SUBJECT CODE: BHM151

EXAM DATE: 14.05.2024

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ROLL No.............................

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR 2023-2024
(Re-appear)

COURSE	:	2nd Semester of 3-year B.Sc. in H&HA
SUBJECT	:	Foundation Course in Food Production - II
TIME ALLOWED	:	03 Hours

MAX. MARKS: 100

(Marks allotted to each question are given in brackets)

Q.1. A. What factors should be considered when selecting fresh fish at the market?
B. What are the primary cuts of fish? How do they differ in terms of cooking methods?

(5+5=10)

Q.2. A. Explain with examples proprietary and contemporary sauces.
B. Write five derivatives of Béchamel sauce with the ingredients used to make them.

(5+5=10)

Q.3. Explain the following **(any two):**
i) Types of pastry ii) Types of butter iii) Types of milk

(2x5=10)

Q.4. Classify soups. Explain the types in brief with one example of each.

OR

A. Write the recipe of 01 ltr. of cream of tomato soup.
B. Mention five international soups with country of origin.

(10)

Q.5. Draw a labeled diagram for cuts of lamb.

OR

Draw a labelled diagram for cuts of pork.

(10)

Q.6. Draw the layout of a commercial kitchen.

OR

Draw a labelled diagram for structure of wheat. Write short note on types of flour obtained from various grains.

(10)

Q.7. Explain the process of manufacturing cheese.

OR

Explain the role of each ingredient in bread making. Give the recipe for bread rolls.

(10)

Q.8. Write a short note on:
i) Methods of cooking rice ii) Indian gravies

(5+5=10)

Q.9. What is the composition of milk? List the various types of cream used in the catering industry.

(5+5=10)

Q.10. Match the following:

i) Minestrone	a) Milk
ii) Liason	b) Espagnole
iii) Potato	c) Italy
iv) Mackerel	d) Egg yolk and cream
v) Leg of mutton	e) Oily fish
vi) Pasteurization	f) Tuber
vii) Rigor Mortis	g) Pigment
viii) Fruit de Mer	h) Slaughtering of animals
ix) Bercy	i) Shell fish
x) Myoglobin	j) Beef

(10x1=10)

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SUBJECT CODE: BHM152

EXAM DATE: 15.05.2024

ROLL No..................................

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR 2023-2024
(Re-appear)

COURSE	:	2nd Semester of 3-year B.Sc. in H&HA
SUBJECT	:	Foundation Course in Food & Beverage Service - II
TIME ALLOWED	:	03 Hours

MAX. MARKS: 100

(Marks allotted to each question are given in brackets)

Q.1. Explain the origin of menu. Write different points to be considered while planning a menu for any food and beverage outlet.

(3+7=10)

OR

Explain different parts of cigarette. Name four international brands of cigarettes.

(8+2=10)

Q.2. List and explain thirteen courses of French classical menu in sequence with English equivalent of each course.

OR

Explain processing and production of cigars in detail.

(10)

Q.3. What is room service? Write the mise-en-place activities to be followed to ensure proper room service.

(10)

OR

What do you understand by term mise-en-scene? Write any five mise-en-scene activities performed in a restaurant.

(5+5=10)

Q.4. With the help of flow chart, explain triplicate KOT control system.

(10)

OR

Plan a fixed menu for English breakfast and draw the cover for the same.

(5+5=10)

Q.5. Draw the formats and in short explain the functions of:
i) Cashier's sales summary sheet
ii) Breakfast door knob card

(2x5=10)

Q.6. Write the accompaniment for following food items:

i) Fruit & Nut	ii) Cheese	iii) Prawn cocktail	iv) Smoked salmon
v) Oyster	vi) Caviar	vii) Snail	viii) Melon
ix) Grapefruit	x) Asparagus		

(10x1=10)

Q.7. Write short notes on the following **(any four):**

i) A la carte menu	ii) Carte du jour	iii) Buffet service
iv) High tea	v) Brunch	vi) Gueridon Service

(4x2½=10)

Q.8. Describe the following terms **(any five):**

i) Early morning tea	ii) Supper	iii) Pâté de foie gras
iv) Return KOT	v) Lounge service	vi) Smorgasboard
vii) POS	viii) ECR	

Q.9. Match the following: (5x2=10)

i) Indian breakfast	a) Italian starter
ii) Tableware	b) Fine herbs
iii) Vending machine	c) Self service
iv) Coffee shop	d) Mixing different varieties of tobacco
v) Still room	e) Dosa, Idli, Vada
vi) Binder	f) Knife & spoon
vii) Blending	g) Displays hot & cold food
viii) Cafeteria	h) Operational 24x7
ix) Chives & parsley	i) Ancillary area
x) Bruschetta	j) Tobacco leaf

Q.10. State True or False: (10x1=10)

i) Ravioli is an example of a pasta course.
ii) Cyclic menu is followed in cafeteria service.
iii) Honeydew is a type of a lemon.
iv) Pre-plated food is served from left side of a guest.
v) Roast turkey comes under entree course.
vi) Silver service is also known as English service.
vii) Tobacco is offered to the guest while serving tomato juice.
viii) Gouda is a cheese from Netherlands.
ix) Standard size of sweet plate is 8 inches.
x) Gueridon trolley is used for room service.

(10x1=10)

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SUBJECT CODE: BHM117

EXAM DATE: 17.05.2024

ROLL No.............................

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR 2023-2024
(Re-appear)

COURSE	:	2nd Semester of 3-year B.Sc. in H&HA
SUBJECT	:	Principles of Food Science
TIME ALLOWED	:	03 Hours

MAX. MARKS: 100

(Marks allotted to each question are given in brackets)

Q.1. Define food science and what is its scope in hospitality industry.

(10)

Q.2. Classify carbohydrate based on their complexity. What are the properties and uses of each type in food preparation?

OR

Explain in detail about gelatinization and dextrinization.

(10)

Q.3 Explain briefly about the properties and types of colloids.

OR

Explain in detail about the sensory evaluation of food.

(10)

Q.4. What are the key factors influencing autoxidation process and what measures can be implemented to prevent it.

(10)

Q.5. Define food processing and what are its objective.

OR

Discuss the commercial uses of proteins in different food preparations.

(10)

Q.6. Explain in detail about the principles of food preservation.

OR

Explain in detail about the classification of fat on the basis of degree of saturation.

(10)

Q.7. Define the role of emulsifying agents in food and explain the characteristics of emulsions.

(10)

Q.8. Define/explain the following with examples **(any five):**

i) Retrogradation ii) Denaturation iii) Coagulation iv) Rancidity
v) Pasteurization vi) Reversion vii) Flavouring agents

(5x2=10)

Q.9. Differentiate between the following **(any two):**

i) Natural and processed flavor
ii) Winterization and hydrogenization
iii) MUFA and PUFA
iv) Biochemistry and food microbiology

(5x2=10)

Q.10. A. Fill in the blanks:

i) _____________ is a protein present in wheat flour. (gelatin, gluten, glucose)

ii) A flavor component in garlic is _________. (Alliin, Capsacin, sinigrin)

iii) Flavour reversion is a phenomenon usually encountered in ___________. (Fat, protein, carbohydrate)

iv) Danger zone temperature for food products are _________. (25 to 60°C, 30 to 60°C, 5 to 63°C)

v) Butter is an example of ___________. (Gel, foam, sol)

B. Write short notes on **(any two):**

i) Scope of food science

ii) Types of browning reactions

iii) Flavour reversion

iv) Smoke point

(5+5=10)

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SUBJECT CODE: BHM108 | EXAM DATE: 21.05.2024

ROLL No............................

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR 2023-2024
(Re-appear)

COURSE	:	2nd Semester of 3-year B.Sc. in H&HA
SUBJECT	:	Accountancy
TIME ALLOWED	:	03 Hours

MAX. MARKS: 100

(Marks allotted to each question are given in brackets)

Q.1. A. Define the following terms in few lines:
i) Asset ii) Voucher iii) Equity iv) Expense v) Debit Note

B. Ankur starts a business and invests Rs. 50,000 on 1.1.2017. On 31st December,2017, his assets are Rs. 65,000 and liabilities are Rs. 6,000. Find out the amount of capital on 31.12.2017? If the proprietor had invested Rs. 5,000 as additional capital, what will be your answer?

(5+3+2=10)

Q.2. A. State the differences between cash discount and trade discount.

B. On March 1, 2006, the position of Kishore Bros. was as follows:
Cash in Hand Rs.140; Cash at Bank Rs.3220; Bills Receivable Rs.860; Jai Ram (Dr.) Rs.200; Ram Kumar (Dr.) Rs.601; Office Furniture Rs.660; Stock Rs.5200; Daulat Ram (Cr.) Rs.2184; Hari Ram (Cr.) Rs. 2712; Bills Payable Rs.1000.
What was the amount of capital of Kishore Bros. on that date?

(5+5=10)

OR

What is a Bank Reconciliation Statement? Why the preparation of Bank Reconciliation Statement is necessary?

(10)

Q.3. Transactions of Ramesh for April are given below. Journalize them.

2017		
April 1	Started business with cash	Rs.20,000
April 2	Paid into bank	Rs.7,000
April 3	Bought goods from Ravi	Rs.5,000
April 4	Drew cash from Bank for private use	Rs.300
April 13	Sold to Krishna goods for cash	Rs.1,000
April 15	Bought of Shyam goods on credit	Rs.225
April 20	Received from Krishna	Rs.150
April 28	Paid Shyam cash Rs.215 towards full settlement	
April 30	Cash sales for the month	Rs.700
April 30	Paid rent	Rs.50

(10)

Q.4. Enter the following transactions in a Triple Column Cash Book:

2016	
Jan 1	Cash in Hand Rs.1,500 and at bank Rs.2,500
Jan 5	Paid to Ram Rs.290 and discount allowed by him Rs.10
Jan 8	Purchased goods Rs.400
Jan 10	Received from R.Gupta Rs.780 Discount allowed to him Rs.20
Jan 16	Sold goods Rs.400
Jan 21	Paid to S.Sharma Rs.295 Discount received from him Rs.5
Jan 25	Paid wages Rs.50
Jan 27	Received from Rahim Rs.500
Jan 28	Cash withdrawn for private use Rs.100
Jan 31	Paid to Narayan in full settlement of his account Rs.490 which shows a credit balance of Rs.500

(10)

Q.5. What are subsidiary books? Mention any two of them along with specimens.

OR

Write short notes on **(any two)**:
i) Contra Entry ii) Deferred Revenue Expenditure iii) Imprest System

(10)

Q.6. State whether the following items of expenditure are capital or revenue or deferred revenue in nature:
i) Wages paid to workers to produce a tool to be used by the factory itself
ii) Interest on loan borrowed to acquire an asset
iii) Expenses incurred in connection with the repairs of Plant & Machinery
iv) Fees paid to the lawyer for registration expenses in connection with the purchase of building
v) Expenses incurred on the whitewashing for the first time on the purchase of an old building
vi) Repairs for Rs.500 necessitated by negligence
vii) Cost of the annual taxes paid and the annual premium paid on the car
viii) A second-hand car was purchased for a sum of Rs.50,000. A sum of Rs.10,000 was spent on his overhauling
ix) Heavy advertisement for launching a new product in the market.
x) Loss of a building because of an earthquake.

(10)

Q.7. Prepare Returns Inward and Returns Outward Books from the following:
2017

March 1	Mathur Bros. New Delhi returned 5 pairs of shoes for being defective @Rs.35/- per paid
March 5	Returned to Kanput Leather Pvt. Ltd. Kanpur 100 pairs of Chappals being not up to the approved sample @Rs.15/- per pair
March 12	Baluja Shoe Co. Delhi returned 12 pairs of ladies chappals @Rs.20/- per paid
March 20	Returned to Bala shoes Pvt. Ltd. Kolkata 100 pairs B.Sc. Canvas @Rs.5/- per pair
March 24	Sethi Bros. Krishna Nagar, returned 10 pairs sandals @Rs.8/- per pair

OR

What is a Trial Balance? State and explain the advantages of a Trial Balance.

(10)

Q.8. What do you understand by Double entry system of book-keeping? Discuss its objectives and advantages.

(10)

Q.9. What do you understand by the final accounts? State the importance of preparing final accounts.

OR

Describe the process of posting from Journal Book to various ledger accounts and balancing the ledger accounts.

(10)

Q.10. From the following extracted ledger account balances, prepare Trading account, Profit and loss account and Balance Sheet for the year ending 31st December 2007:

Name of Accounts	Rs.	Name of Accounts	Rs.
Salaries	1420	Capital	6420
Rates & Taxes	380	Land & Buildings	2000
Discount Received	61	Discount allowed	32
Purchases	6380	Stock	1840
Furniture	320	Return Inwards	75
Printing & Stationery	210	Sales	10334
Cash in hand	78	Commission Paid	62
Cash at Bank	2400	Advertising Expenses	23
Purchases Returns	65	Creditors	1090
Insurance charges	1200	General Expenses	750
Debtors	800		

OR

Differentiate between the following **(any two)**:
i) Cash book and other subsidiary books
ii) Debit note and credit note
iii) Trade discount and Cash discount

(10)

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