

ANDHRA UNIVERSITY



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

Visakhapatnam,
Dt: 31-07-2021

No. L I (1)/U.G. Courses/BHM&CT/Syllabus & MQP/2021

From: **THE REGISTRAR**

To

Prof. Jaladi Ravi,
Chairman, (U.G.),
Board of Studies in Bachelor of Hotel
Management & Catering Technology,
Dept. of Commerce & Management Studies,
Andhra University,
Visakhapatnam.

Sir,

Sub: Approval of Syllabus & Model Question Papers – Reg.

Ref: Letter dt. 19-07-2021 received from the Chairman, (U.G.),
Board of Studies in Bachelor of Hotel Management & Catering
Technology, enclosing the syllabus and Model Question Papers
under CBCS (W.E.F. 2020-21).

With reference to the above, I am by direction to inform that the Revised
Choice Based Credit System, U.G. Courses (w.e.f. 2020-2021)
Approval of Syllabus and Model Question Papers of (BHM&CT) Bachelor of Hotel
Management & Catering Technology, I-Semester (~~Introduction to Hospitality-SDC~~
106) has been approved.

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

Yours faithfully,

(B. RAMACHANDER)
ASSISTANT 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 BHM & CT, course..
6. The Controller of Examinations, A.U., Vsp.
7. The Superintendent S.I Section for taking necessary further action.
8. The Secretary to V.C., Rector Table, P.A. to Registrar, A.U., Vsp.
9. The Director, Computer Centre, A.U., Vsp.
10. O.C. & O.O.F.

[10/11/2020 8:00 AM]

BHM&CT Degree Examinations

First Semester

(Under CBCS)

INTRODUCTION TO HOSPITALITY-SDC 106

B. S. S.
1/1/2
(Effective from 2020-2021 Admission Batch)

Time: ~~1 1/2~~ Hours

Maximum: 50Marks

SECTION-A

Answer any FIVE of the following:

(5x3=15)

1. Explain the concept of Tourism?
2. Growth of hotel industry classified in 3 segments name them.
3. What is the franchise model of hotel operations?
4. Expand : FRRO, IATA, FHRAI
5. Types of tourism name them
6. Explain Down town hotel and sub urban hotels?
7. Define hotel?
8. What are Independent hotels?

SECTION-B

Answer all the questions

(5X7=35)

9. (a) Explain Encashment certificate?

Or

(b)What is the role of independent Entrepreneur in the hotel industry?

10(a). What are types of hotels?

Or

(b).. Explain International hotels?

11(a). Explain the origin in hotel industry?

Or

(b) Explain about airport hotels and semi-Residential hotels?

12(a). What are floating hotel and motels?

Or

(b). What is the role of Travel agent?

13(a). Who are the members of inspection committee? Explain their individual responsibilities?

Or

(b) What are the criteria for star hotel Classification?

[Signature]
Prof. Jaladi Ravi
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Dept. of Commerce and Mgt. Studies
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[BHM&CT-5 5103]

BHM&CT Degree Examinations

First Semester

(Under CBCS)

INTRODUCTION TO FOOD PRODUCTION-108

(Effective from 2020-2021 admitted batch)

Time: Three Hours

Maximum: 75marks

SECTION-A

Answer any FIVE of the following:

(5x5=25)

1. Fire extinguishers
2. Texture
3. Principles of heat transfer
4. Salad dressings
5. Principals of food storage
6. Chat Masala
7. Kitchen lay out
8. Hygiene and sanitation

SECTION-B

Answer ALL the following:

(5x10=50)

9 (a) Describe in detail the origin of modern cookery?

Or

9 (b) Explain in detail the procedure for handling kitchen accidents?

10 (a) Draw a neat diagram of Classical kitchen Brigade?

Or

10 (b) What are the Attributes of culinary professional?

11 (a) Elucidate all kitchen equipments and tools in detail?

Or

11 (b) Describe all the methods of cooking used in kitchen?

12 (a) Classify fruits and vegetables , explain its uses in cookery?


Or

12 (b) Explain the procedure for preparation of simple and compound salads?

13 (a)) Draw the format of standard recipe, what are the components of Menu?

Or

13 (b) Explain different types of gravies in detail?


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INTRODUCTION TO FOOD AND BEVERAGE SERVICE-109

(Effective from 2020-2021 Admission Batch)

Time: Three Hours

Maximum: 75marks

SECTION-A

Answer any FIVE of the following:

(5x5=25)

1. List the different types of Transport Catering available in India.
2. What is leisure linked catering?
3. List the qualities of an efficient supervisor.
4. Explain the function of a banquet manager.
5. List the main criteria for selecting service equipment.
6. How is the coffee shop different from a speciality restaurant?
7. What do you mean by Ancillary department? Name the Ancillary departments of a restaurant.
8. What all the points to be observed while making a good coffee.

SECTION-B

Answer the following:

(5x10=50)

9 a) What is catering? How are catering establishment classified.

Or

9 b) Explain about the role of catering establishment in tourism industry.

10 a) Describe how each of the work related attributes affect the performance of the service personnel.

Or

10 b) Trace the hierarchy of the Food and Beverage service department and out- line the job descriptions of Banquet Manager.

11 a) What does the term dummy waiter refer to? Explain its importance.

Or

11b) Describe the various types of service equipment used in the Food and Beverage service department.

12 a) What is still room or pantry responsible for? List the provisions and equipment used..

Or

12b) Why does Food and Beverage service department need to co-ordination with Front- office and Kitchen stewarding department.

13 a) How do you classify beverage ? give four example of each.

Or

13 b) Explain the following method of making coffee.

- a) Espresso b) Percolator c)Turkish d) Irish.

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BHM&CT Degree Examinations

First Semester

(Under CBCS)

[BHM&CT 15/2021]

INTRODUCTION TO ROOMS DIVISION MANAGEMENT-110

(Effective from 2020-2021 admitted Batch)

Time: Three Hours

Maximum: 75marks

SECTION-A

Answer any FIVE of the following:

(5x5=25)

1. Explain Time share hotels and condominium hotel?
2. Explain Heritage hotel?
3. What are the functions of reservation department?
4. What are house keeping control desk duties and responsibility.
5. What is floor pantry? What all the requirement for the floor pantry?
6. Housekeeping floor supervisor duties and responsibility?
7. What are the different meal plans?
8. Explain co-ordination between Front Office and Food and Beverage service?

SECTION-B

Answer ALL the following:

(5x10=50)

- 9 (a) Explain co-ordination between Front Office to Housekeeping department?
Or
- 9.(b) What are the various types of Hotels. Explain along With cases of classification?
- 10 (a) Draw the layout of House Keeping department and Explain its sections?
Or
- 10(b) Explain the attributes of Front Office Personnel and House Keeping Personnel?
- 11(a) Explain the responsibilities of Executive house keeper, Control desk supervisor?
Or
- 11(b) Explain duties and responsibility of Linen room attendant, laundry manager, Florist, Uniform room supervisor?
- 12(a) What are the various types of cleaning equipment?
Or
- 12 (b) What are the various equipment use in front office? Explain in detail?
- 13(a) Explain the process of Room Tariff fixation?
Or
- 13 (b) What are the different rates for hotel guest rooms?

[Signature]

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