

Internal Home Assignment (आन्तरिक गृह कार्य)
B.Sc.(Hospitality & Hotel Management) Part-I (BHHM-01& BHHM-06)
2014-15



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B.Sc.(Hospitality & Hotel Management) Part-I
(BHHM-01& BHHM-06)

मूल्यांकन हेतु आन्तरिक गृह कार्य

प्रिय छात्र,

आपको बी.एस.सी.(हॉस्पिटेलिटी एण्ड होटल मैनेजमेंट) प्रथम वर्ष में विषय के प्रश्न पत्रों के आन्तरिक गृह कार्य भिजवाये जा रहे हैं, जिनका विवरण निम्न प्रकार है:-

पाठ्यक्रम कोड	प्रश्न पत्र का नाम
BHHM 01	Culinary Studies
BHHM 02	Food & Beverage Services
BHHM 03	Front Office
BHHM 04	House Keeping
BHHM 05	Contemporary Hospitality Industries & Hospitality Law
BHHM 06	Food Science Nutrition & HACCP

आपके प्रश्नपत्र में आपको आन्तरिक गृह कार्य करने हैं। इन्हें पूरा करके आप अन्तिम तिथि से पूर्व अपने क्षेत्रीय केन्द्र / अध्ययन केन्द्र के निदेशक के पास स्वयं उपस्थित होकर अथवा पंजीकृत डाक से अवश्य भिजवा दें। प्रत्येक सत्रीय कार्य 30 अंक का है। इन प्राप्तांकों को आपकी सत्रांत परीक्षा के अंकों के साथ जोड़ा जायेगा। सत्रीय कार्य स्वयं की हस्तलिपि में करें। तथ्यात्मक त्रुटियों को छोड़ कर सत्रीय कार्यों का पुनर्मूल्यांकन नहीं होता है, और न ही इन्हें सुधारने हेतु दुबारा स्वीकार किया जाता है। अतः पहली बार में ही सर्वश्रेष्ठ उत्तर लिखें। प्रत्येक प्रश्नपत्र के सत्रीय कार्य अलग-अलग फाईल में नत्थी करें।

विद्यार्थी प्रथम पृष्ठ पर निम्न सूचना अंकित करें।

स्कालर संख्या
छात्र का नाम
पिता का नाम
पत्र व्यवहार का पता
पाठ्यक्रम का नाम
पाठ्यक्रम का कोड
जमा करवाने का दिनांक
अध्ययन केन्द्र का नाम
क्षेत्रीय केन्द्र का नाम

Instructions

1. The Questions in Internal Assignment will be categorized under three sections A, B, and C.
2. Section 'A' will contain **six (06)** Very Short Answer Type Questions (one word, one sentence, and definitional type item) having weightage of **06 (six) marks**. Students have to attempt all questions. Each question will be of **1 (one) mark** and maximum word limit will be thirty to fifty words.
3. Section 'B' will contain **five (05)** Short Answer Type Questions. Students have to answer **any four (04) questions**. Each question will be of **03 (three) marks**. The weightage of this section will be of **twelve (12) marks**. Students have to delimit each answer in maximum 100 words.
4. Section 'C' will contain four **(04) Long** Answer Type Questions. Each question will be of six **(06) marks**. Students have to answer any two questions. The weight age of this section will be of twelve **(12) marks**. They have to delimit their answer in maximum 400 words.

B.Sc.(Hospitality & Hotel Management)
Examination- BHHM -01
Culinary Studies

Max Marks: 30

Note: The Question paper is divided into three sections A, B, and C. Write Answer as per the given instruction.

Section-A
(Very Short Answer Type Questions)

Note: Answer all questions. As per the nature of the question you delimit your answer in one word, one sentence or maximum up to 30 words. Each question carries 1 mark. 6x1=06

1. (i) Enlist ten point codes for food handlers.
(ii) What are raising agents?
(iii) Define Vegetables
(iv) How would you define a soup?
(v) What are jelled consommé?
(vi) What is the thickening agent used in bisque?

Section-B
(Short Answer Type Questions)

Note: Answer any four questions. Each answer should not exceed 100 words. Each question carries 3 marks. 4x3=12

2. What do you mean by organic food?
3. What is classical brigade?
4. What is the meaning of Production Process.?
5. Explain the aims & objectives of cooking food?
6. What the various effects of cooking on food constituents?

Section 'C'
(Long Answer Type Questions)

Note: Answer **any two** questions. You have to delimit your each answer maximum up to 400 words. **Each question carries 06 marks.**

2x6=12

7. Write an essay of 400 words on Chinese cookery?
8. Why cooking is important? Discuss about the cooking method?
9. Describe in detail the structure of Egg. List at least 5 types of Breakfast preparations of egg?
10. Discuss and role of fat & oils as shortening agents. Explain the various types of flavours used in Indian cooking?

B.Sc.(Hospitality & Hotel Management)
Examination- BHHM -02
Food & Beverage Services

Max Marks: 30

Note: The Question paper is divided into three sections A, B, and C. Write Answer as per the given instruction.

Section-A

(Very Short Answer Type Questions)

Note: Answer all questions. As per the nature of the question you delimit your answer in one word, one sentence or maximum up to 30 words. Each question carries 1 mark. 6x1=06

1. (i) What is Dum?
(ii) What are nourishing drinks ?
(iii) Define Beverage?
(iv) What are the types of menu?
(v) Differentiate between table D' hôte and À la cart?
(vi) What are the objectives of F & B Controls?

Section-B

(Short Answer Type Questions)

Note: Answer any four questions. Each answer should not exceed 100 words. Each question carries 3 marks. 4x3=12

2. Prepare job descriptions of the following:
a. Restaurant Manager b. Head Waiter
3. Differentiate between the following:
A. Coffee Shop and Ethnic Restaurant B. Bar and Bar Be Que
4. State techniques to be used in silver polishing?
5. List out steps of service in serving water.
6. Write a short note on Tea??

Section 'C'

(Long Answer Type Questions)

Note: Answer **any two** questions. You have to delimit your each answer maximum up to 400 words. **Each question carries 06 marks.**

2x6=12

7. “Indian catering industry is a new hope to young hotel management graduates”, justify the statement with suitable examples.

8 Coordination is to key success. Justify the statement in reference to food and beverage service with the help of examples.

9. Classify catering industry and write two food and beverage outlets of each category

10. Enlist possibilities of type of ownership in catering industry and select best type of ownership and justify your answer with valid reasons

B.Sc.(Hospitality & Hotel Management)
Examination- BHHM -03
Front Office

Max Marks: 30

Note: The Question paper is divided into three sections A, B, and C. Write Answer as per the given instruction.

Section-A

(Very Short Answer Type Questions)

Note: Answer all questions. As per the nature of the question you delimit your answer in one word, one sentence or maximum up to 30 words. Each question carries 1 mark. 6x1=06

1. (i) Explain the concept of Time share hotel?
(ii) Explain about supplementary accommodation facilities available in India?
(iii) What is the major function of Front Office Operation?
(iv) Define active listening.?
(v) What are out of order rooms?
(vi) Coordination is the essence of management'. Comment and discuss the importance of coordination in housekeeping department?

Section-B

(Short Answer Type Questions)

Note: Answer any four questions. Each answer should not exceed 100 words. Each question carries 3 marks. 4x3=12

1. What is a guest cycle? Explain in brief all the stages of the guest cycle
2. What are the functions of front office accounting?
3. Differentiate between FIT & GIT?
4. What are the different bases of charging the room rent?
5. Explain the importance of selling technique used by the front office staff.
6. Write a short note on growth of tourism in the state of Rajasthan.

Section 'C'
(Long Answer Type Questions)

Note: Answer **any two** questions. You have to delimit your each answer maximum up to 400 words. **Each question carries 06 marks.**

2x6=12

7. What is a revenue centre in a hotel generally known as? What is the information that must be conveyed from the revenue centre to the front office for proper posting to guest folio?

8. What are the possible causes of complaints by guest? How should a front office assistant handle the complaints. Explain the key handling procedure followed in the hotel.

9. How does front office coordinate with, maintenance and Food & Beverage Service Department? 10. Define Bellboy. What are the various qualities needed in a Bellboy? Draw a hierarchy chart of Bell Desk.?

B.Sc.(Hospitality & Hotel Management)
Examination- BHHM -04
House Keeping

Max Marks: 30

Note: The Question paper is divided into three sections A, B, and C. Write Answer as per the given instruction.

Section-A

(Very Short Answer Type Questions)

Note: Answer all questions. As per the nature of the question you delimit your answer in one word, one sentence or maximum up to 30 words. Each question carries 1 mark. 6x1=06

1. (i) List Various Types of Rooms?
- (ii) Define linen room
- (iii) Define Par Stock
- (iv) Explain Discard Management?
- (v) What is "Rot"?
- (vi) What is 'second service'?

Section-B

(Short Answer Type Questions)

Note: Answer any four questions. Each answer should not exceed 100 words. Each question carries 3 marks. 4x3=12

2. How does housekeeping department play a vital role in hotels?
3. Give basics rules to be followed for cleaning. Explain in brief the Burnishing process ?
4. List various precautions while working in a laundry?
5. Explain some important symbols and their significance ?
6. Write down step by step procedure for guestroom linen exchange procedure?

Section 'C'

(Long Answer Type Questions)

Note: Answer **any two** questions. You have to delimit your each answer maximum up to 400 words. **Each question carries 06 marks.**

2x6=12

7. Define Guest supplies and Guest amenities with examples? How does housekeeping department coordinate with other departments in the hotel?

8. Discuss various traits of housekeeping management personnel? Draw and explain the layout for housekeeping department?

9. Briefly describe Out Sourcing in context to House Keeping. Explain various factors that influence decisions on outsourcing?

10. Define Pest and state their role in human environments? Classify pest giving an example of each category? Discuss Biological pest control method?

B.Sc.(Hospitality & Hotel Management)
Examination- BHHM -05
Contemporary Hospitality Industries & Hospitality Law

Max Marks: 30

Note: The Question paper is divided into three sections A, B, and C. Write Answer as per the given instruction.

Section-A

(Very Short Answer Type Questions)

Note: Answer all questions. As per the nature of the question you delimit your answer in one word, one sentence or maximum up to 30 words. Each question carries 1 mark. 6x1=06

1.
 - (i) Give the definition of hotel?
 - (ii) List various types of hotels .
 - (iii) Define the term Tourism.
 - (iv) What is the name of Asia's largest fresh water lake and where is it situated?
 - (v) What is a contract?
 - (vi) What is a "breach of contract"?

Section-B

(Short Answer Type Questions)

Note: Answer any four questions. Each answer should not exceed 100 words. Each question carries 3 marks. 4x3=12

2. Write Short note on the contribution of the following in Indian Hospitality Industry
 - a. J R D TATA
 - b. M S OBEROI
3. Write a brief note of the origin of Hospitality Industry
4. Discuss the positive impact of tourism on the environment?
5. Write a note on Business Tourism
6. Write short note on:
 - A) Pushkar fair
 - B) Urs festival Ajmer Sharif
 - C) Desert festival
 - D) Gangaur festival
 - E) Teej

Section 'C'
(Long Answer Type Questions)

Note: Answer **any two** questions. You have to delimit your each answer maximum up to 400 words. **Each question carries 06 marks.**

2x6=12

7. Explain the growth of the hospitality industry in India? Give the importance of private players in hospitality industry.

8 What is the difference between:

- a. Travel and Tourism
- b. Domestic and International Tourist
- c. A Tourist and an Excursionist?

9. Define Hotel and discuss all the terms that are included in Hotel definition. List terms which are not included in the definition of Hotel

10. Explain the legal position of agreements with minors. While writing your essay you are required to analyze the statutory provisions together which leading cases decided cases decided by courts in the context ?

B.Sc.(Hospitality & Hotel Management)
Examination- BHHM -06
Food Science Nutrition & HACCP

Max Marks: 30

Note: The Question paper is divided into three sections A, B, and C. Write Answer as per the given instruction.

Section-A

(Very Short Answer Type Questions)

Note: Answer all questions. As per the nature of the question you delimit your answer in one word, one sentence or maximum up to 30 words. Each question carries 1 mark. 6x1=06

1. (i) What is the Mal Nutrition?
- (ii) What is auto oxidation?
- (iii) What is sensory evaluation?
- (iv) Give the Difference between duo test and triangle test?
- (v) Classify the various microorganisms which are present in our food?
- (vi) Write down the causes of food poisoning?

Section-B

(Short Answer Type Questions)

Note: Answer any four questions. Each answer should not exceed 100 words. Each question carries 3 marks. 4x3=12

2. Why carbohydrate is important in our body?
3. Write a note on functional properties of proteins?
4. Differentiate between cryogenic and plate freezing?
5. Explain the enzymatic Browning?
6. What do you understand by caramelization?

Section 'C'

(Long Answer Type Questions)

Note: Answer any two questions. You have to delimit your each answer maximum up to 400 words. Each question carries 06 marks. 2x6=12

7. Describe the importance of food processing and the significance of food processing in today's life style. Discuss various methods of food processing involving removal of heat

8. Write Short Note On Theory Of Emulsion? What Is Emulsifying Agents? Explain In Detail?

9 Why does a food handler need to have knowledge about food microbiology? Discuss the beneficial effects of micro organisms?

10. What do you understand by food poisoning? Why does a food handlers need to have knowledge about food poisoning? List the various ways of food poisoning?