



Department of Hotel Management, Catering and Tourism

Assignment No : 1
Programme : Bachelor in Hotel Management
Course : BHM- 2nd Sem.
Subject Name : Food Production Foundation-II
Course Code : BHMN-121

Last Dates for Submission: 12th MARCH, 2019

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 Enrolment No. clearly at the top of the page.

Question: - 1

- (a) Describe in your own words the following principles of cookery:
- a. Roasting
 - b. Pot Roasting
 - c. Grilling
 - d. Microwave cookery
 - e. Pan- frying
- (b) Draw and discuss structure of an Egg with all parts. Also find popular breakfast dishes with their recipe, made with egg

Question: - 2

- (a) Write down the classification and cuts of poultry. Find out its selection of criteria and its yield calculating methods.
- (b) You know about meat. Find out its selection, grading and cuts of meat with suitable diagram.



Department of Hotel Management, Catering and Tourism

Assignment No : 1
Programme : Bachelor in Hotel Management
Course : BHM- 2nd Sem.
Subject Name : Food and beverage service Foundation-II
Course Code : BHMN-122

Last Dates for Submission: 12th MARCH, 2019

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 Enrolment No. clearly at the top of the page.

Question: - 1

- (a) Discover non alcoholic beverages and mocktails with its origin, varieties and popular brands
- (b) Find out the classification and breakfast service procedures follow in five star hotels. Also discuss emerging trends in breakfast services

Question: - 2

- (a) Explain various types and brief description, preparation and service techniques of mocktails.
- (b) Discuss various methods & procedures of taking a guest order. Also define functions performed in breakfast service.



Department of Hotel Management, Catering and Tourism

Assignment No : 1
Programme : Bachelor in Hotel Management
Course : BHM- 2nd Sem.
Subject Name : Accommodation & Front Office foundation -II
Course Code : BHMN-123

Last Dates for Submission: 12th MARCH, 2019

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 Enrolment No. clearly at the top of the page.

Question: - 1

- (a) Classify and discuss about the cleaning agents. Also find out popular cleaning products and cleaning equipments used in hospitality industry..
- (b) Discuss in detail about various mode and channels of reservation. Also state various systems of reservations.

Question: - 2

- (a) Write full procedure of care & cleaning of various surfaces:- Metal, Glass, Leather, ceramic, Wood, Rexene.
- (b) Explain the various equipments used in front office operation. .



Department of Hotel Management, Catering and Tourism

Assignment No : 1
Programme : Bachelor in Hotel Management
Course : BHM- 2nd Sem.
Subject Name : Environmental Science
Course Code : MC- 121

Last Dates for Submission: 12th MARCH, 2019

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 Enrolment No. clearly at the top of the page.

Question:- 1

- (a) What is environmental science?
- (b) What is the role of Air in environment?

Question:- 2

- (a) What are main differences between living and non living organisms?
- (b) How we get Vit-D from environment explain it ?



Department of Hotel Management, Catering and Tourism

Assignment No : 1
Programme : Bachelor in Hotel Management
Course : BHM- 2nd Sem.
Subject Name : Hospitality Communication
Course Code : BHMN-124

Last Dates for Submission: 12th MARCH, 2019

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 Enrolment No. clearly at the top of the page.

Question:- 1

- (a) As you are familiar with Stress Management. Explain in your words.
- (b) Discuss the Basic concept of Recruitment and Selection.

Question:- 2

- (a) You are so friendly about the types of meetings, Explain.
- (b) Explain the role of agenda and minutes about a meeting.