

Seat No.

[0607]/PGMM111/2024/MSCHS_SEM1

FYMSCHS (First Semester) Examination, 2024

PGMM111 Specialization in 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.

- Q.1 Explain the terms.
- A) Yield calculations [1]
B) S.O.P. [1]
C) Flexible Budget [1]
D) G.M.F. [1]
E) Fixed Budget [1]
- Q.2. Write a short note on the benefits of super foods? [5]
- Q.3. Enlist 10 equipment commonly found in a kitchen stewarding department. [5]
- Q.4. What are the objectives of Farm to Fork concept? [5]
- Q.5. Enlist and explain the characteristics of convenience foods. [5]
- Q.6. Enlist any five records maintained in the kitchen. [5]
- Q7. Explain any two key aspects of product development in the food industry. [5]

Total No. of Questions – 7]

[Total No. of Printed Pages – 1

AISSMS College of Hotel Management and Catering Technology, Pune

Seat No.

[0607]/PGMM112/2024/MSCHS_SEMI

FYMSCHS (First Semester) Examination, 2024

PGMM112 Specialization in 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.*

Q.1 Explain the terms :

- A) Standalone Restaurant [1]
- B) GM Foods [1]
- C) HRACC [1]
- D) Vegan Diet [1]
- E) Spherification [1]

Q.2. Explain the importance of Kitchen Stewarding. [5]

Q.3. Write a short note on the Catering policy of the Industrial Catering. [5]

Q.4. What are Michelin star restaurants? Write any four standard requirements for acquiring Michelin Star. [5]

Q.5. Explain any 5 substitutes for pesticides used in organic wine-making. [5]

Q.6. Define Molecular Mixology. List and explain any 4 Popular techniques of molecular mixology. [5]

Q.7. Write a short note on Franchising in Fast food Outlet. [5]

Seat No.

[0607]/PGMM113/2024/MSCHS_SEM1

FYMSCHS (Fourth Semester) Examination, 2024**PGMM113 Green Practices in Hospitality
(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.

- Q.1 Explain the terms :**
- A) Green Hospitality [1]
 - B) Waste Minimization [1]
 - C) Eco-labeling [1]
 - D) Environmental Ethics [1]
 - E) Integrated Pest Management [1]
- Q.2.** Write a short note on Environmental practices as part of corporate social responsibility in the hospitality industry. [5]
- Q.3.** List and explain various role of energy managers in the Energy Management System [5]
- Q.4.** Write various practices implemented to reduce the impact of wastewater discharge from hotels. [5]
- Q.5.** Define Green Banqueting and explain any 2 key principles that characterize environmentally friendly practices in banquet events [5]
- Q.6.** Define the term "Carbon Footprint" and explain its significance in the hospitality industry. [5]
- Q.7.** Write a short note on any 2 International Certification of Green Practices. [5]

Total No. of Questions: 7

Total No. of Printed Pages: 1

AISSMS College of Hotel Management and Catering Technology, Pune

Seat No:

[0607]/PGMM114/2024/MSCHS_SEM1

FYMSCHS (First Semester) Examination, 2024

PGMM114 - Logistics & Supply Chain Management

(2023 Pattern)

Time: 2 Hrs. 30Mins

Maximum Marks: 50

Instructions: -

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

Q1. Explain the terms:

- A) Push & Pull Supply Chain [2]
- B) Virtual supply chain [2]
- C) Procurement Logistics [2]
- D) Cross Docking [2]
- E) Logistics [2]

Q2.A) Elaborate importance of Supply Chain in today's competitive world. [5]

B) What are the Characteristics of Global Supply Chain? [5]

Q3.A) Elaborate the importance of Aggregate Planning in SCM. [5]

B) Explain Reverse Logistics in detail. [5]

Q4.A) What are the Objectives of Logistics Management in SC? [5]

B) Discuss different types of Distribution Channels. [5]

Q5.A) Explain various Costs associated with Inventory Management. [5]

B) Explain Vendor Consolidation and Carrier Selection. [5]

Q6.A) Explain Demand Management concept. [5]

B) Draw and explain Generalized Supply Chain Model. [5]

Q7.A) Write the functions of Warehouse in SCM. [5]

B) Write short note on Lean Supply Chain – Off Shoring & Outsourcing. [5]

Total No. of Questions: 7

Total No. of Printed Pages: 1

AISSMS College of Hotel Management and Catering Technology, Pune

Seat No:

[0607]/PGE115B/2024/MSCHS_SEM1

FYMSCHS (First Semester) Examination, 2024

PGE115B Specialization Front Office 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) RevPar [1]
- B) House limit [1]
- C) MAP [1]
- D) Overbooking [1]
- E) Sleeper [1]

Q2. Prepare an SOP for luggage assistance in front office department. [5]

Q3. Explain Time & motion study in detail. [5]

Q4. Explain the procedure followed by front office in case of a death in the hotel. [5]

Q5. Name & explain any five reports printed in daily operations using PMS by the front Office. [5]

Q6. Prepare a front office duty roaster for 15 days considering 70% occupancy for a 100 rooms property. [5]

Q7. Give any 5 factors affecting budget planning. [5]

Total No. of Questions: 7

Total No. of Printed Pages: 1

AISSMS College of Hotel Management and Catering Technology, Pune

Seat No:

[0607]/PGMM121/2024/MSCHS_SEM2

FYMSCHS (Second Semester) Examination, 2024
PGMM121 - SPECIALIZATION IN 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) Gammon [1]
- B) Panada [1]
- C) Pâté de foie gras [1]
- D) Ballotine [1]
- E) Goujons [1]

Q2. Explain the concept of 'Finger Foods' and how they are designed for convenience during social events. [5]

Q3. Design five sandwiches for a café that caters to a diverse clientele, including options for vegetarians, meat-lovers, and those with gluten sensitivities. (include choice of bread, fillings, and spreads for each option) [5]

Q4. Explain any five cuts of fish. [5]

Q5. Discuss the duties of a Larder Chef. How do these duties impact the operations of his section to run efficiently and economically [5]

Q6. List at least three types of salad dressings and compare their main ingredients and intended use in salad preparation. [5]

Q7. Enlist and explain five types of casing [5]

Total No. of Questions: 7

Total No. of Printed Pages: 1

AISSMS College of Hotel Management and Catering Technology, Pune

Seat No:

[0607]/PGMM231/2024/MSCHS_SEM3

SYMSCHS (Third Semester) Examination, 2024

PGMM231 - SPECIALIZATION IN FOOD PRODUCTION III

(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) Sugar Cooking Stages [1]
- B) Icing [1]
- C) Ganache [1]
- D) Baking Powder [1]
- E) Sugar Blooms [1]

Q2. Explain the process of making a basic sponge cake, detailing the role of each ingredient used. [5]

Q3. Describe how you would adjust a chocolate cake recipe for high-altitude baking. Include at least three modifications. [5]

Q4. Compare and contrast the different types of chocolate tempering methods: seeding, tabling, and microwave. Discuss their advantages and disadvantages. [5]

Q5. Assess the importance of proper storage and packaging of chocolate. What factors can affect chocolate quality over time? [5]

Q6. Design a new dessert that incorporates both chocolate and frozen elements. Describe the components, preparation method, and presentation. [5]

Q7. Investigate the role of various types of sugar in bakery products. How does each type affect texture, flavor, and color? [5]

Total No. of Questions: 7

Total No. of Printed Pages: 1

AISSMS College of Hotel Management and Catering Technology, Pune

Seat No:

[0607]/PGMM232/2024/MSCHS_SEM3

SYMSCHS (Third Semester) Examination, 2024

PGMM232 - SPECIALIZATION IN FOOD AND BEVERAGE SERVICE III

(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) P&L [1]
- B) Business Plan [1]
- C) Breakeven point [1]
- D) CRM [1]
- E) QSR [1]
- Q2. Prepare a feasibility report of Restaurant. [5]
- Q3. Explain 5 Objectives of Budgets. [5]
- Q4. Write down importance of CRM for first timers guest. [5]
- Q5. Mention New trends post Covid in Food & Beverage service operation. [5]
- Q6. Draw classification chart of F&B industry with examples. [5]
- Q7. Explain the responsibilities of a Bar Manager. [5]

Total No. of Questions: 7

Total No. of Printed Pages: 1

AISSMS College of Hotel Management and Catering Technology, Pune

Seat No:

[0607]/PGMM233/2024/MSCHS_SEM3

SYMSCHS (Third Semester) Examination, 2024

PGMM233 - ENTREPRENEURSHIP AND NEW VENTURES IN HOSPITALITY

(2023 Pattern)

Time: 2 Hrs. 30 Mins.

Maximum Marks: 50

Instructions: -

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

Q1. Explain the terms :

- A) Intrapreneur [2]
- B) Diversification [2]
- C) SIDBI [2]
- D) Fabian Entrepreneur [2]
- E) Franchising [2]

- Q2. A) List the stages of growth in Entrepreneur process. [5]
- B) Explain the skills required for a successful Entrepreneur. [5]

- Q3. A) Discuss the role of any two government organizations in supporting women entrepreneur. [5]
- B) Describe the role of women entrepreneurship in Modern India. [5]

- Q4. A) What factors should be considered when establishing a vision for a new venture? [5]
- B) How would you evaluate the viability of a new product in a competitive market? [5]

- Q5. A) Analyze the role of market research in the entrepreneurial process. [5]
- B) What are the primary sources of finance for new ventures? [5]

- Q6. A) Describe the importance of social responsibility for entrepreneurs. [5]
- B) Explain the concept of merger and acquisition as a growth strategy. [5]

- Q7. A) Explain the challenges associated with managing early growth in a new venture. [5]
- B) Explain the role of organizations like Udyog Lijjat Papad in supporting women entrepreneurs. [5]

Total No. of Questions: 7

Total No. of Printed Pages: 1

AISSMS College of Hotel Management and Catering Technology, Pune

Seat No:

[0607]/PGMM234/2024/MSCHS SEM3

SYMSCHS (Third Semester) Examination, 2024

**PGMM234 - RESPONSIBLE PRACTICES IN TOURISM AND HOSPITALITY
INDUSTRY
(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) OECD [1]
- B) PATA [1]
- C) WTO [1]
- D) Life Cycle assessment [1]
- E) Water footprint [1]

Q2. Explain the concept of Charity & Corporate Sustainability? [5]

Q3. Discuss the CSR strategy implemented by Starbucks. [5]

Q4. Explain Carroll's model of CSR. [5]

Q5. Write the sustainable practices that can be implemented in Tourism and Hospitality Industry. [5]

Q6. What are the Fundamental pillars of Governance? [5]

Q7. Explain in detail about Triple Bottom Line with example. [5]

Total No. of Questions: 07

Total No. of Printed Pages: 01

AISSMS College of Hotel Management and Catering Technology, Pune

Seat No: [0607]/PGE235B/2024/MSCHS_SEM3

[0607]/PGE235B/2024/MSCHS_SEM3

SYMSCHS (Third Semester) Examination, 2024

PGE235B - SPECIALIZATION FRONT OFFICE III

(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) Front Desk [1]
- B) Social media [1]
- C) Contracted security [1]
- D) Due-out [1]
- E) Cross-training [1]

Q2. Classify and explain various financial concerns faced by the Front Office Department. [5]

Q3. Evaluate the challenges in recruitment and selection for the front office department. [5]

Q4. Explain the process of interviewing for front office staff positions. [5]

Q5. Explain the key safety procedures during a bomb threat at the hotel. [5]

Q6. Explain the role of social media in influencing guest preference for hotels. [5]

Q7. Write a short note on Incentive Programs and Performance Appraisal in detail. [5]
