

**Bsc ( Honours) Hotel Management and Culinary Arts**

**Model QP for ESE Practical Exam**

**Course Code:MG1MDCHMC100**

**Course Name: Eco Friendly Practices in Hospitality Industry**

**Duration: 1.5 Hours**

**Total Marks: 35**

**Part – A**

**Practical Task**

**Answer any one question**

1. Identify different kinds of waste in the college?
2. Calculate the food waste in cafeteria in a day?

( 1x2= 2 marks)

**Part – B**

**Practical Task**

**Answer any four questions**

1. Find out types of waste generated in your organization?
2. Identify the most significant areas of water wastage in campus?
3. Identify measures to minimize food wastage at the dining area?
4. Identify the water leakage areas at the hostel?
5. Identify water efficient fixtures?
6. Identify different kinds of dry waste in campus?

( 4x3= 12 marks)

**Part – C**

**Practical Record Evaluation**

1. Content
2. Completion
3. Neatness
4. Drawings

( 4x2= 8 marks)

**Part – D**

**Viva Voce**

**Answer any two questions**

1. Explain 3 R's
2. What is water conservation and why is it important?
3. Why waste reduction awareness is important?

( 2x4= 8 marks)

**Part – E**

**Grooming**

1. Personal Hygiene (Appropriate Hair cut, Neatly shaved, Nails trimmed, Clean & Pressed uniform, Pleasant Body odor etc..)
2. Attitude ( Body Language, Tone of voice)

( 2x2.5= 5 marks)

**Bsc ( Honours) Hotel Management and Culinary Arts**

**Model QP for ESE Practical Exam**

**Course Code:MG1DSCHMC100**

**Course Name: Introduction to Hospitality Operations- I ( F&B)**

**Duration: 1.5 Hours**

**Total Marks: 35**

**Part – A**

**Practical Task**

**Answer any one question**

1. Identify five different cutleries?
2. Identify five equipments used for culinary operations?

( 1x2= 2 marks)

**Part – B**

**Practical Task**

**Answer any four questions**

1. Identify five various wine glasses?
2. Identify five various main course cutleries?
3. Identify five different Restaurant Table linen?
4. Prepare and explain Veluote?
5. Prepare and explain Mayonnaise?
6. Prepare and explain Espagnole?

( 4x3= 12 marks)

**Part – C**

**Practical Record Evaluation**

1. Content
2. Completion
3. Neatness
4. Drawings

( 4x2= 8 marks)

**Part – D**

**Viva Voce**

**Answer any four questions**

1. What is an angel wing opener?
2. What is the use of a creamer?
3. What is the use of sieve?
4. What is the ratio of roux?
5. What is the color of Hollandaise sauce?
6. Name any other cocktail which is served in Margarita glass?

( 4x2= 8 marks)

**Part – E**

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