CENTRAL BHARAT SEVAK SAMAJ

NATIONAL DEVELOPMENT AGENCY, ESTABLISHED IN 1952 BY PLANNING COMMISSION, GOVT. OF INDIA

CENTRAL BOARD OF EXAMINATIONS

BSS NATIONAL VOCATIONAL EDUCATION MISSION

HMTS002-BSS DIPLOMA IN HOTEL MANAGEMENT & CATERING SCIENCE

TWO YEARS (FIRST YEAR) EXAMINATION NOVEMBER-2025

HMTS002-01 COMMUNICATIVE ENGLISH AND COMPUTER FUNDAMENTALS

TIME: 3 Hours **Marks: 100**

INSTRUCTIONS

* 43 questions are there in total
* Write answers to each question in proportion to the mark allotted
* During the first 15 minutes read the questions carefully

I. FILL IN THE BLANKS - ANSWER FOR ANY 10 QUESTIONS **1 x 10 = 10**

1) I _____ coffee everyday

2) They are playing _____ the tree.

3) I waited for _____ hour.

4) Write to the abbreviation ICS.

5) Let the door _____ opened.

6) _____ is father of computer

7) The repair and maintenance of computer devices is called _____

8) Use _____ to change the settings, both hardware and softw

9) She ran _____ the road

10) Out look Express is a _____

11) UG I means _____

12) Paint has a _____ box

13) WWW means _____

14) Rama was _____ ideal student

15) This is _____ food

II. DEFINE THE FOLLOWING - ANSWER FOR ANY 10 QUESTIONS **2 x 10 = 20**

1) What is meant by intransitive verb?
2) Define types of sentences?
3) What is meant by neuter Gender?
4) Hardware
5) Key board
6) Spin box
7) Desktop
8) What is hardware & Software
9) Explain 'find', 'replace' and 'go to'.
10) MS Access
11) MS Access
12) Language
13) Status bar
14) View
15) Explain any five functions in MS Excel

III. WRITE BRIEF ANSWER FOR ANY 5 QUESTIONS **5 x 5 = 25**

1) Explain Arithmetic logic unit
2) Explain RAM and ROM
3) Importance of information technology
4) Symbols and pictures
5) Airbrush
6) Different software and hardware
7) Explain types of computers?
8) Verb

IV. WRITE LONG ANSWER FOR ANY 3 QUESTIONS **15 x 3 = 45**

1) Explain the MS word and its applications
2) Introduction to Pagemaker? Explain
3) Explain 'Mail Merge'
4) How to create a new folder
5) Draw the block diagram of basic computer organisation and explain?

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HMTS002-BSS DIPLOMA IN HOTEL MANAGEMENT & CATERING SCIENCE

TWO YEARS (FIRST YEAR) EXAMINATION NOVEMBER-2025

HMTS002-02 FRONT OFFICE MANAGEMENT - I

TIME: 3 Hours **Marks: 100**

INSTRUCTIONS

* 43 questions are there in total
* Write answers to each question in proportion to the mark allotted
* During the first 15 minutes read the questions carefully

I. FILL IN THE BLANKS - ANSWER FOR ANY 10 QUESTIONS **1 x 10 = 10**

1) Commission is payable on _____ rate

2) _____ plan includes with room only basis

3) Hotels on beaches, hills, outskirts of cities _____

4) CRS Means _____

5) Flower to VIP's are provided in the room by the _____ department

6) _____ % of the revenue comes from the rooms

7) Health club is under _____ department

8) Ideal temperature for egg, storage will be approximately _____

9) Pick one example in thin soup _____

10) The room report is prepared by the _____ department

11) A room is highly _____ commodity.

12) About 1760s the word 'hotel' was used in _____

13) _____ is manage all activities in the lobby area

14) The last point of Conlact every guest is _____

15) _____ is the department which keeps good contact with the guest

II. DEFINE THE FOLLOWING - ANSWER FOR ANY 10 QUESTIONS **2 x 10 = 20**

1) Guest needs?
2) Define lobby
3) What is the term "W WW" means
4) What is Laser printer
5) What is Desire to help in front office salesman
6) Scanty baggage
7) What are the various modes to receive reservation request
8) What is steaming?
9) What is consomme?
10) What is marinating?
11) Define "Lost anf found procedure"
12) What is the purpose and role of registration?
13) What is Information rack?
14) Define Franchise?
15) What is Guest Paging?

III. WRITE BRIEF ANSWER FOR ANY 5 QUESTIONS **5 x 5 = 25**

1) Explain different rates?
2) Mention the Good qualities are required from the receptionist
3) What are the duties and responsibilities of Sous chef?
4) What is court Bouilon? And Write it's types?
5) Explain the procedure in the event of a fire in the hotel?
6) What steps and efforts you will take in case of fire at the hotel?
7) Difference between a "Normal guest check in and VIP guest check in?
8) Explain Housekeeping?

IV. WRITE LONG ANSWER FOR ANY 3 QUESTIONS **15 x 3 = 45**

1) Attributes of Front office staffs?
2) Explain the job description of night auditor?
3) What are the essential qualities of a Front Office staff?
4) a. Explain the group reservation process? b. Explain the left luggage procedure?
5) What are the procedures for handling Credit Cards?

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HMTS002-BSS DIPLOMA IN HOTEL MANAGEMENT & CATERING SCIENCE

TWO YEARS (FIRST YEAR) EXAMINATION NOVEMBER-2025

HMTS002-03 FOOD & BEVERAGE SERVICE MANAGEMENT - I

TIME: 3 Hours **Marks: 100**

INSTRUCTIONS

* 43 questions are there in total
* Write answers to each question in proportion to the mark allotted
* During the first 15 minutes read the questions carefully

I. FILL IN THE BLANKS - ANSWER FOR ANY 10 QUESTIONS **1 x 10 = 10**

1) The filter in cigarette is used for filtering a most of the _____ in tobacco

2) The industry originated in the _____ century

3) Example for a foreign beer is _____

4) Various meat cuts are grilled here _____

5) The size of the quarter plate is _____

6) Mise-en-scene is called _____

7) Crumbing should be done after the _____

8) _____ is call clay oven.

9) CP plan consist of _____ breakfast

10) English service is often referred to _____

11) Very Elaborate breakfast is _____

12) All the beverage should serve from _____ side

13) _____ is the foundation for soup & sauce

14) Assisted service is combination of table service and _____ service.

15) Service personal must have the knowledge of food and _____

II. DEFINE THE FOLLOWING - ANSWER FOR ANY 10 QUESTIONS **2 x 10 = 20**

1) What is consommé?
2) How will you serve the black Tea?
3) Write short notes on coffee shop
4) Other names of joint plate
5) Continental break fast
6) Types of plan - Importance of a waiter
7) Define the terms of mise-en scene and mise-en-place.
8) What kind of food served in Indian breakfast?
9) Draw the Organization chart of 100-cover restaurant.
10) Name two continental entrée dishes
11) Which service is platter to plate service?
12) Which outlet served the food after midnight for room guest?
13) What type of setting for coffee shop?
14) Which outlet take care for residential guest
15) Which department gives hotel staffs salary?

III. WRITE BRIEF ANSWER FOR ANY 5 QUESTIONS **5 x 5 = 25**

1) Explain the term dummy waiter
2) What is French Service
3) Draw the cover of a Table d'hote menu
4) Define mise-en- scene
5) Who is host?
6) Name any five types of glasses & five Crockery
7) What is the procedure of taking banquets booking?
8) What is out door catering?

IV. WRITE LONG ANSWER FOR ANY 3 QUESTIONS **15 x 3 = 45**

1) Write about the different types of restaurants and F&B outlets?
2) Write the organization hierarchy of food & beverage service department?
3) Explain cooking methods with chart diagram
4) Write the dimensions and uses of the following a. entree plate 2. tea spoon 3. B&B plate 4. joint knife 5. dessert fork 6. side knife 7. highball glass 8. champagne flute 9. pony tumbler 10. A.P. spoon
5) Write about steward behavior and attitude

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HMTS002-BSS DIPLOMA IN HOTEL MANAGEMENT & CATERING SCIENCE

TWO YEARS (FIRST YEAR) EXAMINATION NOVEMBER-2025

HMTS002-04 ACCOMMODATION OPERATION MANAGEMENT - I

TIME: 3 Hours **Marks: 100**

INSTRUCTIONS

* 43 questions are there in total
* Write answers to each question in proportion to the mark allotted
* During the first 15 minutes read the questions carefully

I. FILL IN THE BLANKS - ANSWER FOR ANY 10 QUESTIONS **1 x 10 = 10**

1) _____ is a trolley meant to stock a given number of linen items
2) _____ informs the front office regarding the cleared rooms
3) _____ is the communication center of House keeping.
4) The _____ departments procures out of stock items for house keeping.
5) _____ informs the front office regarding the cleared rooms.
6) _____ and _____ is co- ordination with house keeping.
7) Blood stain is the example of _____ stain
8) _____ is used for leaning carpets Curtains upholstery and mattress.
9) _____ is that process at the beginning of a work.
10) No baggage refers to Occupied rooms without _____
11) _____ department procures out of stock items for housekeeping
12) The 4 costs of quality are external failure costs, internal failure costs, assurance costs and _____ costs.
13) _____ hotel situated near port of entry and catering the needs of transient passengers is known as Transient Hotel.
14) Casino: A hotel that provide _____ facilities.
15) Twin Room – A room with _____ meant for one person each separated by a side table

II. DEFINE THE FOLLOWING - ANSWER FOR ANY 10 QUESTIONS **2 x 10 = 20**

1) What are house cleaners trolley contains?
2) What is size of bath towel and pool towel?
3) Enlist any three machines used in laundry?
4) What is French polish?
5) What is dirty dozen?
6) Differentiate between dust and dirt?
7) What is an efficiency room?
8) Define Gumboots?
9) Hydro Extraction tumbler?
10) What is toilet kit contain, otherwise known as?
11) What is size of single bed sheet?
12) What does VIP room Consist of?
13) Define Helpers?
14) What is pent house?
15) What is Sorting and Marking?

III. WRITE BRIEF ANSWER FOR ANY 5 QUESTIONS **5 x 5 = 25**

1) What is function of Laundry department?
2) What is use of logbook?
3) Differentiate between sani bins, and dustbins?
4) What are the different types of cleaning followed in hotels?
5) List out the standard supplies placed in the guest room.
6) Explain the importance of a Housekeeping control desk.
7) Exchange of linen & Uniform with laundry?
8) What are the various issues that should be included in a briefing?

IV. WRITE LONG ANSWER FOR ANY 3 QUESTIONS **15 x 3 = 45**

1) Explain the Types of Rooms?
2) Explain about the first aid.
3) Explain the Qualities of House Keeping Staff?
4) Expalin the types of Registers and Files maintained in House Keeping Department?
5) Discuss in detail the functions of the housekeeping department of a hotel?

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HMTS002-BSS DIPLOMA IN HOTEL MANAGEMENT & CATERING SCIENCE

TWO YEARS (FIRST YEAR) EXAMINATION NOVEMBER-2025

HMTS002-05 FOOD & BEVERAGE PRODUCTION MANAGEMENT - I

TIME: 3 Hours **Marks: 100**

INSTRUCTIONS

* 43 questions are there in total
* Write answers to each question in proportion to the mark allotted
* During the first 15 minutes read the questions carefully

I. FILL IN THE BLANKS - ANSWER FOR ANY 10 QUESTIONS **1 x 10 = 10**

1) The garnish for crème daubery is _____

2) Movable trolley service is called _____

3) Ala carte menu have _____ priced.

4) While taking order, the service personal should bow _____

5) Hollowware consists any item made from _____

6) Cruet set is _____

7) _____ tea is very famous in world.

8) Pomfrat is _____ fish.

9) Restaurant _____ take the briefing for restaurant staff.

10) Example of a North Indian bread _____

11) _____ frying absorb more fat in the food

12) Channa is the Hindi word of _____

13) Boiling temperature of duck egg is _____

14) A pallet knife is used to _____

15) Salted meat is placed into cold water to extract _____

II. DEFINE THE FOLLOWING - ANSWER FOR ANY 10 QUESTIONS **2 x 10 = 20**

1) What is Hospital catering?
2) Name two salad which is common in star hotels?
3) How will you serve the black Tea?
4) Name two types of Napkin folding?
5) Who handle the restaurant complaints?
6) What are the duties for the hostess?
7) What type of setting for coffee shop?
8) Who is responsible to clean the restaurant?
9) Who is the team leader for steward?
10) What is the co-operation require from kitchen for service staff?
11) Define "A la carte"
12) Write about "Thin soups"
13) Explain the effects of heat on Carbohydrates and minerals.
14) Write the sections of a large kitchen
15) Describe the term of "crepe"?

III. WRITE BRIEF ANSWER FOR ANY 5 QUESTIONS **5 x 5 = 25**

1) What is cruet sets?
2) What is pre plated service?
3) what is the golden Rules for service?
4) What is the bill settlements procedure for restaurant?
5) What is Mother Sauces?
6) Differentiate with table d hote and al carte menus?
7) Write any 5 functions of carbo hydrates
8) Write short notes on a) roux b) Bouquet garni

IV. WRITE LONG ANSWER FOR ANY 3 QUESTIONS **15 x 3 = 45**

1) Draw a method of Cooking chart and explain?
2) Explain the methods of cooking
3) Briefly explain salads and dressing
4) Explain invalid cookery.
5) Types of flour and brief notes?

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HMTS002-BSS DIPLOMA IN HOTEL MANAGEMENT & CATERING SCIENCE

TWO YEARS (FIRST YEAR) EXAMINATION NOVEMBER-2025

HMTS002-06 TOURISM MANAGEMENT & PRINCIPLES OF MANAGEMENT

TIME: 3 Hours **Marks: 100**

INSTRUCTIONS

* 43 questions are there in total
* Write answers to each question in proportion to the mark allotted
* During the first 15 minutes read the questions carefully

I. FILL IN THE BLANKS - ANSWER FOR ANY 10 QUESTIONS **1 x 10 = 10**

1) Today's market is the _____ market

2) A manager is an employee of the _____

3) Planning involves _____ thinking

4) Performance = _____

5) Kodaikanal is known as _____

6) Excursion are also _____

7) The NTO of Singapore is _____

8) Golden temple is situated in _____ state

9) WTTC is founded in _____

10) Internal Tourism may also called _____

11) Tourist are pepole who for a veriety of reasons travel to _____

12) Cultural Heritage is an _____ of living developed by a community and passed on from one generation to the next.

13) _____ are visited for their heritage, historical, archeological, educational, or adventure importance attached to them.

14) The sites and places _____ contribute a large portion of tourism.

15) The information recorded in the reports is then uses to create a _____ for the destination.

II. DEFINE THE FOLLOWING - ANSWER FOR ANY 10 QUESTIONS **2 x 10 = 20**

1) What is scalar chain?
2) Define the role of publicity?
3) Explain professional Association?
4) Write about the tourist attraction in Ernakulam District?
5) Infrastructure of Tourism?
6) Define work Permit VISA?
7) What are the two types of bridge?
8) What is ITTA fares?
9) What is left baggage?
10) Explain heli service?
11) Cargo Transfer?
12) Pilgrimage tourism?
13) What is sole trading?
14) What is time study?
15) Define planning?

III. WRITE BRIEF ANSWER FOR ANY 5 QUESTIONS **5 x 5 = 25**

1) What is Authority & Responsibilities?
2) Define Organisation?
3) Explain the elements of Motivation?
4) Define life tourism?
5) Environmental pollution – Explain?
6) Explain the History of paid holidays?
7) Give a brief account on disadvantages of waterways?
8) Define carrying capacity?

IV. WRITE LONG ANSWER FOR ANY 3 QUESTIONS **15 x 3 = 45**

1) What are the objectives and importance of Planning?
2) Write an essay about the status of tourism in modern period?
3) What are the facilities offered by Indian railways to promote tourism?
4) Examine the merits and demerits of Air Transport?
5) "Tourism helps to promote International Understanding"–Elucidate?

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TWO YEARS (FINAL YEAR) EXAMINATION NOVEMBER-2025

HMTS002-13 ACCOMMODATION OPERATION MANAGEMENT-II

TIME: 3 Hours **Marks: 100**

INSTRUCTIONS

* 43 questions are there in total
* Write answers to each question in proportion to the mark allotted
* During the first 15 minutes read the questions carefully

I. FILL IN THE BLANKS - ANSWER FOR ANY 10 QUESTIONS **1 x 10 = 10**

1) Room built ontwo floors with an interconecting staircase is called _____ room

2) DND _____

3) Lobbies comes under which area _____

4) _____ service provide on the specific request of a guest

5) Clock room attandent report to _____

6) OOO _____

7) A room attached two single bed is called _____

8) _____ room attached to the pool side

9) A business louge will be found in a _____

10) Important position of housekeeping department _____

11) Accommodation means _____

12) One queen bed needs _____ pillows

13) One king bed needs _____ pillows

14) Minimum bath room size in three star Hotel _____

15) Minimum bath room size in Five star Hotel _____

II. DEFINE THE FOLLOWING - ANSWER FOR ANY 10 QUESTIONS **2 x 10 = 20**

1) What is twin room?
2) Define Flower Room
3) What is cabana?
4) Define Green House?
5) Write Lost and found procedure?
6) What is Turn Down Service?
7) Define Resortel
8) Define Motel?
9) How to preparing a Room report?
10) Desk control Room
11) Explain about Laundry Service?
12) Second Service
13) What is suite room?
14) what is green Hotel?
15) what is mini bar in room?

III. WRITE BRIEF ANSWER FOR ANY 5 QUESTIONS **5 x 5 = 25**

1) Give a notes on Executive Housekeeping?
2) What are the advantages of job description?
3) How to cleaning Swimming Pools?
4) Give the types of room?Explain?
5) What are the rules on a Guestfloor?
6) Explain Bed making procedure?
7) What are the records kept in the floor linen room?
8) Explain Valet Service?

IV. WRITE LONG ANSWER FOR ANY 3 QUESTIONS **15 x 3 = 45**

1) Explain about public area cleaning?
2) Explain room cleaning procedure?
3) Write briefly about Layout of Housekeeping department?
4) Explain the Accommodation Procedures?
5) Explain the Management Principles?

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HMTS002-BSS DIPLOMA IN HOTEL MANAGEMENT & CATERING SCIENCE

TWO YEARS (FINAL YEAR) EXAMINATION NOVEMBER-2025

HMTS002-14 FRONT OFFICE MANAGEMENT - II

TIME: 3 Hours **Marks: 100**

INSTRUCTIONS

* 43 questions are there in total
* Write answers to each question in proportion to the mark allotted
* During the first 15 minutes read the questions carefully

I. FILL IN THE BLANKS - ANSWER FOR ANY 10 QUESTIONS **1 x 10 = 10**

1) Swiss inns are called _____

2) The motels were called _____

3) The first hotel chain was created by _____

4) The supersonic passenger plane developed by an Anglo-French collaboration was _____

5) A _____ is used to locate a guest is a specified area.

6) The Modern hotel is the USA was the _____

7) IATA is association of _____

8) By _____ BC lived in tribes and migrated from place to place

9) A _____ is used to locate a guest in a specified area

10) The room report is prepared by the _____ department

11) The first Motel are called _____

12) Travel agent pass on _____ to the customers

13) _____ is called as Dummy waiter

14) The first Motel chain was _____

15) The first inn in America was established by _____

II. DEFINE THE FOLLOWING - ANSWER FOR ANY 10 QUESTIONS **2 x 10 = 20**

1) What are the advantages of a job description?
2) What are the main functions of the information section?
3) Define Inn
4) Define business hotel
5) Define Shifting
6) Write the two gromming standards for men?
7) Define Inn
8) Define allowance
9) Define check- in?
10) Define Hotel?
11) Define "Lost anf found procedure"
12) Define religious travel?
13) Describe Job description
14) What is the purpose and role of registration?
15) Define relationship?

III. WRITE BRIEF ANSWER FOR ANY 5 QUESTIONS **5 x 5 = 25**

1) Explain clearly the types of plans that rooms and meals are sold by?
2) What are the essential tasks of the reception assistant at night?
3) Write about job description of front office staff?
4) What are the basic components of front office operation?Explain these components.
5) Explain about Lobby Desk?
6) What VIP procedure?
7) Why is the role of the Front office important?
8) Explain Bar Organisation?

IV. WRITE LONG ANSWER FOR ANY 3 QUESTIONS **15 x 3 = 45**

1) Explain about staff function with diagram?
2) Explain the attributes for Front office Staff?
3) what is paging? Explain the Various methods of Paging?
4) Explain the job description of bell boy?
5) Explain the job description of night auditor?

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TWO YEARS (FINAL YEAR) EXAMINATION NOVEMBER-2025

HMTS002-15 F & B PRODUCTION MANAGEMENT - II

TIME: 3 Hours **Marks: 100**

INSTRUCTIONS

* 43 questions are there in total
* Write answers to each question in proportion to the mark allotted
* During the first 15 minutes read the questions carefully

I. FILL IN THE BLANKS - ANSWER FOR ANY 10 QUESTIONS **1 x 10 = 10**

1) The ideal storage of egg is _____

2) The French name of duck is _____

3) Chena Murgi is a _____

4) A flour with high percentage of _____ is required for elasticity.

5) Basic cold mother sauce is _____

6) The ratio of butter and flour for a beurre manie _____

7) The shape of an owelette is _____

8) Cafe means _____

9) _____ is a living micro organisam

10) The correct utensil to pour food is _____

11) The correct method of cookery to be used when cooking spinach is _____

12) _____ is a cold mother sauce.

13) Cooking is defined as a _____

14) _____ is soften by the application of moist heat

15) The Indian term for spices is _____

II. DEFINE THE FOLLOWING - ANSWER FOR ANY 10 QUESTIONS **2 x 10 = 20**

1) Write some different types of Pastries?
2) Write about raising agents?
3) What is meant by court bouillon?
4) Define Sieving
5) Define Braising
6) What is Blanching
7) Define Ala carte
8) What is Minching?
9) Define Stocks?
10) What is Buffet
11) Define Force meat?
12) What is Appetiser?
13) What is Hamburger?
14) What are the various methods of cooking?
15) What are the advantages of American Service?

III. WRITE BRIEF ANSWER FOR ANY 5 QUESTIONS **5 x 5 = 25**

1) Give notes on types of meal?
2) What are the Duties of Commis?
3) Explain the importance of sauce in food preparation?
4) Define Dressing?Give examples of Dressing and explain each?
5) What are the advantages and disadvantages of Russian Service?
6) Describe the following florst'oevvres? i)Caviar ii)Oysters iii)Smoked salmon iv)Egg mayonnaise v)Tuna masinette
7) Describe the classes of professional cookery?
8) Explain Indian Cuisine?Write some popular Indian Dishes?

IV. WRITE LONG ANSWER FOR ANY 3 QUESTIONS **15 x 3 = 45**

1) What are the special points to consider when planning a menu
2) Explain the methods of cooking with its basic rules?
3) Explain Mother Sauce
4) Draw flow chart of methods of cooking?Explain each with basic rules?
5) Explain different types of Pastries?

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TWO YEARS (FINAL YEAR) EXAMINATION NOVEMBER-2025

HMTS002-16 F & B SERVICE MANAGEMENT - II

TIME: 3 Hours **Marks: 100**

INSTRUCTIONS

* 43 questions are there in total
* Write answers to each question in proportion to the mark allotted
* During the first 15 minutes read the questions carefully

I. FILL IN THE BLANKS - ANSWER FOR ANY 10 QUESTIONS **1 x 10 = 10**

1) _____ is the combinition of two or more non-alcoholic beverages

2) Sauces are presented at guest tables in _____

3) English service is also called _____

4) American service is also known as _____

5) F.P Standard for _____

6) _____ means "put in place"

7) Length of corone minor cigars _____

8) A.O.C stands for _____

9) Birth of the cocktail is _____

10) A normal cigar length _____

11) French term of Appetiser _____

12) Wine is an alcoholic beverages obtain from the _____ of fershly gathered grape juice.

13) Wine is made from _____

14) Bourbon whisky made from _____

15) Room service depends on trays and _____ for the transfer of food to guest rooms.

II. DEFINE THE FOLLOWING - ANSWER FOR ANY 10 QUESTIONS **2 x 10 = 20**

1) Give short notes on cigars
2) Name any five grape varieties used in making wines?
3) Distinguish between malt ahiskly and grain whisky?
4) Define side station
5) What is retaurant?
6) What is the size of the square table?
7) What banqueting?
8) Define Butter/ Valet
9) What is silver service?
10) What is meant by Out-Door Catering?
11) Duty of Bar man?
12) What is the important of multi-cuisine Restaurant?
13) What is catering establishment?
14) Write the three rules for laying a table?
15) Define the terms of mise-en scene and mise-en-place.

III. WRITE BRIEF ANSWER FOR ANY 5 QUESTIONS **5 x 5 = 25**

1) List the instructions that should be followed while making a perfect cocktail?
2) Write ahort notes on: i)Vodka ii)Gin iii)Rum
3) Describe the various fire extinguishers and the fires they are used for?
4) What should one observe when: i)sending a message ii)Receving a message
5) How to use the computer F&B Service Department?
6) Explain the function of Banquets Manager?
7) Explain duties of Retaurant Manager?
8) Define Vodka and Gin?

IV. WRITE LONG ANSWER FOR ANY 3 QUESTIONS **15 x 3 = 45**

1) What is wine and explain about the service of red. rose and white wine in details?
2) Explain tobacco and how it is prepared and explain about
3) Define cocktail and explain about i)how to make a presentable cocktail ii)rules to make a perfect cocktail or Draw and explain about whisky making process.
4) Trace the hieracy of the food and beverage service department and outline the job descriptions for each grade?
5) Draw and explain about whisky making process

CENTRAL BHARAT SEVAK SAMAJ

NATIONAL DEVELOPMENT AGENCY, ESTABLISHED IN 1952 BY PLANNING COMMISSION, GOVT. OF INDIA

CENTRAL BOARD OF EXAMINATIONS

BSS NATIONAL VOCATIONAL EDUCATION MISSION

HMTS002-BSS DIPLOMA IN HOTEL MANAGEMENT & CATERING SCIENCE

TWO YEARS (FINAL YEAR) EXAMINATION NOVEMBER-2025

HMTS002-17 HOTEL ACCOUNTANCY & HYGIENE AND SANITATION

TIME: 3 Hours **Marks: 100**

INSTRUCTIONS

* 43 questions are there in total
* Write answers to each question in proportion to the mark allotted
* During the first 15 minutes read the questions carefully

I. FILL IN THE BLANKS - ANSWER FOR ANY 10 QUESTIONS **1 x 10 = 10**

1) _____ is written document in support of transaction.

2) Partnership is created by an _____

3) Furniture A/C is a _____ A/C

4) Assests-Liabilities = _____

5) Debit which means _____ II.Match

6) _____ and _____ are the two types of Dishwashing methods.

7) _____ will be benefitial to promote well blood circulation

8) Nails should be cut regularly with the help of _____

9) Staff uniform should be in _____ material.

10) Use _____ to protect the sneeze or cough

11) Portable water is the _____ of the catering industry.

12) _____ and _____ Sedimental settle down at the bottom of the water tank

13) Chemically _____ mg calcium carbonates should have certain amount in water.

14) _____ and _____ can be washed in zinc method

15) _____ to _____ degree temperature is needed for fruits and vegetables.

II. DEFINE THE FOLLOWING - ANSWER FOR ANY 10 QUESTIONS **2 x 10 = 20**

1) What is Water
2) What is Chlorination?
3) Write the Summary of Water Purification
4) Write about the Preparation of Ice
5) Write the Summary of Dishwashing Process
6) What is compound entry?
7) What is a Bank Overdraft?
8) Define Credit?
9) What is Journal?
10) Definition of "Trial Balance"
11) Who is Debitor and Creditor?
12) Draw the format of single column cash book?
13) Give the name of three countries and currencies?
14) Draw the format of trading Account?
15) What is the meaning of patnership?

III. WRITE BRIEF ANSWER FOR ANY 5 QUESTIONS **5 x 5 = 25**

1) Write the list about two types of Cleaning Equipments?
2) What is Carpet Beetles?
3) Explain about Personal Grooming
4) What is water taps and water supply for Catering establishments?
5) Describe about Pest Control
6) Write the Cleaning of Preparation Equipment
7) What is Bacterial Condamination?
8) Write five Sentences about "Comfortable Work Space"

IV. WRITE LONG ANSWER FOR ANY 3 QUESTIONS **15 x 3 = 45**

1) What is First Aid? and Write the role of First Aid
2) What is 'FIFO'and Write ten lines about Importance of stop Rotation
3) Explain Various hygiene and Sanitation Methods?
4) Explain the various instruments required for Hygeine and sanitation?
5) Explain the Various Hotel Acoountancy Methods?