



BHARTIYA SKILL DEVELOPMENT UNIVERSITY

Registration No.:

School of Hospitality & Tourism Skills
Session: 2019-20 (summer / Winter Semester)

B. Voc. / M. Voc. Program, 1st Semester

End-Sem. Examination SET A

Course Code: SHT 1120

Time: 2 Hour

Course Name: Intercompany Education I

Max. Marks: 50

Instruction:

10 objective type questions, each question carries 01 mark.

04 short answer type questions, each question carries 04 marks.

04 essay type questions, each question carries 06 marks.

Section – A

10X01 = 10 Marks

Q1 First direct contact with the guest?

- a) By a smile
- b) With a handshake
- c) By eye contact
- d) With a hug

Q2 What kills bacteria?

- a) Coldness
- b) Warmth
- c) Cleaning products
- d) Very hot

Q3 What floor space do you use for cleaning windows, walls and ceilings?

- a) An inverted bucket
- b) A double-sided folding ladder
- c) A towel rail
- d) A five-rung ladder

Q4 The free telephone number for emergency services in India is:

- a) 108
- b) 109
- c) 105
- d) 104

Q5 What raw material is butter made from?

- a) Milk
- b) Coffee cream
- c) Buttermilk
- d) Full cream

Q6 How are fats, oil and fat mixtures stored?

- a) Cool, dry, dark
- b) Warm, dry, dark
- c) Cool, dry, bright,
- d) Warm, humid, dark

Q7 What is a BRUNCH?

- a) Breakfast & Dinner
- b) Lunch & Dinner
- c) Breakfast & Lunch
- d) Aperio & Lunch

Q8 What is the most beautiful language in the world?

- a) Friendly speaking
- b) A smile
- c) Speak with love
- d) Grin

Q9 What is "oeuf à la coque" ?

- (a) Fried egg
- (b) Soft boiled egg
- (c) Hard-boiled egg
- (d) Scrambled eggs

Q10 What is Couverture?

- a) Caramel coating compound
- b) Chocolate coating compound
- c) Fonda coating compound
- d) Buttercream coating mass



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Section – B

04X04 = 16 Marks

Q.11. What does hygiene means (explain the terms/statement)?

- A) Name 3 hygiene statement.
- B) Describe in one sentence what we aim for with hygiene.

Q.12. Useful bacteria

- A) Name 3 useful bacteria.
- B) Write for each of the 3 bacteria, their benefit and in which food they are used.

Q.13. Occupational safety is a permanent task in all companies and affects every individual. How can many accidents with life-threatening consequences be prevented?

- A) Name 4 important points what you can do every day for work safety:

Q.14. Fire Safety:

- A) Name the 5 different fire classes and note down per class the fires caused by which material?

Section – C

04X06 = 24 Marks

Q.15. Personal Hygiene

- A) list 6 points that you implement in your dally personal hygiene and note on each point why this is so important and what you do effectively:

Q.16. Recovery position

- A) Name the 11 steps to bring an unconscious patient into the recovery position

Q.17. Describe the traffic light scheme in detail.

Q.18. Note the 12 most important points when creating a PowerPoint presentation:





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12
Set - A

Answer Key:

SNT-1120

Section A:

Q1 c) by eye contact	Q6 a) cool, dry, dark
Q2 d) very hot	Q7 c) Breakfast & Lunch
Q3 b) a double-sided folding ladder	Q8 b) a smile
Q4 a) 108	Q9 b) soft boiled egg
Q5 d) Full cream	Q10 b) Chocolate coating compound

Section B:

Q11.(Ans):

- A) Health doctrine / health care / health policy
- B) The totality of all efforts and measures to prevent diseases and damage to health

Q.12.(Ans):

- A) name 3 useful bacteria
- B) write for each of the 3 bacteria its benefit

1. **bacteria:** are needed for the production of yoghurt, sauerkraut, vinegar, etc
2. **moulds:** are indispensable e.g. in the production of mould cheese (Camembert, Gorgonzola etc.) and raw sausages (e.g. salami)
3. **yeasts:** are used for the production of bread, bakery products and alcoholic beverages

Q.13.(Ans):

- A) Name 4 important points what you can do directly:
 1. go through the company with open and watchful eyes.
 2. Identifying sources of danger and taking appropriate measures to ensure occupational safety.
 3. Take the time to inform and instruct employees in good time.
 4. Consequences with regulations and prohibitions is monitored

Q.14.(Ans):

- A) Classes of fire
- B) And note in which class fires can occur with which materials
 1. **Class A** – fires involving solid materials such as wood, paper or textiles.
 2. **Class B** – fires involving flammable liquids such as petrol, diesel or oils.
 3. **Class C** – fires involving gases.
 4. **Class D** – fires involving metals.
 5. **Class E** – fires involving live electrical apparatus.





Section C:

Q.15. (Ans): Personal Hygiene

A) list 6 points that you implement in your daily personal hygiene and note on each point why this is so important and what you do effectively:

1. Wash hands: thoroughly, with warm water and soap

- immediately before starting work
- after each visit to the toilet
- after completion of cleaning work
- after touching soiled raw materials, objects and packaging

2. dry your hands

- without exception with disposable towels, because millions of bacteria adhere to dirty towels and aprons

3. Body care

- personal hygiene includes daily washing, bathing or showering and dental care against unpleasant body odour suitable means should be used

4. Hair Care

- Hair is an extraordinarily large carrier of bacteria. Wearing a headgear is a MUST for people in production. Hair must not fall into the face
- In sales, no hair may fall on tables, plates, dishes or shoulders, i.e. tie or staple
- Wash your hair very often

5. Illnesses and injuries

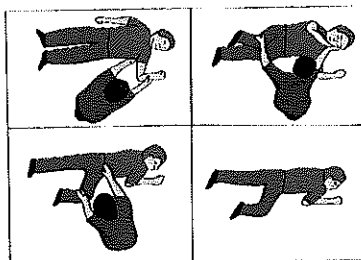
- - Bacteria can enter the food through coughing and sneezing, through inflammation and injuries
- - Persons with suppurative finger injuries, pus on the mucous membranes (nose, mouth, throat) must not touch food and should be kept away from selling food
- - Injuries must be properly treated
- - Work may only be continued if the injured person has been properly bandaged to protect the food (plastic gloves/finger cots)

6. Work clothes, shoes

- Clean and comfortable clothes and shoes that may only be worn for work (work clothes are not street clothes)
- If necessary, the working clothes must be changed several times a day

Q.16. (Ans):

Recovery position



1. kneel next to patient
2. Remove glasses, hearing aids
3. remove hard objects from your trouser pocket without moving the patient
4. spread the facing arm of the patient at right angles
5. the arm, facing away, placed high on the chest
6. Lay legs straight next to each other
7. Turn the patient at the shoulder girdle and hip "en bloc" to the helper until the belly side points strongly towards the ground. Angle and support the upper arm and upper leg.
8. Carefully stretch your head backwards, open mouth downwards.
9. Protect patient from the weather
10. continuously monitor respiration and heart rate
11. stay with the patient until the ambulance arrives





Q.17.(Ans):

Traffic light schema

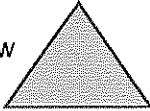
Red



Look

What happened?
Who is involved?
Who is affected?

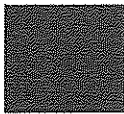
Yellow



Think

Is there danger for assisting?
Is there danger for others?
is there a risk of accident victims?

Green



Act

protect oneself
provide security
provide emergency assistance

Q.18.(Ans): PPP - used as a simple information presentation to underline the words erstellt.

1. PP for information
2. Define topic and plan in advance what will be shown in the presentation
3. Choose or redesign the background according to the theme
4. Maximum 10 pages (or less) per presentation = max 20 min presentation time
5. Use font size 26-34 per page / continuous text font size 14-21
6. Change line spacing to 1.3 = easy to read
7. Maximum 6 lines, with a maximum of 40 characters per line
8. Insert pictures of good resolution in size
9. Insert statistics or document as PDF or image
10. Check presentations live and train personal presentation techniques



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Registration No.:

School of Hospitality and Tourism Skills

Session: 2019-20 (Summer / Winter Semester)

B. Voc. / M. Voc. Program, 1ST Semester,

End-Sem. Examination SET A

Course Code: SHT1130

Time: 2 Hours

Course Name: FRONT OFFICE ASSOCIATES BASIC

Max. Marks: 50

Instruction:

Section A -10 Objective type questions, each question carries 01 mark.

Section B- 04 Short answer type questions, each question carries 04 marks.

Section C- 04 Essay type questions, each question carries 06 marks

Section – A

10X01 = 10 Marks

Question No.1- What is Arrival?

- a) Departure of a Guest
- b) Pre- Arrival of a guest
- c) Escorting of Guest
- d) Check-in

Question No.2- What is the full form of OCC?

- a) Occupied
- b) ON CHANGE
- c) Complimentary Room
- d) Do Not Disturb

Question No.3- Who is the Head of the whole Hotel?

- a) Front Office Agent.
- b) Front Office Manager
- c) Front Office Executive
- d) General Manager

Question No.4- Which of the Following comes under the types of Reservation?

- a) Phone
- b) Letter
- c) Travel Agent
- d) Guaranteed Reservation

Question No.5- Hotels consist of more than 300 rooms are known as?

- a) Large Hotel
- b) Small Hotel
- c) Very large Hotel
- d) Budget Hotel

Question No.6- What is the full form of BP plan?

- a) Belgium Plan
- b) Bermuda Plan
- c) Bangkok Plan
- d) Breakfast Plan

Question No.7- which of the following system come under Reservation?

- a) FIT
- b) Whitney
- c) Embassy
- d) Amendments

Question No.8- which of the following comes under voucher?

- a) Cash
- b) Statement of Account
- c) Ledger
- d) Master Folio

Question No.9 the Account made for Hotel staff for personal purchasing is also known as ...?

- a) Master Folio
- b) Employee Folio
- c) Visitor tabular ledger
- d) Guest Folio

Question No.10- What is GIT?

- a) Property Management system
- b) Group Individual Traveller
- c) Central reservation system
- d) None of these





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Section – B

04X04 = 16 Marks

Question No. 11- What are the duties and Responsibilities of Front office Agent?

Question No. 12 - What do you mean by term "Hospitality"? What is the role of Front office personnel in the Hotel?

Question No. 13- Draw the layout of Front office department.

Question No. 14- Draw the format of Whitney slip.

Section – C

04X06 = 24 Marks

Question No. 15- Write any 6 Qualities of Front office Personnel? How Front office coordinates with Housekeeping.

Question No. 16- What is Registration? Write down the Check-In Procedure.

Question No. 17- Explain the 5 types of meal plan.

Question No. 18- What do you mean by Ledger? Explain any three (3) types of Folios.





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SET-A

Sec-A (ANSWERS)

- | | |
|------|-------|
| 1) A | 6) A |
| 2) D | 7) B |
| 3) B | 8) B |
| 4) C | 9) B |
| 5) B | 10) A |

Sec-B

(ANSWERS)

Q.11. Front Office Manager

- He is the head of the department.
 - He ensures the smooth running of the department
- 1) He sees to it that his staff reports to duty in time and in proper uniform.
 - 2) He ensures that courteous and personalized service is given to the guests by his staff.
 - 3) He deals with front office correspondence on reservations, enquiries, room booking etc.
 - 4) He is responsible for the up keep of the front desk, lobby manager's desk and their equipment.
 - 5) He deals with the complaints against his staff and other complaints of the guests.
 - 6) Participants in the selection of F O Personnel
 - 7) Conducts regularly scheduled meeting of F O Personnel.

Q.12

A **hotel** is an establishment that provides paid lodging on a short-term basis. Facilities provided may range from a modest-quality mattress in a small room to large suites with bigger, higher-quality beds, a dresser, a refrigerator and other kitchen facilities, upholstered chairs, a flat screen television, and en-suite bathrooms. Hotel is basically a home away from home. Generally hotel is a facility to use by a traveller when he/she is travelling for business or leisure.

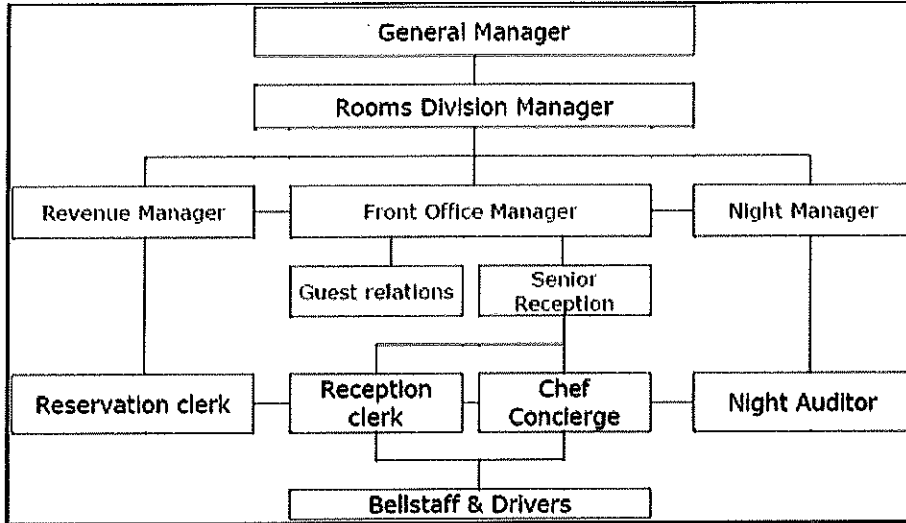
The **front office department** is the most visible department in a hotel. The focal point of activity within the front office is the reception desk. The reception desk is usually the place in which guest make the first impression of the hotel. It is also the communication center of the hotel. Since it is the first and last point of guest contact with the hotel the hotel spends a lump sum amount of money to make it look more luxurious and beautiful.





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Q.13



Q.14

FORM 1990
Guest Registration Card

No. _____

First Name (Initials)	Passport No.	Date of Birth
Country / State	Date of Issue	
City	Place of Issue	
Home Address	Date of Arrival in India	
Date of Arrival in Hotel	Proposed Duration of Stay in India	
Room No.	Whether employed in India	<input type="checkbox"/> Yes <input type="checkbox"/> No
Rooming to	Registration Certificate No.	
Name of Visitor	Date of Issue	
Date of Departure from Hotel	Place of Issue	
Room Rate Rs.	I agree to abide by the Hotel Rules & Regulations.	

I hereby consent that I shall be liable for the charges of the hotel. Guest's Signature _____
Manager's Signature _____

FOR OFFICE USE ONLY

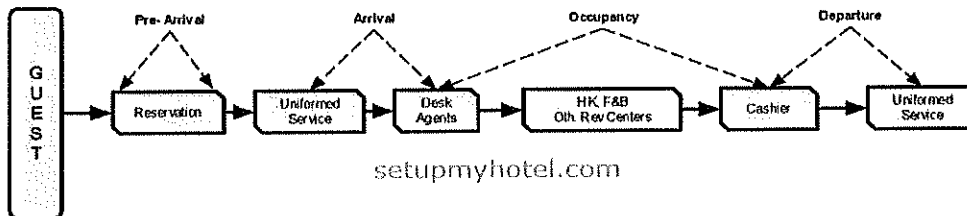
Room No.	Payment Code	Rate	No. of Days	Total Charges



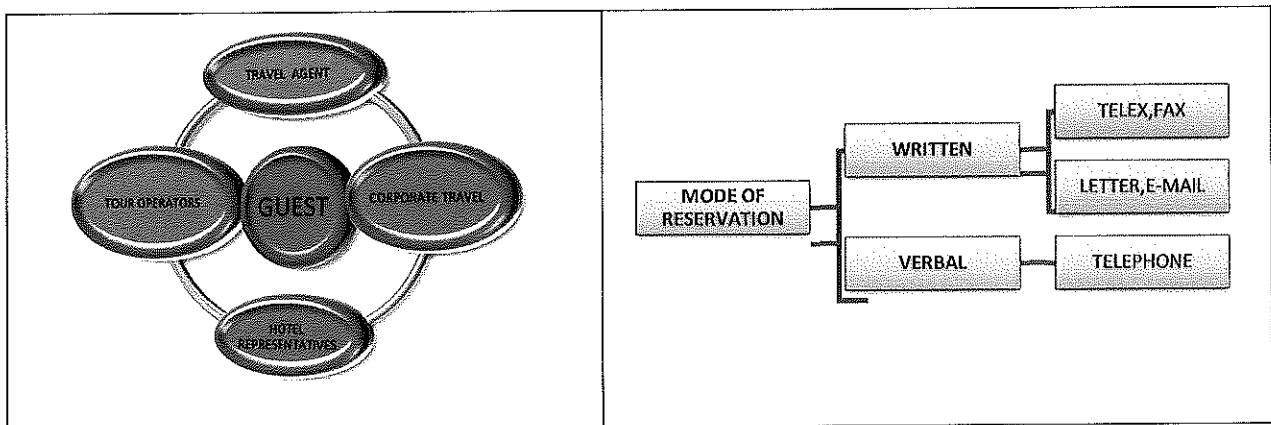
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Sec-C (ANSWERS)

Q.15



Q.16



Q.17 Types of Reservation

- 1) Guaranteed Reservation:
- 2) NON- Guaranteed Reservation:
- 3) TENTATIVE

Q.18 A folio is a statement of all transactions (i.e. debits & credits) affecting the balance of a single account. At Checkout, any guest folio should be balanced To 0 through full cash payment, credit card transfer, personal check transfer, Special program transfer and direct billing transfer.

- a) **Guest folios:** Accounts assigned to individual persons or guestrooms
- b) **Master Folios:** Accounts assigned to more than one person or Guest room; usually reserved for guest groups
- c) **Non-Guest (or semi-permanent) folios:** Accounts assigned to Non-guest businesses or agencies with hotel charge purchase Privileges.
- d) **Employee Folios:** Accounts assigned to employees with charge



School of Hospitality & Tourism Skills
Session: 2019-20 (summer / Winter Semester)
B. Voc. / M. Voc. Program, 1st Semester
End-Sem. Examination SET A

Course Code: SHT 1140

Time: 2 Hour

Course Name: Housekeeping/Laundry Basic

Max. Marks: 50

Instruction:

10 objective type questions, each question carries 01 mark.

04 short answer type questions, each question carries 04 marks.

04 essay type questions, each question carries 06 marks.

Section – A

10X01 = 10 Marks

Q.1. the procedure of entering a guest room is

- a) Enter
- b) Knock the door
- c) Knock Again
- d) Announce Housekeeping and wait for the reply

Q.2. Normally Floor pantries are situated near

- a) Service area
- b) Service Elevator
- c) Near the restaurant
- d) Near the laundry

Q.3. Heavy Equipment store contain

- a) Water tank
- b) Files & Forms of front office department
- c) Bulky items used by the housekeeping staff
- d) None of the above

Q.4. The linen room should have enough racks

- a) To stack all the files
- b) To store all the provision
- c) To stack all the linen
- d) All the above

Q.5. Uniform room stacks

- a) Soiled uniform
- b) Uniform in current use
- c) Damaged uniform
- d) All in above

Q.6. who co-ordinate with the other departments

- a) Executive housekeeper
- b) Floor supervisor
- c) Assistant housekeeper
- d) Desk control attendant

Q.7. Room attendant are also known as

- a) Room maid
- b) Chamber maid
- c) Houseman
- d) Helpers

Q.8. the actual cleaning of room and bathroom are done by

- a) Helpers
- b) Room attendants
- c) Houseman
- d) Head Houseman





Q.9. the work allotted to housemen, especially those in public areas are supervise by

- a) Floor supervisor
- b) Public area supervisor
- c) Head housemen
- d) Room attendant

Q.10. who is responsible and accountable for the total cleanliness, maintenance and upkeep of the Hotel

- a) Executive chef
- b) Front Office manager
- c) General Manager
- d) Executive Housekeeper

Section – B

04X04 = 16 Marks

- Q.11. Explain the Duties and Responsibilities of Housekeeping Personnel?
- Q.12. State the Attributes Required for Housekeeping Personnel?
- Q.13. Explain the procedure of Lost and Found item of guest?
- Q.14. Explain the Interdepartmental Coordination of Housekeeping with other Departments?

Section – C

04X06 = 24 Marks

- Q.15. Define the term Stain? What are the General Rules of Stain Removal?
- Q.16. Explain the Laundry Cycle?
- Q.17. Name some equipment used in Laundry?
- Q.18. Differentiate between on premises & Off Premises Laundry?



SH7 1140
Set - A

Answer Key:

Section A:

- Q.1. (d) Q.3. (c) Q.5. (b) Q.7. (c) Q.9. (b)
- Q.2. (a) Q.4. (c) Q.6. (d) Q.8. (b) Q.10. (d)

Section B:

Q11.(Ans):

1. Create individual schedules for each housekeeping staff member, in accordance with his or her specific abilities.
2. Provide staff members with training in handling housekeeping work by physically demonstrating complex tasks.
3. Inspect lobbies, rooms, halls, and offices to determine levels of cleanliness and provide feedback to the housekeeping staff.
4. Assist in interviewing, choosing, hiring and training housekeeping staff to ensure delivery of high standard services.
5. Provide staff members with training in health and safety while working in a hospitality environment.

Q.12.(Ans):

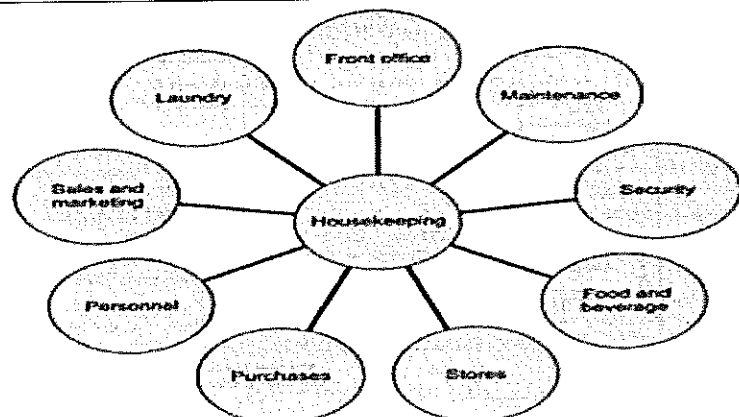
Attributes Required for Housekeeping Personnel

1. Trustworthy. Often, you'll be leaving you home unprotected when house cleaning comes by. ...
2. Attentive. If you provide clear instruction, will your house cleaning staff pay attention? ...
3. Loyal. ...
4. Flexible. ...
5. Caring. ...
6. References. ...
7. Other Work as a Caregiver.
8. Laundry, Trash, and Odd Jobs.

Q.13.(Ans):

1. An item left behind by guest either in the room or in public area identified by any staff and brought under the notice of Housekeeping is termed as "Lost and Found" item.
2. There should be one dedicated location to receive lost and found items whether it is found in guestrooms, meeting rooms, public area or restaurants.
3. he lost items must be secured in a locked closet or area that has highly restricted access.
4. Employees are instructed to bring items to lost and found area, with valuables receiving immediate attention.
5. All items received to be recorded in a lost and found register.

Q.14.(Ans):





Section C:

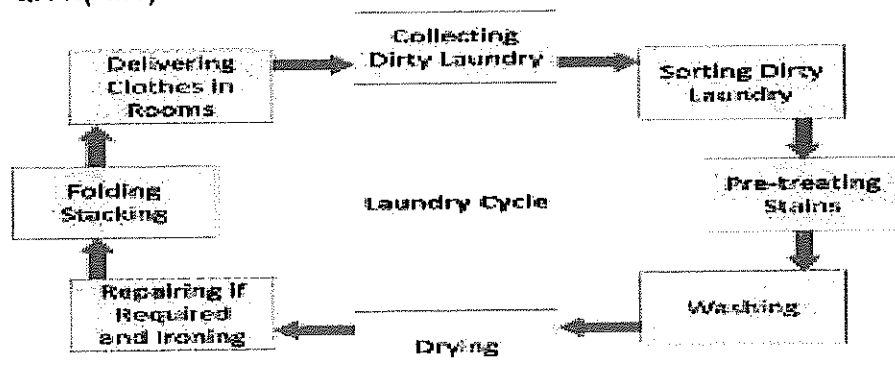
Q.15.(Ans):

Stain removal is the process of removing a mark or spot left by one substance on a specific surface like a fabric

Basic Rules for Stain Removal

1. The quicker, the better. ...
2. Identify or try to identify both the staining agent and the stained surface before you begin treatment. ...
3. Remove as much as possible of the staining agent before treating with a stain-removal product. ...
4. Handle stained items gently. ...
5. Avoid using heat. ...
6. Pretest any stain-removing agent.

Q.16.(Ans):



Q.17.(Ans):

- | | |
|---|-------------------------|
| 1. Calendaring Machine with working table | 5. Hot Head Press |
| 2. Washing Machine | 6. Dry Cleaning Machine |
| 3. Dryer | 7. Sink |
| 4. Steam Iron | 8. Laundry Trolley |

Q.18.(Ans):

On -premises – Off premises

Laundries which are situated inside the hotel premises known as on premises laundry. A commercial or off premises laundry refers to the laundering outside the establishment. ie. Given on a contract basis. To the specialize person who are particular in this field.



BHARTIYA SKILL DEVELOPMENT UNIVERSITY

Registration No.:

School of Hospitality & Tourism Skills

Session: 2019-20 (Summer / Winter Semester)

B. Voc. / M. Voc. Program, 1. Semester,

End-Sem. Examination Set A

Course Code: ^{SHT} 1150

Time: 2 Hours

Course Name: Food & Beverage Service Basic

Max. Marks: 50

Instruction:

1. questions do not have to be written on the answer sheet.
2. Answers must be noted clearly under the section and with the Q-No.

Section – A

10X01 = 10 Marks

10 objective type questions, each question carries 01 mark.

Q1. What is most important in the morning before starting work?

- | | |
|-------------------------------------|-----------------------------|
| (A) a good breakfast | (C) the operation hygiene |
| (B) that I could talk to my friends | (D) my own personal hygiene |

Q2. What's our first job in the morning at the restaurant?

- | |
|--|
| (A) Drink a coffee/tea and talk to my colleagues |
| (B) Restaurant, airing, cleaning and furnishing for our guests |
| (C) Post my cool work outfit in the social media |
| (D) set up lunch service |

Q3. What do I do if my tie ends up in my guest's soup

- | | |
|--|--------------------------------------|
| (A) I apologize and serve the soup to the next guest | (C) I apologize and order a new soup |
| (B) I apologize and eat the soup myself | (D) I apologize and serve the soup |

Q4. Why is a clean service cloth always handy?

- | | |
|---------------------------|----------------------------|
| (A) For polishing glasses | (C) to clean dirty plates |
| (B) to carry hot plates. | (D) to make me look pretty |

Q5. When uncovering or serving from the right, I always go in the....

- | | |
|------------------------|------------------------|
| (A) as the case may be | (C) Clockwise |
| (B) Counterclockwise | (D) it does not matter |

Q6. A monogram (pattern) on a napkin or on a plate must

- | | |
|---|--------------------------------|
| (A) be always on the right side | (C) be always on the left side |
| (B) always be turned towards the guest. | (D) must be always hidden |





Q7. Menu plates are used by

- (A) links
- (B) above

- (C) right
- (D) below

Q8. Hot meals are always served in/on

- (A) served in a hot dish
- (B) served in a saucepan

- (C) served on a hot plate
- (D) served on a cold plate

Q9. How do I carry clean glasses, clean cups and small clean utensils?

- (A) on a plateau
- (B) straight from the drawer

- (C) on plateau or plate covered with napkin
- (D) on a napkin in the left hand

Q10. What do I do when the guests eat and talk?

- (A) I'm on the side, but attentive if one of the guests needs something.
- (B) I walk around the table and watch the guests exactly what they are doing.
- (C) I'm going to the kitchen for a drink.
- (D) I take my lunch break

Section – B

04X04 = 16 Marks

04 short answer type questions, each question carries 04 marks.

Q11. They set a table for four guests for three courses.

A) Write down at least 8 points, what they pay attention to when uncovering:

Q12. 6 guests have reserved a table, 5 guests have just arrived and are sitting down.

A) The 6th guest is prevented, what do they do next, write down the four next steps:
B)

Q13. I have to set one more place.

A) How do I proceed, write down 4 points:

Q14. The menu card.

A) Write down 4 points, what belongs on a menu card and why these points have to be written down.



Section – C

04X06 = 24 Marks

04 long type questions, each question carries 06 marks.

Q15. They're clearing the dishes:

- A) Mention the main principle of clearing up.
- B) Mention 8 more points to consider when clearing the dishes.

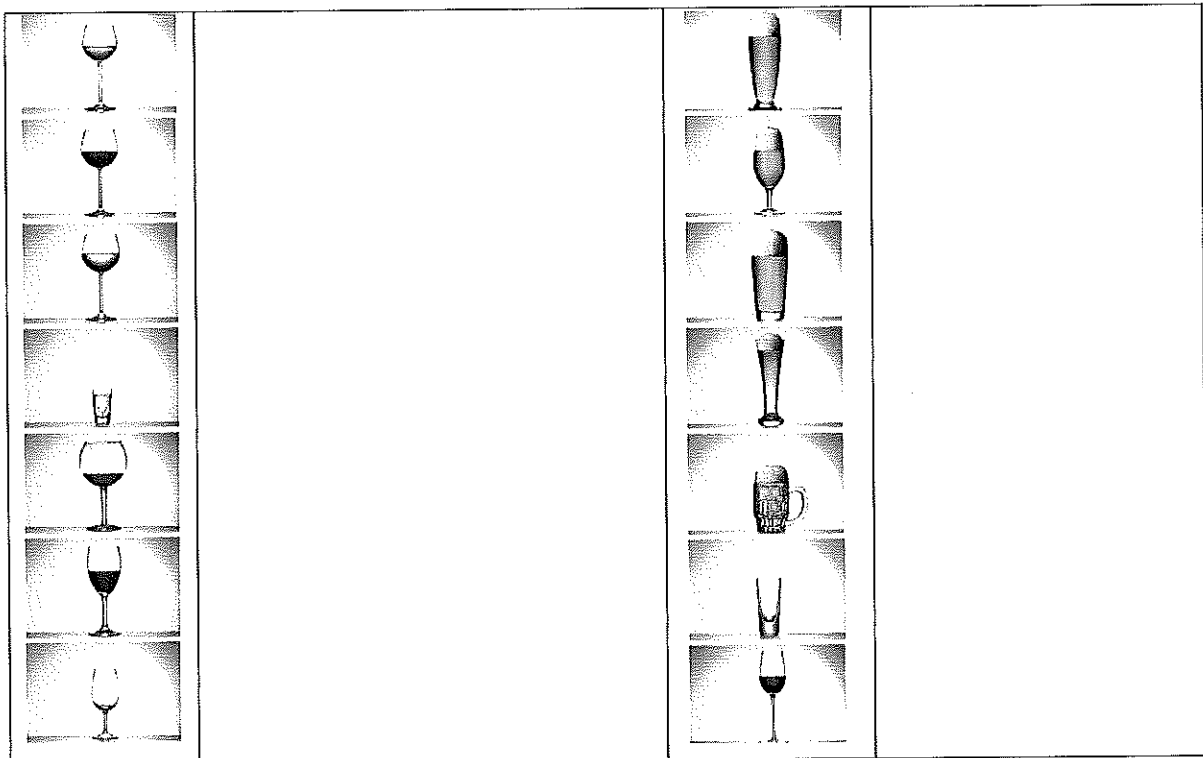
Q16. What does a set meal with starter, soup, menu salad, main course and dessert look like.
For the starter the guest drinks a glass of white wine and for the main course a glass of red wine.

- A) Draw the complete place setting for this guest, with everything they need for the meal.

Q17. Order up:

- A) Note the 6 most important points when placing an order
- B) Write an order according to your daily recommendation for 6 guests:
 - Guest 1 & 4 do not eat eggs
 - Guest 2 & 4 do not eat meat
 - Guest 6, 3, 1, have a beer
 - guest 5 is a 3 year old child

Q18. Give the correct name of the glasses shown here:







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SHY 1150
Set - A

Answer to the questions

Section – A

10X01 = 10 Marks

10 objective type answer, each question carries 01 mark.

Q1.	(D) my personal hygiene	Q6.	(B) always be turned towards the guest.
Q2.	(B) Restaurant, airing, cleaning and furnishing for our guests	Q7.	(C) right
Q3.	(C) I apologize and bring a fresh batch of soup	Q8.	(C) served on a hot plate
Q4.	(B) to carry hot plates.	Q9.	(C) on plateau or plate covered with napkin
Q5.	(C) Clockwise	Q10.	(A) I am standing on the side, paying attention if one of the guests needs something.

Section – B

04X04 = 16 Marks

04 short answer type questions, each question carries 04 marks.

Q11. Write down at least 8 points, what you pay attention to when you uncover:

1. tables and chairs are stable
2. use clean, ironed table linen
3. fold napkins exactly and all the same
4. tablecloths are the same length on all sides of the table
5. lousy en place of glasses and cutlery, use only polished
6. correct and exact uncovering, according to menu request
7. pepper salt possibly flowers
8. clean and nicely written menu
9. place chairs at the table

Q12. A) The 6th guest is prevented, what do they do next, write down the four next steps:

1. present the menu to the guests present and ask for the drinks
2. set the table which is too much, on a plateau with a service cloth as soon as possible
3. if possible, distribute guests around the table in such a way that they can talk easily to each other
4. to pay the greatest possible attention to the guests present and to serve them immediately

Q13. How do I proceed, write down 4 points.

1. I have already prepared myself and prepared a mise en place of cutlery and glasses (polished), butter plates and folded napkins for further guests.
2. I set a place setting on a plateau with service cloth
3. I will serve the guest first from the right and then from the left, so that I will never be in front of the guest with my arm/hand.
4. I immediately inform the kitchen that one more guest has arrived and that the menu sequence can be coordinated for a good course of action.





Q14. A) Write down 4 points, what belongs on a menu card and why these points are mandatory must be noted.

1. choose a nice map template matching the hotel
2. information about the hotel or restaurant = marketing
3. menu sequence with all recommendations beautifully arranged = for the guest to choose
4. always note the price of the restaurant menu / depending on the arrangement, no prices need to be noted in the hotel
5. whenever possible a greeting from the host

Section – C

04X06 = 24 Marks

04 long type answer, each question carries 06 marks.

Q15. A.) Name the most important principle of clearing up.

Basically, however, it is removed in the same way as it was applied.

B.) Mention 8 more points that you should pay attention to when clearing the dishes.

- Glasses and cutlery that do not belong to the menu will be cleared and ALWAYS washed in the kitchen!
- At the earliest clearing up when the last guest has put down the cutlery, finished chewing and swallowed it - give some time - then clear up.
- Ask beforehand if it tasted good or if it was good.
- Use your right hand to clear the plates and your left hand to carry them correctly
- Place cutlery on the lower plate so that it does not slip
- Left arm with plate and cutlery must be kept away from the guest
- Discreetly push the leftovers onto the lower plate (left hand)
- Clear away all cutlery that is no longer needed
- Before dessert, remove pepper and salt
- A glass or a cup remains with each guest until the end







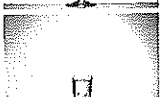







Q16. A) Draw the complete place setting for this guest, with all the that needs food.

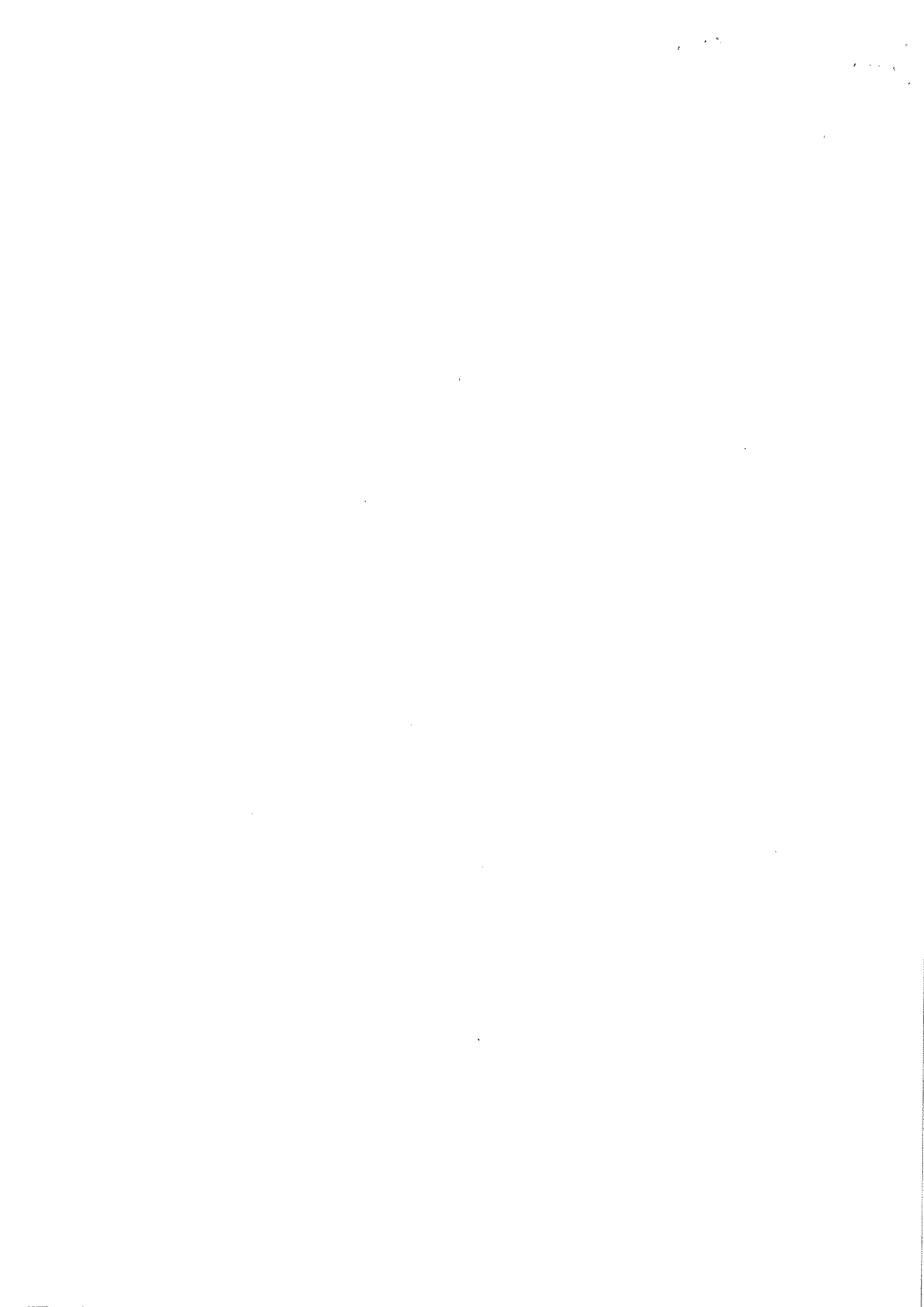
	<p>Additional:</p> <p>pepper and salt Menu card Possibly flowers</p>
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- Q17.** A) Note the 6 most important points when placing an order
1. attention, concentration, eye contact
 2. know about the menu and its consequences and advise guests
 3. work with table plan and note down the exact order with the corresponding wishes of each guest
 4. forward the order correctly to the kitchen (with receipt), mention specials
 5. always know which customer has ordered which food and serve the right food in the right order
 6. serving in twos should have more than two guests at the table and instruct colleagues exactly who will bring the menus.
- B) Write an order after your daily recommendation for 6 guests:
- Guest 1 & 4 do not eat eggs
 - Guest 2 & 4 do not eat meat
 - Guest 6, 3, 1, have a beer
 - Guest 5 is a 3 year old child

Q18.

	White wine glass		beer bar
	Red wine glass		Beer tulip
	Water glass		Beer mugs
	Gobelet footless glass for white wines		Wheat beer glass
	Red wine, Burgundy		beer stein
	Bordeaux goblet		Aperitif-Shot-Tumbler
	(INAO) Tasting glass		South wine glass (sweet wine)





BHARTIYA SKILL DEVELOPMENT UNIVERSITY

Registration No.:

School of Hospitality & Tourism Skills
Session: 2019-20 (Summer / Winter Semester)
B. Voc. / M. Voc. Program, 1. Semester,
End-Sem. Examination SET A

Course Code: SHT 1160

Time: 2 Hours

Course Name: Food Production / Kitchen Basic

Max. Marks: 50

Instruction: (if any)

Section – A

10X01 = 10 Marks

10 objective type questions, each question carries 01 mark.

Q1. Which of the following ingredients do not belong in a pasta dough?

- | | |
|-----------|-------------------|
| (A) Flour | (C) Water |
| (B) Eggs | (D) Potato starch |

Q2. Which statement on the subject of water is correct?

- | | |
|--|--------------------------------|
| (A) Water is an important source of energy | (C) Water is rich in vitamins |
| (B) Sweating lowers the body temperatur | (D) Vitamin A is water soluble |

Q3. How do you know when Spätzli are cooked?

- | | |
|---|---------------------------------|
| (A) When they burst open | (C) As they rise to the surface |
| (B) When they sink to the bottom of the pan | (D) When they turn green |

Q4. Green vegetables with thin skinned pods with fully developed round seeds. The vegetables are eaten without the shell.

- | | |
|--------------|-------------|
| (A) Peas | (C) Beans |
| (B) Broccoli | (D) Spinach |

Q5. Recipe and menu books belong to the personal technical literature and become a valuable reference book in the professional career. Which of the following statements does not apply

- | | |
|---|--|
| (A) We write down the recipes in order to ensure the quality. | (C) So that we can easily arrange the purchase |
| (B) So that we can calculate the menu | (D) So we can get an award. |





Q6.

UHT stands for ultra-high temperature. During the UHT treatment, the milk is heated indirectly or directly (e.g. by steam injection) very quickly for a few seconds and then cooled down again just as quickly. Which temperature is used for the UHT process?

(A) 135° C- 155 ° C

(C) 71.7 ° C

(B) Below 5 ° C

(D) 122° C

Q7. What is the name of the butter in which the water evaporates and which has a fat content of 99.8%?

(A) Sour cream Butter

(C) Café de Paris

(B) Ghee or boiling butter

(D) Salted Butter

Q8. You should drink 1 l of liquids daily.

(A) Black Tea

(C) Fruit juice

(B) Water

(D) Sweet drinks

Q9. Milk with a fat content of 35g per kilogram is what we call:

(A) Whole milk

(C) Semi skimmed milk

(B) Skimmed milk

(D) Cream

Q10. A cook should master the most important cuts of vegetables and fruit. What is the name of the following vegetable cut with the professional expression?

Fine cubes with an edge length of approx. 1-2 mm.

(A) Vegetable bundeles for bouillon

(C) Julienne

(B) Brunoise

(D) Peysanne

Section – B

04X04 = 16 Marks

04 short answer type questions, each question carries 04 marks.

Q11.

Ingredients of vegetables play an important role in the diet. Check the right statements and correct the wrong ones.

1. Carrots provide vitamins and minerals.

2. Vegetables provide food fibres

3. Vegetables should only be eaten cooked.

4. Vegetables are placed on the food pyramid at the third lowest level





Q12.

Name the vegetables pictured in hindi and english



1.



2.



3.



4.

Q13.

What do you call the by-product in the production of butter?

Mention the hind and the English name.

Q14.

Storage principles

An important principle in food preparation is "first in, first out".

Explain the principle.





Section – C

04X06 = 24 Marks

04 long type questions, each question carries 06 marks.

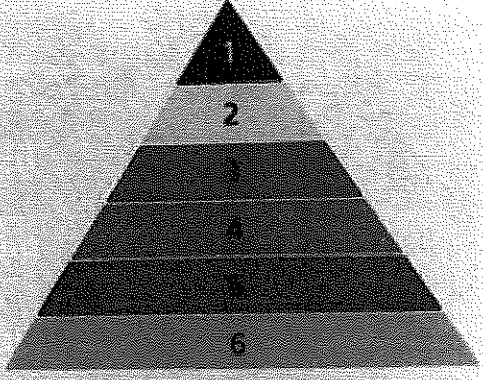
Q15.

Pumpkin soup

You get the order to make a pumpkin soup. The diced pumpkin is already available. Describe the further preparation in short steps without quantity indication.

Q16.

The food pyramid represents the recommendations for a balanced diet. List at least one associated food group for each food pyramid report.

	<ol style="list-style-type: none">1. _____2. _____3. _____4. _____5. _____6. _____
--	---

Q17.

Mineral losses

Minerals are vital building materials and active substances for humans. Explain three measures to reduce the loss of minerals during the preparation of vegetables.

Q18.

Due to the variety of vegetable foods, we can optimally cover our carbohydrate requirements.

Define the main task of carbohydrates as a nutrient.





BHARTIYA SKILL DEVELOPMENT UNIVERSITY

12

SH71160
Set - A

Answer to the questions

Section – A

10X01 = 10 Marks

10 objective type questions, each question carries 01 mark.

Q1.	(D) Potato starch	Q6.	(A) 135° C - 155°C
Q2.	(B) Sweating	Q7.	(B) Ghee or boiling Butter
Q3.	(C) rise to surface	Q8.	(B) Water
Q4.	(A) Peas	Q9.	(A) Whole milk
Q5.	(D) Award	Q10.	(B) Brunoise

Answer to the questions

Section – B

04X04 = 16 Marks

04 short answer type questions, each question carries 04 marks.

Q11. Ingredients of vegetables play an important role in the diet. Check the right statements and correct the wrong ones.

1. Carrots provide vitamins and minerals.

2. Vegetables provide food fibres

3. Vegetables should only be eaten cooked.

Vegetables and fruits should also be eaten raw for a balanced diet.

4. Vegetables are placed on the food pyramid at the third lowest level

Vegetables and fruits are at the second lowest level of the food pyramid and belong to the Daily meal plan.

Q12. Name the vegetables pictured in English

1. cauliflower
2. garlic
3. peas
4. Corn/ Sweet corn

Q13. What do you call the by-product in the production of butter?

Mention the hindi and the English name.

Chach/ Buttermilk

Q14.

Storage principles

An important principle in food preparation is "first in, first out".

Explain the principle.

Care must be taken that the remaining food is placed at the front and consumed first. With the first in first out principle, the food that was bought first is consumed first. This ensures that no food is stored beyond their expiration date.





Answer to the questions

Section – C

04X06 = 24 Marks

04 long type questions, each question carries 06 marks.

Q15. Pumpkin soup/ Squash soup

You get the order to make a pumpkin soup. The diced pumpkin is already available. Describe the further preparation in six steps without quantity indication.

1. sauté onions in butter or oil
2. add the pumpkin pieces and stew, if you like with potatoes.
3. dust with flour if necessary.
4. Fill with vegetable stock or water and cook the vegetables until soft
5. puree in a blender
6. refine with cream

Season to taste with salt, pepper and nutmeg (if desired)

Q16. The food pyramid represents the recommendations for a balanced diet. List at least one associated food group for each food pyramid report.

	<ul style="list-style-type: none">→ Sweets, salty, alcohol→ Oils, Fats & Nuts→ Protein, Dairy products, Eggs, Meat, Fish, Tofu→ Carbohydrates, Cereals, Potato, legumes→ Fruits & Vegetables→ Unsweetened drinks, Water
--	--

Q17.

Mineral losses

Minerals are vital building materials and active substances for humans. Explain three measures to reduce the loss of vegetables.

- Always wash vegetables, fruit and salads first and only then chop them up.
- Do not leave vegetables, fruits and salads in the water, this leaches out the minerals and vitamins.
- If possible, choose a gentle type of basic preparation: Steaming, steaming in the pressure cooker, glazing
- Do not cook longer than necessary.
- Use little cooking liquid
- Do not keep vegetables warm for long
- Fresh vegetables should be used as soon as possible and should not be stored for long periods.
- Seasonal shopping guarantees optimal vitamin and mineral content

Q18.

Due to the variety of vegetable foods, we can optimally cover our carbohydrate requirements. Define the main task of carbohydrates as a nutrient.

Carbohydrates provide our body with energy





School of Hospitality & Tourism Skills

Session: 2019-20 (Summer / Winter Semester)

B. Voc. / M. Voc. Program, 1. Semester,

End-Sem. Examination Set A

Course Code: 1107

Course Name: HT*-Mathematik (*Hotel & Tourism)

Time: 2 Hours

Max. Marks: 50

Instruction:

1. questions do not have to be written on the answer sheet.
2. Answers must be noted clearly under the section and with the Q-No.

Section – A

10X01 = 10 Marks

10 objective type questions, each question carries 01 mark.

Q1. Addition: ₹ 251'542 + ₹ 34'739 =?

(A) ₹ 286'821

(B) € 286'281

(C) ₹ 286'281

(D) \$ 286'821

Q2. Subtraction: ₹ 113'789 - ₹ 48'987 =?

(A) ₹ 64'802

(B) ₹ 65'902

(C) ₹ 46'802

(D) ₹ 64'902

Q3. Multiplication: ₹ 2'745 x 437 =?

(A) € 1'199'656

(B) £ 1'199'656

(C) ₹ 1'199'656

(D) ₹ 1'199'656

Q4. Division: ₹ 335,538: 14 =?

(A) ₹ 23'769

(B) ₹ 23'679

(C) ₹ 23'967

(D) ₹ 23'796

Q5. Calculate: 5688 – 2941 – 993 + 1523 – 3207 – 270 =?

(A) - ₹ 200

(B) - 200

(C) - 270

(D) - ₹ 270

Q6. Convert: 28 feet into Inch =?

(A) 633 Inch

(B) 336 feet

(C) 336 Inch

(D) 363 Inch

Q7. Convert: 247'600 mm into km =?

(A) 247.6 m

(B) 2.476 km

(C) 0.2476 km

(D) 2476 dm



Q8. Convert: 3 mile into yards =?

- (A) 5280 yards
- (B) 15840 feed

- (C) 5280 Inch
- (D) 5820 yards

Q9. Convert: 23km into dm =?

- (A) 23'000 dm
- (B) 23'00 cm

- (C) 230'000 mm
- (D) 230'000 dm

Q10. Convert: 43 quart into pints =?

- (A) 172 pints
- (B) 169.555 pints

- (C) 10.75 pints
- (D) 86 pints

Section – B

04X04 = 16 Marks

04 short answer type questions, each question carries 04 marks.

Q11. The express train needs $4 \frac{3}{4}$ hours for the 589km stretch from Jaipur to Uttarakhand.

A) How many kilometres did the train cover on average per hour?

Q12. Surath cooks $5 \frac{3}{4}$ kg of jam.

He fills the jam into glasses of $\frac{3}{8}$ kg each.

A) How many full glasses does Surath receive

Q13. 7,800kg of white beets are peeled (peeling loss 14 %) and then tourneted (tourney loss 24%).

For a set you need 80g of tourneted white beets per person.

A) How many portions do you receive?

Q14. 12kg fresh artichokes are tourned to artichoke bases.

This results in a waste of 82%.

A) How many kg of artichoke bottoms do you receive?





Section – C

04X06 = 24 Marks

04 long type questions, each question carries 06 marks.

Q15. The BSDU organizes an educational competition for skills students in Jaipur: the following prizes (winnings) were promised:

1.	price	₹ 20 000
2.	price	₹ 10 000
3.	price	₹ 5 000
4.-10.	price per	₹ 3 000
11.-20.	price per	₹ 2 000
21.-30.	price per	₹ 1 000
31.-58.	price per	₹ 500

A.) How many prizes were announced?

B.) How much prize money was spent on this competition?

Q16. One waiter charges for lunch (one soup ₹350, one chicken curry ₹625, one dessert ₹475) Total ₹1450. The guest pays with a ₹ 2000 note. The guest takes ₹500 from the change and leaves the rest of the money to the waiter for the good service.

A) Did the Waiter calculate correctly?

B) How much money must the Waiter give back to the guest?

C) How much service money did the waiter get?

D) How much did the guest pay for lunch?

Q17. You have nothing at home and shop at the market the Ingredients for a Chocolate cake:

Ingredients:

- 150g Dark chocolate à ₹ 200 per 100g
- 120 g Butter à ₹ 150 per 100g
- 6 Egg yolks à ₹ 25 per piece
- 6 Egg white à ₹ 25 per piece
- 200 g sugar à ₹ 50 per kg
- 1 (2,5 g) pinch of Cinnamon à ₹ 40 per pack
- 300 g Ground almonds à ₹ 425 per kg
- 1 (2,5 g) pinch salt à ₹ 10 per pack

A) Calculate the purchase price you must pay:

B) Calculate the purchase price for one Chocolate cake:

Q18. Mira exchanged ₹ 20 000 for \$ 447.63 for her internship in the USA.

A) How many US dollars does Mira get for ₹ 27 333.33?

B) How many rupees does Mira have to pay for \$1,500?



GEN 1107
(A)

Answer to the questions

Section – A

10X01 = 10 Marks

10 objective type answer, each question carries 01 mark.

Q1.	(C) ₹ 286'281	Q6.	(C) 336 Inch
Q2.	(A) ₹ 64'802	Q7.	(C) 0.2476 km
Q3.	(C) ₹ 1'199'565	Q8.	(A) 5280 yards
Q4.	(C) ₹ 23'967	Q9.	(D) 230'000 dm
Q5.	(B) - 200	Q10.	(D) 86 pints

Section – B

04X04 = 16 Marks

04 short answer type questions, each question carries 04 marks.

Q11. A) The express train covers 124 km per hour (on average).

Q12. A) Surath receives 15 full glasses of jam

Q13. Peeling loss 1.092kg = 6.708kg

Tournament loss 1.609kg = 5.09808kg

A) 63 Portions of white beet garnish (rest 58g white beet garnish)

Q14. A) 2.160kg Artichoke bases

Section – C

04X06 = 24 Marks

04 long type answer, each question carries 06 marks.

Q15. A.) How many prizes were announced? 58 Preise

B.) How much prize money has Total spent on this competition?

1.	Preis	₹	20000
2.	Preis	₹	10000
3.	Preis	₹	5000
4.-10.	Preis (7)	₹	21000
11.-20.	Preis (10)	₹	20000
21.-30.	Preis (10)	₹	10000
31.-58.	Preis (28)	₹	14000
			₹100000





Q16.

- A) Did the Waiter calculate correctly? **The Waiter has calculated correctly.**
B) How much money must the waiter give back to the guest? ₹ 550
C) How much service money did the Waiter receive? ₹ 50
D) How much did the guest pay for lunch? ₹1500

- Q17.** A) Calculate the purchase price you must pay:
B) Calculate the purchase price for one Chocolate cake:

		<u>A)</u>	<u>B)</u>
C) 150g Dark chocolate	à ₹ 200 per 100g	= ₹ 400	= ₹ 300
D) 120 g Butter	à ₹ 150 per 100g	= ₹ 300	= ₹ 180
E) 6 Egg yolks	à ₹ 25 per piece	= ₹ 150	= ₹ 150
F) 6 Egg white	à ₹ 25 per piece	= ₹ -----	= ₹ -----
G) 200 g sugar	à ₹ 50 per kg	= ₹ 50	= ₹ 10
H) 1 (2.5g) pinch of Cinnamon	à ₹ 40 (20g) per pack	= ₹ 40	= ₹ 5
I) 300 g Ground almonds	à ₹ 425 per kg	= ₹ 425	= ₹ 127.5
J) 1 (2.5g) pinch salt	à ₹ 10 (50g)per pack	= ₹ 10	= ₹ 0.5
		A) = ₹ 1375	B) = ₹ 773

Q18. Mira hat für Ihren USA-Praktikum ₹ 20 000 in \$ 447,63 umgetauscht

- A) Wie viele US-Dollar bekommt Mira für ₹ 27 333.33 = \$ 611.76
B) Wie viele Rupien muss Mira für 1500\$ bezahlen = ₹ 67019.63





School of Hospitality & Tourism Skills

Session: 2019-20 (Summer / Winter Semester)

B. Voc. / M. Voc. Program, 1. Semester,

End-Sem. Examination Set A

Course Code: GEN 1108

Time: 2 Hours

Course Name: HT*-English (*Hotel & Tourism)#

Max. Marks: 50

Instruction: All questions are compulsory.

Section – A

10X01 = 10 Marks

10 objective type questions, each question carries 01 mark.

Q1. Which one of these is not a synonym of enormous:

(A) Grand

(C) Little

(B) Tremendous

(D) Marvelous

Q2. Which one is not correct:

(A) For a long time.

(C) For two hours.

(B) Since February

(D) For 10 O'clock

Q3. -----some big trees in the garden. :

(A) There are

(C) Are there

(B) There is

(D) Is there

Q4. What colour ----- your car? :

(A) Are

(C) Is

(B) Am

(D) It's

Q5. Make a question from these words (from / where / you / are). :

(A) You are from where?

(C) From where you are?

(B) Where are you from?

(D) where you are from?

Q6. Last year Rachel ----- 22, so she 23 now. :

(A) Is, was

(C) Were, is

(B) Is, were

(D) Was, is



Q7. I in a shop. My brother in a bank. :

(A) Works, work

(B) Work, works

(C) Work, Work

(D) Works, works

Q8. Write the negative of - Anna plays the piano very well. :

(A) Anna doesn't play the piano very well.

(B) Anna don't play the piano very well.

(C) Anna not play the piano very well.

(D) Anna wasn't play the piano very well.

Q9. Write in an order- (do / you / your hair / wash / How often) :

(A) Wash your hair how often do you?

(B) How often do you wash your hair ?

(C) do how often you wash your hair ?

(D) do you wash your hair how often ?

Q10. Which one of these is not correct-

(A) She isn't tired, but he is

(B) No, he won't

(C) No, there isn't

(D) Yes, he'll



Section – B

04X04 = 16 Marks

04 short answer type questions, each question carries 04 marks.

Q11. Describe how Aunt Sponge and Aunt Spiker looks like?

Q12. What are the tall, wispy looking things seen by James and his friends? What peculiar thing they were doing with their hands?

Q13. Describe the situation of New York city when the peach is hovering high up in the sky.

Q14. Why Miss Spider detest paint?

Section – C

04X06 = 24 Marks

04 long type questions, each question carries 06 marks.

Q15. Write at least four uses of It, with two examples of each.

Q16. What happened to the travellers in the end?

What they all became?

Who started to live in the enormous peach stone?

Q17. “Look! Cried the Centipede just as they finishing their meal. “Look at that funny thin black thing gliding through the water over there!”.

What are those funny little thin black things in this sentence?

How they get rid of them?

Q18. Summarize the story James and the Giant Peach.



WEN 1108

(A)

Answer to the questions

Section – A

10X01 = 10 Marks

10 objective type questions, each question carries 01 mark.

Q1.	(C) Little	Q6.	(D) Was, is
Q2.	(D) For 10 O'clock	Q7.	(B) Work, works
Q3.	(A) There are	Q8.	(A) Anna doesn't play the piano very well.
Q4.	(C) Is	Q9.	(B) How often do you wash your hair ?
Q5.	(B) Where are you from?	Q10.	(D) Yes, he'll

Section – B

04X04 = 16 Marks

04 short answer type questions, each question carries 04 marks.

Q11. Aunt Sponge and Aunt Spiker looks like:

Aunt Sponge was enormously fat and very short. She had small piggy eyes, a sunken mouth, and one of those white flabby faces that looked exactly as though it had been boiled. She was like a great white soggy over boiled cabbage.

Aunt Spiker, on the other hand was lean and tall and bony, and she wore steel-rimmed spectacles that fixed onto the end of her nose with a clip. She had a screeching voice and long wet narrow lips, and whenever she got angry or exited, little flecks of spit would come shooting out her mouth as she talked.

Q12. The tall, wispy looking things seen by James and his friends:

James and his friends saw tall, wispy, wraithlike, shadowy, white creatures who looked as though they were made out of a mixture of cotton-wool and candyfloss and thin white hairs. They were Cloud-Men.

The Cloud-Men were all standing in a group, and they were doing something peculiar with their hands. First, they would reach out (all of them at once) and grab handfuls of cloud. Then they would roll these handfuls of cloud in their fingers until they turned into what looked like large white marbles. Then they would toss the marbles to one side and quickly grab more bits of cloud and start over again. It was all very silent and mysterious. The pile of marbles bedside them kept growing larger and larger. They were making hailstones and snow.



Q13. The situation of New York city when the peach is hovering high up in the sky:

Far below them something like pandemonium was breaking out. A great round ball as big as a house had been sighted hovering high up in the sky over the very centre of the Manhattan, and the cry had gone up that it was an enormous bomb sent over by another country to below the whole city to smithereens. Air-raid sirens began wailing in every section. All radio and television programs was interrupted with announcements that the population must go down into their cellars immediately. One million people walking in the streets on their way to work looked up into the sky and saw the monster hovering above them, and started running for the nearest subway entrance to take cover. Generals grabbed hold of telephones and shouted orders to everyone they could think of.

Q14. Miss Spider detest paint:

Miss Spider announced she detest paint. It frightens her. It reminds her of Aunt Spiker, because the last time she painted her kitchen ceiling Miss Spider's poor darling grandmother stepped into it by mistake when it was still wet, and there she stuck. All through the night they could hear her calling to them, saying 'Help! help! help! and it was heart-breaking to listen to her. Miss Spider proceed, but what could be do? Not a thing until the next day when the paint had dried, and then of course we all rushed over to her and calmed her down and gave her some food. Believe it or not, she lived for six months like that, upside down on the ceiling with her legs stuck permanently in the paint.





Section – C

04X06 = 24 Marks

04 long type questions, each question carries 06 marks.

Q15. Four uses of It-

A) Time- It can be used while talking about time.

- For example- 1) It's half ten past
2) What time is it?

B) Day- It can be used for day.

- For example- 1) it's Saturday
2) It's 16 March

C) Distance-It can be used for distance.

- For example- 1) It's 30 kilometres from our house to the city centre.
2) It's We can walk home. It isn't far.

D) Weather- it can be used for whether.

- For example- 1) It's raining
2) It's a nice day today.

Q16. What happened to travelers in the end? :

The journey ended, but the travelers lived on. Every one of them became rich and successful in the new country.

The centipede was made Vice-President-in-charge-of-sales of high-class firm of boot and shoe manufacturers.

The Earthworm with his lovely pink skin, was employed by a company that made women's face creams to speak commercials on television.

The Silkworm and Miss Spider, after they had both been taught to make nylon thread instead of silk, set up a factory together and made ropes for tightrope walkers.

The Glow-worm became the light inside the torch on the Statue of Liberty, and thus saved a grateful city from having to pay huge electricity bill every year.

The Old-Green-Grasshopper became a member of the New York Symphony Orchestra, where his playing was greatly admired.





The Ladybug, who had been haunted all her life by the fear that her house was on fire and her children all gone, married the Head of the Fire Department and lived happily ever after.

And for the enormous peach stone..it was set up permanently in a place of honor in Central Park and became a famous monument. But it was not only a famous monument. It was also a famous house. And inside the famous house there lived a famous person----- JAMES HENRY TROTTER himself.

Q17.

Those funny little thin black things are sharks. They get rid of them with the help of James idea. James explain his idea to the other travellers that 'm going to take a long string and going to loop one end of it around a seagull's neck. And then I'm going to going to tie the other end to the stem of the peach. Then he will do the same thing to another seagull, the another and another--.

James used Earthworm as a bait for seagulls. James watched the seagull as it came swooping down toward the Earthworm. And then suddenly it was so close that he could see it's small black eyes and its curved beak, and the beak was open, ready to grab a nice piece of flesh out of the Earthworm's back.

"Pull!" shouted James. The Old-Green-Grasshopper and the ladybug gave the Earthworm's tail an enormous tug, and like magic the Earthworm disappeared into the tunnel. At the same time up went James's hand and the seagull flew right into the loop of silk that he was holding out. The loop, which had been cleverly made, tightened just the right amount around its neck, and seagull was captured.

Quickly, the five hundred and second seagull was caught and harnessed to the peach stem. And then suddenly, but slowly, majestically, like some fabulous golden balloon. With all the seagulls straining at the strings above.

The giant peach rose up dripping out of the water and began climbing toward the heavens.





Q18. Summary of James and Giant Peach:

James and the Giant Peach is the story of a young boy who escapes an abusive home in a magical peach. Along the way, he makes new friends, and discovers the joys of freedom and friendship, which had previously been alien ideas to him.

At the opening of the novel, James is living with his two terrible aunts after an accident at the zoo claimed the lives of both his parents. Upon moving in with his aunts, James' life of abuse begins immediately. His aunts treat him terribly, forcing him to work all day long, denying him any friends or schooling, and calling him names. James is terribly surprised then, when he finds a mysterious old man hiding in the bushes. The man gives James a bag full of magic beans and warns him to be very careful with them as they are extremely powerful. While he is running back to his house, James trips and spills the beans in his Aunts' garden. The beans immediately burrow their way into the ground and produce a massive peach at the top of the peach tree. When no one is around, James sneaks up to the peach and finds a magical tunnel there. He climbs inside and is greeted by a host of giant insects, including a Grasshopper, a Ladybug, a Spider, and a Centipede. Through the course of their journey, these insects become James' closest friends.

After chewing through the vine that connects the peach to the tree, the travellers are off, rolling down the massive hill toward the sea. Once the travellers reach the sea, their troubles begin. First, the peach is attacked by a flock of hungry sharks. James uses his quick thinking to concoct a plan using the Earthworm as bait to lure seagulls close to the peach so he can lasso them for their flying power. When James has successfully ensnared 501 seagulls, the peach is lifted out of the water to the safety of the skies. The travellers' good luck does not last long, however, when Centipede is accidentally knocked off the side of the peach and James must jump overboard to find him again. Later, Centipede insults the frightening Cloud Men, who retaliate by pelting the travellers with homemade hailstones.

After their encounter with the Cloud Men, the travellers safely reach New York City where they land and are welcomed with a massive parade. Upon arriving in New York City, each of the travellers leads a life of wealth and success. Centipede becomes the Vice-President of a boot and shoe manufacturing company, Silkworm and Spider start a company weaving ropes for tightrope walkers, Grasshopper becomes a member of the New York Symphony, Glow-worm becomes the light inside the torch of the Statue of Liberty, and Ladybug marries the head of the fire department and lives happily ever after. But perhaps James has the brightest future of all: he moves into Central Park, having converted the giant peach pit into a makeshift home, and spent the rest of his days telling stories about his adventures to all the hundreds of visitors who flocked to his door each day. The boy who once had no friends at all now has all the friends and playmates in the world.

