



DEPARTMENT OF HOTEL MANAGEMENT
MONAD UNIVERSITY, HAPUR

COURSE: -BHMN-211

Food Production Operation

Assignment No-1

Date of submission:-September 11th , 2017

Instructions:

1. Write the response to the assignment in your own handwriting.
2. Submit the response to your HoD within the due date.
3. Write your name, Programme and Enrolment No. clearly at the top of the page.

Question: - 1

- (a) Discuss the various philosophy of the Indian cuisine?
- (b) How have Mughals influenced the cuisines of India?

Question: - 2

- (a) Define spice. How are spices different from each others?
- (b) How many types of mustard there? What are the uses of mustard?



DEPARTMENT OF HOTEL MANAGEMENT
MONAD UNIVERSITY, HAPUR

COURSE: -BHMN-212

FOOD & BEVERAGE SERVICE OPERATION

Assignment No-1

Submission Date: 11 September 2017

Instructions:

1. Write the responses to the assignment in your own handwriting.
2. Submit the responses to your HOD within the due date.
3. Write your name ,Programme and enrollment number clearly at the top of the Pages

Q.1

1. Discuss the restaurant planning process for various food & Beverage service outlets.
2. Explain in detail about the duties & responsibilities of restaurant team.

Q.2

1. Define catering and its type? Explain in brief about various function og catering management.

2. What do you understand
Discuss about the whole
premises function.



by buffet management?
planning process for off

DEPARTMENT OF HOTEL MANAGEMENT
MONAD UNIVERSITY, HAPUR

COURSE: - Accommodation & Front Office Foundation –I

BHMN-213

Assignment No: 1

Submission Date: 11 September 2017

Instructions:

1. Write the responses to the assignment in your own handwriting.
2. Submit the responses to your HOD within the due date.
3. Write your name ,Programme and enrollment number clearly at the top of the Pages

Question: - 1

- (a) Discuss about the various public areas in a hotel? Why is their cleaning and maintenance important?
- (b) Write down various ways of registration of a guest in detail.

Question: - 2

- (a) What do you understand by emergency situations in hotel ? Being a responsible staff of hotel How you will deal with emergency situation?
- (b) Give your view about registration form, 'C form in details with suitable diagram.



DEPARTMENT OF HOTEL MANAGEMENT
MONAD UNIVERSITY, HAPUR

COURSE: - Foreign Language Skills –I (French)

BHMN-214

Assignment No: 1

Submission Date: 11 September 2017

Instructions:

1. Write the responses to the assignment in your own handwriting.
2. Submit the responses to your HOD within the due date.
3. Write your name ,Programme and enrollment number clearly at the top of the Pages

Question 1.

- a. Write down the alphabets and days name used in French language.
- b. Write The numbers, Ordinal; Time; Weights & Measures; change of gender in French.

Question 2.

- a. Find Days of the week; Months of the year in French.
- b. Find out all Name of vegetables , fruits and ingredients in French used in hotel.



Assignment Number: 1
Course code: BHM-
Class: BHM-III
Title- Accounting for Hospitality
BHMN-215
Last Dates for Submission: 11th Sep, 2017

Instructions

1. Write the responses to the assignment in your own handwriting.
2. Submit the responses to your HOD within the due date.

Write your Name, Programme, and Enrolment No. clearly at the top of the page

Question:-1

- a) What is difference between Cost accounting and Financial accounting ?
- b) Define accounting service and explain its relevance in modern society.

Question:-2

- a- Explain in brief the role of accounting in business.
- b) How accounting information is used by investors and lender?

