



THEORY 1 <sup>st</sup> - IN-SEM EXAMINATION			
SESSION: 2022-23(SUMMER SEMESTER)			
<b>B.Voc/M.Voc</b>	B.Voc	<b>Semester</b>	1 <sup>st</sup>
<b>Course name / Module</b>	World of food		
<b>Course code</b>	Open Elective 1110		
<b>Date</b>			
<b>Name of the Student</b>		<b>Reg. No.</b>	

INSTRUCTIONS
<ul style="list-style-type: none"><li>• Maximum Marks: <b>20</b></li><li>• Duration of Examination: <b>01 Hour</b></li><li>• Attempt all questions.</li></ul>

<b>1. Section A</b> (05 objective type questions, each question carries 01 mark)	<b>05×1 = 05</b>
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**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 n important source of energy | (C) Water is rich in vitamins  |
| (B) Sweating lowers the body temperature  | (D) Vitamin A is water soluble |

**Q3. How do you know when Noodles are cooked?**

- |                                  |                                 |
|----------------------------------|---------------------------------|
| (A) When they burst open         | (C) As they rise to the surface |
| (B) When they sink to the bottom | (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. Green vegetables with thin skinned pods with fully developed round seeds. The vegetables are eaten without the shell.**

- |  |  |
|--|--|
| (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                    |

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12

10

2. Section B (03 short answer type questions, each question carries 02 marks)

03×02 = 06

**Q.6 Ingredients of vegetables play an important role in the diet.**

Check the right statements and 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

\_\_\_\_\_

**Q.7 Name the vegetables pictured in Hindi and English**

1.



2.



3.



4.



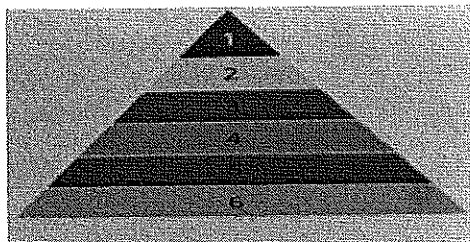
**Q.8 Storage principles. An important principle in food preparations is "first in, first out", explain the principle.**

3. Section C (03 long type questions, each question carries 03 marks)

03×03 = 09

**Q.9 Pumpkin soup, you get the order to pumpkin soup. The diced pumpkin is already available. Describe the further preparation in short steps without quantity indication.**

**Q.10 The food pyramid represents the recommendation for a balanced diet. List at least one associated food group for each food pyramid report.**



1. \_\_\_\_\_
2. \_\_\_\_\_
3. \_\_\_\_\_
4. \_\_\_\_\_
5. \_\_\_\_\_
6. \_\_\_\_\_

**Q.11 Write down the Ingredient and Process of Dahi Kebab Dish.**

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SESSION: 2022-23(SUMMER SEMESTER)			
<b>B.Voc/M.Voc</b>	B.Voc	<b>Semester</b>	1st
<b>Course name / Module</b>	Hospitality Education I		
<b>Course code</b>	SHT 1120		
<b>Date</b>			
<b>Name of the Student</b>		<b>Reg. No.</b>	

INSTRUCTIONS
<ul style="list-style-type: none"><li>• Maximum Marks: <b>20</b></li><li>• Duration of Examination: <b>01 Hour</b></li><li>• Attempt all questions.</li></ul>

<b>A. Section A</b> (05 objective type questions, each question carries 01 mark)	<b>05×1 = 05</b>
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**Q.1** Safe work place may include

- a) Includes machinery and equipment
- b) Safe design and operation
- c) None of the above
- d) A and B

**Q.2** What will you do for treatment of minor burn?

- a) Apply burnol
- b) Wipe cotton dipped in Dettol
- c) Put Blanket
- d) warm the limbs

**Q.3** What is FHRAI

- a) The Function of Hotel & Restaurant Associations of India
- b) The Federation of Hotel & Resort Associations of India
- c) The Federation of Hospitality & Resort Associations of India
- d) The Federation of Hotel & Restaurant Associations of India

**Q.4.** What is Cabana ?

- a) A room near to swimming pool
- b) A Small Hotel On The Highway Where Motorists Check In
- c) A Large Hotel With Parking Facilities
- d) A Hotel With A Restaurant

**Q.5.** Personal hygiene includes:

- a) Cleaning your body every day.
- b) Brushing your teeth twice a day.
- c) Take Regular shower.
- d) All of the above

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**B. Section B (03 short answer type questions, each question carries 02 marks) 03×02 = 06**

- Q.6. What are fire safety rules?
- Q.7. What does you mean by safety and security in hotel?
- Q.8. How important grooming if you're working in a hotel?

**C. Section C (03 long type questions, each question carries 03 marks) 03×03 = 09**

- Q.9. What is first aid and its importance?
- Q.10. What is hotel and explain the types of hotel?
- Q.11. Mention the importance of Account in hotel?

125

# Answers Key SHT1120

## Section- A

Ans 1 d, Ans 2 a, Ans 3 d, Ans 4 a, Ans 5 d

## Section- B

### Ans 6

- Provide adequate means of escape. ...
- Outline clear pathways to exit doors. ...
- Install smoke detection systems. ...
- Maintain smoke suppression systems. ...
- Conduct regular fire drills. ...

### Ans 7

The aim of the safety and security measures followed by the hotels is to reduce the crime, terrorism, natural disasters and from any man made hazards. The hotel security covers various aspects like guest room locking, public area security and security of the system with equipment's found in the hotel.

### Ans 8

Grooming isn't just about your way of dressing or outward appearance, it's about your overall actions and how you treat yourself and yourself in public. Polished presentation is vital to success in the hotel industry. Improves the quality of our personal conduct toward others

## Section- C

### Ans 9

First aid is emergency care given immediately to an injured person. The purpose of first aid is to minimize injury and future disability. In serious cases, first aid may be necessary to keep the victim alive.

### Ans. 10

An establishment that provides lodging and usually meals, entertainment, and various personal services for the guest :

- Chain hotels. The most common hotel type on this list, chain hotels make up tens of thousands of properties located throughout the world. ...
- Motels. ...
- Resorts. ...
- Inns. ...
- All-suites. ...
- Conference/convention center hotels. ...
- Extended stay hotels. ...
- Boutique hotels

### Ans 11

Hotel Accounting is considered as the boon for better decision making that brings in good fortune to hoteliers if handled efficiently. Beyond that it involves summarizing, reporting and analyzing the hotel's financial position for a particular period, further helps in budgeting, forecasting and future cost planning.





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SESSION: 2022-23(SUMMER SEMESTER)			
<b>B.Voc/M.Voc</b>	B.Voc	<b>Semester</b>	1st
<b>Course name / Module</b>	Front Office Associate Basic		
<b>Course code</b>	SHT 1130		
<b>Date</b>			
<b>Name of the Student</b>		<b>Reg. No.</b>	

INSTRUCTIONS
<ul style="list-style-type: none"><li>• Maximum Marks: <b>20</b></li><li>• Duration of Examination: <b>01 Hour</b></li><li>• Attempt all questions.</li></ul>

<b>1. Section A</b> (05 objective type questions, each question carries 01 mark)	<b>05×1 = 05</b>
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**Q.1.** What is Check-In?

- a) Arrival of a Guest
- b) Check out of Guest
- c) Departure
- d) Out of Order

**Q.2.** What is the full form of OCC?

- a) Occupied
- b) Out of order
- c) Arrival
- d) Front office manager

**Q.3.** Who is the Head of the Front Office Department?

- a) Front Office Manager
- b) Lobby Manager
- c) Executive
- d) Supervisor

**Q.4.** Which of the Following comes under source of Reservation?

- a) Travel Agent
- b) Letter
- c) Mail
- d) Fax

**Q.5.** Hotels consist of more than 300 rooms are Known as?

- a) Very large Hotel
- b) Large hotel
- c) Small hotel
- d) Medium hotel

**2. Section B** (03 short answer type questions, each question carries 02 marks)

**03×02 = 06**

Q.6. Write down the 5 Equipment in Front Office and its Use.

Q.7. What is the use of Key Handling in front Office?

Q.8. Write down the attribute of Front office employee.

**3. Section C** (03 long type questions, each question carries 03 marks)

**03×03 = 09**

Q.9. What is Visa & Passport?

Q.10. What is Arrival Detail ? Explain?

Q.11. Write down the process of Guest cycle?

## Answer Key SHT 1130

### Section A

1)A 2)A 3)A 4)A 5)B

### Section B

Q.6.

- Room Rack.
- Information Desk.
- Mail And Message Rack.
- Key Rack.
- Folio Bucket.
- Cash Register.

Q.7.

It is the duty and responsibility of the front desk staff to ensure the right guest is given the key to his room and his safety and security pertaining to issuance of key is not compromised or violated during his stay in the hotel.

Q.8.

- Friendly Attitude. At the front desk, it is important to have a person who is genuinely good-natured—not someone with a fake smile. ...
- Strong Attention to Detail. The front desk takes a certain amount of care. ...
- Ability to Multitask. ...
- Discretion. ...
- Team Player

### Section C

Q.9.

A passport is a national travel document used as identification. A visa is usually attached to a passport as an entry permit to another foreign country. A passport is issued by your birth country or current country of residence. A visa is issued by an Embassy/Consulate representing a foreign country.

Q.10.

Arrival is defined as the time when a guest arrives and checks in at a hotel. Steps related to this stage include interactions with doormen or porters, registration, room assignment, key issuance, and baggage handling.

Q.11.

1. Research.
2. Booking.
3. Pre-Arrival.
4. Arrival.
5. Occupancy.
6. Checkout / Departure.
7. Post-stay.

18.10.2022 2/3  
M. Püschel





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SESSION: 2022-23(SUMMER SEMESTER)			
<b>B.Voc/M.Voc</b>	B.Voc	<b>Semester</b>	1 <sup>st</sup>
<b>Course name / Module</b>	Housekeeping Associate Basic		
<b>Course code</b>	SHT 1140		
<b>Date</b>			
<b>Name of the Student</b>		<b>Reg. No.</b>	

INSTRUCTIONS
<ul style="list-style-type: none"><li>• Maximum Marks: <b>20</b></li><li>• Duration of Examination: <b>01 Hour</b></li><li>• Attempt all questions.</li></ul>

<b>1. Section A</b> (05 objective type questions, each question carries 01 mark)	<b>05×1 = 05</b>
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**Q.1.** If You Are Staying In A Five Star Hotel, You Are An

- A) Extra High Budgeted Tourist
- B) Guest of the Hotel
- C) Middle Budgeted Tourist
- D) Guest of the Company That Has Invited You

**Q.2.** Which Is the First State in India to Convert Its Maharaja's Into Hotel

- A) Rajasthan
- B) Kashmir
- C) Uttar Pradesh
- D) Madhya Pradesh

**Q.3.** Which Is the Hotel On Wheels

- A) Motel
- B) Rotel
- C) Floatel
- D) Airtel

**Q.4.** We Can Find Unique Artifacts and Accommodations In ----- Hotel

- A) Floating Hotel
- B) Motel
- C) Palace Hotels
- D) None of These

**Q.5** Linen store contain

- A) Water tank
- B) Files & Forms of front office department
- C) Bulky items used by the housekeeping staff
- D) Linen for the smooth Functioning of Hotel

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<b>2. Section B</b> (03 short answer type questions, each question carries 02 marks)	<b>03×02 = 06</b>
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Q.6. What is Housekeeping Department?

Q.7. Explain the importance of Room Status symbols?

Q.8. State the qualities required for Housekeeping?

<b>3. Section C</b> (03 long type questions, each question carries 03 marks)	<b>03×03 = 09</b>
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Q.9. Explain any 5 Type of Rooms ?

Q.10. Define the DNCO? Explain?

Q.11. Explain the Laundry in the Hotel?

**Answer Key SHT 1140****Section A:**

1) B 2) A 3) B 4) C 5) D

**Section B:**

Q6. Housekeeping definition

Housekeeping means performing all the duties towards cleaning, maintaining orderliness, and running a house or a business property. In case of hotels, the housekeeping duties involve maintaining the hotel to the best possible state in terms of cleanliness, and keeping it at highly desirable ambience.

Q. 7. Room Status Definition

During the guest stay, the housekeeping status of the guest room changes several times. The various terms defined are typical of the room status terminology of the lodging industry. Not every room status will occur for each and every guest during their stay at the hotel. Changes in this status should be promptly communicated to the front office in order to maximize room sales and revenue. Maintaining timely housekeeping status requires close coordination and cooperation between the front desk and the housekeeping department for the Non- Automated / Semi-Automated hotels.

Q. 8.

Attributes Required for Housekeeping Personnel

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

**Section C:**

Q. 9. The procedure of room check list

1. Occupied Room O or OCC. A guest is currently registered to the room.
2. Complimentary Room Comp. The room is occupied but the guest is not to be charged for its use.
3. Stay over Room - The guest is not checking out today and will occupy the room for at least one more night.
4. On-Change Room O/C The guest has departed but the room has not yet been cleaned and readied for sale.
5. Do Not Disturb DND the guest has requested not to be disturbed. 6. Sleep out Room - The guest is registered to

Q.10.

DNCO:-

The guest made arrangements to settle his/ her a/c but has left without informing the front office.

Q.11. The Laundry in the Hotel

Washing and Dry cleaning:-

If required the soiled linens are treated to remove stains before the washing process. To reduce operational cost nowadays hotels use chemicals (bleaches, detergents, softeners etc.) while washing process to remove stains instead of treating laundry items separately before washing.

18.10.2022 2/3  
H. Reissl



**Answer Key SHT 1160**

**Section A**

Q1. (D) Potato starch Q2. (B) Sweating Q3. (C) rise to surface Q4. (A) Peas Q5. (D) Award

**Section B**

**Q.6.**

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.

**Q.7.**

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

**Q.8.**

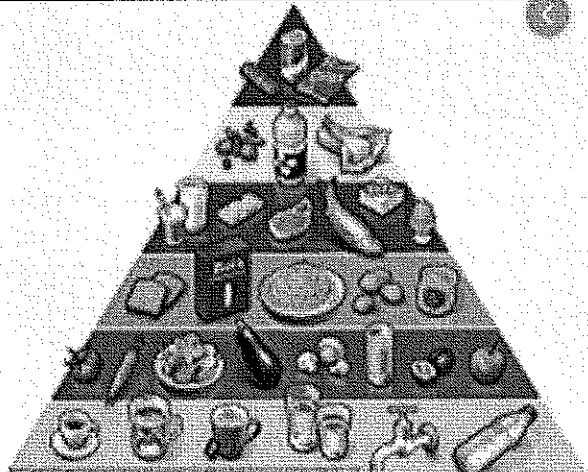
Care must be taken that the remaining food is placed at the front and consumed first. With the first in first out principle, the food that was bought first is consumed first. This ensures that no food is stored beyond their expiration date.

**Section C**

**Q.9.**



- 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)

**Q.10.**

	<p>Sweets, salty, alcohol</p> <p>Oils, Fats &amp; Nuts</p> <p>Protein, Dairy products, Eggs, Meat, Fish, Tofu</p> <p>Carbohydrates, Cereals, Potato, legumes</p> <p>Fruits &amp; Vegetables</p> <p>Unsweetened drinks, Water</p>
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**Q.11.**

<p><b>French: Dahi Kabab (brochettes)</b>  <b>Group: Bases and ingredients</b>  <b>Season: All season</b></p>	
<p><b>Ingredients</b></p> <ul style="list-style-type: none"> <li>➤ 562 g curd</li> <li>➤ 75 g Besan</li> <li>➤ 30 g onion</li> <li>➤ 7.5 g ginger paste</li> <li>➤ 15 g coriander leaves</li> <li>➤ 7.5 g cumin powder</li> <li>➤ Salt and black paper</li> <li>➤ 1.5 cup paneer</li> <li>➤ 7.5 g gram masala</li> </ul>	<p><b>Setting</b></p> <ul style="list-style-type: none"> <li>• Miss en place all ingredients</li> </ul> <p><b>Preparation</b></p> <ul style="list-style-type: none"> <li>• firstly, take curd and tie in a clean white cloth.</li> <li>• place a heavy object on it to strain off excess water, and keep aside for 4 hours.</li> <li>• transfer the hung curd into a large bowl.</li> <li>• add paneer, onion, ginger, chilli, and cashew.</li> <li>• also add cumin powder, gram masala, salt.</li> <li>• further, add coriander and mix using a whisk to break any lumps.</li> <li>• also, add roasted besan and continue to mix combining everything well.</li> <li>• take a small ball-sized mixture and shape to the cutlet.</li> <li>• roll over breadcrumbs for uniform coating.</li> <li>• freeze for 1 hour or until it turns firm slightly.</li> <li>• now deep fry in hot oil, keeping the flame on medium.</li> <li>• immediately, the kebab turns golden brown.</li> <li>• so gently fry on both sides until it turns golden brown and crisp.</li> <li>• drain off kebab to remove excess oil.</li> <li>• finally, enjoy dahi ke kebab with green chutney</li> </ul>
<p>Remarks:</p>	<p> Yield:</p> <p> Prep Time:</p>

AS. 10.2022  
3/4

