

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

COURSE : 2nd Semester of 3-year B.Sc. (HHA) Program
SUBJECT : Foundation Course in Food Production - II
TIME ALLOWED : 03 Hours MAX. MARKS: 60

(Marks allotted to each question are given in brackets)

SECTION – A

- Q.1. Write short notes on **(Attempt any five questions)** **(3x5=15)**
- a) Menu pricing styles
 - b) Standard recipe and its uses
 - c) Composition of muscle tissue
 - d) Varieties of rice
 - e) Steps in preparing choux paste
 - f) Short crust pastry and laminated pastry
 - g) Crème Fraiche
 - h) Alternatives to dairy products
 - i) Indian breads
 - j) Composition of Goda Masala

SECTION – B

Attempt all questions **(6x5=30)**

- Q.2. What is menu planning and what are the points to be considered in menu planning?
OR
Define food cost. Illustrate the ways to control food cost.
- Q.3. What are variety meats (offals)? Give examples & explain their culinary uses.
OR
List out the different pulses and cereals used in Indian cooking.
- Q.4. List down the meringues used in pastry and confectionery and what are the precautions to be taken while preparing it.
OR
List the different stages of sugar with temperature and uses.
- Q.5. Illustrate in detail the process in preparing cream. Give examples.
OR
Classify cheese and give its accompaniments.
- Q.6. Name some wet and dry masalas used in Indian cooking.
OR
List down some famous south Indian breakfast dishes.

SECTION – C

Attempt all questions **(15x1=15)**

- Q.7. A reputed hotel kitchen is preparing for a high-profile international food festival. The Executive Chef has assigned a trainee chef to design a special menu featuring meat and poultry dishes. The trainee is required to select appropriate cuts of meat for different dishes, ensure high quality in poultry selection, and strictly follow hygienic practices while handling raw ingredients to maintain food safety standards.

During menu planning, the trainee decides to include a grilled steak, a slow-cooked stew, and a poultry-based dish. The Executive Chef asks the trainee to justify the choices made and demonstrate proper knowledge of quality selection and hygiene.

a) In the context of the menu planned by the trainee, suggest suitable cuts of meat for:

- i) Grilled steak
- ii) Slow-cooked stew

Justify your choices based on tenderness and cooking methods.

b) While selecting poultry for the planned dish, what key quality factors should the trainee consider to ensure the best results?

c) As the trainee is responsible for maintaining food safety during preparation, outline any five hygienic practices that must be followed while handling meat and poultry in the kitchen.

OR

“India is a land of spices with medicinal values”. Justify the statement by explaining the different spices used in Indian cooking with their medicinal values.

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

COURSE : 2nd Semester of 3-year B.Sc. (HHA) Program
SUBJECT : Foundation Course in Food & Beverage Service - II
TIME ALLOWED : 03 Hours MAX. MARKS: 60

(Marks allotted to each question are given in brackets)

SECTION – A

- Q.1. Write short notes on **(Attempt any five questions)** **(3x5=15)**
- a) Tisanes
 - b) Types of coffee
 - c) Front bar
 - d) Glass rail
 - e) Must
 - f) Chaptalization
 - g) Lager
 - h) Distillation
 - i) Liqueurs
 - j) Cocktails

SECTION – B

Attempt all questions **(6x5=30)**

- Q.2. Classify non-alcoholic beverages. Briefly explain them with at least two examples of each.
OR
Write down the origin of tea. Briefly describe various types of tea.
- Q.3. List at least six bar equipment and write their uses.
OR
Define alcoholic beverage. Give classification of alcoholic beverages with at least two examples of each.
- Q.4. Define wine. Write down at least three white and black grapes each used for wine making.
OR
Briefly explain storage of wines.
- Q.5. Describe at least six types of beer.
OR
Define 'Proof'. Briefly describe different proof systems.
- Q.6. What is vermouth? Briefly explain its types.
OR
Define liqueurs. Write down the history of liqueurs.

SECTION – C

Attempt all questions **(15x1=15)**

- Q.7. Describe French wine laws in detail. And list important wine producing regions of France.
OR
'Drink for fun' is a bar which mainly serves cocktails. It does have a range of beverages in its menu. But it is known for serving excellent classical cocktails. The bar is in business for last 5 years. The guests love to have cocktails in the bar. In the weekends, they have to make prior reservations to get assured slots or will have to wait. The management of the bar now wishes to bring some changes in the bar menu, since the same has been followed for the last 5 years and regular guests might feel bored of having the same brands of spirits and cocktails. The management wishes to add some new international brands of spirits as well as some new classical cocktails.

You are the head bar tender of this bar. Now, you have been entrusted with the job to:

a) Prepare a list of 10 international brands of spirits.

Note: At least 2 brands from each spirit (whisky, rum, gin, brandy and vodka)

b) Prepare a list of 5 classical cocktails along with their recipes.

Note: At least one cocktail based on each spirit (whisky, rum, gin, brandy and vodka)

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

COURSE : 2nd Semester of 3-year B.Sc. (HHA) Program
SUBJECT : Foundation Course in Rooms Division Operations – II (A)
TIME ALLOWED : 1½ Hours MAX. MARKS: 30

(Marks allotted to each question are given in brackets)

SECTION – A

- Q.1. Write short notes on **(Attempt any three questions)** **(2½x3=7½)**
- a) Charge privilege
 - b) Self check-out
 - c) House count
 - d) Late charges
 - e) Product innovation
 - f) House limit

SECTION – B

Attempt all questions **(5x3=15)**

- Q.2. Explain the importance of night audit.
- OR**
- Explain allowance voucher.
- Q.3. Explain cash bank or cash float.
- OR**
- Give the formula for:
- a) RevPAR b) ARR/ADR
- Q.4. What are high balance accounts?
- OR**
- Describe 'End of the day' with reference to night audit.

SECTION – C

Attempt all questions **(7½x1=7½)**

- Q.5. Foreign currency encashment requires special attention. Comment.
- OR**
- Suppose you are a cashier at the front desk of a hotel & a group of people come with firearms to rob the cash. How will you handle the situation?

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

COURSE : 2nd Semester of 3-year B.Sc. (HHA) Program
SUBJECT : Foundation Course in Rooms Division Operations – II (B)
TIME ALLOWED : 1½ Hours MAX. MARKS: 30

(Marks allotted to each question are given in brackets)

SECTION – A

- Q.1. Write short notes on **(Attempt any three questions)** **(2½x3=7½)**
- a) Frequency schedule
 - b) Master Keys
 - c) Laundromats
 - d) Valet service in laundry
 - e) Selection of indoor plants
 - f) Ikebana

SECTION – B

Attempt all questions **(5x3=15)**

- Q.2. Briefly explain the linen exchange procedure in a hotel.
OR
Briefly discuss the equipment & tools used in the sewing room of a five star category hotel.
- Q.3. List the principles of flower arrangement with a brief explanation of any three.
OR
What is control desk? Why control desk is important to the housekeeping department?
- Q.4. Describe any five laundry equipment used in the commercial laundry of a hotel.
OR
List various steps involved in wash cycle in a commercial laundry. Give a brief description of any three steps.

SECTION – C

Attempt all questions **(7½x1=7½)**

- Q.5. As the assistant manager, housekeeping at a prominent upscale hotel, you are tasked with ensuring the impeccable upkeep and maintenance of the hotel's public areas. These areas include the lobby, restaurant, corridors and other spaces frequented by guests. Recently, there have been concerns about the deterioration of certain public areas, imparting the overall guest experience.
- a) Identify the common challenges faced in the upkeep of hotel public areas and propose measures to address these challenges.
 - b) Give the significance of first impression created by a hotel's public area on guest satisfaction and loyalty.
- OR**
- Explain stain removal in fabrics, including identification of stains, classification based on origin and precautions to be followed.

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

COURSE : 2nd Semester of 3-year B.Sc. (HHA) Program
SUBJECT : Hotel Security
TIME ALLOWED : 02 Hours

MAX. MARKS: 30

(Marks allotted to each question are given in brackets)

SECTION – A

- Q.1. Write short notes on **(Attempt any four questions)** **(2x4=8)**
- a) Safety
 - b) Integrated Surveillance System
 - c) Patrolling
 - d) Sub master key
 - e) Magstripe
 - f) AFFF foam extinguishes
 - g) Security baton
 - h) Three natural disasters that can affect a hotel

SECTION – B

Attempt all questions **(4x3=12)**

- Q.2. Differentiate between safety and security. **OR**
Illustrate hotel security hierarchy.
- Q.3. Outline the key qualities of a security personnel. **OR**
Describe car inspection procedure to be followed at hotels.
- Q.4. Explain fire triangle and list steps on using fire extinguisher. **OR**
Outline the procedure of handling death in a hotel.

SECTION – C

Attempt all questions **(10x1=10)**

- Q.5. Hotel Servana is under a new management. They want to update their hotel to new technology.
- a) What are the new types of lock systems you would like to install?
 - b) Which new access control system would you incorporate?
- OR**
- There is a new hotel opening at a tourist destination what would be your procedures to handle:
- a) Bomb threat
 - b) Scanty baggage
 - c) Loss and found

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

COURSE : 2nd Semester of 3-year B.Sc. (HHA) Program
SUBJECT : Sustainable Tourism
TIME ALLOWED : 02 Hours

MAX. MARKS: 30

(Marks allotted to each question are given in brackets)

SECTION – A

- Q.1. Write short notes on **(Attempt any four questions)** **(2x4=8)**
- a) Renewable energy
 - b) Swachh Bharat Mission
 - c) Sustainable practices
 - d) 'Single use plastic' threat to environment
 - e) Intangible heritage
 - f) Ill-effects of carbon emission on planet
 - g) Bio-hotels
 - h) Sustainable development

SECTION – B

Attempt all questions **(4x3=12)**

- Q.2. A healthy eco-system is a boon to tourism. Validate the statement with your opinion.
OR
Explain how conserving resources and improving efficiency in operations can reduce environmental impacts.
- Q.3. What are the features of a green building?
OR
What are the mandatory eco-friendly practices in star category hotels in India?
- Q.4. What are the principles of sustainable tourism?
OR
What are the various environmental accreditation certificates provided to hotels/restaurants?

SECTION – C

Attempt all questions **(10x1=10)**

- Q.5. "Tourism is a tool to create a better life and future for locals and to protect the environment at the same time". Justify the statement with an example using the environmental, social, economical and cultural outcome of a destination.
OR
Discuss the role of technology in sustainability practices.

Write a conversation at the bar between a bartender & a guest, where the bartender has to deny serving the guest as the bar is closed for the day.

- Q.6. Change the following dialog into reported speech (direct/indirect):
 Atmaj: "I already have plans for Saturday"
 Ms. Gonsalves: "Submit your assignments on Friday"
 Ali: "My in-laws are coming over for dinner tomorrow night"

OR

Explain different parts of speech with examples.

SECTION – C

Attempt all questions

(15x1=15)

- Q.7. Read the passage and answer the following questions:
 Mexican painter Frida Kahlo (1907-1954) was both a talented artist and a woman of great courage. Her paintings tell an amazing story of tragedy and hope.
 At the age of six, Kahlo developed polio, and she spent nine months in bed. The illness damaged her right leg forever. Most girls didn't use to play sports back then, but Kahlo played soccer and took up boxing. Exercising helped Kahlo get stronger. Kahlo even dreamed of becoming a doctor one day. At 18, Kahlo was in a terrible bus crash, and her destiny changed. She wore a full body cast for months because her injuries were so bad. But again, Kahlo refused to give up. She entertained herself by painting self-portraits. She said, "I paint myself because I'm often alone, and because I am the subject I know best." Kahlo suffered from very bad health the rest of her life, but she continued to paint. Other artists began to recognize her talent – an unusual achievement for a woman at the time. In 1929, she married famous Mexican painter Diego Rivera, but their marriage was troubled. Kahlo once said, "There have been two great accidents in my life – Diego was by far the worst. Kahlo became pregnant three times. Unfortunately, because of her injuries from the bus accident and her generally poor health, none of her babies survived childbirth. This sadness almost destroyed Kahlo. Her paintings often show a broken woman, both in heart and body. When she travelled, Kahlo always attracted attention. She dressed in long traditional Mexican skirts, wore her hair in long braids, and let her thick eyebrows grow naturally. She chose to look different, and people noticed her beauty everywhere she went. Kahlo died at the age of 47 in the house where she was born. Her life was short, but extraordinary. Her paintings still amaze people with their honesty and originality.

Find the words in the passage which mean the following:

- Ability to control your fear in a difficult situation.
- Accept that something is good or valuable.
- Damage to a person's body.
- A special hard case that protects a broken bone.
- Very sad event or situation.

Answer the questions (**any two**):

- What did Kahlo do to get healthier after her childhood illness?
- Why did Kahlo start painting?
- Why did Kahlo often do self-portraits?
- What did Kahlo compare her marriage to?

What lessons can you draw from Kahlo's life? Do you think it's good to be different from what people expect?

OR

Your friend from college has suddenly stopped coming to college.

- List 5 questions you will ask him/her to find out reason for his/her absence.
- Write telephonic conversation you will have with him/her to convince them to rejoin the college.
- Using reported speech, tell your lecturer about the conversation you had with your friend.

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

COURSE : 2nd Semester of 3-year B.Sc. (HHA) Program
SUBJECT : Basics of Tourism
TIME ALLOWED : 02 Hours
MAX. MARKS: 30

(Marks allotted to each question are given in brackets)

SECTION – A

- Q.1. Write short notes on **(Attempt any four questions)** **(2x4=8)**
- Tourism
 - Visitor vs Tourist
 - Forms of tourism
 - Components of tourism industry
 - Difference between travel agency and tour operators
 - Special Interest Tourism
 - Direct political implications of tourism
 - Core areas of a hotel

SECTION – B

Attempt all questions **(4x3=12)**

- Q.2. Differentiate between the tourism activity at beaches, hills and wildlife destinations.
OR
What do you understand by sustainable tourism? How can it reduce the negative impacts of tourism?
- Q.3. Development of tourism infrastructure has direct correlation with environment. Discuss.
OR
Explain the characteristics of pilgrimage tourism.
- Q.4. Describe the advantages and disadvantages of tourism.
OR
List the attitudinal requirements for hospitality industry.

SECTION – C

Attempt all questions **(10x1=10)**

- Q.5. List the factors responsible for the growth of tourism. Briefly explain the emerging trends in the tourism service industry.
OR
Discuss the secondary constituents of tourism such as banks, hospitals, insurance companies, communication services and other support services, highlighting their role in facilitating tourism.
