

Exam Code: 113001
(40)

Paper Code: 1313

**Programme: Bachelor of Vocation (Hospitality and
Tourism) Semester-I**

**Course Title: Introduction to Tourism, Hospitality and
Aviation Industry**

Course Code: BVHL-1663

Time Allowed: 3 Hours

Max Marks: 35

**Candidates are required to attempt five questions, selecting
atleast one question from each section. The fifth question
may be attempted from any section. Each question carries 7
marks.**

Section-I

1. What is tourism? Explain its meaning, nature, scope and characteristics. Explain the terms: Tourist, Travellers, Visitor, Transit Visitor and Excursionst. (2x8)
2. Write a detailed note on historical development of tourism over the ages. (16)

Section-II

3. Explain the following:
 - a. FHRAI
 - b. HRACC
 - c. ITDC(16)
4. Write in detail about the history, classification and categorization of Hotels. (16)

Section-III

5. Explain the following :
 - a. Evolution of Hub and Spokes,
 - b. Airport handling procedure. (2x8)
6. Write about history, objectives, aims., functions, working and achievements of ICAO. (16)

Section-IV

7. Explain the relationship of travel and tourism industry with hospitality industry. (16)
8. Explain the following:
 - a. Travellers at rest,
 - b. Home away from Home,
 - c. Atithi Devo Bhav
 - d. Travellers at rest
 - e. Home away from Home.
 - f. Value Chain(16)

Bachelor of Vocation (Hospitality and Tourism)

Semester I

Course Title – Tourism Geography

Course Code - BVHL - 1664

Time Allowed - 3Hrs

Max Marks - 70

Note: · Attempt five questions from all, selecting at least one question from each section. The fifth question can be attempted from any section. Each question carries 14 marks.

Section - A

- 1) Define geography and discuss its scope in tourism.
- 2) Describe the major landforms: Mountains, Plains, and Plateaus, with examples of tourist destinations associated with each.

Section - B

- 3) Explain the role of weather and climate in determining tourist flows.
- 4) What are geographical linkages? Explain their importance in tourism development.

Section - C

- 5) Discuss the role of geography in creating and reading tourist maps.
- 6) Discuss how technology enhances the role of geography in tourism.

Section - D

- 7) List and describe major tourist destinations in Asia and Africa.
- 8) Provide a brief overview of popular tourist destinations in Europe and the Americas.

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Paper Code: 1315

Bachelor of Vocation (Hospitality and Tourism)

Semester-I

Subject – Food Production-1

Course Code - BVHM-1665

Time Allowed: 3Hrs

Max. Marks: 35

Note: Attempt five questions, selecting at least one question from each section. The fifth question can be attempted from any section. Each question carries 7 marks.

Section - A

Q.1 Explain the role of each position in the kitchen hierarchy, and how they contribute to kitchen operations.

Q.2 Discuss the significance of different sections like the Main Kitchen, Commissary, Garde Manger, Butchery, and Bakery.

Section - B

Q.3 What are the basic methods of cooking, and how do different cooking techniques affect food quality?

Q.4 Classify vegetables based on their pigments and explain how heat affects their colour and texture during cooking.

Section - C

Q.5 Explain the types of fuels and equipment commonly used in a professional kitchen.

Q.6 Describe the forms and formats used in kitchen communication and the coordination between the kitchen and other departments.

Section - D

Q.7 Discuss the role of fats, oils, and raising agents in cooking and baking.

Q.8 Explain the importance of food safety and hygiene in the catering industry.

Exam Code: 113001

Paper Code: 1316

Programme- Bachelor of Vocation (Hospitality and Tourism)
Semester- I

Course Title - Food and Beverage Services – I
Course Code - BVHM-1666

Time Allowed - 03 Hours

Maximum Marks - 35

Note: Candidates are required to attempt five questions, selecting at least one question from each section. Fifth question may be attempted from any of the section. Each question carries 7 marks.

Section - A

1. Write about
 - a) History of food service industry
 - b) Sectors of food industry4+3 = (7)
2. Explain the importance of personal hygiene, uniform and grooming standards. (7)

Section - B

3. Write a detailed note on organisation of F&B department of hotel. (7)
4. What do you understand by
 - (a) Interdepartmental relations.
 - (b) Attributes of waiter3+4 = (7)

Section - C

5. Write short note on
 - a) Coffee shops
 - b) Banquet
 - c) Cafeteria3+2+2 = (7)
6. What do you understand by ancillary departments in food service? Explain. (7)

Section - D

7. What is the difference between nourishing, stimulating and refreshing beverages? (7)
8. Write a detailed note on coffee and its origin. (7)