

End Semester Examination, May 2022

B.Sc. (Hospitality & Hotel Administration)/B.A. (Liberal Arts) – Second Semester
FOOD AND BEVERAGE PRODUCTION (THEORY)-II/ CULINARY ARTS
(BHM DS 201/BHHA2-211/ BLA-DS-002)

Time: 3 hrs.

Max Marks: **100**

No. of pages: **1**

Note: Attempt **FIVE** questions in all; **Q.1** is **compulsory**. Attempt any **TWO** questions from **PART-A** and **TWO** questions from **PART-B**. Marks are indicated against each question.

Q.1 Explain the following in two-three lines:

- a) Abats
- b) Rigor-mortis
- c) Laminated pastries
- d) Fillet
- e) Croquette
- f) Beurre
- g) Gluten
- h) Minestrone
- i) Goujon
- j) Docking

[CO2] [L2] **2×10**

PART-A

Q.2 a) Write the composition of milk. Explain the benefits of homogenized milk. [CO2] [L2] **10**

b) Explain step by step cheese manufacturing process. List five international cheeses with their uses. [CO4] [L3] **10**

Q.3 a) Draw general layout of a commercial kitchen. [CO1] [L2] **10**

b) Draw the layout of service and wash-up area. [CO3] [L4] **10**

Q.4 a) Draw a neat diagram and label the different cuts of Beef or Mutton with French name, uses and approx weight. [CO2] [L2] **10**

b) Draw a neat diagram and label the different cuts of Pork or Veal or Mutton with French name, uses and approx weight. [CO3] [L2] **10**

PART-B

Q.5 a) Name and explain Ten classical cuts of fish. [CO3] [L4] **10**

b) What are the quality points to be checked while selecting fish and shellfish? [CO2] [L2] **10**

Q.6 a) Classify rice and discuss the different methods of cooking rice. [CO2] [L2] **10**

b) Write short notes on:

i) Short Crust Pastry.

ii) Choux Pastry.

[CO1] [L1] **5×2**

End Semester Examination, May 2022
B.Sc. (Hospitality and Hotel Administration) – Second Semester
FOOD AND BEVERAGE SERVICE (THEORY)-II (BHM-DS-202)

Time: 3 hrs.

Max Marks: **100**

No. of pages: *1*

Note: Attempt **FIVE** questions in all; **Q.1 is compulsory**. Attempt any **TWO** questions from **PART-A** and **TWO** questions from **PART-B**. Marks are indicated against each question.

Q.1 Define the following terms:

- a) Buffet Froid
- b) Plat du Jour
- c) Cigar
- d) Kiosk
- e) Humidor
- f) Menu
- g) Carte du Jour
- h) American Plan
- i) BOT
- j) Finger Buffet

[CO1, L1] **2×10**

PART-A

Q.2 Write down the 17 course French Classical Menu in detail with two examples of each. [CO2] [L2] **20**

Q.3 Differentiate between 'Table d' Hote Menu' and 'A la Carte Menu'. Draw the different shapes of cigar with one feature of it. [CO2] [L4] **20**

Q.4 Name any five types of KOTS. What are the important functions of KOT? Discuss the triplicate system of checking. [CO3] [L2] **20**

PART-B

Q.5 Differentiate between Mise-en-Place and Mise-en -Scene. Give five opening and five closing duties of a restaurant [CO4] [L4] **20**

Q.6 Define Tobacco. Discuss on the different methods of curing tobacco. Give five brand names of cigar and cigarettes. [CO4] [L2] **20**

Q.7 What are the different types of food service? Explain in detail. [CO3] [L2] **20**

End Semester Examination, May 2022
B.Sc. (Hospitality and Hotel Administration) – Second Semester
ROOMS DIVISION (THEORY)-II (BHM-DS-203)

Time: 3 hrs.

Max Marks: **100**

No. of pages: **1**

Note: Attempt **FIVE** questions in all; **Q.1 is compulsory**. Attempt any **TWO** questions from **PART-A** and **TWO** questions from **PART-B**. Marks are indicated against each question.

Q.1 Explain the followings:

- | | |
|-------------------------------|------------|
| a) Ergonomics. | [CO5] [L1] |
| b) 5 Globe Certification. | [CO5] [L2] |
| c) Par Stock. | [CO4] [L2] |
| d) Green Housekeeping. | [CO6] [L3] |
| e) Housekeeping Control Desk. | [CO3] [L3] |
| f) Upselling. | [CO2] [L3] |
| g) Cut-off date. | [CO2] [L2] |
| h) No-Show. | [CO1] [L1] |
| i) Wash Down. | [CO2] [L1] |
| j) Guaranteed Reservation. | [CO3] [L1] |

2x10

PART-A

Q.2 Being an Executive Housekeeper design five important formats used for daily operations in Housekeeping Department. [CO4] [L6] **20**

Q.3 Discuss the pest control procedure in a hotel and mention the chemicals to be used in the process. [CO5] [L1] **20**

Q.4 Compare the aims and vision of Ecotels and Normal hotels. Discuss five Globe Certification process for Ecotel. [CO5] [L5] **20**

PART-B

Q.5 Explain the Check-in Procedure of:

- | | |
|--------------------|------------------------|
| a) VIP Guest. | |
| b) Scanty Baggage. | [CO3] [L2] 10x2 |

Q.6 What do you understand by Guest Cycle? Describe the five phases of the Guest Cycle. [CO2] [L2] **20**

Q.7 Describe elaborately five major types of meal plans offered to a guest in hotel. Handling of guest complaints is one of the major duties of Front Office. Explain the procedure in detail. [CO2] [L2] **20**

End Semester Examination, May 2022
B.Sc. (Hospitality and Hotel Administration) – Second Semester
OPERATIONAL SAFETY AND HACCP (BHM-DS-205)

Time: 3 hrs.

Max Marks: **100**

No. of pages: *1*

Note: Attempt **FIVE** questions in all; **Q.1 is compulsory**. Attempt any **TWO** questions from **PART-A** and **TWO** questions from **PART-B**. Marks are indicated against each question.

Q.1 Explain in two-three lines:

- a) Critical Control Point.
- b) USPH
- c) FSSAI
- d) SOP
- e) ISO
- f) What are the basic steps for washing hands?
- g) At what temperature should your refrigerator be maintained?
- h) 3E's of food safety.
- i) Risk analysis.
- j) Food additives.

[CO2] [L2] **2×10**

PART-A

Q.2 Write short note on:

- a) Temperature Danger Zone.
- b) Hand Washing Procedure.
- c) Hot Holding of Food.
- d) Waste Management.

[CO1] [L1] **5×4**

Q.3 What do you understand by Hazards to Food Safety? Explain the four broad types of food safety hazards and give examples for each. [CO2] [L2] **20**

Q.4 What do you understand by HACCP? Discuss the principles of HACCP. [CO2] [L2] **20**

PART-B

Q.5 What do you understand by Food Allergies and Control of Allergens in Food? [CO2] [L2] **20**

Q.6 Explain USPH with its 10 golden rules in detail. [CO3] [L4] **20**

Q.7 Explain SOP. Explain the storage temperature and procedure of different raw materials. [CO1] [L1] **20**