



## End Semester Examination, Dec. 2022

B.Sc. (Culinary Arts) – First Semester

### BASIC CULINARY THEORY (BCU-DS-101)

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 Write short notes on following:

- Who invented the sandwich?
- Who is called the emperor of world's kitchen?
- Who brought pasta from China to Italy?
- The term 'soup' originated from.
- "Le livre defrost Excellent", mean "a very excellent cookery book" published in 1540 by?
- Who is considered as the first Victim of Cookery in 1671?
- Who is considered as the creator of the Bechamel?
- The word 'Restaurant' is derived from.
- The French claim that the first modern restaurant opened in which year.
- Who is known as the master of French Grande Cuisine? [CO2] [L2] **2×10**

#### **PART-A**

- Talk about the contributions of any of the two chefs to the culinary world: Chef Careme, Chef Escoffier and Chef Point. [CO2] [L2] **10**
  - Why do we cook food? [CO3] [L2] **10**
- Being a chef, what are the points to be considered in kitchen hygiene and sanitation? [CO3] [L2] **10**
  - Define contamination and the various forms of contaminations. [CO3] [L2] **10**
- Define sanitation and the methods involved for sanitation in kitchen. [CO4] [L2] **10**
  - Talk about in detail the uses, classification and examples of flour, raising agents, oils and Sweeteners. [CO3] [L2] **10**

#### **PART-B**

- What are the various methods of cooking? Explain with the help of a table. [CO3] [L2] **10**
  - Who is a chef? Can you talk about the roles being played by a Commi-1, CDP, Sous Chef and an Executive Chef? [CO3] [L2] **10**
- Differentiate giving examples:
  - Pot roasting and oven roasting.
  - Shallow frying and stir frying.
  - Poaching and boiling.
  - Stewing and poaching. [CO3] [L2] **5×4**
- Talk in detail about the Pan Asian cuisine. [CO4] [L2] **10**
  - What are the mother sauces in French Cuisine? Talk in detail about the mother sauces giving recipes for any two mother sauces. [CO3] [L2] **10**



## End Semester Examination, Dec. 2022

B.Sc. (Culinary Arts) – First Semester

### FOOD AND BEVERAGE SERVICE FOUNDATION (BCU-DS-102)

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 Write short notes on following:

- What is another name of side board?
- What is the minimum fall from the edge of the table?
- What is the capacity of breakfast cup?
- What is the capacity of demitasse cup?
- Size of full plate.
- What is another name of fish plate?
- What is another name of quarter plate?
- Standard height of a table.
- French term for waiter.
- French term for wine waiter.

[CO1] [L2] **2×10**

#### **PART-A**

Q.2 Give the manufacturing process of a coffee. Give 5 international and 5 national brands of a coffee. [CO2] [L2] **20**

Q.3 Draw the organization chart of Food and Beverage Department of 5-star hotel. Give the duties and responsibilities of Head Waiter. [CO3] [L1] **20**

Q.4 What are the areas that comes in ancillary department in hotels? Give two functions of each. [CO3] [L3] **20**

#### **PART-B**

Q.5 Discuss the following:

- Coordination of F&B department with other department of hotel.
- Give 10 F&B equipments name with their uses.

[CO3] [L2] **10×2**

Q.6 What are the different types of Food and Beverage outlets? Give two examples of each outlet. [CO4] [L3] **20**

Q.7 What do you mean by food and beverage? Discuss on the growth of hotel industry in India. [CO2] [L2] **20**



**End Semester Examination, Dec. 2022**  
**B.Sc. (Culinary Arts) – First Semester**  
**BASIC BAKERY AND PASTRY THEORY (BCU-DS-103)**

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 Write short notes on following:

- a) Oven
- b) Choux Paste
- c) Cocoa Butter
- d) Proofing
- e) Pastry Flour
- f) Bran Layer
- g) Icing
- h) Baking
- i) Endosperm
- j) Whisk

**2×10**

**PART-A**

- Q.2 a) Different types of baking methods used in bakery. Explain in details. [CO2] [L2] **10**  
b) How many types of sugar used in bakery and pastry? Explain in details. [CO3] [L1] **10**
- Q.3 a) Explain the Steps involve in bread making process. [CO1] [L2] **10**  
b) Explain the different types of pastries with example of each type. [CO2] [L1] **10**
- Q.4 a) What is the scope of bakery in hospitality industry? [CO2] [L2] **10**  
b) Explain the different types of flour used in bakery and pastry. [CO1] [L2] **10**

**PART-B**

- Q.5 a) Explain any five types of Eggs. [CO3] [L1] **10**  
b) Name and explain any ten large bakery equipments. [CO2] [L2] **10**
- Q.6 a) Explain the different methods of making cakes. [CO2] [L2] **10**  
b) Write down the standard recipe of coconut cookies. [CO1] [L1] **10**
- Q.7 a) What is yield management, explain in details? [CO2] [L3] **10**  
b) Explain any two types of cocoa used in bakery. [CO3] [L2] **10**

**End Semester Examination, Dec. 2022**  
B. Sc. (HHA) – First Semester  
**BASICS OF HOSPITALITY MARKETING AND ENTREPRENEURSHIP**  
**(BCU-DS-105)**

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:

- a) Relationship marketing vs. Traditional marketing.
- b) Marketing plan.
- c) Telephone etiquettes.
- d) Promotional call.
- e) Sales kit.
- f) Service calls.
- g) Entrepreneurship.
- h) Marketing techniques in hospitality.
- i) STP.
- j) Tele marketing operations.

[CO-2 ] [L-2] **2 × 10**

**PART-A**

- Q.2 a) Describe the steps of preparing a presentation for sales call. [CO-2] [L-2] **10**  
b) Write a detailed note on 'Telephone etiquettes, Telephone communication skill'. [CO-4] [L-3] **10**

- Q.3 a) Elaborate about the Latest trends in Hospitality give examples to explain yourself. [CO-2] [L-2] **10**  
b) Explain the Marketing Mix for a premium hotel. [CO-3] [L-2] **10**

- Q.4 a) How can one make an effective sales call what are the nuances to be kept in mind? [CO-2] [L-2] **10**  
b) Explain the steps of a marketing plan. [CO-3] [L-2] **10**

**PART-B**

- Q.5 Describe the typical hierarchy of sales and management of a hotel chain. [CO-3] [L-4] **20**
- Q.6 a) What is role of socio economic environment in understanding the entrepreneurship pattern in hospitality industry? [CO-2] [L-2] **10**  
b) Explain the process of conducting an audit of sales department. [CO-1] [L-1] **10**
- Q.7 a) Give an example of an Entrepreneur in Hospitality and give reasons for his success. [CO-2] [L-3] **10**  
b) What are the personality traits of an effective entrepreneur? [CO-2] [L-2] **10**



**End Semester Examination, Dec. 2022**  
**B.Sc. (Culinary Arts) – First Semester**  
**FOOD NUTRITION AND HYGIENE-I (BCU-DS-106)**

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 What is Micro and Macro Nutrients and Prepare a Food Pyramid and its group? **20**

**PART-A**

Q.2 Define energy and dietary source of energy. [CO1] [L1] **20**

Q.3 Define balance diet in terms of BMR, SDA, thermodynamic action and RDA. [CO3] [L2] **20**

Q.4 Explain changes of food in terms of:

- a) Oxidization.
- b) Hydrogenation.
- c) Emulsion role.
- d) Foaming.
- e) Enzymatic Browning.

[CO2] [L3] **4×5**

**PART-B**

Q.5 Explain different food flavors and food evaluation. [CO6] [L4] **20**

Q.6 What are principles of menu planning and factors affecting it? [CO5] [L5] **20**

Q.7 Explain balance diet based on three or five group system. [CO4] [L5] **20**



## End Semester Examination, Dec. 2022

B.Sc. (Culinary Arts) – First Semester

### **PURCHASE, RECEIVING AND STORE OPERATIONS (BCU-DS-107)**

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) Store control.
- b) Accounting system.
- c) Purchase procedure.
- d) Motivation.
- e) F.I.F.O.
- f) F.I.L.O.
- g) Forecasting.
- h) PO
- i) Receiving control.
- j) SPS.

[CO2] [L2] **2×10**

#### **PART-A**

- Q.2 a) Draw a neat layout of the kitchen stores. [CO1] [L2] **10**  
b) What is Store Planning? How store plays an important role in the kitchen operation? [CO2] [L1] **10**
- Q.3 a) Why store security is an important, explain in detail? [CO2] [L2] **10**  
b) Explain retail merchandising, pricing in retailing and importance of supply chain management in retailing. [CO4] [L2] **10**
- Q.4 a) What are the objective of good store design, store layout and space planning? [CO1] [L2] **10**  
b) What is store management? Explain the duties and responsibilities of store keeper. [CO3] [L2] **10**

#### **PART-B**

- Q.5 a) How do you control inventory costs? [CO2] [L1] **10**  
b) How do you recruit and select the store employee? [CO3] [L2] **10**
- Q.6 a) Definition, scope, need and challenges in supply chain management. [CO4] [L2] **10**  
b) What is forecasting and its importance? [CO2] [L1] **10**
- Q.7 a) What is inventory, importance of inventory? [CO2] [L1] **10**  
b) What is par stock? Why it is an important for store operation? [CO3] [L3] **10**



## End Semester Examination, Dec. 2022

B.Sc. (Hospitality and Hotel Administration) – First Semester

### TRAVEL AND TOURISM (THEORY) (BHHA2-117)

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/Define the following:

- a) Eco-Tourism.
- b) Destination Marketing.
- c) Leisure tourism.
- d) Travel Agency.
- e) Inbound Tourism.
- f) Tourist.
- g) Adventure tourism.
- h) Heritage Tourism.
- i) Excursionist.
- j) Blogging.

[CO3] [L1] **2×10**

#### **PART-A**

Q.2 Describe the role of Social Media in Marketing of Tourism with relevant examples.

[CO4] [L2] **20**

Q.3 Explain the different qualities that a professional of hospitality must possess. Discuss the role of fairs and festivals in promoting tourism.

[CO1] [L2] **20**

Q.4 Explain the following:

- a) Culture as a tourism product.
- b) Cuisines of India as an attraction.

[CO4] [L2] **10×2**

#### **PART-B**

Q.5 Define the role of tourism in Nation Building. Explain it in detail with examples.

[CO4] [L2] **20**

Q.6 Why India is called incredible India? What is meant by incredible India? What things make India incredible?

[CO2] [L1] **20**

Q.7 a) Discuss in detail the important heritage sites in various parts of our country.

[CO2][L1] **10**

b) Write a note on 'World Tourism Day'.

[CO2][L1] **10**

**End Semester Examination, Dec. 2022**  
**B.Sc. (Hotel and Hospitality Administration) – First Semester**  
**INTRODUCTION TO PSYCHOLOGY (BHHA-2-118)**

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    a) Define Psychology, explain with examples why is it necessary to have an understanding of psychology. **10**  
      b) How will you ensure emotion regulation at workplace setting? Explain with special reference to hospitality. **10**

**PART-A**

- Q.2    Explain the steps in the process of problem solving with special emphasis on problem solving in hospitality sector. **20**
- Q.3    Define perception, explain with examples what steps can an organization take to be perceived well? **20**
- Q.4    Explain the concept of behaviour, describe how behaviour can be learnt and why is it essential in the field of hospitality? **20**

**PART-B**

- Q.5    With special reference to hospitality sector, what personality traits would you look for while hiring a:  
      a) Chef.  
      b) Front Desk Manager.  
      c) Head Housekeeper. **20**
- Q.6    What are the different strategies you will use to ensure heightened motivation at the workplace? **20**
- Q.7    Describe the need of emotional intelligence with special reference to hospitality industry, explain why it is important to keep an emotional balance at work. **20**





## End Semester Examination, Dec. 2022

B.Sc. (Hospitality & Hotel Administration) – Second Semester  
**FOOD AND BEVERAGE THEORY-II (BHHA 2-211)**

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 terms:

- a) Homogenization
- b) Nutritive value of butter
- c) Cream
- d) Receiving area
- e) Veal
- f) Poultry
- g) Lard
- h) Choux pastry
- i) Short crust pastry
- j) Butter

**2×10**

### **PART-A**

- Q.2 Explain the processing of Cheese and explain various types of cheeses. **20**
- Q.3 Discuss the general outlet of kitchen in a 5 star hotel. **20**
- Q.4 With the help of diagram, show various cuts of lamb, their weight and French names. **20**

### **PART-B**

- Q.5 Describe various cuts of Fish and also explain the method to select fish for culinary purpose. **20**
- Q.6 Write in detail about the commodity CEREALS. **20**
- Q.7 Enlist all the ingredients used in bread and also explain their role in bread making. **20**



## End Semester Examination, Dec. 2022

B.Sc. (Hospitality & Hotel Administration) – Second Semester  
**PSYCHOLOGY AND CONSUMERISM (BHHA2-219)**

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 Answer the following questions (**any five**):

- a) Ethics.
- b) Integrity.
- c) Role of compassion in hospitality.
- d) Emotional intelligence.
- e) Self motivation.
- f) Consumerism.

[CO3] [L1] **4×5**

### **PART-A**

Q.2 Explain what do you understand by Psychology? How can an understanding of Psychology help us in the field of hospitality? [CO3] [L1] **20**

Q.3 Discuss motivation, what steps can an organization take to ensure that its employees are motivated? [CO1] [L2] **20**

Q.4 Explain learning, what are the factors affecting learning, how can organizations create a positive learning environment? [CO1] [L2] **20**

### **PART-B**

Q.5 Explain what is problem solving? How can acquiring this skill help a hospitality professional? [CO2] [L2] **20**

Q.6 Elaborate the different kinds of harassment? What can an employee do when caught in a dilemma at workplace? [CO3] [L4] **20**

Q.7 Explain what is creativity, what role does creativity play in the field of hospitality? [CO3] [L2] **20**



## End Semester Examination, Dec. 2022

### B.Sc. (Hospitality and Hotel Administration) – Fourth Semester FOOD AND BEVERAGE SERVICE (THEORY) - III (BHHA2-412)

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:

- a) Distillation
- b) Fortified wines
- c) Table wines
- d) Chapatlization
- e) Remuage
- f) Agraffe
- g) Bitters
- h) Aperitifs
- i) ABV
- j) Jiggers

[CO1] [L2] **2×10**

#### **PART-A**

Q.2 What is sparkling wine? Explain Methode Champenoise. Give any five International brands of champagne. [CO2] [L2] **20**

Q.3 Give any ten difference between red wine and White wine. [CO1] [L1] **20**

Q.4 What is whisky? Discuss the various types of whisky. Explain the production of Scotch whisky. [CO3] [L3] **20**

#### **PART-B**

Q.5 Define 'Beer'. Explain the process of making beer. Give the role of each ingredient in the production of beer. [CO1] [L2] **20**

Q.6 What is wine? How do you classify wines? Explain the factors influencing the character of wine? [CO1] [L1] **20**

Q.7 Name any ten glasses with their capacity. [CO1] [L2] **20**



**End Semester Examination, Dec. 2022**  
B.Sc. (Hospitality & Hotel Administration) – First Semester  
**FOOD AND BEVERAGE PRODUCTION (THEORY)-I (BHM-DS-101)**

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 Write short notes on following:
- a) Who invented the sandwich?
  - b) Who is called the emperor of world's kitchen?
  - c) Who brought pasta from China to Italy?
  - d) The term 'soup' originated from?
  - e) "Le livre defrost Excellent", mean "a very excellent cookery book" published in 1540 by.
  - f) Who is considered as the first Victim of Cookery in 1671?
  - g) Who is considered as the creator of the Bechamel?
  - h) The word 'Restaurant' is derived from?
  - i) The French claim that the first modern restaurant opened in which year?
  - j) Who is known as the master of French Grande Cuisine? [CO2] [L2] **2×10**

**PART-A**

- Q.2 a) Discuss the development of modern cookery through century? [CO2] [L2] **10**  
b) Is Acrylamide in Foods Harmful to Human Health? If yes, how? [CO2] [L2] **10**
- Q.3 a) What is an egg? Give the structure and composition of egg. [CO3] [L2] **10**  
b) Talk about in details any five commodities used in kitchen. [CO4] [L2] **10**
- Q.4 a) What are the various types of heat transfer methods? Explain with appropriate examples. [CO3] [L2] **10**  
b) Talk in detail about the various oils used in salad making. Talk about five commonly used salad dressings. [CO3] [L2] **10**

**PART-B**

- Q.5 a) What is a soup? Give the classification of soups with examples. [CO3] [L2] **10**  
b) What is a salad? Talk about various types of salad leaves used in the making of salads. [CO3] [L2] **10**
- Q.6 Differentiate between **any two** giving examples:  
a) Open fire and salamander.  
b) Braising and stewing.  
c) Stewing and poaching.  
d) Pot roasting and oven roasting. [CO3] [L2] **10×2**
- Q.7 a) What are the reasons for which vegetables are cooked? Give the effect of heat on vegetables. [CO3] [L2] **10**  
b) What is an egg? What are the factors effecting the quality of eggs? How to test the quality of egg? [CO3] [L2] **10**



**End Semester Examination, Dec. 2022**  
**B.Sc. (Hospitality & Hotel Administration) – First Semester**  
**FOOD AND BEVERAGE Production (THEORY)-I**  
**(BHM-DS-101/BHHA-2-111)**

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 terms:

- a) Escoffier.
- b) Cuisine.
- c) Kitchen accidents.
- d) Food Safety.
- e) Mayonnaise.
- f) Textures.
- g) Shortening.
- h) Salad dressing.
- i) Bechamel.
- j) Table de hote.

**2 × 10**

**PART-A**

- Q.2 Explain the attitude and behavior required to work in the commercial kitchen. **20**
- Q.3 Enlist five mother sauces with two derivatives of each. **20**
- Q.4 Discuss the duties and responsibilities of an Executive chef of a 5 star hotel. **20**

**PART-B**

- Q.5 Explain in detail various methods of cooking. **20**
- Q.6 Explain importance of Egg in Cookery, name 10 dishes made of eggs. **20**
- Q.7 Classify thickening agents in food production. **20**

**End Semester Examination, Dec. 2022**  
B.Sc. (Hospitality and Hotel Administration) – First Semester  
**FOOD AND BEVERAGE SERVICE (THEORY-I) (BHM-DS-102)**

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 Fill in the blanks:

- a) Brandy is served in \_\_\_\_\_ glassware.
- b) Dessert is served in \_\_\_\_\_ plate.
- c) Side-station is also called \_\_\_\_\_.
- d) Cleaning of utensils is done by \_\_\_\_\_.
- e) Name of the first hotel building \_\_\_\_\_ constructed in New York.
- f) Scientific name of tea is \_\_\_\_\_.
- g) ITDC stands for \_\_\_\_\_.
- h) Which is the First hotel by Taj group of Hotels \_\_\_\_\_?
- i) One coffee fruit named cherry generally have \_\_\_\_\_ number of beans.
- j) A square table for 4 have dimensions \_\_\_\_\_ feet.

**2 × 10**

**PART-A**

Q.2 Differentiate between:

- a) English Service and French Service.
- b) A la carte and Table d' Hote.
- c) Alcoholic and non-Alcoholic beverages.
- d) Specialty restaurant and multi-cuisine restaurant.

**5 × 4**

Q.3 a) Enlist and discuss the various ancillary departments in a hotel.

**10**

b) Draw the organization structure of F&B Department of a 5 star hotel.

**10**

Q.4 Classify alcoholic and non-alcoholic beverages with suitable examples from each category.

**20**

**PART-B**

Q.5 Explain the various sectors of food and beverage operations.

**20**

Q.6 Answer the following:

a) What are the various types and brands of tea available?

**10**

b) Write down the service procedure of tea.

**10**

Q.7 Design a 14 course French classical menu by providing two examples of classical dishes from each course.

**20**



**End Semester Examination, Dec. 2022**  
**B.Sc. (Hospitality & Hotel Administration) – First Semester**  
**FOOD AND BEVERAGE SERVICE (THEORY)-I**  
**(BHM-DS-102/BHHA-2-112)**

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 Answer the following questions:

- a) Explain cover size.
- b) What is the capacity of soup bowl?
- c) What is the capacity of tea cup?
- c) What is the capacity of demitasse cup?
- e) Size of half plate.
- f) What is another name of large plate?
- g) What is another name of quarter plate?
- h) Standard height of a table.
- i) French term for restaurant manager.
- j) French term for station head waiter.

[CO1] [L4] **2×10**

**PART-A**

Q.2 Draw the organization chart of Food and Beverage Department of 5-star hotel. Enlist the duties and responsibilities of Restaurant Manager. [CO2] [L4] **20**

Q.3 What are the different types of Food and Beverages? Briefly explain with the help of two examples. [CO1] [L2] **20**

Q.4 What are the areas that come in ancillary department in hotels? Describe two functions of each. [CO3] [L3] **20**

**PART-B**

Q.5 Discuss the following:

- a) Attributes of a waiter.
- b) Coordination of F & B department with other department of hotel. [CO2] [L2] **10×2**

Q.6 Give ten F & B equipments name along with their use. [CO3] [L3] **20**

Q.7 Classify alcoholic beverages and explain the manufacturing process of tea. Enumerate five international and five national brands of tea. [CO1] [L4] **20**



**End Semester Examination, Dec. 2022**  
**B.Sc. (Hospitality & Hotel Administration) – First Semester**  
**ROOMS DIVISION (THEORY)-I (BHM-DS-103)**

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 Write short notes on following:

- a) Pent House.
- b) Suite.
- c) GRA.
- d) Par Stock.
- e) Housekeeping control desk.
- f) Tourism.
- g) Tavern.
- h) Ecotel.
- i) Inbound tourism.
- j) ForEx.

**2×10**

**PART-A**

- Q.2 Why is there a need to classify Hotel? List down various ways in which we classify Hotels and explain each of them? [CO2] [L1] **20**
- Q.3 What are different types of tariffs? Describe all of them. [CO1] [L1] **20**
- Q.4 What are the qualities that a front office personnel posses? What are the different components of Front Office? [CO3] [L2] **20**

**PART-B**

- Q.5 Interdepartmental Communication is of prime importance when it comes to ensuring guest satisfaction. Discuss the coordination between the Front Office and the Housekeeping department in detail. [CO1] [L2] **20**
- Q.6 Discuss and describe the types of equipments with their examples and uses. [CO5] [L1] **20**
- Q.7 Explain and discuss the organizational Structure of a large hotel with the job description of Executive Housekeeper, Laundry Manager, Deputy Housekeeper and GRA. [CO4] [L4] **20**





**End Semester Examination, Dec. 2022**  
**B.Sc. (Hospitality & Hotel Administration) – First Semester**  
**NUTRITION-I (BHM-DS-104)**

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 Describe the term Nutrition, its requirement and give in details about Micro and Macro Nutrients. **20**

**PART-A**

- Q.2 What is the uses of food pyramid and its importance? [CO1] [L1] **20**
- Q.3 Define balance diet in terms of BMR, SDA and RDA. [CO3] [L2] **20**
- Q.4 Explain changes of food in terms of:  
a) Oxidization.  
b) Hydrogenation.  
c) Emulsion.  
d) Gelatinization.  
e) Dextrinization. [CO2] [L3] **4×5**

**PART-B**

- Q.5 Explain different food flavors and food evaluation. [CO6] [L4] **20**
- Q.6 What is menu planning and its requirement? [CO5] [L5] **20**
- Q.7 Explain balance diet and its principles. [CO4] [L5] **20**



**End Semester Examination, Dec. 2022**  
**B.Sc. (Hospitality & Hotel Administration) – First Semester**  
**NUTRITION-I (BHM-DS-104)**

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 What is micro and macro nutrients and also prepare a Food Pyramid and its Group? **20**

**PART-A**

Q.2 Define 'Energy' and dietary sources of energy in detail. [CO1] [L1] **20**

Q.3 Define 'Balance Diet' in terms of BMR, SDA, Thermodynamic action and RDA. [CO3] [L2] **20**

Q.4 Explain changes of food in terms of:

- a) Oxidization.
- b) Hydrogenation.
- c) Emulsion Role.
- d) Foaming.
- e) Enzymatic Browning.

[CO2] [L3] **4×5**

**PART-B**

Q.5 Explain different food flavors and food evaluation in detail. [CO6] [L4] **20**

Q.6 What is principle of menu planning and factors affecting it? [CO5] [L5] **20**

Q.7 Describe emulsions. Discuss the types of emulsions and describe its role in detail. [CO4] [L2] **20**



**End Semester Examination, Dec. 2022**  
**B.Sc. (Hospitality & Hotel Administration) – First Semester**  
**TRAVEL AND TOURISM (THEORY) (BHM-DS-105)**

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:

- a) Tourist
- b) Inbound Tourism
- c) IATO
- d) TAAI
- e) Transit Traveler
- f) Tourist Destination
- g) FHRAI
- h) Responsible Tourism
- i) Tourist Guides
- j) International Tourism

[CO3] [L1] **2×10**

**PART-A**

Q.2 Analyse the role of tourism in nation building. Give relevant examples for the same.  
[CO4] [L2] **20**

Q.3 What is tourism? Explain in detail different types of tourism with suitable examples.  
[CO1] [L2] **20**

Q.4 Explain the following:  
a) Qualities of hospitality professional.  
b) Sustainable tourism.  
[CO4] [L2] **10×2**

**PART-B**

Q.5 Explain the different tourist attractions in India. Explain their significance in detail.  
[CO4] [L2] **20**

Q.6 Explain in detail the various aspects of tourism marketing.  
[CO2] [L1] **20**

Q.7 Why India is called incredible India? What is meant by incredible India? What makes India incredible?  
[CO2] [L1] **20**



## End Semester Examination, Dec. 2022

### B.Sc. (Hospitality and Hotel Administration) – Third Semester FOOD AND BEVERAGE PRODUCTION (THEORY)-III (BHM-DS-401)

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 Describe the following:

- a) Standard recipe.
- b) Wazwan.
- c) Panchphoron.
- d) Menu planning.
- e) Dhungar.

[CO1] [L1] **4×5**

#### **PART-A**

Q.2 What is indenting? How does it help in controlling food cost in a hotel kitchen?

[CO2] [L2] **20**

Q.3 Off premises catering plays a major role in the catering business. Explain in detail.

[CO2] [L1] **20**

Q.4 How hospital catering is different to industrial catering? Explain in detail. [CO2] [L1] **20**

#### **PART-B**

Q.5 Explain the salient features of Gujrati cuisine, considering food habits and major ingredients used. List five special dishes of this region. [CO3] [L2] **20**

Q.6 List the salient features of Kashmiri cuisine, considering the major ingredients used, food habits etc. List five special dishes from the region. [CO3] [L1] **20**

Q.7 "Tandoori dishes are popular in our country". Justify this statement. List two vegetarian kababs and two non-vegetarian kababs with one line description of each. [CO2] [L1] **20**



## End Semester Examination, Dec. 2022

### B.Sc. (Hospitality & Hotel Administration) – Fourth Semester ROOMS DIVISION (THEORY)-III (BHM-DS-403)

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 First question will be conceptual covering entire syllabus and will be compulsory to attempt.
- a) Energy Management System.
  - b) City Folio.
  - c) Budget.
  - d) Ledger.
  - e) Vouchers.
  - f) Break Even Point.
  - g) Capital Budget.
  - h) Operating Budget.
  - i) Kenzan.
  - j) Hogarth
- 2×10**

#### **PART-A**

- Q.2 What is Security? What are the different aspects of security? What qualities should a Front Office personnel have in order to contribute towards safety and security?  
[CO1] [L4] **20**
- Q.3 Explain in detail all the functionalities of GDS.  
[CO3] [L2] **20**
- Q.4 What is Budgetary Control? Define factors affecting Budget and also state advantages and disadvantages of budget.  
[CO2] [L3] **20**

#### **PART-B**

- Q.5 Differentiate in Operating Budget and Capital Budget. Describe the expenses comes under operating budget.  
[CO5] [L2] **20**
- Q.6 Describe the practices used in Green Housekeeping.  
[CO4] [L3] **20**
- Q.7 Compare the advantages and disadvantages of technology being used in Housekeeping Department.  
[CO6] [L2] **20**



**End Semester Examination, Dec. 2022**  
**B.Sc. (Hospitality & Hotel Administration) – Fifth Semester**  
**FOOD AND BEVERAGE PRODUCTION-V (BHM-DS-501)**

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 Describe the term 'Larder', its functions and few charcuterie product. **20**

**PART-A**

Q.2 Name at least 10 small tools and 10 heavy equipments used in Larder. [CO1] [L1] **20**

Q.3 Define 'Sausage' and its types and preparation methods in detail. [CO3] [L2] **20**

Q.4 Explain the following:

- a) Galantine
- b) Balontine
- c) Pate Encroute
- d) Mousseline
- e) Terrine

[CO2] [L2] **4×5**

**PART-B**

Q.5 Define 'sandwich' its types and preparation methods in detail. [CO3] [L4] **20**

Q.6 What is the use of wines in cooking? Name at least 5 herbs used for the cooking. [CO3] [L5] **20**

Q.7 Explain Appetizer and name few country appetizers in detail. [CO2] [L5] **20**



**End Semester Examination, Dec. 2022**  
**B.Sc. (Hospitality & Hotel Administration) – Fifth Semester**  
**FOOD AND BEVERAGE PRODUCTION-V (BHM-DS-501)**

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 Describe the term Larder, its Function and few Charcuterie Product. **20**

**PART-A**

Q.2 Name at least 10 small tools and 10 heavy equipment uses in Larder. [CO1] [L1] **20**

Q.3 Define Sausage and Its Types and Preparation. [CO3] [L2] **20**

Q.4 Explain the following:

- a) Galantine
- b) Balontine
- c) Pate Encroute
- d) Mousseline
- e) Terrine

[CO2] [L2] **4×5**

**PART-B**

Q.5 Define Sandwich and Its types and Preparation. [CO3] [L4] **20**

Q.6 What is use of wines in cooking, name at least 5 herbs use for cooking? [CO3] [L5] **20**

Q.7 Explain Appetizer and name few country appetizer. [CO2] [L5] **20**



**End Semester Examination, Dec. 2022**  
B.Sc. (Hospitality & Hotel Administration) – Fifth Semester  
**FOOD AND BEVERAGE SERVICE (THEORY)-IV (BHM-DS-502)**

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) Gueridon Service.
- b) Kitchen Stewarding.
- c) Function Prospectus.
- d) BEO.
- e) Bain Marie.
- f) Menu Planning.
- g) BOT.
- h) Finger Buffet.
- i) Chafing Dishes.
- j) Bus Boys.

[CO1] [L1] **2×10**

**PART-A**

Q.2 Give 5 advantages and 5 disadvantages of gueridon service. Enlist any 10 equipments used for gueridon service. [CO2] [L2] **20**

Q.3 What are the main functions of Kitchen Stewarding in hotels? [CO2] [L1] **20**

Q.4 What are the different types of buffet? Explain its each type with the help of an example. [CO3] [L2] **20**

**PART-B**

Q.5 Give the hierarchy of Banquet department in a 5-star hotels and also give 10 duties and responsibilities of a Banquet Manager. [CO4] [L4] **20**

Q.6 Classify Banquets Functions. Give the different styles of seating arrangements made in the Banquet functions. [CO4] [L2] **20**

Q.7 A guest wants to host a dinner for 500 people on round table arrangements. Dimensions of the banquet hall available is 100' x 60'. Find out if the request of the guest can be met or not by calculating the area required to accommodate the 500 people. [CO3] [L2] **20**





**End Semester Examination, Dec. 2022**  
**B.Sc. (Hospitality & Hotel Administration) – Fifth Semester**  
**ROOMS DIVISION (THEORY)-IV (BHM-DS-503)**

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:

- a) End of Day.
- b) Guest Folio.
- c) City Ledger.
- d) Occupancy %.
- e) Flash report.
- f) Capital Budget.
- g) Class B Fire.
- h) Redecoration.
- i) Warp Yarn.
- j) Manmade Fibre.

**2×10**

**PART-A**

Q.2 The hotel Night Audit procedure is a very critical function of the front office operations. How does a night audit ensures financial safety and reduces risk? Discuss the component of a night audit report in detail. [CO1] [L2] **20**

Q.3 Why is Artificial Intelligence becoming important in the hospitality industry? Discuss citing suitable examples and successful cases of implementation of AI in hospitality industry. [CO3] [L5] **20**

Q.4 Discuss in detail the following concepts of Accommodation establishments:  
a) Ecotels with suitable examples.  
b) Motels with suitable examples. [CO2] [L3] **20**

**PART-B**

Q.5 Analyze the role of fire extinguisher in fire safety and procedures to be followed in hotels. Also categorize the classes of fire on the basis of fuels. [CO5] [L3] **20**

Q.6 "Renovation and Refurbishment are two tools to give your hotel premises a boost". Describe the impacts of these two tools in your own words. [CO6] [L3] **20**

Q.7 Textile is one really important part of housekeeping department. Explain the any textile formation process of Weaving and Knitting. Also differentiate between manmade fiber from natural fiber in brief. [CO4] [L2] **20**

**End Semester Examination, Dec. 2022**  
B.Sc. (HHA) – Fifth Semester  
**PRINCIPLES OF MANAGEMENT (BHM-DS-504)**

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:
- a) Management.
  - b) Vision.
  - c) Management Role.
  - d) Social Culture.
  - e) Organizational Culture.
  - f) Behavioral Management.
  - g) Social Behaviour.
  - h) Group process of Management.
  - i) Inter personnel Styles.
  - j) Team functioning.

[CO-2][L-1] **2x10**

**PART-A**

- Q.2 What do you understand by stress? Discuss the behavioral issues associated with stress along with its coping mechanism [CO-1][L-2] **20**
- Q.3 Management is really important in every aspect of life. Discuss the statement in your own word. What are the primary functions and skills required for management? [CO-3][L-5] **20**
- Q.4 Developing mission and vision in management is one of the integral parts. Discuss the planning required to develop mission, vision and objectives of management. [CO-2][L-3] **20**

**PART-B**

- Q.5 What do you understand by cultural diversity in management? What is the role of personality in management? [CO-3][L-3] **20**
- Q.6 Differentiate between inter and intra personnel styles of management. What is the role of communication and feedback in behavioral management? [CO-3][L-3] **20**
- Q.7 What do you understand by group and inter group process of management? What are the phases of organization communication in management? [CO-1][L-2] **20**



## End Semester Examination, Dec. 2022

### B.Sc. (Hospitality & Hotel Administration) – Sixth Semester FOOD AND BEVERAGE SERVICE (THEORY)-V (BHM-DS-602)

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) Vermouths
- b) Absinthe
- c) Bar
- d) Sommelier
- e) L-20 License
- f) L-12 License
- g) Sommelier
- h) Shave Ice
- i) BOT
- j) Grogs

[CO1] [L1] **2×10**

#### **PART-A**

Q.2 Mention any 10 glasses that is being used in the Bar with their capacity. [CO2] [L2] **20**

Q.3 Give the physical layout of the bar. What are the different types of bars that can be seen in star hotels? [CO2] [L1] **20**

Q.4 Differentiate between Aperitifs and Liqueurs. What are the different styles of Sherry and Port that can be served as Aperitifs? [CO3] [L2] **20**

#### **PART-B**

Q.5 What are the different parts of a Bar? What is the procedure for bar closing? [CO4] [L3] **20**

Q.6 Mention the names of the common ingredients that are being used for making cocktails. Give recipe of five cocktails with different garnish being used in each cocktail. [CO4] [L2] **20**

Q.7 How would you classify Aperitifs? Can you mention the names of five bitters along with their brief description? [CO3] [L2] **20**



## End Semester Examination, Dec. 2022

### B.Sc. (Hospitality & Hotel Administration) – Sixth Semester FOOD AND BEVERAGE SERVICE (THEORY)-V (BHM-DS-602)

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) Aperitifs.
- b) Bitters.
- c) Kahlua.
- d) Bartender.
- e) L-3 License.
- f) L-4 License.
- g) Sommelier.
- h) Cocktail.
- i) BOT.
- j) Grogs.

[CO1] [L1] **2×10**

#### **PART-A**

Q.2 Mention the names of some common types of liqueurs and briefly describe about them.

[CO2] [L2] **20**

Q.3 Give the physical layout of the bar. What are the different types of bars that can be seen in star hotels?

[CO2] [L1] **20**

Q.4 Discuss the various categories of cocktails techniques that are used for preparing Cocktails.

[CO3] [L2] **20**

#### **PART-B**

Q.5 Give any five recipes for making classical cocktails.

[CO4] [L3] **20**

Q.6 What are the important tasks that should be completed by a Bartender before and closing of Dispense Bar?

[CO4] [L2] **20**

Q.7 How would you classify Aperitifs? Can you mention the names of five bitters along with their brief description?

[CO3] [L2] **20**



## End Semester Examination, Dec. 2022

B.Sc. (Hospitality & Hotel Administration) – Sixth Semester  
**HOUSEKEEPING (THEORY)-I (BHM-DS-604)**

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 First question will be conceptual covering entire syllabus and will be compulsory to attempt.
- a) Prang's Colour Wheel.
  - b) Secondary Colour.
  - c) Analogous Colour.
  - d) Focus Lighting.
  - e) Non-woven carpets.
  - f) Plastic wall covering.
  - g) Soft Furnishing.
  - h) Balance.
  - i) Harmony.
  - j) Blinds.
- 2×10**

### **PART-A**

- Q.2 Explain the different types of furniture to be placed in a double room, Duplex room and suite room along with the sizes of the bed. [CO1] [L3] **20**
- Q.3 Discuss the element of design with the help of examples. Also discuss the use of these elements in interior decoration. [CO2] [L1] **20**
- Q.4 Flooring plays an important role in interior designing. Describe the different type of flooring ideal for designing a hotel guestroom, guest corridors and hotel lobby. [CO1] [L4] **20**

### **PART-B**

- Q.5 Define light. Analyze the types of lights based on sources. Being an interior designer discuss the importance of lighting in achieving the aims of design. [CO2] [L4] **20**
- Q.6 What do you understand by colour wheel? Explain it with the help of a structure. Also explain the three types of colours associated with it. [CO2] [L1] **20**
- Q.7 Window treatment increases the beauty of walls and is functional too. Discuss three types of Stiff window treatments used in interior designing. [CO2] [L3] **20**