

BHM&CT Degree Examinations
Third Semester (Under CBCS)
FOOD AND BEVERAGE CONTROLS-305
(Effective from 2020-2021 Admitted Batch)
Time: 1Hr 30 Maximum: 50 Marks

SECTION-A

ANSWER ANY FOUR OF THE FOLLOWING

(4x5=20)

1. What are the Food quality techniques adopted for Banquets and Bakery in Indian Hotel Industry?
2. What kind of operating system and software's are used in Food & Beverage Operations?
3. What is budgeting and Controls in F&B Controls?
4. Explain Cost Controlling Methods & Process
5. What is a Menu?
6. Write short Notes on Quality Control cycle in F&B Controls?
7. Explain the Food Production techniques used for Confectionary?
8. What are Oriental Cuisines?

SECTION-B

ANSWER ANY THREE OF THE FOLLOWING

(3x10=30)

- 9) What is the various Management practices adopted in Hotel Industry for Food Production?
- 10) Explain Menu Policy with Planning and pricing?
- 11) Explain Food And Beverage Control Checklist which Emphasis on International Cuisines – Japan and Thai?
- 12) Explain Quality Control for Raw Materials in F&B Controls?
- 13) Write Short Notes on Quality Assurance of Products and Services?



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BHM&CT Degree Examinations
Fourth Semester (Under CBCS)
QUANTITYFOOD PRODUCTION -401
(Effective from 2020-2021 Admission Batches)
Time: 3Hrs Maximum: 75marks

Section -A

Answer any five of the following

(5X5=25)

1. Define Rechauffe cookery?
2. List out quantity kitchen equipments?
3. What are the advantages and disadvantages of using electricity as a fuel in kitchen?
4. Explain ala -carte menu?
5. Describe Indenting?
6. What is the meaning of staple food?
7. What is Tandoor?
8. Define Forecasting?

SECTION-B

Answer all of the following

(5X10=50)

9A) Explain in detail the principles of Quantity cooking in Hotels?

Or

9B) Draw the format of standard recipe? Explain the process of Indenting?

10A) Describe the menu planning process used in 5 star hotels?

Or

10B) what are the principles of reheating? Explain the precautions for Rechauffe of leftover food?

11A) Explain in detail Chettinad cuisine?

Or

11B) Elucidate in detail Bengali cuisine?

12A) Explicate the procedure of Tandoor instillation?

Or

12B) Differentiate moghlai and Awadhi cuisine?

13A) Describe banquet prospectus?

Or

13B) Design a menu card for banquets department?


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Fourth Semester (Under CBCS)
FOOD AND BEVERAGE OPERATIONS -402
(Effective from 2020-2021 Admission Batches)
Time: 3Hrs Maximum: 75marks

Section -A

Answer any five of the following

(5X5=25)

1. What are alcoholic beverages?
2. What are the characteristics of alcoholic beverages?
3. Write short notes on wines?
4. Explain in detail regarding wine producing countries?
5. What are spirits? Explain in detail?
6. Discuss about production of vodka?
7. Write a short note about cocktails and service of cock- tails?
8. What is liqueurs and write about their categories?

SECTION-B

Answer all of the following

(5X10=50)

9A) Explain the classification of alcoholic beverages?

Or

9B) Explain the classification of wines and production of wines?

10A) what is pot-still method and patent still method?

Or

10B) Explain the procedure regarding wine storage and service of wine?

11A) Explain about the history of beer and its classification?

Or

11B) what are the equipments used in the bar explain in detail?

12A) Explain the method of mixology and preparation of cock-tails?

Or

12B) Explain in detail about production of liqueurs with their history?

13A) what is aperitifs and write about types of aperitifs?

Or

13B) Explain the manufacturing process of aperitif with their brand names and also write about other alcoholic beverages?


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BHM&CT Degree Examinations
Fourth Semester (Under CBCS)
ROOMS DIVISION OPERATIONS-403
(Effective from 2020-2021 Admission Batches)
Time: 3Hrs Maximum: 75marks

Section -A

Answer any five of the following

(5X5=25)

1. Write down the various registration records
2. Draw the format of form –c?
3. What are the modes of settlement of bills?
4. Briefly explain checkout problems?
5. Explain about express checkout?
6. Explain the steps of linen exchange procedure?
7. Write the activities of sewing room?
8. Write down equipment used in linen room?

SECTION-B

Answer all of the following

(5X10=50)

9A) Define registration? Write down the process of registration cycle

Or

9B) Write down the various guest services like handling guest mail and message key control, paging, safe deposit locker

10A) Describe the process of checkout and settlements?

Or

10B) Write down the activities in linen room

11A) Draw the layout of linen room, and explain briefly

Or

11B) Discuss about room status reports like inspection checklist, work order form, Accident report, room occupancy report...Etc.,

12A) Explain in detail different types of laundry

Or

12B) Write down the types of laundry equipments explain in detail?

13A) Write down the potential hazards in housekeeping operations

Or

13B) Explain in detail about laundry process?



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HOSPITALITY MARKETING-404
(Effective from 2020-2021 Admission Batches)
Time: 3Hrs Maximum: 75marks

Section -A

Answer any five of the following

(5X5=25)

1. Basic concepts of hospitality industry?
2. Difference between goods and services?
3. Write short note on Marketing Philosophies?
4. What is product life cycle?
5. Tangible and Intangible products?
6. Factors promoting marketing effectiveness?
7. What is Product strategy?
8. Difference between service marketing and product marketing?

SECTION-B

Answer all of the following

(5X10=50)

9A) Write briefly about hospitality as a product?

Or

9B) Explain the concept of marketing mix?

10A) Explain the contributions of hospitality industry to Indian economy?

Or

10B) Explain the growth of hospitality industry in the present scenario?

11A) Explain the concepts of value and satisfaction in hospitality industry?

Or

11B) Explain various marketing philosophies in relation to hospitality industry?

12A) Briefly explain SWOT analysis for hospitality industry?

Or

12B) Explain the concept of product mix in hospitality industry?

13A) Write briefly about career opportunities in hospitality industry?

Or

13B) Explain the recent trends and challenges in hospitality industry?



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EVENT MANAGEMENT-405
(Effective from 2020-2021 Admission Batches)
Time: 3Hrs Maximum: 75marks

Section -A

(5X5=25)

Answer any five of the following

1. Classification of events?
2. Difference between sales and marketing?
3. Write short notes on one time event planning?
4. What is post convention review?
5. Planning location and site in event management?
6. Write short notes on staff recruitment for serving F&B?
7. Menu planning in event management?
8. Future trends of event management?

SECTION-B

(5X10=50)

Answer all of the following

9A) Explain the meaning, concept and objectives of event management?

Or

9B) Explain the role and contribution of event management in hospitality industry?

10A) Explain different types of events and discuss the importance of event planning?

Or

10B) Explain the relationship between purpose of event and event planning?

11A) Explain about guest room reservation system?

Or

11B) Briefly explain about budgeting and financial control of events?

12A) Explain the procedure for food and beverage control?

Or

12B) Explain the factors effecting F&B decisions?

13A) Explain the process of HR planning?

Or

13B) Explain the concept of training and professional development in event management?



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BHM&CT Degree Examinations
Fourth Semester (Under CBCS)
HOSPITALITY LAW-406
(Effective from 2020-2021 Admission Batches)
Time: 3Hrs Maximum: 75marks

Section -A

Answer any five of the following

(5X5=25)

1. Define Hotel and lodging?
2. Define Hotel lien?
3. Types of liquor licenses?
4. Write short notes on central food laboratory?
5. What is domestic enquiry?
6. What are welfare provisions?
7. Deductions allowed under Payment of wages Act 1936?
8. Define adult and adolescent according to Factories Act 1948?

SECTION-B

Answer all of the following

(5X10=50)

9A) Explain duties, rights and responsibilities of innkeeper towards guest?

Or

9B) what are the general insurance law pertaining to food service?

10A) Explain about off premises license and Restaurant licenses?

Or

10B) Explain the role of a manager in hotel-guest relationship?

11A) Write about prevention of Food Adulteration Act 1954?

Or

11B) Explain the powers and duties of Food Inspector?

12A) Write briefly about Industrial Employment Standing Orders Act 1946?

Or

12B) Explain the process of discharge and dismissal of employee under Industrial Employment Standing Orders Act 1946?

13A) Explain the relating to Health, Safety and Welfare of employees under Factories Act, 1948 provisions?

Or

13B) Explain the rights of employer and employee under Trade Union Act, 1926?


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