

Total No. of Questions: 7

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AISSMS College of Hotel Management and Catering Technology, Pune

Seat No:

[0607]/BHC111/2024/BHMCT SEM1

FYBHMCT (First Semester) Examination, 2024

BHC111 - Introduction to Hospitality Industry

(Rev. 2023 Pattern)

Time: 1 Hr. 30 Mins.

Maximum Marks: 25

Instructions: -

- (i) Solve any five questions
- (ii) All questions carry equal marks.
- (iii) Draw diagrams wherever necessary.

Q1. Explain the terms :

- A) Cruiseliners [1]
- B) Floatel [1]
- C) Concierge [1]
- D) Food Photography [1]
- E) GRA [1]

Q2. Mention and explain the Factors responsible for the Growth of Hospitality. [5]

Q3. Explain the importance of Engineering and Training Department in a Hotel. [5]

Q4. Explain any 5 Career Opportunities in Sales and Marketing. [5]

Q5. Name and explain any 5 types of Food and Beverage Outlets. [5]

Q6. Write a short note on Food Styling and Food Blogging. [5]

Q7. Define Event Management. Write the importance of Event Management. [5]

Total No. of Questions: 7

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AISSMS College of Hotel Management and Catering Technology, Pune

Seat No:

[0607]/BHC112/2024/BHMCT SEM1

FYBHMCT (First Semester) Examination, 2024

BHC112 - Travel & Tourism

(Rev. 2023 Pattern)

Time: 1 Hr. 30 Mins.

Maximum Marks: 25

Instructions: -

- (i) Solve any five questions
- (ii) All questions carry equal marks.
- (iii) Draw diagrams wherever necessary.

Q1. Explain the terms :

- A) Passport [1]
- B) Inbound Tourism [1]
- C) Leakage [1]
- D) PATA [1]
- E) Eco Tourism [1]

Q2. Elaborate the importance of Accommodation and accessibility in tourism. [5]

Q3. Discuss the role of transport in tourism industry. [5]

Q4. Define the primary and secondary constituents of tourism and list suitable examples of each. [5]

Q5. Mention the Social and Environmental impact of tourism on a destination. [5]

Q6. Write a note on role of a tour operator. [5]

Q7. Define VISA and explain its type in brief. [5]

Total No. of Questions: 7

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AISSMS College of Hotel Management and Catering Technology, Pune

Seat No:

[0607]/BHC113/2024/BHMCT_SEM1

FYBHMCT (First Semester) Examination, 2024

BHC113 - Food Science & Nutrition

(Rev. 2023 Pattern)

Time: 1 Hr 30 Mins.

Maximum Marks: 25

Instructions: -

- (i) Solve any five questions
- (ii) All questions carry equal marks.
- (iii) Draw diagrams wherever necessary.

Q1. Explain the terms :

- A) Dehydration [1]
- B) Balanced diet [1]
- C) Danger zone [1]
- D) Canning [1]
- E) Food poisoning [1]

Q2. Give 2 food sources of Iron and explain the effect of heat on Fat. [5]

Q3. Differentiate between Food poisoning and Food infection. Give 2 uses of micro organisms in the food industry. [5]

Q4. Give 2 vegetable sources of protein. Give 2 functions of Fat in the body and name the deficiency disease of Vitamin C. [5]

Q5. Give 2 spoilage indicators each for the following foods-
a. Eggs, b. Milk, c. Fish, d. Leafy vegetables, e. Cereals [5]

Q6. Explain any three types of Food Additives with examples and give 2 examples of Super foods [5]

Q7. Explain Food Adulteration. Name the adulterant and test to prove it in the following foods: Tea , Semolina, Chilli powder [5]

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AISSMS College of Hotel Management and Catering Technology, Pune

Seat No:

[0607]/HMC114/2024/BHMCT_SEM1

FYBHMCT (First Semester) Examination, 2024

HMC114 - Principles of Food Production

(Rev. 2023 Pattern)

Time: 1 Hr. 30 Mins.

Maximum Marks: 25

Instructions: -

- (i) Solve any five questions
- (ii) All questions carry equal marks.
- (iii) Draw diagrams wherever necessary.

Q1. Explain the terms :

- A) Food Contamination [1]
- B) Conduction [1]
- C) Farsan [1]
- D) Tandoor [1]
- E) Chef's Knife [1]

Q2. Enlist different Cooking Fuels used in kitchen and Give advantages of using LPG [5]

Q3. Write Importance of Personnel Hygiene in kitchen [5]

Q4. Write a Short note on Indian eating habits and Meal Concept [5]

Q5. Draw a flow chart showing Classical Kitchen Brigade for 5 Star Hotel [5]

Q6. Classify Vegetables with 1 example each [5]

Q7. Explain the utility of any two large mechanical equipments used in hotel kitchen [5]

Total No. of Questions: 7

Total No. of Printed Pages: 1

AISSMS College of Hotel Management and Catering Technology, Pune

Seat No:

[0607]/HMC115/2024/BHMCT_SEM1

FYBHMCT (First Semester) Examination, 2024
HMC115 - Principles of Food & Beverage Service
(Rev. 2023 Pattern)

Time: 1 Hr. 30 Mins

Maximum Marks: 25

Instructions: -

- (i) *Solve any five questions*
- (ii) *All questions carry equal marks.*
- (iii) *Draw diagrams wherever necessary.*

Q1. Explain the terms :

- A) Napery [1]
- B) Welfare catering [1]
- C) Chef D'etage [1]
- D) California Menu [1]
- E) Coffee Shop [1]

Q2. Classify Catering establishments. Justify the difference between the categories. [5]

Q3. What are the advantages and disadvantages of using Single Point Service. [5]

Q4. Draw a format of KOT. Explain the importance of all the information that is acquired from it. [5]

Q5. What are the different types of Specialised forms of Service? Explain any 1 with advantages and disadvantages. [5]

Q6. Draw the organisation chart of Food & Beverage department of a large hotel. [5]

Q7. Differentiate between A La Carte and Table D'hote Menus [5]

Total No. of Questions: 7

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AISSMS College of Hotel Management and Catering Technology, Pune

Seat No:

[0607]/HMC116/2024/BHMCT_SEM1

FYBHMCT (First Semester) Examination, 2024
HMC116 - Principles of Accommodation Operations
(Rev. 2023 Pattern)

Time: 1 Hr. 30 Mins.

Maximum Marks: 25

Instructions: -

- (i) Solve any five questions
- (ii) All questions carry equal marks.
- (iii) Draw diagrams wherever necessary.

Q1. Explain the terms :

- A) UR [1]
- B) Front of the house [1]
- C) GRE [1]
- D) R4 [1]
- E) Floatel [1]

Q2. Discuss the use of technology in the housekeeping department. [5]

Q3. Describe the attributes and qualities of the housekeeping staff. [5]

Q4. Explain the Employee safety, training and awareness required while handling the cleaning equipment. [5]

Q5. Explain the purchase criteria for cleaning Agents. [5]

Q6. Classify Hotels on the basis of length of stay. [5]

Q7. Enlist any 5 Rules of the house for the staff. [5]

Total No. of Questions: 4

Total No. of Printed Pages: 1

AISSMS College of Hotel Management and Catering Technology, Pune

Seat No:

[0607]/VSEC117/2024/BHMCT_SEM1

FYBHMCT (First Semester) Examination, 2024
VSEC117 - Personality Development
(Rev. 2023 Pattern)

Time: 1 Hour

Maximum Marks: 15

Instructions: -

- (i) Solve any three questions
- (ii) All questions carry equal marks.
- (iii) Draw diagrams wherever necessary.

Q1. Explain the terms :

- A) Personality [1]
- B) Positive attitude [1]
- C) Networking [1]
- D) Mental Health [1]
- E) Self Esteem [1]

Q2. Write a short note on transactions and stroke. [5]

Q3. Discuss the etiquettes to be followed at workplace. [5]

Q4. Explain the concept of Mentoring. Mention any three benefits of Mentoring. [5]

Total No. of Questions: 7

Total No. of Printed Pages: 1

AISSMS College of Hotel Management and Catering Technology, Pune

Seat No:

[0607]/AEC118/2024/BHMCT_SEM1

FYBHMCT (First Semester) Examination, 2024

AEC118 - Communication Skills I

(2023 Pattern)

Time: 1 Hour 30 Mins.

Maximum Marks: 25

Instructions: -

- (i) Solve any five questions
- (ii) All questions carry equal marks.
- (iii) Draw diagrams wherever necessary.

Q1. Explain the terms :

- A) Non verbal communication [1]
- B) Essay [1]
- C) Kinesics [1]
- D) Grooming [1]
- E) Adjective [1]

Q2. Define communication, and explain its purpose and scope. [5]

Q3. Give any 5 importance of reading. [5]

Q4. Explain the concept of Mehrabian Model of Effective Communication. [5]

Q5. Write short notes on Telephone and Email Etiquette with appropriate examples. [5]

Q6. Define Body language , and give any 4 examples of a Positive body language. [5]

Q7. Fill in the blanks with appropriate answers: [5]

- 1. My mother cooks rice yesterday.(Rewrite the sentence correctly)
- 2. The dog jumped __ the sofa. (on/in) (Rewrite with correct preposition)
- 3. I'm coming too. Please wait for __. (Rewrite with the correct pronoun)
- 4. My mother has __ polka-dotted umbrella.(Rewrite with appropriate article 'a' 'an' or 'the')
- 5. I (finish) the report by tomorrow. (Rewrite using the correct tense)

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AISSMS College of Hotel Management and Catering Technology, Pune

Seat No:

[0607]/BHC121/2024/BHMCT_SEM2

FYBHMCT (Second Semester) Examination, 2024

BHC121 - FOOD PRODUCTION I

(2023 Pattern)

Time: 1 Hr. 30 Mins.

Maximum Marks: 25

Instructions: -

- (i) Solve any five questions
- (ii) All questions carry equal marks.
- (iii) Draw diagrams wherever necessary.

Q1. Explain the terms:

- A) Bouquet Garni [1]
- B) À la carte [1]
- C) Consommé Brunoise [1]
- D) Trussing of poultry [1]
- E) Suet [1]

Q2. Classify sauces in a neat chart. [5]

Q3. Explain the clarification process of consommé. [5]

Q4. Draw a neat labeled diagram showing the cuts of lamb. [5]

Q5. Enlist any five cuts of poultry. [5]

Q6. Enlist various textures of food and explain any two. [5]

Q7. Define stock and explain its importance in culinary preparation. [5]

Total No. of Questions: 7

Total No. of Printed Pages: 1

AISSMS College of Hotel Management and Catering Technology, Pune

Seat No:

[0607]/BHC122/2024/BHMCT_SEM2

FYBHMCT (Second Semester) Examination, 2024

BHC122 - FOOD & BEVERAGE SERVICE I

(2023 Pattern)

Time: 1 Hr. 30 Mins.

Maximum Marks: 25

Instructions: -

- (i) Solve any five questions
- (ii) All questions carry equal marks.
- (iii) Draw diagrams wherever necessary.

Q1. Explain the terms:

- A) Supper [1]
- B) Ala'Carte [1]
- C) Full Breakfast [1]
- D) Minibar [1]
- E) Frozen Dessert [1]

Q2. Explain the cycle of service in IRD department with flowchart. [5]

Q3. Explain different types of Fondues. [5]

Q4. Write down any 5 types of Menus. [5]

Q5. Write down the accompaniments for Caviar, Smoked Salmon, Asparagus, Roast Chicken, Cheese. [5]

Q6. Draw 2 formats of In Room Dining Department: IRD Tracking Sheet, Door Knob. [5]

Q7. Describe 2 methods of making coffee. [5]

Total No. of Questions: 7

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AISSMS College of Hotel Management and Catering Technology, Pune

Seat No:

[0607]/BHC123/2024/BHMCT_SEM2

FYBHMCT (Second Semester) Examination, 2024

BHC123 - ACCOMMODATION OPERATIONS I

(2023 Pattern)

Time: 1 Hr. 30 Mins.

Maximum Marks: 25

Instructions: -

- (i) Solve any five questions
- (ii) All questions carry equal marks.
- (iii) Draw diagrams wherever necessary.

Q1. Explain the terms:

- A) Expect arrival List [1]
- B) CP [1]
- C) Cabana [1]
- D) Second Service [1]
- E) OOO [1]

Q2. Explain opening of the house in detail. [5]

Q3. Explain cleaning procedure for a departure room. [5]

Q4. Explain the cancellation and amendment procedure during reservations. [5]

Q5. Name the various supplies & amenities placed in a standard guestroom. [5]

Q6. Name & explain any five types of room rates. [5]

Q7. Explain in detail the lost & found procedure followed in housekeeping department. [5]

07]/BHC123/2024/BHMCT_SEM2

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X1YBC6C2EX1YBC6C2EX1YBC6C2EX1YBC6C2E

Total No. of Questions: 7

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AISSMS College of Hotel Management and Catering Technology, Pune

Seat No: _____

[0607]/HMC124/2024/BHMCT_SEM2

FYBHMCT (Second Semester) Examination, 2024

HMC124 - PRINCIPLES OF MANAGEMENT

(2023 Pattern)

Time: 1 Hr 30 Mins

Maximum Marks: 25

Instructions: -

- (i) Solve any five questions
- (ii) All questions carry equal marks.
- (iii) Draw diagrams wherever necessary.

Q1. Explain the terms :

- A) Decision Making [1]
- B) Organization [1]
- C) Management [1]
- D) Leadership [1]
- E) Communication [1]

Q2. What are the steps involved in Planning process? [5]

Q3. Write in brief any two Barriers of Communication. [5]

Q4. Explain any two Principles of Organising. [5]

Q5. Write the importance of coordination among Front office and Housekeeping in Hotel. [5]

Q6. Explain any five skills required for manager. [5]

Q7. Explain McGregor's theory 'X' and theory 'Y'. [5]

[0607]/HMC124/2024/BHMCT_SEM2

Total No. of Questions: 7

Total No. of Printed Pages: 1

AISSMS College of Hotel Management and Catering Technology, Pune

Seat No:

[0607]/HMC125/2024/BHMCT_SEM2

FYBHMCT (Second Semester) Examination, 2024

HMC125 - HOTEL ACCOUNTS

(2023 Pattern)

Time: 1 Hr. 30 Mins.

Maximum Marks: 25

Instructions: -

- (i) Solve any five questions
- (ii) All questions carry equal marks.
- (iii) Use of pocket calculator is allowed.

Q1. Explain the terms :

- A) Transaction [1]
- B) Voucher [1]
- C) Solvent [1]
- D) Capital [1]
- E) Balance Sheet [1]

Q2. Journalize the following transactions. [5]

2024

April 1 Mr. Madhav started business with bank balance of Rs.20,00,000.

5 Purchased goods worth Rs. 20,000 @ 10% trade discount from Suresh.

9 Sold 1/3rd of goods purchased on 5th April to Mahesh @ 20% trade discount.

15 Goods worth Rs. 3,000 were distributed as free samples.

24 Deposited into bank cash Rs. 5,000.

Q3. From the following balances, prepare Trial Balance as on 31st March 2024. [5]

Machinery - Rs. 3,00,000 Commission received - Rs. 5,000 Purchase returns -

Q4. Prepare Guest Weekly Bill from the following information provided by

[5]

Hotel Madhumati.

Name of Guest: Mr. & Mrs. Raje

Room No. 309,

Room rate – Rs, 7,000 on EP.

Tariff:

Tea - Rs.30 per cup,

Coffee - Rs. 50 per cup,

Breakfast - Rs. 250 per person,

Lunch - Rs. 430 per person,

Dinner - Rs. 650 per person.

Check In - 1st October 2023 at

12.00 noon. Check Out - 2nd October 2023

at 9.45 pm.

The details of transactions are as follows:

Oct 1: Charged items: Lunch, ANC,

Taxi bill Rs. 500, Dinner, Deposited Rs. 20,000 as advance.

Oct 2: Charged items: EMT,

Breakfast with one guest, Laundry Rs. 150, Lunch for one person, Gift articles- Rs. 500, ANC, Dinner.

Calculate GST @ 18% on Apartment

and 12% on Food & Beverages. Mr. Raje settled his bill in cash @ 2% cash discount on total bill.

Q5. Mr. Gururaj the petty cashier of Super Stores received imprest amount of Rs.

[5]

5,000 from the Main Cashier on March 1st, 2024. His petty expenses were as follows for January.

01 Auto fare paid Rs. 200.

03 Purchased postal stamps Rs. 50.

05 Taxi fare paid Rs.500.

Total No. of Questions: 7

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AISSMS College of Hotel Management and Catering Technology, Pune

Seat No:

[0607]/PCC126/2024/BHMCT_SEM2

FYBHMCT (Second Semester) Examination, 2024

PCC126 - BUSINESS COMMUNICATION

(2023 Pattern)

Time: 1 Hour 30 Mins

Maximum Marks: 25

Instructions: -

- (i) Solve any five questions
- (ii) All questions carry equal marks.
- (iii) Draw diagrams wherever necessary.

Q1. Explain the terms :

- A) Business Communication [1]
- B) Verbal Communication [1]
- C) Resume [1]
- D) Group Communication [1]
- E) Business Etiquettes [1]

Q2. Explain the role and impact of technology in business communication [5]

Q3. Give any 2 methods to overcome Language barriers and Psychological Barriers to effective business communication [5]

Q4. Summarize the do's and don'ts for participating in a group discussion [5]

Q5. Describe the guidelines required to make an effective presentation at work. [5]

Q6. Define professional conduct in a business setting, and elaborate on its key aspects and significance [5]

Q7. Design a sample Cover Letter and Resume for the post of Front Office Assistant in 5-star hotel adhering to the standard format. Assume suitable data [5]

[0607]/PCC126/2024/BHMCT_SEM2

Total No. of Questions: 7

Total No. of Printed Pages: 1

AISSMS College of Hotel Management and Catering Technology, Pune

Seat No:

[0607]/IKS128/2024/BHMCT SEM2

FYBHMCT (Second Semester) Examination, 2024

IKS128 - INDIAN HERITAGE & CULTURE

(2023 Pattern)

Time: 1 Hour 30 Minutes

Maximum Marks: 25

Instructions: -

- (i) Solve any five questions
- (ii) All questions carry equal marks.
- (iii) Draw diagrams wherever necessary.

Q1. Explain the terms :

- A) Virtual Tourism [1]
- B) Bharatnayam [1]
- C) Rudraveena [1]
- D) ASI [1]
- E) Museum [1]

Q2. Discuss the relationship of culture and tourism with special reference to India. [5]

Q3. Distinguish between - Space tourism and Dark Tourism [5]

Q4. List down any five handicrafts with the states. [5]

Q5. Explain the importance of Buddhism on Indian heritage in five points. [5]

Q6. Summarize the role of State Tourism Development Corporation (STDC) in developing tourism. [5]

Q7. Describe the latest trends in Indian culture. [5]

Total No. of Questions: 7

Total No. of Printed Pages: 1

AISSMS College of Hotel Management and Catering Technology, Pune

Seat No:

[0607]/CC129/2024/BHMCT_SEM2

FYBHMCT (Second Semester) Examination, 2024
CC129 - EMOTIONAL HEALTH & WELLBEING
(2023 Pattern)

Time: 1 Hour 30 Minutes

Maximum Marks: 25

Instructions: -

- (i) Solve any five questions
- (ii) All questions carry equal marks.
- (iii) Draw diagrams wherever necessary.

Q1. Explain the terms :

- A) Counsellor [1]
- B) Concept of well being [1]
- C) Mental Health [1]
- D) Emotional health [1]
- E) Health [1]

Q2. How do lifestyle changes impact different kinds of health? [5]

Q3. Explain the importance of Emotional Health. [5]

Q4. What are some techniques to improve Emotional Health? [5]

Q5. Discuss the need of Mental health and wellbeing [5]

Q6. How can you apply techniques for better emotional health in real-life situations? [5]

Q7. Suggest steps to enhance a sense of well-being for different stages of life. [5]

[0607]/CC129/2024/BHMCT_SEM2

Total No. of Questions: 7

Total No. of Printed Pages: 1

AISSMS College of Hotel Management and Catering Technology, Pune

Seat No:

[0607]/PCC231/2024/BHMCT_SEM3

SYBHMCT (Third Semester) Examination, 2024

PCC231 - FOOD PRODUCTION II

(2023 Pattern)

Time: 1 Hr. 30 Mins.

Maximum Marks: 25

Instructions: -

- (i) Solve any five questions
- (ii) All questions carry equal marks.
- (iii) Draw diagrams wherever necessary.

Q1. Explain the terms :

- A) Raising agents [1]
- B) Bread improvers [1]
- C) Rubbing in [1]
- D) Stencil cookies [1]
- E) Frostings [1]
- Q2. Write the recipe of shortcrust pastry & explain the method of preparation. [5]
- Q3. Enlist various stages in bread making. [5]
- Q4. Explain any five types of shortening agents used in bakery. [5]
- Q5. What are the characteristics of good cakes? [5]
- Q6. Explain any two mixing methods of cookies. [5]
- Q7. What are the functions of icings? [5]

Total No. of Questions: 4

Total No. of Printed Pages: 1

AISSMS College of Hotel Management and Catering Technology, Pune

Seat No:

[0607]/PCC232/2024/BHMCT_SEM3

SYBHMCT (Third Semester) Examination, 2024

PCC232 - FOOD & BEVERAGE SERVICE II

(2023 Pattern)

Time: 1 Hour

Maximum Marks: 15

Instructions: -

- (i) Solve any three questions
- (ii) All questions carry equal marks.
- (iii) Draw diagrams wherever necessary.

Q1. Explain the terms :

- A) Crafted Beer [1]
- B) Blush Wine [1]
- C) New world wine [1]
- D) Digestif [1]
- E) Viticulture [1]

Q2. Differentiate between Ale and Lager [5]

Q3. Write a short note on Méthode Champenoise in detail. [5]

Q4. Explain in detail types of Aperitif with suitable example [5]

Total No. of Questions: 4

Total No. of Printed Pages: 1

AISSMS College of Hotel Management and Catering Technology, Pune

Seat No:

[0607]/PCC233/2024/BHMCT_SEM3

SYBHMCT (Third Semester) Examination, 2024
PCC233 - ACCOMMODATIONS OPERATIONS II
(2023 Pattern)

Time: 1 Hour

Maximum Marks: 15

Instructions: -

- (i) Solve any three questions
- (ii) All questions carry equal marks.
- (iii) Draw diagrams wherever necessary.

Q1. Explain the terms :

- A) Supervision [1]
- B) Vertibrates [1]
- C) Homestay [1]
- D) AYS [1]
- E) Sprinklers [1]

Q2. Draw a neat diagram of a check list for guest rooms and list dirty dozens. [5]

Q3. Write the cleaning procedure for swimming pool and elevators. [5]

Q4. Elaborate on prearrival procedure for Group. [5]

Seat No:

[0607]/MDM234/2024/BHMCT_SEM3

SYBHMCT (Third Semester) Examination, 2024

MDM234 - ENGLISH LANGUAGE I

(2023 Pattern)

Time: 1 Hour 30 Mins

Maximum Marks: 25

Instructions: -

- (i) Solve any five questions
- (ii) All questions carry equal marks.
- (iii) Draw diagrams wherever necessary.

Q1. Explain the terms :

- A) Active Listening [1]
- B) Anecdotes [1]
- C) Voice Modulation [1]
- D) Mise en place [1]
- E) Digital Communication Etiquette [1]

Q2. Write a note on English as a global language of Business and Tourism. [5]

Q3. Explain the concept of Conflict Resolution with a suitable example. [5]

Q4. Discuss the online customer service practices. [5]

Q5. What are the steps that you will take to overcome the fear of speaking in public? [5]

Q6. Enlist 5 technical terms each from F&B Service and Housekeeping and write a one line meaning of each. [5]

Q7. Write a role play using standard phraseology for 'Welcoming a guest during Check in'. (Assume suitable data) [5]

Total No. of Questions: 7

Total No. of Printed Pages: 1

AISSMS College of Hotel Management and Catering Technology, Pune

Seat No:

[0607]/OE235B/2024/BHMCT_SEM3

SYBHMCT (Third Semester) Examination, 2024
OE235B - RETAIL BUSINESS MANAGEMENT
(2023 Pattern)

Time: 1 Hr. 30 Mins.

Maximum Marks: 25

Instructions: -

- (i) Solve any five questions
- (ii) All questions carry equal marks.
- (iii) Draw diagrams wherever necessary.

Q1. Explain the terms :

- A) Retail Format [1]
- B) Consumer Behavior [1]
- C) Merchandising [1]
- D) Crisis Management [1]
- E) Environmental Orientation [1]

Q2. What are the main functions in a retail business? Explain how these functions contribute to overall retail success. [5]

Q3. Describe how a retail manager can utilize MIS (Management Information Systems) to improve store operations. Provide specific examples. [5]

Q4. Analyze the impact of organized retailing on the traditional retail landscape in India. [5]

Q5. Evaluate the role of ethical retailing practices in enhancing brand reputation and consumer loyalty. [5]

Q6. Design a sustainable retail strategy for a new grocery store. [5]

Q7. Describe how inventory management practices can be applied to improve efficiency in retail store operations. [5]

Total No. of Questions: 7

Total No. of Printed Pages: 1

AISSMS College of Hotel Management and Catering Technology, Pune

Seat No:

[0607]/OE235C/2024/BHMCT_SEM3

SYBHMCT (Third Semester) Examination, 2024

OE235C - FRENCH FOR GASTRONOMY

(2023 Pattern)

Time: 1 Hr. 30 Mins.

Maximum Marks: 25

Instructions: -

- (i) Solve any five questions
- (ii) All questions carry equal marks.
- (iii) Draw diagrams wherever necessary.

Q1. Explain the terms :

- A) Vin [1]
- B) Potage [1]
- C) Entrée [1]
- D) Poulet [1]
- E) Semaine [1]

Q2. Plan a 5 Course Classical Menu with one example for each course in french. [5]

Q3. Translate following in English:- Pomme, Champignon, Lait, Ail, Poisson [5]

Q4. Translate following in French:- Cheese, Mutton, Cake, Corriander, Pepper [5]

Q5. Write any 10 months in French. [5]

Q6. Fill in the Blanks using Le, La, Ce, Cette, Des 1).....Stylo 2).....Crayons 3)
.....Maison 4)..... Mois 5).....Porte [5]

Q7. Write following numbers in Words in French:- 98, 65, 43, 72, 34 [5]

Total No. of Questions: 7

Total No. of Printed Pages: 1

AISSMS College of Hotel Management and Catering Technology, Pune

Seat No:

[0607]/EEM238/2024/BHMCT_SEM3

SYBHMCT (Third Semester) Examination, 2024

EEM238 - ENTREPRENEURSHIP DEVELOPMENT I

(2023 Pattern)

Time: 1 Hr. 30 Mins.

Maximum Marks: 25

Instructions: -

- (i) Solve any five questions
- (ii) All questions carry equal marks.
- (iii) Draw diagrams wherever necessary.

Q1. Explain the terms :

- A) AGMARK [1]
- B) MUDRA SCHEME [1]
- C) CSR [1]
- D) First generation Entrepreneur [1]
- E) Provident Fund [1]

Q2. How do entrepreneurship and intrapreneurship differ? [5]

Q3. Explain any two types of ownership a business can have. [5]

Q4. What is SWOT ANALYSIS and its importance for a new venture? [5]

Q5. Identify common problems faced by women entrepreneurs. [5]

Q6. Differentiate between internal and external funding [5]

Q7. Describe how intellectual property rights protect entrepreneurs? [5]

Total No. of Questions: 25

Total No. of Printed Pages: 4

AISSMS College of Hotel Management and Catering Technology, Pune

Seat No:

[0607]/VEC239/2024/BHMCT_SEM3

SYBHMCT (Third Semester) Examination, 2024

VEC239 - ENVIRONMENTAL SCIENCE I

(2023 Pattern)

Time: 1 Hour

Maximum Marks: 25

Instructions: -

(i) *Select Correct Options*

(ii) *All questions are compulsory.*

Q1. Which of the following is a key reason for studying environmental science?

[1]

- a) To focus on urban development alone
- b) To understand the relationship between humans and their environment
- c) To limit human impact on urban resources only
- d) To study astronomy and space exploration

Q2. Which factor does not contribute to sustainable development?

[1]

- a) Renewable energy use
- b) Preservation of biodiversity
- c) Deforestation for agriculture
- d) Waste reduction

Q3. An ecosystem is best defined as:

[1]

- a) A group of organisms that interact only with other species
- b) An isolated biological system with no energy exchange
- c) A community of living organisms interacting with their physical environment
- d) A habitat for only one species

Q4. Which of the following best represents a food web in an ecosystem?

[1]

- a) A linear chain of organisms feeding on each other
- b) A network of interdependent food chains
- c) Only carnivores feeding on herbivores
- d) A cycle of only herbivores and plants

Q5. Which ecosystem is characterized by low rainfall and extreme temperature variations?

[1]

- a) Desert
- b) Forest
- c) Aquatic
- d) Grassland

- Q14.** The IUCN Red List is primarily used for: [1]
- a) Identifying economically viable species
 - b) Listing endangered and threatened species
 - c) Mapping ecosystems
 - d) Protecting agricultural species
- Q15.** What is the main goal of ex-situ conservation? [1]
- a) To protect species in their natural habitat
 - b) To conserve species outside their natural habitat
 - c) To restore degraded ecosystems
 - d) To promote the use of non-renewable resources
- Q16.** Which of the following ecosystem services is an example of a provisioning service? [1]
- a) Pollination
 - b) Water purification
 - c) Timber production
 - d) Climate regulation
- Q17.** Which of the following is not a characteristic of a sustainable city? [1]
- a) Efficient public transportation
 - b) Green spaces
 - c) High levels of pollution
 - d) Waste recycling programs
- Q18.** In terms of energy consumption, which of the following is a renewable resource? [1]
- a) Natural gas
 - b) Coal
 - c) Hydroelectricity
 - d) Nuclear energy
- Q19.** The primary cause of global climate change is: [1]
- a) Depletion of the ozone layer
 - b) Increased carbon dioxide emissions
 - c) Solar flares
 - d) Tectonic activity
- Q20.** Which of the following practices helps in the conservation of biodiversity? [1]
- a) Monoculture farming
 - b) Habitat fragmentation
 - c) Creating wildlife corridors
 - d) Deforestation for agriculture

- Q6.** Which of the following is not a non-renewable resource? [1]
- a) Coal
 - b) Oil
 - c) Natural gas
 - d) Wind energy
- Q7.** Land degradation is primarily caused by: [1]
- a) Excessive farming
 - b) Solar energy utilization
 - c) Water conservation
 - d) Use of wind energy
- Q8.** Which of the following resources is most vulnerable to over-exploitation and conflict? [1]
- a) Soil
 - b) Water
 - c) Solar energy
 - d) Wind energy
- Q9.** What is genetic diversity? [1]
- a) Diversity of species across ecosystems
 - b) Variability within a species' genetic material
 - c) Variability in ecosystems across biomes
 - d) The variety of environments within a geographic area
- Q10.** What is a biodiversity hotspot? [1]
- a) A region with a wide variety of ecosystems
 - b) An area with high levels of species richness and endemism under threat
 - c) A place with only endangered species
 - d) A geographic area with uniform environmental conditions
- Q11.** Which of the following is a major threat to biodiversity? [1]
- a) Sustainable agriculture
 - b) Habitat destruction
 - c) In-situ conservation
 - d) Increase in rainfall
- Q12.** What is the primary reason for conserving biodiversity? [1]
- a) To enhance human health
 - b) To maintain ecological balance and ecosystem services
 - c) To promote industrial growth
 - d) To reduce population growth
- Q13.** Which method is considered in-situ conservation of biodiversity? [1]
- a) Botanical gardens
 - b) Seed banks
 - c) Wildlife sanctuaries
 - d) Gene banks

- Q21.** Which type of ecosystem is most affected by deforestation? [1]
- a) Aquatic
 - b) Desert
 - c) Forest
 - d) Grassland
- Q22.** What is the term for the variety of life forms within a particular region? [1]
- a) Ecosystem stability
 - b) Genetic variation
 - c) Biodiversity
 - d) Evolution
- Q23.** Which of the following is an example of overexploitation of resources? [1]
- a) Regulated fishing practices
 - b) Illegal wildlife poaching
 - c) Afforestation
 - d) Water recycling
- Q24.** Which of the following best describes sustainable agriculture? [1]
- a) Maximizing crop yields using chemical fertilizers
 - b) Ensuring long-term productivity and minimal environmental impact
 - c) Utilizing only renewable energy sources
 - d) Avoiding the use of water in farming
- Q25.** Which of the following does not contribute to the loss of biodiversity? [1]
- a) Habitat destruction
 - b) Pollution
 - c) Invasive species
 - d) Conservation programs
