

# ANDHRA UNIVERSITY

Telegrams: UNIVERSITY  
Telephone: 284 4000  
Fax: 0891-2755324



All Official letters, packages etc, should be addressed to the Registrar by designation and not by name.

Visakhapatnam,  
Dt: 09-11-2021

No. L I (2)/U.G. Courses/MQP/2021

From: **THE REGISTRAR**

To

The Controller of Examinations,  
Andhra University,  
Visakhapatnam.

Sir,

Sub: Approval of Model Question Papers – Reg.

Ref: Letter dt 30-10-2021 along with Model Question Papers.  
\*\*\*

With reference to the above, I am by direction to inform you that the Choice Based Credit System, U.G. Courses (w.e.f. 2020-2021) Model Question Papers of have been approved as detailed below:

S.No.	Subject	Name & Designation	Name of the College/Others	Model question papers	Name of the Paper
1.	BHM & CT	Prof. Jaladi Ravi, Board of Studies in Bachelor of Hotel Management &Catering Technology	Department of Commerce and Management Studies, A.U., Visakhapatnam	Semesters-II (MQP)	1.Hygiene and Haccp- 207 2.Safety and Security- 208 3.Food Production-209 4.Food and Beverage Service-210 5.Rooms Division-211
2.	Aquaculture Technology	--	AP State Council of Higher Education	Semesters-II (MQP)	Biology of Fin Fish & Shell Fish

Hence, I request to arrange to circulate the same among the Teaching Staff and Students concerned and placed in A.U. website.

Yours faithfully,

(K. UMA MAHESWARI)  
DEPUTY REGISTRAR (ACADEMIC)

**Copies to:**

1. The Dean of Academic Affairs, A.U., VSP.
2. The Dean, U.G. & P.G, Professional Courses, A.U., Vsp.
3. The Dean, CDC, A.U., Vsp.
4. The Dean, Confidential, A.U., Vsp.
5. All Principals, A.U. Affiliated Colleges Offered in U.G. courses.
6. The Superintendent S.I Section for taking necessary further action.
7. The Secretary to V.C., Rector Table, P.A. to Registrar, A.U., Vsp.
8. The Director, Computer Centre, A.U., Vsp.
9. O.C. & O.O.F.

**AP STATE COUNCIL OF HIGHER EDUCATION**  
w.e.f. 2020-21 (Revised in April, 2020)  
**AQUACULTURE TECHNOLOGY COURSE SYLLABUS**  
**SEMESTER - II PAPER-II**  
**BIOLOGY OF FIN FISH & SHELL FISH**  
**MODEL QUESTION PAPER**

Time : 3 hrs

Max. Marks : 75

**SECTION -I**

Answer any FIVE of the following

5x5 = 25 Marks

(Draw labelled diagrams wherever necessary)

1. SQ from Unit 1
2. SQ from Unit 1
3. SQ from Unit 2
4. SQ from Unit 3
5. SQ from Unit 3
6. SQ from Unit 4
7. SQ from Unit 5
8. SQ from Unit 5

**SECTION -II**

Answer ALL the questions each question carries 10 marks

5x10=50 Marks

(Draw diagrams wherever necessary)

9. (a) Question form Unit 1 (or)  
(b) Question form Unit 1
10. (a) Question form Unit 2 (or)  
(b) Question form Unit 2
11. (a) Question form Unit 3 (or)  
(b) Question form Unit 3
12. (a) Question form Unit 4 (or)  
(b) Question form Unit 4
13. (a) Question form Unit 5 (or)  
(b) Question form Unit 5

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2.	Aquaculture Technology	--	AP State Council of Higher Education	Semesters-II (MQP)	Biology of Fin Fish & Shell Fish

Hence, I request to arrange to circulate the same among the Teaching Staff and Students concerned and placed in A.U. website.

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9. O.C. & O.O.F.

*PR*  
9/11/21

*AK*  
09/11/21

*Q*  
9/11/2021


**NOTE FOR ORDERS:**


1. Kind attention is invited to the letter dt 30-10-2021 received from the Board of Studies, Chairman/APSCH where in submitted the Model Question Papers of U.G. Courses under CBCS pattern as detailed below for kind perusal and orders.

S.No.	Subject	Name & Designation	Name of the College/Others	Model question papers	Name of the Paper
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2.	Aquaculture Technology	--	AP State Council of Higher Education	Semesters-II (MQP)	Biology of Fin Fish & Shell Fish

2. Whether the above Model Question Papers of II-Semester received from the Board of Studies, Chairman/APSCH may be approved and sent to S.I., Section and Controller of Examinations and placed in AU website for further course of action.

  
Jc Asst.

  
Supdt.

  
A.R.(A)

  
D.R.(A)


  
DEAN

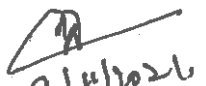
  
R 3/11


  
V.C

Draft letter submitted for approval

  
9/11/21

  
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Surge

  
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AR

  
9/11/21  
DR

**BHM&CT Degree Examinations**  
**Second Semester (Under CBCS)**  
**HYGIENE AND HACCP-207**  
**(Effective from 2020-2021 Admission Batches)**  
**Time: 1Hr 30Min Maximum: 50marks**

**SECTION-A**

**Answer any FOUR of the following:**

**(4x5=20)**

1. What are the general principles of food hygiene and personal hygiene?
2. What are concepts and understanding HACCP?
3. What are the sources of food contamination?
4. What are the correct procedures for storing food?
5. What are 5 food safety rules and how do you keep food safe in the kitchen?
6. How you should conserve the nutrients during purchase and storing?
7. What are the hygiene and safety factors in cleaning?
8. What is the role of housekeeping in hygiene and sanitation of the hotel?

**SECTION-B**

**Answer any three of the following**

**(3X10=30)**

9. What is HACCP? And Importance of HACCP and its principles?
10. Why is HACCP important to food safety? Does HACCP manage food hygiene?
11. What is food safety in the kitchen and explain any 5 food safety rules?
12. What is the main source of contamination in the kitchen? What are the 4 main causes of food poisoning or contamination?
13. What is importance of food? What should you do before handling food and explain any 5 food safety rules?

  
**Prof. Jaladi Ravi**

Chairman, BOS  
Department of Hotel Mgt. & Catering Technology  
Dept. of Commerce and Mgt. Studies  
Indira University, Visakhapatnam

**BHM&CT Degree Examinations**

**Second Semester(Under CBCS)**

**SAFETY AND SECURITY-208**

**(Effective from 2020-2021 Admission Batch)**

**Time: 1Hr 30Min Maximum: 50marks**

**SECTION-A**

**Answer any FOUR of the following:**

**(4x5=20)**

1. Define safety and security? write its importance
2. Explain job safety analysis
3. Write about occupation safety and health act
4. What is risk management
5. Explain in detail about safety awareness
6. Describe about first aid box
7. Explain emergency response plan
8. what are the standards of risk management

**SECTION-B**

**Answer any three of the following**

**(3X10=30)**

9. Explain about handling emergency problems like fire, bomb threat , death and natural calamity
10. Define risk management? Write safety and security process of risk management
11. Briefly explain in detail about application of security in hotels and write its scope and trends
12. Define first aid? How do you treat handling burns and scalds bleeding fainting, fractures, heart attack, sprain and shock?
13. Write the objectives of safety and security management and explain about hotel security

  
**Prof. Jaijodi Ravi**  
Chairman, BOS

Member of Hotel Mgt. & Catering Technology  
Dept. of Commerce and Mgt. Studies  
Vishva University, Visakhapatnam

**BHM&CT Degree Examinations**

**Second Semester (Under CBCS)**

**FOOD PRODUCTION-209**

**(Effective from 2020-2021 Admission Batch)**

**Time: Three Hours Maximum: 75marks**

Answer any five of the following:

(5x5=25)

1. Define stock?
2. List out miscellaneous sauces?
3. What are the different accompaniments served with soups?
4. Classify fish?
5. What are the components of egg?
6. What is rigor mortis?
7. Differentiate larding and barding?
8. List out the ingredients used in bread and cake manufacturing process?

I. Answer all of the following:

(5x10=50)

9A) Classify stocks and explain the preparation of any two stocks in detail?

Or

9B) Explain the preparation of all mother sauces in detail?

10A) Define soups, explain the importance of soups, classify soups and write the method of preparation of consommé?

Or

10B) Describe in detail thick soups and specialty soups?

11A) Draw neat diagram of cuts of lamb, beef, pork and veal? What are the components of meats?

Or

11B) Explain in detail the cuts of fish? Elucidate the standard purchase specification of fish?

12A) Explain in detail the different methods of bread making?

Or

12B) describe the external and internal faults of bread and suggest remedies?

13A) Describe the various methods of making sponge? List out the ingredients required for cake making?

Or

13B) Explain in detail pastries?



**Prof. Jaladi Ravi**  
Chairman, BOS

Department of Hotel Mgt. & Catering Technology  
Dept. of Commerce and Mgt. Studies  
Sri Krishna University, Mysuru

**BHM&CT Degree Examinations**

**Second Semester (Under CBCS)**

**FOOD AND BEVERAGE SERVICE-210**

**(Effective from 2020-2021 AdmissionBatch)**

**Time: Three HoursMaximum: 75marks**

**SECTION-A**

**Answer any FIVE of the following:**

**(5x5=25)**

1. Write a short notes on continental breakfast?
2. What are the points to consider in mind while planning menu?
3. Write a short notes on horsd'oeuvres?
4. What is Gueridon service?
5. Write a notes on mis-en-place and mis-en-scene?
6. Prepare a menu for room service ?
7. Explain service of cigar and its sizes?
8. Make a diagram of following
  - a)KOT
  - b)BOT
  - c)Duplicate and triplicate method.

**SECTION-B**

**Answer the following:**

**(5x10=50)**

9 a) Define menu? Briefly explain the types of menu and its importance?

**Or**

9 b) Explain different types of breakfast?

10 a) Briefly explain 12 course french classical menu?

**Or**

10 b) Explain the division of roomservice with operation?

11 a) Classification of cigars and explain the parts of it?

**Or**

11b) Differentiate A-La- Carte and Table De- Hote?

12 a) Types of services and explain in detail?

**Or**

12b) Briefly explain different billing methods?

13 a) Explain the history and processing of cigar?

**Or**

13 b) Make a diagram of control method and explain?



**Prof. Jaladi Ravi**

Chairman, BOS

Department of Hotel Mgt. & Catering Technology  
Faculty of Commerce and Mgt. Studies  
The University of Mysore



**BHM&CT Degree Examinations**  
**Second Semester (Under CBCS)**  
**ROOMS DIVISION-211**  
**(Effective from 2020-2021 Admission Batches)**  
**Time: 3Hrs Maximum: 75marks**

**Section -A**

**Answer any FIVE of the following:**

**(5x5=25)**

1. What are the factors for selection of cleaning agents?
2. Explain in detail properties of silver metal and its types?
3. What are various types of soil found in a hotel?
4. Write down general principles of cleaning?
5. Write down the duties of a bell boy?
6. Explain the steps of left luggage handling?
7. Draw the format of bell captain control sheet?
8. What are various modes of reservation in a hotel?

**Answer the following:**

**Section-B**

**(5x10=50)**

9. (a) Describe various types of cleaning agents?  
OR  
(b) Write down various steps of selection, storage and issuing of cleaning agents?
10. (a) Describe various types of wood surfaces and methods of protecting wood surfaces?  
OR  
(b) Discuss the purpose of wall finishes and explain various types of wall finishes?
11. (a) Write down various frequencies and methods of cleaning process?  
OR  
(b) Write down the steps of occupied and vacant guest room cleaning?
12. (a) Describe the process of luggage handling during arrival and departure of guest?  
OR  
(b) Discuss various functions of bell desk and explain different types of record maintained at bell desk.
13. (a) What do you understand by guest cycle? Write down various activities performed during each stages of guest cycle.  
OR  
(b) Explain in detail different types, modes and sources of reservation respectively?

  
**Prof. Jaladi Ravi**  
Chairman, BOS

Faculty of Hotel Mgt. & Catering Technology  
Dept. of Commerce and Mgt. Studies  
Andhra University, Visakhapatnam