

NATIONAL COUNCIL FOR HOTEL MANAGEMENT AND CATERING TECHNOLOGY, NOIDA
SUPPLEMENTARY EXAMINATIONS - ACADEMIC YEAR – 2025-2026

COURSE : 5th Semester of 3-year B.Sc. HHA Program
 SUBJECT : Advance Food Production Operations-I
 TIME ALLOWED : 03 Hours MAX. MARKS: 100

(Marks allotted to each question are given in brackets)

- Q.1. Define the term Garde manger. Explain duties and responsibilities of chef garde manger. (10)
- Q.2. Name various components of sausage. Explain any four types of casings used in the preparation of sausage with their advantages and disadvantages. (10)
- OR**
- What is ham? Describe any four varieties of ham. (10)
- Q.3. Define the term bacon. Explain the step by step procedure of bacon processing. (10)
- OR**
- Classify curing. Explain different types of marination. (10)
- Q.4. Write short notes on **(any two)**: (2x5=10)
- | | |
|-------------------------------|-------------------------------|
| i) Non-edible displays | ii) Uses of Chaud-froid sauce |
| iii) Uses of herbs in cooking | |
- Q.5. "Garnishes play crucial role in improving the overall appeal of the dishes". Classify them and elaborate the statement with suitable examples. (10)
- OR**
- Classify sandwiches with examples. Name five classic sandwiches with the list of main ingredients used in the preparation. (10)
- Q.6. What do you understand by term appetizer? Classify and give three examples from each category. (10)
- OR**
- Discuss ideal uses of wine in cooking. (10)
- Q.7. Explain the term forcemeat. Elaborate different components of forcemeat. (10)
- Q.8. Differentiate the culinary terms **(any two)**: (2x5=10)
- | | |
|----------------------------|-----------------------------|
| i) Terrine and Pate | ii) Galantine and Ballotine |
| iii) Mousse and Mousseline | iv) Truffle and Mushroom |
- Q.9. Explain the following **(any five)**: (5x2=10)
- | | | | |
|-------------|------------|------------------|---------------------|
| i) Aspic | ii) Dodine | iii) Ratatouille | iv) Tinted cure mix |
| v) Gravdlax | vi) Salami | vii) Charcuterie | viii) Roulade |
- Q.10. Match the following: (10x1=10)
- | | |
|-----------------|----------------------------|
| i) Baudin Blanc | a) Non edible |
| ii) Zakuski | b) Russian Hors d' oeuvres |
| iii) Lorette | c) Spain |
| iv) Chorizo | d) Choux paste |
| v) Salt dough | e) French sausage |
| vi) Champignon | f) Germany |
| vii) Bratwurst | g) Mushroom |
| viii) Quenelle | h) Natural casing |
| ix) Prosciutto | i) Forcemeat |
| x) Caul | j) Ham |

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SUPPLEMENTARY EXAMINATIONS - ACADEMIC YEAR – 2025-2026

COURSE : 5th Semester of 3-year B.Sc. HHA Program
 SUBJECT : Advance Food & Beverage Operations-I
 TIME ALLOWED : 03 Hours MAX. MARKS: 100

(Marks allotted to each question are given in brackets)

- Q.1. Define "Menu Planning." What are the constraints of menu planning? (2+8=10)
- OR**
- What are the types of menu? Enlist the factors to be considered during menu planning. (5+5=10)
- Q.2. What is a "Function Prospectus"? Draw a neat function prospectus for 200 covers cocktail dinner. (5+5=10)
- OR**
- Plan a Buffet Menu for an 800 pax wedding function at 1900 hrs in a five-star hotel @ RS 2200/- per head + taxes. (10)
- Q.3. Define "ODC". What are the merits and demerits of Off Premises Catering? (2+8=10)
- Q.4. (a) Explain advantages and disadvantages of a buffet.
 (b) Enlist and explain **five** types of buffet. (5+5=10)
- OR**
- (a) Draw 5 common buffet shapes and explain their purpose.
 (b) Enlist 10 equipment used in a buffet.
- Q.5. Define Gueridon. Enlist its unique features, advantages and disadvantages. (2+2+3+3=10)
- OR**
- Write the recipe for the following Flambé dishes:
 (a) Crepe suzette (b) Steak Diane (5+5=10)
- Q.6. Answer in brief (**any five**):
 (a) Exhibition
 (b) Gangway
 (c) Various set ups in banquets
 (d) Decor Planning
 (e) Porter
 (f) Trade Fair (5x2=10)
- Q.7. Calculate the area required to accommodate 220 pax with 20 guests on Head table for a formal banquet, draw the layout for the same. (10)
- Q.8. Enlist and explain various records maintained by the kitchen stewarding department. (10)
- Q.9. Write short note on (**any two**):
 (a) Toast and toast procedure
 (b) Color Scheme
 (c) Sequence of food in a formal banquet (2x5=10)

Q.10. Match the following:-

- (a) Scullery
- (b) Herring
- (c) Final Rinse
- (d) Polishing Cutlery
- (e) Riser
- (f) Pipe & Drape
- (g) Banquet table
- (h) Gangway
- (i) Pre-plated food
- (j) Banquet Cover

- (i) Min 3 Feet
- (ii) Bone Burnishing Machine
- (iii) Décor / Making a Canopy
- (iv) Table Arrangement
- (v) 80 degrees
- (vi) Served from Right
- (vii) 3 feet
- (viii) 6 feet by 3 feet
- (ix) 15 inch by 24 inch
- (x) Area for Pot wash

(10x1=10)

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SUPPLEMENTARY EXAMINATIONS - ACADEMIC YEAR – 2025-2026

COURSE : 5th Semester of 3-year B.Sc. HHA Program
 SUBJECT : Front Office Management-I
 TIME ALLOWED : 03 Hours

MAX. MARKS: 100

(Marks allotted to each question are given in brackets)

- Q.1. Using the room revenue statistics of Hotel Upscale, which is 100 room property, calculate the following:
 a) Forecast room revenue for the year 2025 and
 b) Explain the assumptions & reasons for your answer

Year	Rooms sold (No.)	ADR (Rs.)	Net Room Revenue (Rs.)	Occupancy %
2021	29,200	4,000.00	11,68,00,000	80%
2022	30,295	5,000.00	15,14,75,000	83%
2023	31,390	6,250.00	19,61,87,500	86%
2024	32,485	7,812.00	25,37,89,062	89%

(5+5=10)

- Q.2. Describe stepwise Hubbart Formula in detail. Explain the problems associated with Hubbart Formula.

OR

Discuss the factors to be considered before buying a new PMS for a hotel.

(10)

- Q.3. a) Illustrate the seven functions of management using a diagram.
 b) Explain Amadeus and its usage in different industries.

(5+5=10)

- Q.4. Write short notes (**any two**):

- a) Working capital
 b) Point of Indifference
 c) Budget Variance

(2x5=10)

- Q.5. "Technology enables us to achieve the extraordinary by simplifying the ordinary." Discuss the importance of Information Technology in the Hospitality & Tourism Industry.

(10)

- Q.6. Define budget. Explain zero based budget and write its advantages.

OR

What are the different methods to control and prevent the under stays and no-shows in hotels?

(10)

- Q.7. Hotel Winston has the following occupancy history for the month of August 2024.

Total Guests	Room Arrivals	Room Walk-In's	Room Reservations	Room no-shows	Occupied Rooms	Over-stays	Under-stays	Room Check-out's
525	278	44	150	35	320	34	22	275

On the basis of the Occupancy history of Hotel Winston, calculate the following:

- a) No-Show %
 b) Walk-In %
 c) Overstay %
 d) Under-stay %

(4x2½=10)

OR

Using a sample forecast form, explain the 10-day occupancy forecast.

(10)

Q.8. Explain Fidelio/IDS Hotel Management System stating the advantages and disadvantages.

(10)

Q.9. Differentiate between:

- a) Overstay and Stay over
- b) RevPAR and RevPAC
- c) Rack rate and BAR
- d) Fixed Budget and Flexible budget
- e) Skipper and Sleeper

(5x2=10)

Q.10. Match the following:

- | | |
|---------------------------|---|
| i) Rack Rate | a) GDS |
| ii) Compset | b) OOO |
| iii) Long term Renovation | c) Provision for expenditure on long term assets |
| iv) Allocation of Funds | d) Removal of unnecessary rooms from a group block |
| v) Capex | e) Cost incurred whether a room is sold out or not |
| vi) Fixed Cost | f) Remains unchanged irrespective of activity actually attained |
| vii) Fixed Budget | g) Can influence room rates |
| viii) Wash Factor | h) Takes place in budget evaluation stage |
| ix) Budget Recycling | i) Published rate of rooms |
| x) Worldspan | j) Budgeting |

(10x1=10)

NATIONAL COUNCIL FOR HOTEL MANAGEMENT AND CATERING TECHNOLOGY, NOIDA
SUPPLEMENTARY EXAMINATIONS - ACADEMIC YEAR – 2025-2026

COURSE	:	5 th Semester of 3-year B.Sc. HHA Program	
SUBJECT	:	Accommodation Management-I	
TIME ALLOWED	:	03 Hours	MAX. MARKS: 100

(Marks allotted to each question are given in brackets)

- Q.1. Arrange the following steps of planning housekeeping department in correct sequence and explain **(any two)** in detail. (10)
- a) Prepare frequency schedule
 - b) Set productivity standards
 - c) Set inventory levels
 - d) Set performance standards
 - e) Prepare area inventory lists
- Q.2. Calculate the requirement of staff to cover the morning shift of housekeeping department in a five-star hotel having 100 rooms. (10)
- OR**
- Discuss any five purchasing methods adopted in housekeeping department with relevant examples. (10)
- Q.3. Design a 2-day training program for GRA to improve the guest satisfaction ensuring zero defect rooms. (10)
- OR**
- What is a contract? Write advantages and disadvantages of having contracts in housekeeping department. (10)
- Q.4. How the operating expenses be controlled in housekeeping department? (10)
- OR**
- Discuss housekeeping operations carried out at following facilities:- (10)
- a) Educational Institution
 - b) Airport
- (2x5=10)
- Q.5. Write the first aid to be given in case of: (10)
- a) Fracture of leg
 - b) Snake bite on leg
 - c) Nose bleed
 - d) Burn on hand
- (4x2½=10)
- OR**
- Write short notes on: (10)
- a) Time & Motion Study
 - b) Budgetary Controls
- (2x5=10)
- Q.6. Write the difference between: (10)
- a) CAPEX Budget and OPEX Budget
 - b) Performance standards and Productivity standards
 - c) Job allocation and work schedule
 - d) Recycled inventory and Non-recycled inventory
- (4x2½=10)

- Q.7. Explain five ways of water conservation and five ways of energy conservation in housekeeping department. (10)
- Q.8. Multiple Choice Questions:
- a) Which of the following comes under Operating Budget?
 - i. Cleaning equipment
 - ii. Furniture
 - iii. Cleaning agents
 - iv. Room attendants cart
 - b) Income statement of Rooms division includes:
 - i. Forecasted expenses
 - ii. Actual expenses
 - iii. None of the above
 - iv. Both i & ii
 - c) Which of the following is not the principle of purchasing:
 - i. Right Time
 - ii. Right Purchase Manager
 - iii. Right source of supply
 - iv. Right Price
 - d) Get the victim to bend over and give a hard slap between the shoulder blades. The first aid is for:
 - i. Burn
 - ii. Dislocation
 - iii. Eye injury
 - iv. Chocking
 - e) CPR stands for:
 - i. Cardio-pulmonary resuscitation
 - ii. Cardio-pulse resuscitation
 - iii. Cardio-pulmonary restoration
 - iv. Cardio-pulse restoration
 - f) _____ is the study of how working conditions, equipment, and information can be arranged in an order that people can work with them safely and more efficiently.
 - i. Anatomy
 - ii. Ergonomics
 - iii. Economics
 - iv. Anthropology
 - g) Which of the following is not part of Contract Specification?
 - i. Sign of the party giving contract
 - ii. Names of the contractual employees
 - iii. Duration of the contract
 - iv. Schedule of areas to be serviced
 - h) Which of the following is the disadvantage of giving contract in the housekeeping department?
 - i. No capital required
 - ii. Names of the contractual employees
 - iii. Duration of the contract
 - iv. Schedule of the areas to be serviced

- i) Which of the following is the first step of training?
 - i. Analysing Training Need
 - ii. Practice
 - iii. Present the training program
 - iv. Follow up

- j) Minimum quantity = _____ + safety stock
 - i. Par
 - ii. Inventory in stock
 - iii. Lead- time quantity
 - iv. Inventory to be purchased

(10x1=10)

Q.9. State True/ False:

- a) Pathway chart is a technique of time and motion study.
- b) Employment bureaus is an example of internal source of recruitment.
- c) Induction is carried out for old employees when there is a change in the present working style.
- d) Productivity standards are made before performance standards.
- e) Purchase of cleaning agents is a part of capital budget.
- f) Forecasting of linen purchase is based on consumption factor
- g) Expenses incurred are written in the Operating budget.
- h) Supplier issues the purchase order once orders is given by purchase office.
- i) Person giving first aid to a person having a fracture in the legs.
- j) Grey water can be used in gardening or for flushing toilets.

(10x1=10)

Q.10. Match the following:

- | | |
|---------------------------|------------------------|
| i) MCD | a) Chemical emission |
| ii) VOC | b) Awkward posture |
| iii) First Aid Box | c) Centralized |
| iv) ABC | d) Historical data |
| v) Purchasing method | e) Cotton Wool |
| vi) Forecasting | f) Restore circulation |
| vii) Pricing of contracts | g) Team Work |
| viii) Team cleaning | h) Unit rate agreement |
| ix) Rotating | i) Reorder level |
| x) Inventory level | j) Shift type |

(10x1=10)

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SUPPLEMENTARY EXAMINATIONS - ACADEMIC YEAR – 2025-2026

COURSE : 5th Semester of 3-year B.Sc. HHA Program
 SUBJECT : Financial Management
 TIME ALLOWED : 03 Hours MAX. MARKS: 100

(Marks allotted to each question are given in brackets)

Q.1. Explain the objectives of financial management and discuss their relevance. (10)

Q.2. Define working capital. Explain the factors that determine working capital needs.

OR

What is capital budgeting? Explain the different techniques of capital budgeting.

Q.3. Prepare a comparative balance sheet from the following financial information provided to you for the year 2023 and 2024. (10)

Liabilities	2023	2024	Assets	2023	2024
Share Capital	2,00,000	2,50,000	Land & Building	2,00,000	1,90,000
General Reserve	50,000	60,000	Plant & Machinery	1,50,000	1,69,000
P & L A/c	30,500	30,000	Stock	1,00,000	74,000
Outstanding expenses	7,00,000	-----	Debtors	80,000	64,200
Provision for tax	30,000	35,000	Cash	500	5,600
Creditors	1,50,000	1,35,800	Bank	-----	8,000
	5,30,500	5,10,800		5,30,500	5,10,800

OR

Explain the tools and techniques of financial statement analysis.

Q.4. From the summarized Balance Sheet given below Prepare Fund Flow Statement for the Year 2023. (10)

Liabilities	2022 (Rs.)	2023 (Rs.)	Assets	2022 (Rs.)	2023 (Rs.)
Share Capital	10,000	15,000	Cash	5,000	9,000
P&L A/c	5,000	8,000	Debtors	10,000	19,500
Reserve	4,000	6,000	Stock	10,000	7,000
Creditors	8,000	12,000	Machinery	3,000	34,000
Bills payable	5,000	3,000	Land	4,000	50,000
	32,000	44,000		32,000	44,000

Q.5. There are two projects A and B. Each project requires an investment of Rs.1,00,000/- Rank this projects according to the "Pay back period" method on the basis of following information. (10)

Year	Project A	Project B
1	10,000	20,000
2	20,000	40,000
3	40,000	60,000
4	50,000	80,000
5	80,000	-----

OR

What do you mean by ratio analysis? Explain any two ratios which are important for management.

(10)

Q.6. What do you understand by the term over capitalization? State the factors which causes over capitalization.

(10)

Q.7. From the following information of M/s Khandvi ltd. You are required to calculate:

- a) Gross Profit Ratio
- b) Net Profit Ratio
- c) Operating Ratio
- d) Administrative expense Ratio

Particulars	Amount	Particulars	Amount
To opening stock	1,00,000	By sales	5,60,000
To Purchases	3,50,000	By closing stock	1,00,000
To wages	9,000		
To gross profit	2,01,000		
Total	6,60,000		6,60,000
To Administrative expense	20,000	By gross profit	2,01,000
To selling & Marketing expense	89,000	By interest Received	10,000
To non-operating expenses	30,000	By profit on sale on investment	8,000
To Net Profit	80,000		
	2,19,000		2,19,000

OR

Explain the capital budgeting appraising methods

(10)

Q.8. Write short note on the following (**any two**):

- a) Over Trading
- b) Financial Plan
- c) Capital Structure
- d) Net present value method

(2x5=10)

Q.9. Discuss the uses of fund flow statement and its practical problems.

(10)

Q.10. Discuss the difference between cash flow and fund flow analysis in detail.

(10)

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NATIONAL COUNCIL FOR HOTEL MANAGEMENT AND CATERING TECHNOLOGY, NOIDA
SUPPLEMENTARY EXAMINATIONS - ACADEMIC YEAR – 2025-2026

COURSE : 5th Semester of 3-year B.Sc. HHA Program
 SUBJECT : Strategic Management
 TIME ALLOWED : 02 Hours MAX. MARKS: 50

(Marks allotted to each question are given in brackets)

- Q.1. Explain the environmental threat and opportunity profile (ETOP) for an organization.
OR
 Write in brief about Michael Porter's five forces of competition. (10)
- Q.2. Explain the various approaches used for developing strategies.
OR
 Define mission statement and explain its importance. (10)
- Q.3. Differentiate between the following terms (**any two**):
 a) Backward Integration and Forward Integration
 b) Adaptive Approach and Intuitive Approach
 c) Market development and Product development
 d) Strategy and Structure (2x5=10)
- Q.4. Define the following words (**any two**):
 a) Joint Venture
 b) Public reaction policies
 c) Boston Consulting Group Matrix (BCGM)
 d) Liquidation
 e) Combination Strategy (2x2½=5)
- Q.5. Fill in the Blanks:
 a) The McKinsey _____ Framework is used for analyzing organizational effectiveness.
 b) _____ and management style play an important role in successful strategic implementation.
 c) Strategy review involves reviewing the underlying bases of the _____.
 d) One important step in strategy evaluation is measuring _____ performance.
 e) Corrective _____ are taken when performance does not match strategic objectives. (5x1=5)
- Q.6. State true / false:
 a) Stability strategy focuses on maintaining the current business operations without significant growth or reduction.
 b) Expansion strategies are adopted when an organization wants to reduce its market presence.
 c) Retrenchment strategy is generally used when a company faces poor performance or financial difficulties.
 d) Combination strategy means adopting only one strategy for all departments of the organization.
 e) Forward integration occurs when a company takes control over its distributors or retailers.
 f) Backward integration refers to acquiring or controlling suppliers of raw materials.
 g) Horizontal integration means expanding by acquiring or merging with competitors operating at the same level.
 h) Market penetration strategy aims to increasing sales of existing products in existing markets.
 i) Conglomerate diversification involves adding products or services unrelated to the existing business.
 j) Liquidation strategy means continuing business operations with minor modifications. (10x1=10)
