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[0607]-501/23/B.Sc. HS

T. Y. B.Sc. Hospitality Studies (Sem. V) Examination, 2023

HS - 501 Food Production - IV

(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)

- | | |
|---------------|---------------|
| a. Aspic | g. Giblets |
| b. Moussaka | h. Paupiette |
| c. Bisque | i. Zabaglione |
| d. Chinoise | j. Humectant |
| e. Demi glaze | k. Sales Mix |
| f. Fois Gras | l. SPS |

Q.2. Attempt the following

(10 Marks)

- Explain any 5 cold preparations made in the larder kitchen.
- Draw a neat diagram and label cuts of beef.

Q.3. Explain in Brief

(10 Marks)

- Any 5 steps of chocolate-making.
- Classification chart of Frozen Desserts.

Q.4. Write in Detail (Any Two)

(10 Marks)

- Structure of meat
- Function Prospectus with the help of format
- Anticaking agents

Q.5. Write Short Notes (Any Two)

(10 Marks)

- Churn Frozen desserts
- Types of Chocolates
- Selection of fin fish

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

(10 Marks)

- Write the principles of Storage & thawing of meat.
- Write the functions and duties of the Larder chef.
- Explain any 5 records maintained in a Food production department.

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[0607]-502/23/B.Sc. HS

T. Y. B.Sc. HS (Sem. V) Examination, 2023

CC - 502 F&B Service -IV

(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)

- Flambé trolley
- BEO
- Carvery Restaurant
- POS
- Sales mix
- Franchisor
- Gueridon
- Tikki Bar
- Convenience food
- Bistro
- APC
- Contract Catering

Q.2. Attempt the following

- Write the gueridon service procedure for Caviar
- Draw and explain 2 banquet seating arrangements

(5 Marks)

(5 Marks)

Q.3. Explain in Brief

- Draw and explain Reservation dairy format
- Elements of cost

(5 Marks)

(5 Marks)

Q.4. Write in Detail (Any Two)

(10 Marks)

- Draw a FP for one day conference (assume suitable data)
- Explain parts of bar with suitable diagram.
- Licenses and permissions required to open restaurant

Q.5. Write Short Notes (Any Two)

(10 Marks)

- a. Write note on Catering considerations for Hotels and Restaurants.
- b. Food and Beverage in MICE
- c. Bar wastages frauds controlling

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

(10 Marks)

- a. Explain bar inventory format
- b. What are four crucial elements to consider when looking at a potential restaurant location?
- c. Importance of hygiene in a carving trolley

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[0607]-503/23/B.Sc.HS

T. Y. B.Sc. HS (Sem. V) Examination, 2023

CC 503 - Accommodation Operations 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 5)

(10 Marks)

- Clefs d'or
- Guest History Card
- Tariff Card
- Horticulture
- Budget
- Kenzan
- Inventory

Q.2. Attempt the following

- What are the methods for conditioning of flowers ?
- Differentiate between Capital & Operating budget

(5 Marks)

(5 Marks)

Q.3. Answer the following:

- Explain the Concept of PMS and Describe any two modules of PMS
- Explain any 5 types of fold of a brochure.

(5 Marks)

(5 Marks)

Q.4. Write in Detail (Any Two)

(10 Marks)

- What are the key principles that guide the purchasing system?
- Classify fibers and give one example of each.
- Design the Lobby Layout for a small business Hotel

Q.5. Write Short Notes (Any Two)

(10 Marks)

- Styles of flower arrangement
- Concept & Importance of AYS
- Cost per occupied Room

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

(10 Marks)

- a. Explain the stages involved in purchasing process, from requisition to delivery with a suitable example.
- b. Give any five finishes which are commonly applied to textiles.
- c. What measures are taken by the hotel to protect guest belongings from theft or damage while on the hotel premises?

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[0607]-504/23/B.Sc.HS

T. Y. B.Sc. HS (Sem. V) Examination, 2023

GE -504 A Personality Development and Business Communication
(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)

- Body language
- Circular
- Mental health
- Positive attitude
- Mentee
- Personality
- External motivation
- Personal etiquette
- Group discussion
- Mind mapping
- Business communication
- Networking

Q.2. Attempt the following

- What are the points covered in agenda and minutes of the meeting.
- Differentiate between Inspiration and Motivation.

(5 Marks)

(5 Marks)

Q.3. Explain in Brief

- Explain any five determinants of personality.
- Explain the role of body language during presentation.

(5 Marks)

(5 Marks)

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

- a. Write down the steps to build positive self-esteem.
- b. Write a letter of resignation from the post of Assistant Restaurant Manager of a five star hotel. Assume relevant data.
- c. What reasonable adjustments can be made at workplace for improving mental health?

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

- a. SWOT analysis
- b. Email etiquette
- c. Role and impact of Technology in Business communication

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

- a. Explain PAC Model under Transactional analysis
- b. What are the drawbacks of negative attitude?
- c. Describe the role of Mentor at workplace.
