

Total No. of Pages : 02

Total No. of Questions : 09

BTTM (Sem.-1)

INTRODUCTION TO HOSPITALITY INDUSTRY

Subject Code : BTTM-105-18

M.Code : 75421

Date of Examination : 18-12-2023

Time : 3 Hrs.

Max. Marks : 60

SECTION-B

2. Differentiate between commercial and welfare catering establishments.
3. What are the components of Hospitality Industry? Discuss.
4. Write a note on evolution of lodging industry.
5. What are the various subsections of food and beverage service department? Brief.
6. Define Menu. What are different types of menus?

SECTION-C

7. Discuss various types of restaurants in food & beverage sector.
8. Discuss various types of meals along with their timings and sequence.
9. Discuss in detail about the history and growth of Hospitality Industry.

SECTION-A

1. Define the following :

- a) Hotel
- b) Suite
- c) HRACC
- d) Efficiency Room
- e) Speciality restaurant
- f) IRD
- g) Still Room
- h) A la Carte
- i) TAAI
- j) Grill Room.



NOTE : Disclosure of Identity by writing Mobile No. or Making of passing request on a page of Answer Sheet will lead to UMC against the Student.

Roll No.

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BTTM (Sem.-1)

INTRODUCTION TO HOSPITALITY INDUSTRY

Subject Code : BTM-105-18

M.Code : 75421

Date of Examination : 24-06-2024

Time : 3 Hrs.

Max. Marks : 60

INSTRUCTIONS TO CANDIDATES :

1. SECTION-A is COMPULSORY consisting of TEN questions carrying TWO marks each.
2. SECTION-B contains FIVE questions carrying FIVE marks each and students have to attempt any FOUR questions.
3. SECTION-C contains THREE questions carrying TEN marks each and students have to attempt any TWO questions.

SECTION-A

1. Explain the following :

- a) Boutique Hotel
- b) Motel
- c) Coffee Shop
- d) Night Club
- e) Cruise Catering
- f) Youth Hostel
- g) Institutional Food service
- h) Outdoor Catering
- i) Casual Dining
- j) Food Courts.

SECTION-R

2. Briefly discuss the history and growth of Hospitality industry.
3. Write brief notes on Hotel grading system.
4. Discuss briefly the changing profile of Hotel industry.
5. What are the qualities required of Food & Beverage service staff?
6. What are the issues being faced by food service industry these days?

SECTION-C

7. What are the various components of Hospitality industry and how do they collectively contribute to the overall guest experience?
8. Discuss various types of Restaurants.
9. Describe in flight catering services in detail.

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BTM (Sem.-1)

INTRODUCTION TO HOSPITALITY INDUSTRY

Subject Code : BTM-105-18

M.Code : 75421

Date of Examination: 17-01-2025

Time : 3 Hrs.

Max. Marks : 60

INSTRUCTIONS TO CANDIDATES :

1. SECTION-A is COMPULSORY consisting of TEN questions carrying TWO marks each.
2. SECTION-B contains FIVE questions carrying FIVE marks each and students have to attempt any FOUR questions.
3. SECTION-C contains THREE questions carrying TEN marks each and students have to attempt any TWO questions.

SECTION-A

1. Define the following :

- a) Hotel
- b) Motel
- c) Lanai
- d) Uniformed service
- e) Speciality restaurant
- f) IRD
- g) Still Room
- h) A la Carte
- i) TAAI
- j) HRACC

SECTION-B

2. Differentiate between commercial and welfare catering establishments.
3. What are the components of Hospitality Industry? Discuss.
4. Write a note on evolution of lodging industry.
5. What are the various subsections of food and beverage service department? Brief.
6. Define Menu. What are different types of menus?

SECTION-C

7. Discuss various types of restaurants in food & beverage sector.
8. Discuss various types of meals along with their timings and sequence.
9. Discuss in detail about the history and growth of Hospitality Industry.

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