

Sr. No 9886(S)

Roll No. _____

**BACHELOR OF HOTEL MANAGEMENT – 4th SEMESTER EXAMINATIONS
OCTOBER-2017**

(SUBJECT- F.P OPERATION ; PAPER CODE- 07010401)

Time : 03:00 Hours

Maximum Marks – 80

Instruction :

1. Write your Roll No. on the question paper.
2. Candidate should ensure that they have been provided with correct question paper. Complaints in this regard, if any, should be reported to the invigilator on duty in the examination hall within 15 minutes of the commencement of the exams. No complaints shall be entertained thereafter.
3. Attempt six (06) questions in all. Question No. 01 is compulsory. Students are required to attempt any five (05) questions from Q.NO. 2 to Q.NO. 8 . Marks are indicated against each question.
4. Draw diagram wherever required.

- Q1 . Explain the following terms: (2x10=20)**
- a) Abat
 - b) Au bleu
 - c) Batter
 - d) Blanching
 - e) Medium Chicken
 - f) Dripping
 - g) Espagnole
 - h) Galantine
 - i) Bouquet Garni
 - j) Roux
- Q2 . Elaborate layout of Larder section of hotel kitchen with equipment. (12)**
- Q3 . Describe various types of poultry along with culinary cuts. (12)**
- Q4 . Write in detail about: (4x3=12)**
- a) Sirloin
 - b) Bacon
 - c) Lard
- Q5 . Explain: (6x2=12)**
- a) Important considerations for stock making
 - b) Consomme
- Q6. Discuss recipe of: (6x2=12)**
- a) Veloute
 - b) Tomato Sauce
- Q7. “Indian cuisine is one of the finest cuisines of the world.” Comment. (12)**
- Q8. Provide a detailed description of Avadhi and Gujarat cuisine. (12)**

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**BACHELOR OF HOTEL MANAGEMENT – 4th SEMESTER EXAMINATIONS;
OCTOBER-2017**

(SUBJECT- F&B SERVICE OPERATIONS ; PAPER CODE- 07010402)

Time : 03:00 Hours

Maximum Marks – 80

Instruction :

1. Write your Roll No. on the question paper.
2. Candidate should ensure that they have been provided with correct question paper. Complaints in this regard, if any, should be reported to the invigilator on duty in the examination hall within 15 minutes of the commencement of the exams. No complaints shall be entertained thereafter.
3. Attempt six (06) questions in all. Question No. 01 is compulsory. Students are required to attempt any five (05) questions from Q.NO. 2 to Q.NO. 8 . Marks are indicated against each question.
4. Draw diagram wherever required.

Q1 . Fill in the blanks. No overwriting allowed.

(20)

- a) Heating of alcohol containing liquid and then cooling is called _____
- b) Conversion of sugar into ethyl alcohol is called _____
- c) Bubbles in sparkling wine are formed with the help of _____
- d) Colored flavoured and sweetened spirits are called _____
- e) Predominant flavor of beer is because of _____
- f) Clarification of beer is done with the help of _____
- g) Temporary metal clip on champagne bottles is called _____
- h) _____ is the method of making Sherry.
- i) Removal of sediments in champagne before final sale is called _____
- j) Speed rail is a part of _____
- k) Cocktail comprises of _____ and _____
- l) Bourbon is an _____ whiskey
- m) Charcoal filtration is done for _____ alcoholic beverage.
- n) Parts of the bar are _____ , _____ and _____
- o) Wine bottles are stored in _____ position.
- p) Parts of the cigar are _____ , _____ and _____
- q) Adding brandy to wine makes it _____
- r) Wine without carbondioxide gas is called a _____ wine.
- s) Champagne can be served in _____ or _____ or _____ glass.
- t) Cognac is best served in _____ glass.

Q2 . What is the definition of "Liqueur". How is it made, explain in detail? Name 5 liqueurs with their flavours and countries of origin.

(12)

P.T.O.

- Q3 .** What are different methods of distillation? Explain with the help of diagram (12)
- Q4 .** Give in detail the making of sparkling wine. Name 5 brands of champagne. (12)
- Q5 .** Explain in detail the making of sherry with the help of diagram. (12)
- Q6. a)** Briefly explain making of Tequila and its service (6)
- b)** With the help of a chart only give process of making Beer. (6)
- Q7.** Give the ingredients, glass used and garnish of following cocktails
- a) Tom Collins (3)
- b) Gimlet (3)
- c) Rob Roy (3)
- d) Daiquiri (3)
- Q8.** Explain following beverage terms:-
- a) Grappa (2)
- b) Sommelier (2)
- c) Mocktail (2)
- d) Feints (2)
- e) Optic (2)
- f) Corky (2)

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**BACHELOR OF HOTEL MANAGEMENT – 4th SEMESTER EXAMINATIONS;
OCTOBER-2017
(SUBJECT- HOUSEKEEPING OPERATIONS ; PAPER CODE- 07010403)**

Time : 03:00 Hours

Maximum Marks – 80

Instruction :

1. Write your Roll No. on the question paper.
2. Candidate should ensure that they have been provided with correct question paper. Complaints in this regard, if any, should be reported to the invigilator on duty in the examination hall within 15 minutes of the commencement of the exams. No complaints shall be entertained thereafter.
3. Attempt six (06) questions in all. Question No. 01 is compulsory. Students are required to attempt any five (05) questions from Q.NO. 2 to Q.NO. 8 . Marks are indicated against each question.
4. Draw diagram wherever required.

Q1 . Define the following

(10x2=20)

- a) What does “PASS” means in fire safety?
- b) Any four name's flowers we used in flower arrangements.
- c) What do you understand by foliage?
- d) Give any two names of hard floors.
- e) Describe the term blinds in housekeeping.
- f) What are the types of Burns?
- g) What are the elements of the interior decoration?
- h) Write the names of the secondary colors.
- i) What is public area in hotels?
- j) What do you understand by fracture?

Q2 . Define what do understand by interior decoration? What are the principles of interior decoration in brief?

(12)

Q3 . Did color play a significant role in decoration yes OR no accordingly justifies your statement.

(12)

Q4 . What do you understand by floor covering? What are their types also explain their care & maintenance.

(12)

Q5 . Define flower arrangement and its importance in hotel industry. What are the basic equipment are required for the flower arrangement.

(12)

P.T.O.

- Q6.** Explain the principles of the furniture arrangement and what are the selection criteria for furniture? (12)
- Q7.** Define the term fire and its type also explains the fire safety procedures. (12)
- Q8.** What is a heart attack and what is the first aid procedure for the same? (12)

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**BACHELOR OF HOTEL MANAGEMENT – 4th SEMESTER EXAMINATIONS;
OCTOBER-2017
(SUBJECT- FRONT OFFICE OPERATION ; PAPER CODE- 07010404)**

Time : 03:00 Hours

Maximum Marks – 80

Instruction :

1. Write your Roll No. on the question paper.
2. Candidate should ensure that they have been provided with correct question paper. Complaints in this regard, if any, should be reported to the invigilator on duty in the examination hall within 15 minutes of the commencement of the exams. No complaints shall be entertained thereafter.
3. Attempt six (06) questions in all. Question No. 01 is compulsory. Students are required to attempt any five (05) questions from Q.NO. 2 to Q.NO. 8 . Marks are indicated against each question.
4. Draw diagram wherever required.

Q1 . Briefly describe any ten from the Following terms:

(10x2=20)

- a) Credit Limit
- b) Posting
- c) GDS
- d) Master Folio
- e) Skippers
- f) Account Ageing
- g) Master Key
- h) PMS
- i) Voucher
- j) Under Stay
- k) Errand Card
- l) CRS

Attempt any 5 question from below mentioned questions.

Q2 . Explain in detail the different types of Folios used in Front Office Accounting.

(12)

Q3 . Explain the step by step Check out Procedure.

(12)

Q4 . How will you settle a Guest account by Credit Card? Give four names of International Credit Cards.

(12)

Q5 . Discuss the scope and elements of Cash and Credit Control in a Five Star Hotel.

(12)

P.T.O.

Q6. Differentiate between any two: (12)

- a) CRS & GDS
- b) Overage & Shortage
- c) Express Check Out & Self Check Out
- d) Paid Out Voucher & Transfer Voucher

Q7. Explain in detail (any two): (12)

- a) High Balance Report
- b) HTL
- c) Cash Sheet

Q8. What steps can a hotel take to protect the hotels and the guest belongings from getting stolen? (12)

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Sr. No 9890(S)

Roll No. _____

**BACHELOR OF HOTEL MANAGEMENT – 4th SEMESTER EXAMINATIONS;
OCTOBER-2017
(SUBJECT- ACCOUNTING FOR HOSPITALITY & TOURISM)
(PAPER CODE- 07010405)**

Time : 03:00 Hours

Maximum Marks – 80

Instruction :

1. Write your Roll No. on the question paper.
2. Candidate should ensure that they have been provided with correct question paper. Complaints in this regard, if any, should be reported to the invigilator on duty in the examination hall within 15 minutes of the commencement of the exams. No complaints shall be entertained thereafter.
3. Attempt six (06) questions in all. Question No. 01 is compulsory. Students are required to attempt any five (05) questions from Q.NO. 2 to Q.NO. 8 . Marks are indicated against each question.
4. Draw diagram wherever required.

Q1 . Answer all the following questions.

- | | |
|--|-----|
| a) What is Transaction? | (1) |
| b) What is drawing? | (1) |
| c) Give any two examples of artificial personal accounts. | (1) |
| d) What do you mean by cash account? | (1) |
| e) What do you mean by Bills payable? | (1) |
| f) What do you mean by stock? | (1) |
| g) What are current assets? | (1) |
| h) What is the ledger? | (1) |
| i) What is capital expenditure? | (1) |
| j) Write any two differences between capital and revenue expenditure. | (1) |
| k) Write any two merits of straight line method. | (1) |
| l) Write any two differences between general reserves and specific reserves. | (1) |
| m) What do you mean by revenue reserves? | (1) |
| n) Write any two purpose of keeping secret reserves. | (1) |
| o) What is Capital? | (1) |
| p) What are expenses? | (1) |
| q) What is Voucher? | (1) |
| r) Give any four examples of nominal accounts? | (1) |
| s) What is the role of real account? | (1) |
| t) What is trial balance? | (1) |

Q2 . What is book keeping? Differentiate between bookkeeping and accounting. (12)

Q3 . What do you mean by double entry system? Explain the various characteristics along with the classification of accounts. (12)

P.T.O

Q4 . What do you mean by Financial statements? Discuss the various objectives behind preparation of financial statements. (12)

Q5 . Define Depreciation. Discuss the various methods of providing or allocating depreciation. (12)

Q6. Prepare Trial Balance from the following balances of Sh. Keshav Chand Gopal Chand as on 31st March, 2012. (12)

Name of Accounts	Rs	Name of Accounts	Rs
Opening Stock	20,000	Furniture	6,000
Purchases	85,000	Machinery	62,000
Purchases Returns	5,000	Debtors	36,000
Sales	1,60,000	Creditors	12,750
Sales Returns	6,200	Bill receivable	4,600
Rent	1,200	Bills payable	2,500
Salaries	5,700	Cash in Hand	5,220
Advertisement	8,80	Bank Overdraft	10,000
Commission Received	1,440	Interest on overdraft	1,800
Discount Cr	7,10	Capital	50,000
		Drawings	7,800

Q7. Enter the following transaction in a single column Cash Book: (12)

2012		Rs
March 1	Commenced business with cash	20,000
2	Bought goods for cash	5,000
5	Sold goods for cash	4,000
10	Goods purchased from Ravi on credit	10,000
13	Paid to Ravi	7,000
15	Cash Sales	8,000
18	Purchased furniture for office	6,000
20	Paid wages	3,80
24	Paid Rent	4,00
26	Received commission	600
28	Withdrew for personal expenses	1,000
31	Paid Salary	900

Q8. What is Cash book? Discuss the various advantages of special purpose subsidiary books. (12)

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Sr. No 9891(S)

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**BACHELOR OF HOTEL MANAGEMENT – 4th SEMESTER EXAMINATIONS;
OCTOBER-2017
(SUBJECT- BAKERY AND CONFECTIONERY ; PAPER CODE- 07010406)**

Time : 03:00 Hours

Maximum Marks – 80

Instruction :

1. Write your Roll No. on the question paper.
2. Candidate should ensure that they have been provided with correct question paper. Complaints in this regard, if any, should be reported to the invigilator on duty in the examination hall within 15 minutes of the commencement of the exams. No complaints shall be entertained thereafter.
3. Attempt six (06) questions in all. Question No. 01 is compulsory. Students are required to attempt any five (05) questions from Q.NO. 2 to Q.NO. 8 . Marks are indicated against each question.
4. Draw diagram wherever required.

Q1 . Fill the following blanks. (Any ten)

(10x2=20)

- a) Botanical name of cocoa beans is _____
- b) The liquid chocolate produced by grinding the _____
- c) _____ made the first eatable chocolate in _____
- d) Maple syrup is a sweetener made from the _____
- e) “Ice box cookies,” and are made from _____
- f) Too low an oven temperature causes _____ cookies.
- g) Sugar is the ingredient that activates the _____ In garlic bread.
- h) If the chocolate becomes too warm, the cocoa butter rises to the surface and forms a dusty grey film known as _____
- i) “Xocolatl “meaning _____
- j) In 1876, _____, a Swiss candy maker, developed milk chocolate.
- k) Uses of _____ syrup in baked goods, frostings, and candies.
- l) Finely – ground nibs are the equivalent to _____
- m) Chocolate liquor , once squeezed by hydraulic presses and filtered, separates into _____

Q2 . List and draw the diagram of light and heavy equipments in bakery.

(12)

Q3 . Enumerate the types of cookies. What type of flour is recommended for use in a cookies making and why?

(12)

Q4 . State the types of chocolate and how to melt and store?

(12)

Q5 . Describe the recipe of coconut macaroon and how do you know when the cookies is ready?

(12)

Q6 . Enumerate the types of syrup with their uses.

(12)

P.T.O.

Q7. State the recipe of garlic bread and define the fermentation.

(12)

Q8. Define the sugar temperature in $^{\circ}\text{C}$ and $^{\circ}\text{F}$ for following points:

(12)

- a) Thread Soft ball
- b) Hard ball
- c) Small crack
- d) Hard crack
- e) Caramel

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