

INDIA TOURISM DEVELOPMENT CORPORATION
ASHOK INSTITUTE OF HOSPITALITY & TOURISM MANAGAMENT
B.Sc. 6TH SEMESTER (MID-TERM EXAM 2018)

HOUSEKEEPING

TIME: 1.5 HRS

M.M : 50

- Q. 1. Elaborate the general points to consider while buying Furniture. (10)
- Q. 2. Classify Interior lighting. (10)
- Q. 3. Write a short note on Munsell Colour System. (10)
- Q. 4. Describe natural and artificial lighting. (10)
- Q.5. Mention factors which are important while planning a lighting system. (10)

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FACILITY PLANNING

TIME: 1.5 HRS

M.M : 50

- Q.1. State the basic considerations in the design of a hotel. Explain any two in detail. (10)
- Q.2. Explain systematic layout planning (SLP) with the help of a neat diagram.(10)
- Q.3. Discuss the facilities provided by a 5-star hotel to deal with physically challenged guests. (10)
- Q.4. Write short notes on:
- (a) Blue Print (b) Types of parking
- Q.5. What are the general features, facilities and services essential for being classified as a 5-star hotel? (10)

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FOOD PRODUCTION

TIME: 1.5 HRS

M.M :(10x5=50)

- Q.1. Discuss in detail Italian Cuisine. Enlist various equipment's used in Italian cooking?
(10)
- Q.2. Discuss in detail Scandinavian Cuisine? Enlist popular ingredients used in Scandinavian cuisine? (10)
- Q.3. Discuss the various steps involved in the manufacture and processing of chocolate?
(10)
- Q.4. Explain tempering of chocolate?(10)
- Q.5. Explain the following: (2.5x4=10)
- | | |
|--------------------------|-------------------------------|
| (1) Theobroma Cacao | (3) Extra Virgin Olive Oil |
| (2) Chocolate Couverture | (4) Signature dishes of Spain |

INDIA TOURISM DEVELOPMENT CORPORATION
ASHOK INSTITUTE OF HOSPITALITY & TOURISM MANAGEMENT
B.Sc. 6TH SEMESTER (MID-TERM EXAM 2018)
FOOD & BEVERAGE MANAGEMENT

TIME: 1.5 HRS

M.M: (10x5=50)

Attempt any five questions

- Q.1. Define cost? What are different type of cost in Food & Beverage Business?
- Q.2. Distinguish between (any two)
- (i) Menu planning & menu merchandising
 - (ii) Perpetual inventory and physical inventory
 - 9iii) Par stock and Reorder level
 - (iv) ABC Analysis
- Q.3. Explain the procedure in stages for purchasing, receiving and storing of Beverage?
- Q.4. What are important, Objective and method of inventory control?
- Q.5. What are various sales concepts? Explain briefly?
- Q.6. What is the differences between advertising and merchandising? List 5 tools for merchandising?

India Tourism Development Corporation

Ashok Institute of Hospitality & Tourism Management

B.Sc. (H&HA) Subject – Food & Beverages Management Semester 6th

Attempt any five questions

M.M. 50 Time 90 Minutes

Q 1. Define cost? What are different types of cost in Food & Beverage Business?(10)

Q 2 Distinguish between (any two) (2*5=10)

- (i) Menu Planning & Menu Merchandising
- (ii) Perpetual inventory and Physical inventory
- (iii) Par stock and Reorder level
- (iv) ABC Analysis

Q 3. Explain the procedure in stages for Purchasing, Receiving and Storing of beverages?
(10)

Q 4. What are important, objectives and method of inventory control?(10)

Q 5. What are various sales concepts? Explain briefly?(10)

Q 6. What is the difference between advertising and merchandising? List 5 tools for merchandising?(5+5)
