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[0607]- 301/23/BHMCT

S. Y. BHMCT (Sem. III) Examination, 2023

CC - 301 Food Production - III

(2021 Pattern)

Time: 2 Hrs 30 Mins

Maximum Marks: 50

Instructions: -

- i. Q.1 is **compulsory**.
- ii. Answer any **five questions**.
- iii. All questions carry **equal marks**.
- iv. **Draw diagrams wherever necessary**.

Q.1 Explain the terms (any 10)

(10 Marks)

- a. Artisan bread
- b. Bakers' percentage
- c. Cake improvers
- d. Choux pastry
- e. Croissants
- f. Intermediate proofing
- g. Knock back
- h. Macarons
- i. Marzipan
- j. Rich dough
- k. Scaling
- l. Self-raising flour

Q.2. a Briefly explain any 05 methods of Cake making in short

(5 Marks)

b Classify flour pastries with one example of each

(5 Marks)

Q.3. a Define icings and explain functions of icings

(5 Marks)

b Enlist characteristics of a good bread

(5 Marks)

Q.4. Answer the following (Any 2)

(10 Marks)

- a. Explain any 05 physical and chemical changes during baking
- b. Write a short note on Leavening agents
- c. Briefly explain any 05 methods of Bread making.

Q.5. Answer in Brief (Any 2)

(10 Marks)

- a. Briefly discuss any 05 types of Cookies
- b. Give pointers for assembling and icing a cake
- c. Briefly explain do's and don'ts of pastry making

Q.6. Answer the following questions (Any 2)

(10 Marks)

- a. Give recipe for Puff Pastry using 1 kg flour
- b. Write a short note on pre-ferments and sour doughs
- c. Explain any 05 types of chocolates used in bakery and confectionery

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[0607]-301/23/BHMCT

S. Y. BHMCT (Sem. III) Examination, 2023

CC - 301 Food Production - III

(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. Blind baking
- b. Bloom
- c. Ethyl Alcohol
- d. Mince meat
- e. Pastry flour
- f. Grain
- g. Hi- Ratio cake
- h. 'X' fault
- i. Croquem bouche
- j. Oven Spring
- k. Meringue
- l. Genoese Sponge

Q.2. Attempt the following

- a. List any 5 cake faults and suggest remedies for the same
- b. Explain in detail the role of Flour and Margarine in pastry making

(5 Marks)

(5 Marks)

Q.3. Explain in Brief

- a. List and Explain the functions of Ingredients used in Icings
- b. Explain in brief the steps / stages in bread making

(5 Marks)

(5 Marks)

Q.4. Write in Detail (Any Two)

(10 Marks)

- a. List and Explain any 5 large Equipments used in bakery
- b. Write a Short note on sweetening agents and its types used in Bakery and Confectionery
- c. Explain No Time Dough Method and Ferment and Dough method of Bread making in detail.

Q.5. Write Short Notes (Any Two)

(10 Marks)

- a. Define Cookies and Explain 1. Panning 2. Baking 3. Spread and 4. Cooling in context to cookies
- b. Classify Icings and suggest uses of the same
- c. Explain the Enzymatic reaction in bread

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

(10 Marks)

- a. Give recipe for Flaky pastry using 1 KG Refined Flour
- b. Explain the Sugar Batter Method and All in one Process of Cake making in detail
- c. Give 2 examples/ products each for the following
 1. Rich dough
 2. Danish pastry
 3. Cake improvers
 4. International breads
 5. Fillings in confectionery

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[0607]-302/23/BHMCT

S. Y. BHMCT (Sem. III) Examination, 2023

CC - 302 Food & Beverage Service III

(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)

- Mead
- Cider
- Noble rot
- Sekt
- Malolactic fermentation
- Eiswein
- Bodega
- Crusted Port
- Heavy wines
- Oxidation of wine
- Chaptalization
- Racking

Q.2. Attempt the following

- Define Beer and Explain the ingredients and its use in manufacturing of beer. **(5 Marks)**
- Draw and Explain Solera System in detail. Explain any two styles of sherries. **(5 Marks)**

Q.3. Explain in Brief

- Explain the following terms – **(5 Marks)**
 - LDT
 - Remuage
 - Kabinett
 - AOC
 - Barolo
- Define Viticulture and explain three methods of viticulture. **(5 Marks)**

Q.4. Write in Detail (Any Two)

(10 Marks)

- a. Write any three wine producing regions of Italy and give example of wine from each region.
- b. Define Aperitifs and explain the types of aperitifs with the examples of each.
- c. Explain Charmat method and Direct impregnation method of making Sparkling wine.

Q.5. Write Short Notes (Any Two)

(10 Marks)

- a. Write a short note on storage and security of wines.
- b. Explain wine tourism and list the promotional activities carried out by the wineries.
- c. Name four vineyards with the origin from India.

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

(10 Marks)

- a. Explain Méthode champenoise in the form of the flow chart.
- b. Give five brands of Champagne.
- c. Explain the following terms –
 1. Mistelle
 2. Chambéry
 3. Pastis
 4. Bitters
 5. Organic Wine

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[0607]-302/23/BHMCT

S. Y. BHMCT (Sem. III) Examination, 2023

CC -302 Food & Beverage Service III

(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. Cider
- b. Mead
- c. Ale
- d. Viticulture
- e. Vinification
- f. Bloom
- g. Saccharometer
- h. Isinglass
- i. Sparging
- j. Fortification
- k. ABV
- l. VDP

Q.2. Attempt the following

- a. List and explain the raw ingredients use for manufacturing of beer. (5 Marks)
- b. What is wine? How do you classify wines? (5 Marks)

Q.3. Explain in Brief

- a. Explain the factors influencing the character of wine. (5 Marks)
- b. What is chaptalization? Why is it done? (5 Marks)

Q.4. Write in Detail (Any Two)

(10 Marks)

- a. Name any 5 wine producing region of Italy with example
- b. Explain the wine based aperitif with example.
- c. Explain any five wine producing region of Spain with example.

Q.5. Write Short Notes (Any Two)

(10 Marks)

- a. Charmat Process
- b. Solera system.
- c. Storage of wine.

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

(10 Marks)

- a. What is Marsala? Name the type of Marsala.
- b. Influence of climate change on wine industry.
- c. Name any 10 international brands of beer.

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[0607]-303/23/BHMCT

S.Y. BHMCT (Sem. III) Examination, 2023

CC 303 Accommodations Operations 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. Checklist
- b. Suzie
- c. Understay
- d. BTC
- e. No show
- f. Calendaring machine
- g. Travel Agent voucher
- h. Floor limit
- i. OPL
- j. Errand card
- k. PAR Stock
- l. FIT

Q.2. Attempt the following

a. Mention the formulae for –

(5 Marks)

1. ARR,
2. Rev PAR,
3. Overstay%,
4. Foreign Occupancy %,
5. Cancellation %

b. Draw the layout of linen room and explain any 3 functions performed in the linen room.

(5 Marks)

Q.3. Explain in Brief

a. Discuss the importance of checklist.

(5 Marks)

b. Explain any 5 methods of payment in brief.

(5 Marks)

Q.4. Write in Detail (Any Two)

(10 Marks)

- a. Discuss credit control measures implemented in the hotels.
- b. Mention 5 advantages of giving services on contract.
- c. Explain Foreign currency exchange procedure followed in the hotel.

Q.5. Write Short Notes (Any Two)

(10 Marks)

- a. Express checkout
- b. Visitors Paid out
- c. Discard Management

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

(10 Marks)

- a. Discuss the Departure procedure in Fully automated system
- b. Mention the stain removal procedure for following stains:
 1. Blood
 2. Ink
 3. Lipstick
 4. Oil
 5. Turmeric
- c. Explain the procedure for issue and exchange of uniforms.

Marking Scheme.

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[0607]-303/23/BHMCT

S.Y. BHMCT (Sem. III) Examination, 2023

CC 303 Accommodations Operations 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)

- Linen inventory
- Hydro Extractors
- Dry cleaning
- Debit card
- Telephone voucher
- ARG
- Overbooking
- OOO
- Errand Card
- Travel Agent
- Debit

Q.2. Attempt the following

- What is the role of housekeeping supervisor? **(5 Marks)**
- Give a difference between OPL and Commercial Laundry **(5 Marks)**

Q.3. Explain in Brief

- List and explain any five laundry equipment **(5 Marks)**
- Which guidelines we follow for stain removal? **(5 Marks)**

Q.4. Write in Detail (Any Two)

(10 Marks)

- List and explain the factors which affects par stock?
- Explain four types of pricing of a contract
- What is the group checkout procedure?

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

- a. Explain the procedure of settlement of bills at front office?
- b. What is the importance of accounting at front office?
- c. Give a difference between NEFT and RTGS

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

- a. Explain in detail, Pre-authorization and advance payments of credit control measures
- b. Write down the formulae of the following , (Any five)
 - 1.Room Occupancy %
 - 2.Foreign Occupancy %
 - 3.Cancellation %
 4. Overstay %
 - 5.Understay %
 6. Local Occupancy %
 - 7.ARR
- c. Explain the step-by step procedure of Laundry

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[0607]-304 A/23/BHMCT

S. Y. BHMCT (Sem. III) Examination, 2023

OE – 304 A Principles of Management

(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. Non-Verbal Communication
- b. Unity of Command
- c. Strategic Planning
- d. Staffing
- e. Span of Control
- f. Democratic Leadership
- g. Controlling
- h. Encoding of Communication
- i. Scientific Management
- j. Management by Objectives
- k. Formal Organization
- l. Decentralized Organization

Q.2. Attempt the following

a. Explain various Managerial Skills.

(5 Marks)

b. Discuss F.W. Taylor's Scientific Management Theory.

(5 Marks)

Q.3. Explain in Brief

a. Elaborate Advantages of Planning.

(5 Marks)

b. Comment on Formal, Informal, Centralized, De-Centralized and Line Organization.

(5 Marks)

Q.4. Write in Detail (Any Two)

(10 Marks)

- a. Explain different Types of Leadership.
- b. What are the Qualities of a successful Leader?
- c. Discuss McGregor's Theory of X & Y.

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

- a. Comment on different Barriers in Communication.
- b. Discuss Henry Fayol's Management Theory?
- c. Elaborate 'Informal Organization'.

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

- a. What are the 'Traits' of a Leader?
- b. Explain various Steps in Controlling Process.
- c. Explain Formal Communication and Informal Communication.

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[0607]-OE 304 A/23/CT

S. Y. BHMCT (Sem. III) Examination, 2023

OE 304 A

Principles of Management

(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. Conceptual skills
 - b. Mission
 - c. Recruitment
 - d. Democratic leadership
 - e. Induction
 - f. Transfers
 - g. Laissez Faire leadership
- Q.2. Attempt the following
- a. Explain the functions of the hotel manager. (5 Marks)
 - b. Discuss F.W. Taylor's Scientific Management Theory. (5 Marks)
- Q.3. Explain in Brief
- a. Explain the various steps in Planning process. (5 Marks)
 - b. State any 5 principles of Organizing. (5 Marks)
- Q.4. Write in Detail (Any Two) (10 Marks)
- a. Explain the assumptions in Mc Gregor's theory Y.
 - b. What are the benefits of motivated staff?
 - c. Write the process of communication.
- Q.5. Write Short Notes (Any Two) (10 Marks)
- a. State the importance of coordination in various departments of hotel.
 - b. Explain any two types of Communication.
 - c. Explain any 5 traits of a leader.

[0607]-OE 304 A/23/CT

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

(10 Marks)

- a. Define decision making. Explain the types of decisions.
- b. Explain the various steps in Control process.
- c. Write a note on Span of Control.

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[0607]-OE 304 B/23/BHMCT

S. Y. BHMCT (Sem. III) Examination, 2023

OE 304 B Business Communication

(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. Business Communication
- b. Psychological barrier
- c. Verbal communication
- d. Circular
- e. Promotional leaflets
- f. Group Discussion
- g. Video conferencing
- h. Etiquettes
- i. Agenda of the meeting
- j. Public relations
- k. Body language
- l. Resume

Q.2. Attempt the following

- a. Write a letter of Job application for the post of Front Office Assistant in a five-star hotel, mentioning your skills. Assume suitable data. **(5 Marks)**
- b. What are the five ways to improve public communication? **(5 Marks)**

Q.3. Explain in Brief

- a. What do you mean by Professional conduct in business setting? **(5 Marks)**
- b. Mention any five objectives of Business communication. **(5 Marks)**

Q.4. Write in Detail (Any Two)

(10 Marks)

- a. Your friend is preparing for an interview. Give him/her five tips to prepare for an interview.
- b. List down and explain any two modes of business communication.

- c. What guidelines will you follow when meeting people and making introductions in formal gatherings?

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

- a. Impact of Globalization on Business communication
- b. Email etiquettes
- c. Principles of effective presentation

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

- a. Give any three points of difference between Verbal and Nonverbal communication along with examples.
- b. Write a Notice to the students informing about the final university examination. Assume suitable data.
- c. What points are covered in Minutes of the meeting?

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[0607]-305 A/23/BHMCT

S.Y. BHMCT (Sem. III) Examination, 2023

EC - 305 A Hotel Maintenance

(2021 Pattern)

Time: 2 Hrs 30Mins

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 Define the following terms (**Any Five**) **(10 Marks)**

- Vermi Compost
- Solid Fuel
- Telephone shower
- LED
- CPU
- Waste management
- KitKat Fuse

Q.2. Attempt the following
a. Give the Impact of supply of oxygen, on Cooling of A/C? **(05 Marks)**

b. Dry Chemical are used for which type of fire? **(05 Marks)**

Q.3. Explain in Brief
a. Explain depletion of the Ozone Layer? **(05 Marks)**

b. Care and cleaning of printer and Laptop? **(05 Marks)**

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

- Give types of Contract and its advantages
- What do you mean by Split AC?
- Explain Vapor Absorption refrigeration system with diagram

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

- Explain the types of fire extinguishers used in Hotels for general Fire
- Calculate the water footprint of your accommodation department in Hotels?
- Explain ammonia as refrigerants used in the refrigeration system

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

(10 Marks)

- a. Calculate Electricity Bill for the month of Dec having the following Electricity Load if cost of one unit is Rs. 5.00 :
- (i) 6 W Bulb 08 Nos. 08 hrs./day
 - (ii) KW Music System 03 Nos. 02 hrs./day
 - (iii) 200W Tube light 10 Nos. 12 hrs./day
- b. Explain Concept of STP for water recycling
- c. Explain in detail use of solar energy in hotels

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[0607]- 305 B/23/BHMCT

S. Y. BHMCT (Sem. III) Examination, 2023

EC 305 B – Soft Skills Management

(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. Professional Ethics
- b. Stress
- c. Gratitude training
- d. Team
- e. Empathy
- f. Time Management
- g. Mental Health
- h. Personal Etiquette
- i. Quality Circles
- j. Procrastination
- k. Mental Illness
- l. Self-Awareness

Q.2. Attempt the following

- a. Differentiate between soft skills and hard skills.
- b. Discuss the characteristics of successful Teams

(5 Marks)

(5 Marks)

Q.3. Explain in Brief

- a. Explain Creative Thinking and its techniques
- b. Discuss the art of networking.

(5 Marks)

(5 Marks)

Q.4. Write in Detail (Any Two)

(10 Marks)

- a. Discuss the tools for developing Self Awareness
- b. Explain the misconceptions about Time Management
- c. What are the qualities of a Critical and Non-Critical Thinker?

Q.5. Write Short Notes (Any Two)

(10 Marks)

- a. The four 'A' of Stress Management
- b. Travel Etiquette
- c. PATH method and Relaxation Techniques

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

(10 Marks)

- a. What are some good practices at workplace to support people's mental health?
- b. Discuss the methods to become a positive thinker
- c. Explain the challenges of Teamwork

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[0607]-401/23/BHMCT

S.Y. BHMCT (Sem. IV) Examination, 2023
CC 401 - QUANTITY FOOD PRODUCTION
(2021 Pattern)

Time: 2 Hrs 30 Mins

Maximum Marks: 50

Instructions: -

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

Q.1. Short Answer Questions (Any 4)

(10 Marks)

- Write in brief about the characteristics of Banqueting citing examples.
- What factors will you consider for menu planning in banqueting?
- Enlist any five objectives of yield management.
- Enlist any four methods of purchase and explain any one
- What are the advantages of standard purchase specification?
- What do you understand by cash and carry purchase?

Q.2. Answer in brief (Any two)

(10 Marks)

- Plan a one-week menu for the students of a residential school.
- Write down the objectives of volume forecasting.
- Write down any five important yield testing factors for any catering establishment?
- Calculate the food cost of one portion of sandwich and coffee from the given standard recipe for 30 portions:

Sr.	Ingredient	Quantity used	Unit	Price Per Kg / Ltr / Nos
1	Bread Slice	90	Slices	2.00
2	Salted Butter	600	gm	500.00
3	Black Peppercorns	50	Gm	600.00
4	Cucumber	1	Kg	30.00
5	Tomato	1	Kg	20.00
6	Green Chili	100	Gm	80.00
7	Coriander Leaves	800	Gm	50.00
8	Mint Leaves	500	Gm	40.00
9	Milk	3	Ltr	50.00
10	Coffee Powder	80	Gm	1,000.00
11	Sugar	300	Gm	40.00

Q.3. Answer the following in detail

- a. Plan a festive menu from the state of Hyderabad with a brief description for each product. **(6 Marks)**
- b. Write any two fish preparation from state of West Bengal and two vegetable preparation from state of Kerala **(4 Marks)**

Q.4. a) Write down any two advantages of standard purchase specification? (5 Marks)

b) Explain the following terms (any five) (5 Marks)

- i. Tandoor
- ii. Standard Yield
- iii. Chula
- iv. Gassi
- v. Girda
- vi. Standard Purchase Specification

Q.5. Write in Brief

- a. Explain Cuisine of West India based on history, characteristics, equipment & ingredients used, cooking methods, and religious influences **(5 Marks)**
- b. Why is quality purchasing important? What kind of information does it generally consist of? **(5 Marks)**

Q.6. Answer the following

- a. What are the factors considered while indenting? **(5 Marks)**
- b. Draw a neat chart indicating the sectors of Catering Industry **(5 Marks)**

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[0607]-402/23/BHMCT

Second Year BHMCT (Sem. IV) Examination, 2023

CC 402 Food & Beverage Service -IV

(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. Name any five styles of scotch whisky
- b. List any Five brands of Gin
- c. Write names of any five Indian brands of whisky
- d. Define Cocktail and Give any three examples of cocktails
- e. Draw Bar Hierarchy.
- f. What is pomace brandy? Give three examples of pomace brandy.

Q.2. Answer in Brief (Any two)

(10 Marks)

- a. Distinguish between Pot still and Patent still methods of Distillation.
- b. Define Tequila and explain any four types of Tequila.
- c. What is Brandy? Explain the labelling grades of Cognac.
- d. List and explain any two methods of making cocktails with suitable example.

Q.3 Long answer question

- a. Define liqueur. Explain four production methods of liqueurs. **(6 Marks)**
- b. List two brands of Single Malt Scotch whisky and two brands of Blended Scotch whisky. **(4 Marks)**

Q.4.a) Attempt the following

(5 Marks)

- i. Arrack
- ii. Aquavit
- iii. Marc
- iv. Sloe Gin
- v. Feni

b) Distinguish between Scotch whisky and Irish whiskey.

(5 Marks)

Q.5. Write in Brief the following questions

- a. Describe the manufacturing process of rum and list any Two International and Two Indian brand names of rum. **(6 Marks)**
- b. Name any Two Orange flavoured and Two Coffee flavoured liqueurs. **(4 Marks)**

Q.6. Answer the following

(10 Marks)

- a. Name any five light bar equipment's and five heavy bar equipment's.
- b. List Five brands of International Vodka.

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[0607]-403/23/BHMCT

Second Year BHMCT (Sem. IV) Examination, 2023

CC- 403 Accommodation Operations III

(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 First-aid and enlist any five items in it.
- b. Explain snag list with format
- c. Importance of renovation
- d. List and explain various sales tools
- e. Credit monitoring
- f. CVGR

Q.2. Answer in brief (Any two)

(10 Marks)

- a. Importance of night auditing
- b. Explain direct sales in detail
- c. List and explain types of fire
- d. What is the first-aid remedy for CPR?

Q.3 Long answer question

- a. Explain Night Audit process in detail
- b. Give the difference between Smoke detector and Water sprinkler

(6 Marks)

(4 Marks)

Q.4.a) Attempt the following

(5 Marks)

- i. OTA
- ii. Adhoc Rate
- iii. Rhythm in interior designing
- iv. Substitute selling
- v. Discrepancy Report

b) Explain potential hazardous condition in housekeeping department

(5 Marks)

Q.5. Write in Brief the following questions

- a. Explain Market based pricing
- b. Write in detail, Line element in interior designing

(5 Marks)

(5 Marks)

Q.6. Answer the following

- a. Classify and explain the various guest complaints
- b. Procedure for handling alcoholic beverage hangover

(5 Marks)

(5 Marks)

Total No. of Questions – 6]

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[0607]-404 B/23/BHMCT

Second Year BHMCT (Sem. IV) Examination, 2023

OE-404 B Event Management

(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 Advertising with relevant examples.
- b. List the NOC Required for planning any event.
- c. List the type of Vendors.
- d. Write a note on Space Requirement
- e. Define Seminar and Symposium
- f. List the Themes required for planning any event.

Q.2. Answer in brief (Any two)

(10 Marks)

- a. Explain the process to choose the vendors.
- b. Give the Importance and functions of Crowd Management.
- c. What is Risk Management? Explain 2 points briefly.
- d. Explain Physical Evidence, Process, People in brief.

Q.3 Long answer question

- a. Explain and draw the Blue Print of any Hotel related service process
- b. Explain traditional 4 P's of Marketing.

(6 Marks)

(4 Marks)

Q.4.a) Attempt the following

(5 Marks)

- i. Draw 2 seating styles which are used in Events.
- ii. What is Exposition?
- iii. What is Excise License?
- iv. List the components of Budget.
- v. Define Brochure.

b) Explain Characteristics of Event.

(5 Marks)

Q.5. Write in Brief the following questions

- a. What do you mean by Timeline Schedule? Explain Briefly
- b. Write various Insurance Policies which is required by the event.

(5 Marks)

(5 Marks)

Q.6. Answer the following

- a. Explain Principles of Planning in detail.
- b. What is Emergency Management Plan?

(5 Marks)

(5 Marks)

Total No. of Questions – 6]

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[0607]-405 A/23/BHMCT

S.Y. BHMCT (Sem. IV) Examination, 2023

EC 405 A ADVANCED BAKING

(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 two methods of making a Puff Pastry.
- b. Give any three faults and remedies for cakes.
- c. Explain any two leavening agents used in bakery.
- d. Write a short note on Mousse.
- e. Explain the procedure for making hot pudding.
- f. Explain the functions of egg in bakery and confectionery.

Q.2. Answer in brief (Any two)

(10 Marks)

- a. Explain characteristics of a good Bread.
- b. Give the recipe for Danish Pastry using 250 gm refined flour.
- c. Write the procedure for making baked meringues.
- d. Give step by step procedure for assembling Black Forest Gateau.

Q.3 Long answer question

- a. Give the procedure for assembling and icing simple layer cakes
- b. Write a short note on quick bread

(6 Marks)

(4 Marks)

Q.4.a) Attempt the following

(5 Marks)

- i. Opera slices
- ii. Lavash
- iii. Focaccia
- iv. Stollen
- v. Brulee

b) Give the procedure for making pulled sugar.

(5 Marks)

Q.5. Write in Brief the following questions

- a. Explain the concept of Pre-Ferments.
- b. Differentiate between Puff pastry and Danish Pastry.

(5 Marks)

(5 Marks)

Q.6. Answer the following

- a. Write a short note on Sour Dough.
- b. Explain any five decorating techniques used for cakes.

(5 Marks)

(5 Marks)

Total No. of Questions – 6]

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[0607]-405 B/23/BHMCT

Second Year BHMCT (Sem. IV) Examination, 2023

**EC - 405 B Bartending
(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 the different mixers used in the bars. Give brand names for each.
- b. List any 5 Don'ts in customer handling at the bar.
- c. What are the mode of payments used to settle bills at the bar?
- d. What are various forms of ice available in the market?
- e. Explain Stirred method of cocktails with 3 examples.

Q.2. Answer in Brief (Any two)

(10 Marks)

- a. Write a note on Portion control.
- b. Why is inventory management important at the bar? Explain in detail.
- c. Why do organizations prefer to use POS systems at the Bar?
- d. Draw a neat chart to classify Non Alcoholic beverages with an example each.

Q.3 Long answer question

(10 Marks)

- a. What is FLR? Discuss the process of acquiring this license.
- b. Discuss any 5 types of Bar.

Q.4.a) Attempt the following

(5 Marks)

- i. Base
- ii. Discotheque
- iii. Bar caddy
- iv. Jigger
- v. Size of a Cocktail serviette

b) Explain any 5 the current trends in Cocktail culture and mixes.

(5 Marks)

Q.5. Write in Brief the following questions

- a. Write the Closing duties of the bartender. **(6 marks)**
- b. Write the formulae for **(4 marks)**
 - i. Daily Consumption
 - ii. Selling Price of a cocktail

Q.6. Answer the following

(10 Marks)

- a. Draw a hierarchy chart for a stand-alone bar. Discuss duties of a bartender.
- b. List any 10 movable equipment used at the bar.
