au restaurant?
- Ils (donner) -----les cahiers
- Vous (avoir)----- une voiture.
- Vous.....(pouvoir) m'aider ?
- Elle (être)----- etudiante?

Q.2. Give equivalents of the following

- In French - Banana, Salt, Honey, Apple, Bread (5 Marks)
- In English – Riz, Sucre, Mercredi, Neuf, Mangue (5 Marks)

Q.3. Explain in Brief

- Draw the flowchart of the restaurant Brigade (5 Marks)
- Plan a 5 course French Classical menu with one example of each course. (5 Marks)

Q.4. Explain the terms (Any Ten) (10 Marks)

- Au point
- Brunoise
- Porc
- Zeste
- Bien cuit
- Aspic
- Bouillabaisse
- Boisson

- e. Vin blanc
f. La Viande
- k. Du jour
m. Foie gras

Q.5. Answer the following (Any Two) (10 Marks)

- a. Nommez 5 legumes
b. Nommez 5 mois de l'année
c. Nommez 5 fruits

Q.6. Answer the following Questions (Any Two) (10 Marks)

- a. Write the numbers in French-

1. 32
2. 56
3. 44
4. 7
5. 21

- b. What is the time?

1. 9:45 am
2. 1:00 pm
3. 6:30 am
4. 12 noon
5. 11:00 pm

- c. Write the date in French

1. Monday 10th March 2012
2. Tuesday 22nd April 2003
3. Thursday 31st July 2021
4. Friday 1st January 2000
5. Saturday 6th August 2009
