



DCHM – 303

III Semester B.H.M. Examination, April/May 2023
(NEP Scheme)
DSC-9T : ACCOMMODATION OPERATIONS – I

Time : 2½ Hours

Max. Marks : 60

- Instructions** : 1) Read instruction **carefully**.
2) Number the question **correctly**.
3) Draw diagram **wherever** required.

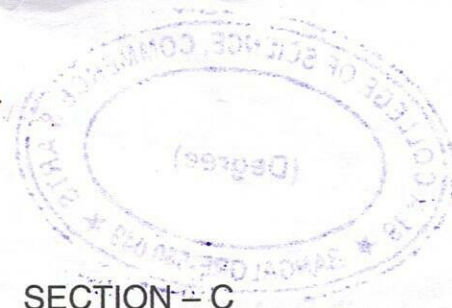
SECTION – A

1. Answer **any six** questions. (6×2=12)
- How can you tell if a garment is made of linen ?
 - How can you remove stubborn stains from clothing ?
 - What are some different vase shapes that can be used in floral arrangements ?
 - What are some tips for arranging flowers in a bouquet ?
 - What are some benefits of using wool in clothing ?
 - How can you create a cohesive color scheme in a room ?
 - What are some tips for creating a functional and stylish living space ?
 - What is meant by horticulture ?

SECTION – B

- Answer **any four** questions **not** exceeding **two** pages. (4×6=24)
- Draw out the significance of laundry flow process.
 - Briefly write about indoor and outdoor plants used in hotels.
 - Explain the types of stains and the process of stain removal.
 - List down the characteristic of natural and manmade fibers.
 - Draw out a layout of linen room.
 - Write a short notes on duties and responsibilities of Horticulturist.

P.T.O.



SECTION – C

Answer **any three** questions **not** exceeding **four** pages.

(3×8=24)

8. What are some popular flower arrangement styles for events and special occasions ?
9. What are some common misconceptions about laundry and how can they be addressed ?
10. What are the key elements to consider when creating a flower arrangement ?
11. Elucidate the factors to be considered while buying the fabrics.
12. Explain on-premises and off-premises laundry and draw the layout of laundry.



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(NEP Scheme)

HOTEL MANAGEMENT

Paper – 3.2 T : Food and Beverage Service Operations – III

Time : 2½ Hours

Max. Marks : 60

Instruction : Write question numbers **correctly**. Draw diagram **wherever** necessary.

SECTION – A

I. Answer **any six**.

(6×2=12)

- 1) a) What is brewing ?
- b) What is meant by verison ?
- c) What is chaptalization ?
- d) What is Terroir ?
- e) What is humidor ?
- f) What is meant by priming ?
- g) What is meant by vitola ?
- h) What is green malt ?

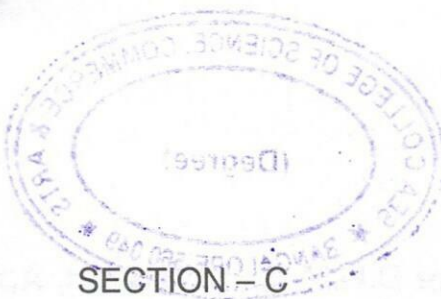
SECTION – B

II. Answer **any four**.

(4×6=24)

- 2) What are alcoholic beverages ? What are the methods of making alcoholic drinks ?
- 3) What do you mean by noble rot ? Explain.
- 4) What are the parts of Cigars ? Explain.
- 5) Draw and explain Solera system.
- 6) What are the common faults in beer and possible reasons for them ?
- 7) Explain Italian wine law and classification.

P.T.O.

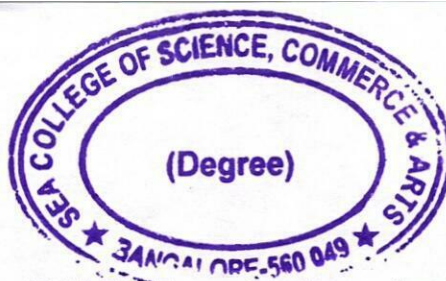


SECTION – C

III. Answer **any three**.

(3×8=24)

- 8) Explain the factors influencing the character of wine.
 - 9) Explain the red wine making process in detail.
 - 10) Explain the classification of wine in detail.
 - 11) Explain the beer making process in detail.
 - 12) Explain in detail alcohol abuse and sensible drinking.
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III Semester B.H.M. Examination, April/May 2023
(NEP Scheme)
HOTEL MANAGEMENT
Paper – 3.1 : Food Production – III

Time : 2½ Hours

Max. Marks : 60

Instruction : Please write question number **correctly**.

SECTION – A

1. Answer **any 6** questions. **Each** question carries **2** marks. **(6×2=12)**
- What is Croquette ?
 - Who popularized the Haute Cuisine in 17th Century ?
 - What causes canned foods to change color ?
 - New cuisine in French highlighting about light sauces, small portions and multiple courses is also known as _____
 - What is the optimal temperature to store diary and dairy products ?
 - Define the term Production Scheduling.
 - Write the effect of low temperature on microbial activity.
 - Mention two significance of food additives.

SECTION – B

Answer **any 4** questions **not** exceeding **two** pages **each**. **Each** question carries **6** marks. **(4×6=24)**

- List out any six voluntary or compulsory food standard certifications laid by Indian government.
- Describe in detail about the factors affecting the quality of foods in frozen storages.
- Explain the different methods of Preservation.

P.T.O.



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5. Write short notes on
 - a) Developing a new recipe
 - b) Food Trail.
6. Briefly explain French Classical Menu.
7. Explain in detail the challenges of preparation and service of food in trains.

SECTION – C

Answer **any 3** questions **not** exceeding **three** pages **each**. **Each** question carries **8** marks.

(3×8=24)

8. Indenting plays an important role in bulk food production. Explain. Prepare an indent for 100 pax for Chicken biriyani.
9. Write in detail about the food additives, intentional and non-intentional additives.
10. Discuss the popularity of French cuisine around the world. Indicate and explain special ingredients used in French cooking.
11. Explain the following in short :
 - a) Classification of appetizers
 - b) Use of wine in culinary
 - c) Portion control
 - d) Yield Management.
12. Give a detail note on pasteurization, canning and thermal death curves of microorganism.