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Assignments for Fall / August 2011 Session

B. Sc. in Hospitality and Catering Management (B.Sc. HCM) - Second Semester

HM0009 - Food Production and Bakery – I (Theory) - 2 credits

Assignment - 1 (30 marks)

- 1) Explain the following (5 Marks)
 - a) Bisque
 - b) Caviar
 - c) Fettuccine
 - d) Baghar
 - e) Zest
- 2) What are the types of sugar? (5 Marks)
- 3) Explain the following (3 Marks)
 - a) Hors d'oeuvre
 - b) Potage
- 4) Draw the organizational structure of a Kitchen department (5 Marks)
- 5) Name six continental egg dishes (6 Marks)
- 6) Write a note on shortening (6 Marks)
- 7) Explain the following (5 Marks)
 - f) Bisque
 - g) Caviar
 - h) Fettuccine
 - i) Baghar
 - j) Zest
- 8) What are the types of sugar? (5 Marks)
- 9) Explain the following (3 Marks)
 - c) Hors d'oeuvre
 - d) Potage
- 10) Draw the organizational structure of a Kitchen department (5 Marks)
- 11) Name six continental egg dishes (6 Marks)
- 12) Write a note on shortening (6 Marks)



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HM0009 - Food Production and Bakery – I (Theory) - 2 credits

Assignment - 2 (30 marks)

- 1) Explain the following
 - a) Cream horn
 - b) Patisserie
 - c) Bulk boiler
 - d) Rolling pin
 - e) Tweezers
- 2) Explain the uses of fats and oils? (5 Marks)
- 3) Explain the following (3 Marks)
 - a) Lard
 - b) Suet
- 4) What are the basic mother sauces? (5 Marks)
- 5) Name at least six béchamel based soups (6 Marks)
- 6) Name any six hard cheeses (6 Marks)

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B. Sc. in Hospitality and Catering Management (B.Sc. HCM) - Second Semester

HM0011- Food and Beverage Service - I (Theory) - 2 credits

Assignment - 1 (30 marks)

- 1) What are the various types of trolleys used in F&B outlets? (5 Marks)
- 2) Explain the principles of Menu Planning?(5 Marks)
- 3) Draw the flow chart of vinification process? (5 Marks)
- 4) Explain the following (3 Marks)
 - a) Damask
 - b) Potage
- 5) Name six international sparkling wines (6 Marks)
- 6) Draw neatly the layout of 50 pax multi-cuisine restaurant (6 Marks)



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HM0011- Food and Beverage Service - I (Theory) - 2 credits

Assignment - 2 (30 marks)

- 1) Explain the following wine Terminologies (5 Marks)
 - a) Bodega
 - b) Chaise
 - c) Depot
 - d) DOM
 - e) Sekt
- 2) Name any 10 equipments required in a still room (5 marks)
- 3) On what basis cigars are classified (5 Marks)
- 4) Explain the following (3 Marks)
 - a) Hock Mock
 - b) Latakia
- 5) Name any six white grapes, which are used in the wine making? (6 Marks)
- 6) Write a note on Indian Cigars (6 Marks)

Assignments for Fall / August 2011 Session

B. Sc. in Hospitality and Catering Management (B.Sc. HCM) - Second Semester

HM0013 - Hospitality and Hotel Accounting - 4 credits

Assignment - 1 (60 marks)

1. State which account should be debited and which account should be credited according to traditional approach. (10 marks)

1. Ramanujam commenced business with cash Rs.1,00,000
2. Purchased goods from Kashinath on credit Rs.10,000
3. Sold goods for cash Rs.4,000
4. Cash purchases Rs.1,000
5. Sold machinery to Gajanan on credit Rs.4,000
6. Withdrew cash from business for personal use Rs.300
7. Paid rent Rs.1,500
8. Cash paid into bank Rs.9,800
9. Received loan from Rajaram Rs.5,000.
10. Received commission Rs.400

2. Journalize the following transactions (10 marks)

1. 2009 Jan 1 Mr. Sudhakar commenced business with cash Rs.4,00,000.
2. Jan 2 Purchased goods on credit from Mr. Jeevan Rs.45,000.
3. Jan 5 Paid into bank Rs.15,000.
4. Jan 8 Bought goods for cash Rs.4,000.
5. Jan 8 Sold furniture for cash Rs.6,000.
6. Jan 9 Sold goods to Mr. Kiran on credit Rs.4,500.
7. Jan 15 Bought goods from Rajesh on credit Rs.5,000.
8. Jan 16 Bought furniture from Rakesh for Rs.3,000.
9. Jan 25 Paid postage Rs.50.
10. Jan 26 Withdrew cash from office for personal use Rs.200.

3. Akshaykumar, owner of a hotel entered into the following transactions with Monishkumar on the following dates. Prepare ledger account of Monishkumar and the balance the same. (10 marks)

2009

- Jan 2 Opening debt of Monishkumar to Akshaykumar Rs.1,500
- Jan 4 Sold goods to Monishkumar Rs.1,090
- Jan 9 Monishkumar returned goods Rs.90
- Jan 18 Sold goods to Monishkumar for cash and received Rs.1,000
- Jan 22 Monishkumar became insolvent and Rama realized from his asset Rs.1,400

4. Following is a Trial balance as on 31st March 2009, prepared by an incompetent accountant. You are required to re-write trial balance in its correct form. (10 marks)

Trial Balance

Sl.No	Particular	J.F	Debit	Credit
1	Capital		-	40,000
2	Wages		2,600	
3	Purchases		12,300	
4	Sale			17,200
5	Discount received			100
6	Salaries		2,400	
7	Opening stock			100
8	Furniture and			14,300
9	fixture			2,000
10	Cash		23,600	
11	Machinery		32,800	
	Suspense A/c			
	Total		73,700	73,700

- 5. What are the accounting principles? Briefly explain the important accounting concepts. (10 marks)
- 6. What are the importances of computer application in hospitality accounting? (10 marks)



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B. Sc. in Hospitality and Catering Management (B.Sc. HCM) - Second Semester

HM0013- Hospitality and Hotel Accounting - 4 credits

Assignment - 2 (60 marks)

1. Enter the following transactions of Happy Ice cream Parlor in Sales book, Sales returns book, Purchases book and Purchases returns book. (10 marks)

2008

- July
5. Sold on credit to Saraswati
10 units of Butter Scotch @ Rs.30 each
5 units of Vanilla @ Rs 20 each
 8. Purchased on credit from Joy ice-cream
25 units of Dilkush @Rs.50
10 units of strawberry @ Rs.30
 10. Purchased for cash from Mohan and co
10 units of chocolate ice-cream at Rs.40
 15. Sold to Lalkrishna Bros. on credit
10 units of Dilkush @ Rs. 50
5 units of strawberry at Rs.25
 18. Returned to Joy ice-cream 5 units of Dilkush being spoiled.
 26. Lalkrishna Bros returned 1 unit of Dilkush as the same was spoiled.

2. Enter the following transaction of a merchant in a three column cash book. (10 marks)

- 2009
- Jan. 1 Commenced business with Rs.20,000
 - 2 Paid into bank Rs.7,000
 7. Purchased goods by cheque Rs.3,000
 10. Paid rent Rs.400
 11. Purchased furniture by cheque Rs.3,000
 16. Gave to Gopal a cheque of Rs.970 and allowed discount Rs.30
 17. Received from Narayana a cheque of Rs.1,500
 - 25 Paid wages Rs.100



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28 Drew for office use Rs.400

30 Withdraw for personal use by cheque Rs.150

3. The following is the trial balance as on 31-12-2008 extracted from the books of

Sugama Hotels. Prepare final accounts.

(20 marks)

Opening stock	15,500	Capital	60,000
Land and Building	35,000	Loan taken @ 9%	30,000
Kitchen equipment	50,000	Sundry creditors	9,600
Salaries to the staff	11,000	Purchases returns	2,100
General expenses	2,500	Restaurant Sales	2,07,300
Cash at bank	6,400		
Restaurant furniture	5,000		
Rent for the premises	3,000	Discount	1,200
Postage and telegrams	1,400		
Stationery	1,300		
Wages	26,000		
Freight on purchases	2,800		
Carriage on Sales	4,000		
Repairs to restaurant furniture	4,500		
Dues from customer	30,000		
Bad debts	600		
Cash in hand	100		
Sales returns	5,100		
Purchases	1,06,000		
	3,10,200		3,10,200

The following further information is given:

1. Wages for December 2008 amounting Rs. 2,100 have not yet been paid
2. Included in general expenses is insurance premium Rs.600 paid for the year ending 31st December, 2008
3. Provision for doubtful debts @ 5% on debtors is necessary



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4. The loan was taken on 1st July 2008. Interest has not paid yet.
 5. Value of stock on hand on 31st December 2008 was Rs. 14,900
4. From the following details, prepare the visitors tabular ledger (10 marks)
1. Date 30-09
 2. Room No. 101
 3. Tariff

Room	Rs. 1200/-
Tea	Rs. 20/-
Coffee	Rs. 20/-
Lunch	Rs. 100/-
Breakfast	Rs. 75/-
Dinner	Rs. 150/-
 4. Check out time 12 noon
 5. Change service taxed at 10% on noon, food and alcoholic beverage on & sales tax on alcoholic beverages at 10% (excluding service charges) and 5% luxury tax
 6. Name of the guest Mr. Ramesh
 7. Opening debit balance Rs. 3000/-
 8. Details of charges to guest:-
 - 6-30 am tea was served to all rooms and Room No. 101 had a guest
 - 7-30 A.m Mr. Ramesh pointed out that the tea had gone cold L& demanded that he should not be billed. His claim was honoured .
 - 8.30 A.M Break fast was served to all rooms Rom No. 101 had 3 guests
 - 9.00 A.M the following cheques were to be entered for Room No. 101:- Laundry Rs. 20/- and Newspaper Rs. 5/-
 - 1 P.M Lunch was served to all rooms.
 - 2 P.M two movie tickets for Rs. 150/- were purchased for Room No. 101
 - 6.30 P.m tea was served to all room Room No. 101 had 3 guests:-
 - 9 p.m dinner was served to all rooms.
5. Write about the actual job done by a night auditor for one shift period – in detail, step by step process. (10 marks)



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B. Sc. in Hospitality and Catering Management (B.Sc. HCM) - Second Semester

HM0014 - Food Safety and Nutrition - 4 credits

Assignment - 1 (60 marks)

- 1) What are the stages involved in the implementation of HACCP? (6 Marks)
- 2) Explain the digestion process in the stomach? (8 Marks)
- 3) Write a note on RDA? (3 Marks)
- 4) How will you classify carbohydrates? (6 Marks)
- 5) Explain the classification of proteins? (6 Marks)
- 6) Write a note on energy yielding Foods? (6 Marks)
- 7) Explain the following (5 Marks)
 - a) Asepsis
 - b) Sterilization
- 8) How will you preserve food items by the application of Low Temperatures? (10 Marks)
- 9) Explain the role of Calories in Dietary allowance? (10 Marks)

Assignments for Fall / August 2011 Session

B. Sc. in Hospitality and Catering Management (B.Sc. HCM) - Second Semester

HM0014 - Food Safety and Nutrition - 4 credits

Assignment - 2 (60 marks)

- 1) How will you preserve food by the help of Drying? (6 Marks)
- 2) What is Adulteration? Name any 10 common adulterants used in the food items? (6 Marks)
- 3) Write a note on High fiber diet? (6 Marks)
- 4) Explain the factors that Influencing Food Intake and Food Habits? (12 Marks)
- 5) Write a note on protective clothing? (6 Marks)
- 6) Explain the following (4 Marks)
 - a) Clean-as-you-go system
 - b) clean-in-place system
- 7) write the cleaning procedure for (10 Marks)
 - a) Hoods
 - b) Ranges
- 8) How will you detect the adulterants in the following food items? (10 Marks)
 - a) Tea
 - b) Ghee
 - c) Dal
 - d) Tamarind

Practical Guidelines – II Semester

All the practical related details pertaining to Food Production and Bakery – I (Practical) [HM0010] and Food and Beverage Service – I (Practical) [HM0012] are furnished in the Practical Manual/SLM of the concerned subjects.

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