

CENTRAL UNIVERSITY OF HARYANA

Even Semester Term End Examinations June 2022

Programme: MHM&CT

Session: 2021-22

Semester: 3rd

Max. Time: 3 Hours

Course Title: Dynamics of Housekeeping

Max. Marks: 70

Course Code: SLLCH THM 01 03 01 GEC 4004

Instructions:

1. Question no. 1 has seven parts and students are required to answer any four. Each part carries three and half Marks.
2. Question no. 2 to 5 have three parts and student are required to answer any two parts of each question. Each part carries seven marks.

Q 1. (4X3.5=14)

- a) What is the importance of housekeeping in a hotel?
- b) What are the different emerging trends in housekeeping?
- c) What do you understand from the control desk?
- d) What are the different types of laundry?
- e) Write down about the laundry cycle
- f) Write down about vacuum cleaner
- g) What do you understand by cleaning agents?

Q 2. (2X7=14)

- a) Write down the functions of the housekeeping department in an hotel
- b) Pen down the different sections of the housekeeping department?
- c) What do you understand by the scope of housekeeping?

Q3. (2X7=14)

- a) What is the importance of laundry operations in a hotel?
- b) Write down in detail the different types of equipment used in hotel laundry
- c) Write down about the stain removal of different types

Q 4. (2X7=14)

- a) Write down different types of surfaces and their cleaning process
- b) Write down the different mechanical cleaning equipment
- c) Write down the cleaning agents used in the housekeeping department

Q 5. (2X7=14)

- a) What is the importance of interior decoration in hotel establishments?
- b) What do you understand by towel art?
- c) Write down about importance of horticulture in hotels

CENTRAL UNIVERSITY OF HARYANA

End Semester Examinations June 2022

Programme: Masters of Hotel Management & Catering Technology

Session: 2021-22

Semester: IV

Max. Time: 3 Hours

Course Title: Modern Cookery and Event Management

Max. Marks: 70

Course Code: SLLCH THM 01 04 01 GEC 2024

Instructions:

1. Question no. 1 has seven parts and students need to answer any four. Each part carries three and half Marks.
2. Question no. 2 to 5 have three parts and student need to answer any two parts of each question. Each part carries seven marks.

Q 1. Briefly define the following: (4X3.5=14)

- a) Stock
- b) Satellite kitchen
- c) Mother sauces
- d) Bouquet garni
- e) Roux
- f) Different types of events
- g) Functions of event management

Q 2. (2X7=14)

- a) What are the attributes of a good chef? List the importance of each item of a chef's protective clothing.
- b) With the help of neat and clean diagram, explain the kitchen layout. Briefly explain seven mechanical equipments used in the main kitchen of a hotel.
- c) List the hygiene standards expected from the kitchen staff. Also, mention the points that kitchen staff needs to be kept in mind while handling the knives in the kitchen.

Q3. (2X7=14)

- a) What are the different parts of a salad? Briefly state the role of each part and give the example of 5 salads.
- b) Distinguish between stock and soups. Classify soup with example.
- c) With the help of a labelled diagram, explain the structure and composition of an egg. List the uses of eggs in culinary preparations.

Q 4.

(2X7=14)

- a) What are the three methods of heat transfer? Explain the dry methods and wet methods of cooking.
- b) Highlight and briefly explain seven cuts of vegetables.
- c) Briefly explain the commodities used in Indian cookery. Discuss the role of spices in Indian cookery.

Q 5.

(2X7=14)

- a) What do you understand by the term Event Management? Describe the importance of planning in event management.
- b) Describe the principle of event management in detail.
- c) Discuss the role, duties and responsibilities of an event manager.

CENTRAL UNIVERSITY OF HARYANA

Even Semester Term End Examinations June 2022

Programme: MHM&CT

Session: 2021-22

Semester: Even Semester

Max. Time: 3 Hours

Course Title: Specialization in Food and Beverage Production and Service

Max. Marks: 70

Course Code: SLLCH THM 01 04 02 SC 2114

Instructions:

1. Question no. 1 has seven parts and students are required to answer any four. Each part carries three and half Marks.
2. Question no. 2 to 5 have three parts and student are required to answer any two parts of each question. Each part carries seven marks.

- Q 1. Explain following: (4X3.5=14)
- a) Menu origin
 - b) Menu Matrix
 - c) Budget
 - d) Objectives of budgetary control
 - e) Quality
 - f) Tangibility
 - g) Kitchen brigade
 - h) Executive Chef
- Q 2. (2X7=14)
- a) Define menu and elaborate its various types.
 - b) What are different methods of menu merchandising used by hotels? Explain.
 - c) Discuss menu engineering and its importance for food & beverage outlets.
- Q 3. (2X7=14)
- a) Write in detail about various types of budgets and discuss their significances.
 - b) Elaborate use of budgetary control for food and beverage production and service departments.
 - c) Discuss elements necessary for implementing the provisions of budgetary control.
- Q 4. (2X7=14)
- a) "Implementing quality assurance in food and beverage department is very challenging". Comment.
 - b) Provide a detailed overview of the quality assurance process.
 - c) Draft a quality assurance programme for the kitchen of a five star hotel.
- Q 5. (2X7=14)
- a) Write a detailed note on kitchen organization of a five star hotel.
 - b) Discuss duties and responsibilities of "Sous Chef".
 - c) What do you mean by production quality? Elaborate its various dimensions.

by
25/6/22

CENTRAL UNIVERSITY OF HARYANA

Even Semester Term End Examinations June 2022

Programme: MHM&CT

Semester: Even Semester

Course Title: Specialization in Food and Beverage Production and Service

Course Code: SLLCH THM 01 04 02 SC 2114

Session: 2021-22

Max. Time: 3 Hours

Max. Marks: 70

Instructions:

1. Question no. 1 has seven parts and students are required to answer any four. Each part carries three and half Marks.
2. Question no. 2 to 5 have three parts and student are required to answer any two parts of each question. Each part carries seven marks.

- Q 1. Explain following: (4X3.5=14)
- a) Menu origin
 - b) Menu Matrix
 - c) Budget
 - d) Objectives of budgetary control
 - e) Quality
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 - g) Kitchen brigade
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- Q 2. (2X7=14)
- a) Define menu and elaborate its various types.
 - b) What are different methods of menu merchandising used by hotels? Explain.
 - c) Discuss menu engineering and its importance for food & beverage outlets.
- Q 3. (2X7=14)
- a) Write in detail about various types of budgets and discuss their significances.
 - b) Elaborate use of budgetary control for food and beverage production and service departments.
 - c) Discuss elements necessary for implementing the provisions of budgetary control.
- Q 4. (2X7=14)
- a) "Implementing quality assurance in food and beverage department is very challenging". Comment.
 - b) Provide a detailed overview of the quality assurance process.
 - c) Draft a quality assurance programme for the kitchen of a five-star hotel.
- Q 5. (2X7=14)
- a) Write a detailed note on kitchen organization of a five star hotel.
 - b) Discuss duties and responsibilities of "Sous Chef".
 - c) What do you mean by production quality? Elaborate its various dimensions.

CENTRAL UNIVERSITY OF HARYANA

Even Semester Term End Examinations June 2022

Programme: MHM&CT

Semester: 4th

Course Title: Specialization in Accommodation Operation

Course Code: SLLCH THM 01 04 03 DCEC 2114

Session: 2021-22

Max. Time: 3 Hours

Max. Marks: 70

Instructions:

1. Question no. 1 has seven parts and students are required to answer any four. Each part carries three and half Marks.
2. Question no. 2 to 5 have three parts and student are required to answer any two parts of each question. Each part carries seven marks.

Q 1. (4X3.5=14)

- a) What are the different type of security systems in a hotel?
- b) What are the different classes of fire?
- c) What do you understand by Property Management System?
- d) Enlist the various modules of PMS.
- e) Discuss different types of upholstery used in a five-star hotel
- f) Enlist the sizes of linen used in hotels
- g) Explain the importance of Budget Planning in Accommodation Operations.

Q 2. (2X7=14)

- a) Write down the need of security system in a five-star hotel
- b) Classify fire. Explain the preventive measures taken by hotels to prevent fire.
- c) What are different emergency situations in a hotel and how to handle them?

Q3. (2X7=14)

- a) What factors should be kept in mind while purchasing PMS for a hotel.
- b) Write a detailed not on any PMS software.
- c) Write down the emerging trends in PMS in hotels

Q 4. (2X7=14)

- a) Write down about the different type of windows in a five-star hotel
- b) What are the different types of linen used in a hotel?
- c) Explain the criteria to select a good linen for a hotel.

Q 5. (2X7=14)

- a) Discuss the importance of budgeting in front office department and also explain the type of budgets.
- b) What are the various factors which affect the budget planning in a hotel?
- c) "Budget Planning plays an important role in Housekeeping". Justify the statement with examples.

CENTRAL UNIVERSITY OF HARYANA

End Semester Examinations June 2022

Programme: Masters of Hotel Management & Catering Technology

Session: 2021-22

Semester: II

Max. Time: 3 Hours

Course Title: Food and Dine

Max. Marks: 70

Course Code: SLLCH THM 01 02 01 GEC 2024

Instructions:

1. Question no. 1 has seven parts and students need to answer any four. Each part carries three and half Marks.

2. Question no. 2 to 5 have three parts and student need to answer any two parts of each question. Each part carries seven marks.

Q 1. Briefly define the following:

(4X3.5=14)

- a) Food Court
- b) EPNS
- c) Breakfast
- d) Caviar
- e) Brandy
- f) Fermentation
- g) Service of cheese.

Q 2.

(2X7=14)

- a) Explain various types of catering establishments.
- b) Draw a neat sketch of dummy waiter, explain its uses in restaurant.
- c) List the hygiene and grooming standards expected from the Food & Beverage service staff. Also, mention the points that Food & Beverage service professional needs to be kept in mind while serving in the fine dining restaurant.

Q3.

(2X7=14)

- a) Discuss the objectives of menu planning. Differentiate between a' la carte and table d'hôte menu.
- b) Enlist the sequence of French Classical menu. Explain the salade course with its examples.
- c) Describe the various types of food service.

Q 4.

(2X7=14)

- a) Classify beverage. Explain the non-alcoholic beverages with suitable examples
- b) Explain the ingredients and manufacturing procedure of making beer.
- c) Write step by step the procedure of serving champagne.

Q 5.

(2X7=14)

- a) Define cover. Explain general rules to be observed while setting a cover on a table.
- b) Differentiate between mise-en-scene and mise-en-place. Explain the four-four activities of each.
- c) Discuss the use of tray and trolley setup in room service.