

India Tourism Development Corporation
Ashok institute of hospitality and tourism management

HOTEL ACCOUNTANCY
04TH SEMESTER

Time: 90 min.

M.M : 50

- Q 1. What do you mean by internal control? Explain its objectives. (10)
- Q. 2. What is cash control? Why cash control is more difficult in hotel industry as compare to others? (10)
- Q. 3. What do you understand by internal audit and how is it different from External audit? (10)
- Q. 4. Explain the following (4*5=20)
- (A) Advantages of Auditing.
 - (B) K O T
 - (C) Duties of night auditors in hotels.
 - (D) List out major frauds in hotel.

India Tourism Development Corporation

Ashok Institute of Hospitality & Tourism Management

B.Sc. (H&HA) Subject – Food & Beverages control Semester 4th

Attempts any five

M.M. 50 Time 90 minutes

Q 1. List and Explain various phase of control cycle?

Or

What is control and its objectives, give examples? (10)

Q 2. What is SPS? List purchase specification of any two?

(i) Fruits (ii)Fish (10)

Q 3. Draw Performa of the following (2*5=10)

- (i) Perpetual Inventory
- (ii) Physical Inventory
- (iii) Store Requisition Slip (Indent Form)
- (iv) Purchase order
- (v) Comparative Statement

Q 4. Job description of Purchase Manager? (10)

Q 5. What are the equipments required at receiving area and store equipment?(10)

Q 6. Explain the following, Emergency Purchase and Risk purchase with example? (10)

ASHOK INSTITUTE OF HOSPITALITY AND TOURISM MANAGEMENT

ACCOMMODATION OPERATIONS
04TH SEMESTER

Time: 90 min.

M.M : 50

- Q. 1. Draw a neat layout of a linen room of a large hotel and explain any 05 activities carried out in the linen room. (10)
- Q. 2. Draw a uniform for a female Lobby Manager of a business hotel mentioning the colour, material, accessories, cost & characteristics. (10)
- Q. 3. Write the short notes on : (5+5=10)
(a) Importance of par stock
(b) Linen Hire
- Q. 4. Draw the formats of the following and explain (2x5=10)
a) Uniform Issue slip
b) Linen Discard Record
- Q. 5. Explain the following: (10)
(1) Thread Count (2) Darning (3) Seersuckers (4) Selvedge
(5) Jupone (6) Cut-downs (7) Seam Ripper (8) Thimbles
(9) Damask (10) Percale

ASHOK INSTITUTE OF HOSPITALITY AND TOURISM MANAGEMENT

FOOD PRODUCTION OPERATIONS
04TH SEMESTER

Time: 90 min.

M.M : 50

All questions are to be answered.

- Q.1. Write about care and maintenance of kitchen equipment's. (10)
- Q.2. Create a cyclic menu for a hostel catering to school students. What are the main points to be considered? (10)
- Q.3. Explain the terms (5x2-10)
(a) Standard Purchase Specifications
(b) Indenting
- Q.4. Differentiate between Institutional and Industrial catering? (10)
- Q.5. Mention the different issues faced while volume catering. (10)

ASHOK INSTITUTE OF HOSPITALITY AND TOURISM MANAGEMENT

FOOD & BEVERAGE CONTROL
04TH SEMESTER

Time: 90 min.

M.M : 50

- Q.1. List and explain various phase of control cycle? (10)
Or
What is control and its objectives, give examples?
- Q.2. What is SPS? List purchase specification of THE FOLLOWING:- (10)
(i) Two Fruit (ii) Fish
- Q.3. Draw Performa of the following (2x5=10)
(i) Perpetual Inventory
(ii) Physical Inventory
(iii) Store Requisition Slip (indent Form)
(iv) Purchase order
(v) Comparative Statement
- Q.4. Job description of Purchase Manager? (10)
- Q.5. What are the equipments required at receiving area and store equipment? (10)
- Q.6. Explain the following, Emergency Purchase and Risk purchase with example? (10)