



**DEPARTMENT OF HOTEL MANAGEMENT**  
**MONAD UNIVERSITY, HAPUR**

**COURSE: -BHMN-211**

**Food Production Operation**

**Assignment No-1**

Date of submission:- 23<sup>rd</sup> October 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) What is salan masala and how is it used?
- (b) What is the difference between wet masala and paste?

**Question: - 2**

- (a) Define souring agents and list at least five souring agents used in Indian cuisine and the method of their use.
- (b) What is the difference between flavouring spices and aromatic spices?



**DEPARTMENT OF HOTEL MANAGEMENT**  
**MONAD UNIVERSITY, HAPUR**

**COURSE: -BHMN-212**

**FOOD & BEVERAGE SERVICE OPERATION**

**Assignment No-II**

**Submission Date: 23<sup>rd</sup> October 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. Explain the tools and procedure followed in various phases of food service operations?
2. What are the factors responsible for increased and lower food coasts?

**Q.2**

1. Define various gastronomic points should you keep in mind while planning the menu . Explain with examples.
2. What do you understand by Budgetary Control Process? Discuss budget-planning process for food & beverage department..



**DEPARTMENT OF HOTEL MANAGEMENT**  
**MONAD UNIVERSITY, HAPUR**

**COURSE: - Accommodation & Front Office Foundation –I**

**BHMN-213**

**Assignment No: 1I**

**Submission Date: 23 October 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) What are the various ways of registration of a guest in hotels?
- (b) Chalk out a contingency plan for a fire emergency for a 150 -room hotel.

**Question: - 2**

- (a) How should an executive housekeeper deal with sickness and death?
- (b) Discuss the complete C Form procedure with appropriate formats.



**DEPARTMENT OF HOTEL MANAGEMENT**  
**MONAD UNIVERSITY, HAPUR**

**COURSE: - Foreign Language Skills –I (French)**

**BHMN-214**

**Assignment No: 1I**

**Submission Date: 23<sup>rd</sup> October 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: 11**  
**Course code: BHMN-**  
**Class: BHM-III**  
**Title- Accounting for Hospitality**  
**Last Dates for Submission: 23<sup>rd</sup> October, 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 journal and ledger?
- b) Define accounting services of accountant in return filing.

**Question:--2**

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