

2.5.1 Mechanism of internal/ external assessment is transparent and the grievance redressal system is time-bound and efficient

Exam SOP

Exam Scheduling:

- Define the date, time, and location of each examination.
- Clearly communicate the schedule to students well in advance. Fee collection
- Identifying & coordination with Question paper setters.
- Fulfilling stationery requirements Lab/Practical set-up - Equipment's & material.
- Student check - Attendance & balance fee payment, Issue of hall ticket.
- Allotment of Exam duties, Seating plan and allocation of students

Exam Rules and Conduct:

Clearly outline the rules and conduct expected from students during the examination, including policies on communication, use of electronic devices, and adherence to academic integrity standards. Internal tests / Oral / Presentations Assignments, Projects, Term work submissions Exams - Lab / Practical's, Exams – Theory Fair & smooth conduct of exams

Handling of Special Accommodations:

- Provide procedures for accommodating students with disabilities, such as extra time, separate exam rooms, or other necessary support.

Security Measures:

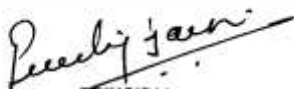
- Outline security measures to protect the confidentiality of the exam, including how completed exams are to be stored and transmitted to grading centres.
- Specify the process for reporting and documenting any incidents, violations, or irregularities during the examination.

Grading and Results:

- Describe how exam papers will be graded, the timeline for result announcements, and any procedures for reviewing and appealing grades. Safe custody of all documents Checking/assessing papers
- Confidentiality Tabulation, uploading & declaration of results Storage & disposal of old records

Grievances

- Detail the process for students to raise grievances or appeal exam-related decisions. Convocations


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- University coordination Student & Parent coordination Guest coordination , Convocation program

Convocation

University coordination Student & Parent coordination Guest coordination , Convocation program.

Examination Committee

The Examination committee is an apex body of the Institute which is headed by Examinations In-Charge and shall be facilitated by three sections: Examination, Record Maintenance and Administration. The main function of this Committee is to carry out examinations, declared results and award certificates (provided by the University and Institute) to the students who pass the final examinations. Keeping the record of each and every issue related to the examination and organizing workshops and seminars for the improvement of the examination system are also the responsibilities of this Committee. The Examination Committee is responsible for preparation, administration, and evaluation of the examination of the UG courses in our college. The Examination Committee is also responsible for the smooth conduct of exams via offline as well as online mode.

Objective- To conduct internal assessment and external assessment examination related work as per University notifications and ordinance.

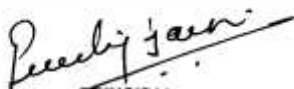
Role and Responsibility

- The Exam Cell shall distribute the exam forms of the University to regular students (the fees for the same are collected as part of the college fees) and collect them back after having them duly filled in.
- The Exam Cell shall put up notice inviting students to have the exam form collected and returned in due time.
- The Examination Committee shall prepare relevant time tables for the College based on the examination time-table.
- The Examination Committee shall make the block and seating arrangement and display them on the concerned notice board/website and blocks.
- The Exam Committee shall prepare and display an overall supervision duty list as well as daily supervision duty list on the staff notice board.
- The Exam Committee shall ensure that adequate stationery like answer sheets, drawing sheets, charts, graph papers, drawing boards, trays, threads, water jugs etc. are made available.
- The Exam Committee shall hold a pre-exam meeting to brief the members of faculty with regard to the examination procedures and the role and responsibilities of the report of the same shall be submitted to the Principal.

Aim: To ensure that grievances of students are dealt with fairly and resolved in a timely manner as per rules.

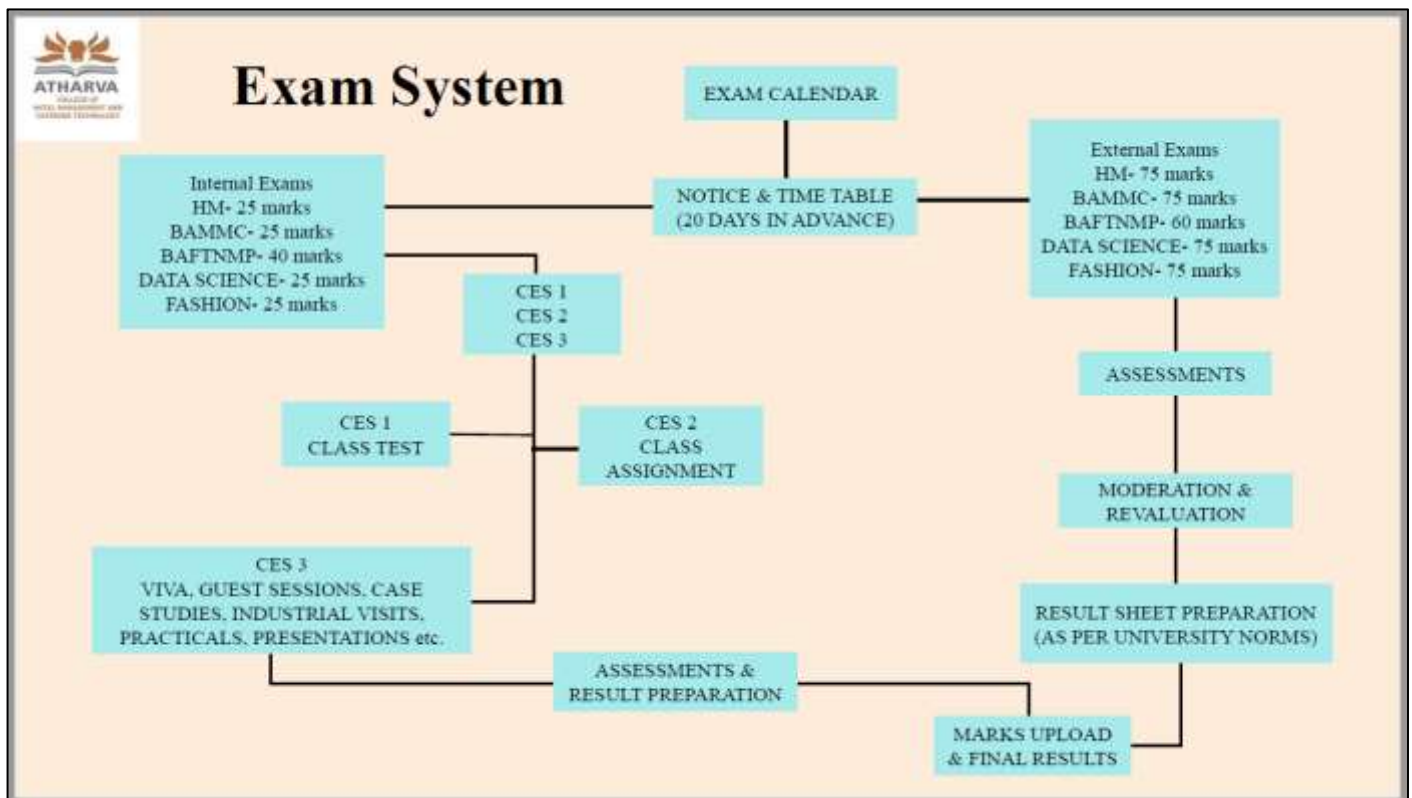
Objectives:

1. To look into the complaints registered by students from time to time, be accountable, responsive and resolve the same in a fair manner as per the rules and regulations laid down.
2. The Grievance Redressal cell aims at ensuring that a harmonious relationship is created between all stakeholders in the educational institution.


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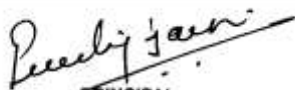
3. No kind of harassment will be tolerated.
4. To ensure that student-teacher relationship as also relationships of students with their peers/seniors are cordial
5. To create a cordial atmosphere and uphold the dignity of the college
6. To inculcate a sense of understanding among students, teachers and refrain from any kind of incitement, strife or rift.
7. To encourage students to freely express their concerns without any kind of fear or hesitation.
8. To ensure that grievances are expressed in writing and placed in the Complaint Box. Suggestions whatsoever are welcome.
9. Kindly note that ragging in any form whatsoever is prohibited.



There is a system in place for the pattern and conduction of Exam for all years across all the courses offered by the institute. The institute is affiliated to Mumbai University, hence adheres to all the rules necessary to abide by the requirement for the course.

Internal Assessment & Evaluation

FY BSc Hospitality Studies


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Food Production

Scheme of Examination (Theory)
(a) Internal assessment- 40 marks

Sr. No.	Evaluation type
1	Two assignments/ case study/ projects
2	One class test (multiple choice questions objective)
3	Active participation in routine class instructional deliveries (case studies/ seminars/ presentation)
4	Overall conduct as a responsible student, manners, skill, in articulation, leadership qualities demonstrated through organizing co-curricular activities, etc.
	Total

HOUSEKEEPING SEMESTER - I (ASSIGNMENTS)

All students should be given individual assignments. Out of the following given options each student needs to work on any two.

SR. No.	TOPIC FOR ASSIGNMENTS	MARKS
1.	Design and Layout of a Room Maids Trolley (Front View & Top View)	10
2.	Organizational Chart of a Small, Medium & Large Hotel.	10
3.	Layout of the Housekeeping Department of a Small, Medium & Large Hotel.	10
4.	Layout and design of a Floor Pantry.	10
5.	Cleaning Agents from one manufacturer	10

Communication Skills


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SEMESTER - I (ASSIGNMENTS)

All students should be given individual assignments. Out of the following given options each student needs to work on any two.

SR. No.	TOPIC FOR ASSIGNMENTS	MARKS
1.	Paragraph writing on myself (100 words) & Presentation on it.	10
2.	Essay on hospitality industry (500 words)	10
3.	Group Discussion, news paper reporting, letter writing (formal & informal)	10
4.	Speaking skills – conversation skills in French	10
5.	Presentation on any given topic	10

HOUSEKEEPING SEMESTER – II (ASSIGNMENTS)

All students should be given individual assignments. Out of the following given options each student needs to work on any 2.

SR. NO.	TOPIC FOR ASSIGNMENT	MARKS												
1.	Different types of Cleaning Equipments with their brands, price and capacity OR Different types of Cleaning Agents with their brands, price and dilution ratio	10 10												
2.	Composition, price, use and care and maintenance of different surfaces used in the hospitality industry (any 1 surface per student) <table border="1" style="width: 100%; margin-top: 5px;"> <tbody> <tr> <td>- Marble</td> <td>- Vinyl</td> </tr> <tr> <td>- Granite</td> <td>- Glass</td> </tr> <tr> <td>- Kota</td> <td>- Kadappa</td> </tr> <tr> <td>- Ceramics</td> <td>- Rubber</td> </tr> <tr> <td>- Stone</td> <td>- Vitrified Tiles</td> </tr> <tr> <td>- Wood</td> <td>- Mosaic</td> </tr> </tbody> </table>	- Marble	- Vinyl	- Granite	- Glass	- Kota	- Kadappa	- Ceramics	- Rubber	- Stone	- Vitrified Tiles	- Wood	- Mosaic	10
- Marble	- Vinyl													
- Granite	- Glass													
- Kota	- Kadappa													
- Ceramics	- Rubber													
- Stone	- Vitrified Tiles													
- Wood	- Mosaic													

SY BSc Hospitality Studies

Food Production

ASSIGNMENTS

Students have to do at least four group assignments on Indian Regional Cuisine.


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HOUSEKEEPING SEMESTER - III / IV (ASSIGNMENTS)

Out of the following given options each student needs to work on both.

SR. No.	TOPIC FOR ASSIGNMENTS	MARKS
1.	Uniform designing OR Flower arrangement – Rates of flowers, different types of flowers and foliage. Significance of flowers used for various occasions such as baby shower, wedding, religious function, festivals etc (students need to work on any 4 occasions)	10
2.	Special decorations for different Theme Events (Group assignment) as per <ul style="list-style-type: none"> • Planning • Costing • Purchasing • Implementing 	10

INDUSTRIAL TRAINING – USHO 401

Semester - IV

1. Exposure to Industrial Training is an integral part of the 4th semester. The class would be divided into two groups or as the case may be. The 20 weeks Industrial training would be divided into all the major departments of the hotel.
2. Industrial Training will require an input of 120 working days i.e. (20 weeks x 06 days = 120 days).
3. For award of marks, 50% marks of IT would be on the basis of feed-back from the industry in a prescribed Performance Appraisal Form (PAF). It will be the students responsibility to get this feed-back / assessment form completed from departments of the hotel for submission to the institute at the end of Industrial Training. For the remaining 50% marks (10%-Presentation Skills, 10% Viva, 10% Log Book and 20% Training Report) students would be assessed on the basis of seminar / presentation before a select panel. A hard copy of the report will also have to be submitted to the panel.
4. Responsibilities of Institute, hotel and the student / trainee with aims & objectives have been prescribed for adherence.
5. Once the student has been selected / deputed for industrial Training by the institute, he / she shall not be permitted to undergo IT elsewhere. In case students make direct arrangements with the hotel for Industrial Training, these will necessarily have to be approved by the institute. Students selected through campus interviews will not seek Industrial Training on their own.

TY BSc Hospitality Studies


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FOOD PRODUCTION & PATISSERIE (Practical)

Unit	Practical	Hours
1	1. France 2. Italy 3. Middle east 4. China 5. Breads (soft rolls/hard rolls/bread loaf)	20
2	6. USA 7. Great Britain 8. Spain / Portugal 9. Mexico 10. Pastries (Short Crust/Laminated/Choux)	20
3	11. Germany 12. Thailand (South East) 13. Greece 14. International Classical Cakes (Black Forest/ Sacher Torte/ Dobos /Pavlova) 15. Mystery Basket	20

- Each Menu will consist of dishes which comprises starter/soup/salad, main course with two accompaniments and a dessert.
- Examination Menu [Choice of 5 Menus – 5 Dishes which comprises of starter/soup/salad, main course with two accompaniments and a dessert. (1 Bakery Product compulsory)]

Food & Beverage Service

ASSIGNMENTS

Sr. No.	Topic for Assignments	Marks
1	Design & Layout of a Specialty Restaurant, Coffee Shop or Room Service	(10)
2	Designing Function Prospectus	(10)
3	Layout of the various seating plans associated with banquets	(10)
4	Layouts of various buffet setup as per function & space requirement.	(10)

FRONT OFFICE (ASSIGNMENTS)

Sr. No.	Topic for Assignments	Marks
1	Designing of Tariff card & Designing of Brochure	10

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HOUSEKEEPING (ASSIGNMENTS)

Sr. No.	Topic for Assignments
1	Calculating Staffing levels / Manpower Planning (Small to medium hotel)
2	Calculating curtain material requirements and costing for different Window Treatments
3	Samples / brochures / pictures and information for Floor Coverings
4	Samples / brochures / pictures and information for Wall Finishes.
5	Sourcing of various housekeeping contract service providers in Mumbai – High rise cleaning/ Façade Cleaning/ Carpet Shampooing, Washroom Services etc.

ENVIRONMENTAL & SUSTAINABLE TOURISM (Theory)

ASSIGNMENTS

Sr. No.	Topic for Assignments	Marks
1	Sustainable Tourism advice for any location / place in India	10
2	Environmental effects of Tourism	

STRATEGIC MANAGEMENT (Theory)

ASSIGNMENTS

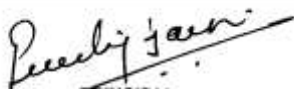
Sr. No.	Topic for Assignments	Marks
1.	SWOT Analysis	10
2.	CSR (Case Study)	
3.	Strategy Formulation (Any ONE)	
4.	Industry Analysis	

ADVANCED FOOD & BEVERAGE OPERATIONS MANAGEMENT (Practical)

ASSIGNMENTS

Sr. No.	Topic for Assignments	Marks
1.	Restaurant Managerial skills (Managing Lunch service, Tea Service)	20
2.	Collection of Bar Records	20
3.	Menu Planning for a Gueridon Service restaurant.	20
4.	Setting up of Bar (Pub/ Nightclub/ Discotheque)	20

ADVANCED HOUSEKEEPING (Practical)


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Sr. No.	Topic for Assignments	Marks
1.	Suppliers in Mumbai for interiors – Furniture Soft furnishings etc.	10
2.	Samples / brochures / pictures and information for Soft Furnishings	10
3.	Preparing the HK budget for small/medium size hotels.	10

ADVANCED FRONT OFFICE (Practical)

Unit	Practical
1	Role Play Activities: (Transient FIT's, Groups & Special Category Guest) <ul style="list-style-type: none"> • Pre-arrival stage • Arrival Stage • Occupancy • Departure
2	Handling Guest Complaints & Situations Theft, Drunken guest & Difficult guest, Bomb Threat, Fire, Death, Guest with Health Problems, Service related complaint, Black Listed Guest, Wake up call, Discrepancy in charges, Pet Policy.
3	Case Study (10 Case Studies)

ASSIGNMENTS

Sr. No.	Topic for Assignments	Marks
1.	Itinerary Planning (Indian / International)	10

SERVICES MARKETING (Theory)

ASSIGNMENTS

Sr. No.	Topic for Assignments	Marks
1.	<u>Any ONE</u> 1 a) Organizational duties and responsibilities. (Any ONE) 1.1 Sales Executive. 1.2 Sales Manager. 1.3 Director of Sales. 1 b) Organizational structure. (Any ONE) 1.4 Large 1.5 Medium 1.6 Small	10
2	<u>Any ONE</u> a) Marketing Plan b) Project relating a hotel or restaurant (SWOT) c) Types of Sales call (Good will, damage control, promotion & confirmation). d) Ways to conduct on-line Marketing activities.	

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STRATEGIC HUMAN RESOURCE MANAGEMENT (Theory)

ASSIGNMENTS

Sr. No.	Topic for Assignments (Any Two)	Marks
1	Designing a training programme. (quick service restaurant, 5 star hotel, soft skills)	10
2	Project on Online Recruitment (hospitality sector)	
3	Project on Career Mapping or Succession Planning	
4	Report on a visit to a Human Resource Firm - understanding various functions of Human Resource.	


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Atharva College Of HMCT EXAMINATION TIME TABLE PROGRAMME - B.A. CULLINARY ARTS Internal Test- Time Table Sem -III CLASS ROOM - IT Lab: 1st floor				
Oct-22				
DATE	DAY	TIME	SUBJECT	INVIGILATION
07.10.22	Friday	09.00am To 10.00am	Nutrition & Food Science	Vaiju / Ulka
		10.30am To 11.30am	Indian & International Ethnic Cuisines	Nisha / Vaishali



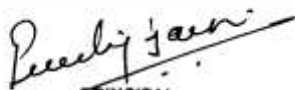
Atharva College Of HMCT EXAMINATION TIME TABLE PROGRAMME - B.A. CULLINARY ARTS Internal Test- Time Table Sem -II CLASS ROOM - IT Lab: 1st floor				
Feb-23				
DATE	DAY	TIME	SUBJECT	
27.02.2023	Monday	10.00am To 11.00am	Principles of Food Production	
		12.00noon To 01.00pm	Food & Beverage Studies	
28.02.2023	Tuesday	10.00am To 11.00am	Culinary Math	
		12.00noon To 01.00pm	Business Communication	
01.03.2023	Wednesday	10.00am To 11.00am	Environmental Science	

Exam Coordinator



Principal




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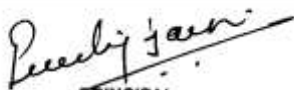
Atharva College Of HMCT			
EXAMINATION TIME TABLE			
PROGRAMME - B.A. CULLINARY ARTS			
Internal Test- Time Table Sem -IV			
CLASS ROOM - IT Lab: 1st floor			
			Feb-23
DATE	DAY	TIME	SUBJECT
27.02.2023	Monday	10.00am To 11.00am	Regional Indian Cuisine & Larder
		12.00noon To 01.00pm	Menu Development & Function Catering
28.02.2023	Tuesday	10.00am To 11.00am	Hospitality Financial Accounting
		12.00noon To 01.00pm	Human Assets Management
01.03.2023	Wednesday	10.00am To 11.00am	Gastronomy

Exam Coordinator




Principal




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Atharva College Of HMCT EXAMINATION TIME TABLE			
PROGRAMME - BACHELOR OF SCIENCE (HOSPITALITY STUDIES)(Choice Based)			
<u>Internal Test- Time Table Sem -II</u>			
CLASS ROOM : AC 2			
			February 2023
DATE	DAY	TIME	SUBJECT
27.02.2023	Monday	10.00am To 11.00am	Food Production-II
		12.00noon To 01.00pm	Food & Beverage Service-II
28.02.2023	Tuesday	10.00am To 11.00am	Front Office-II
		12.00noon To 01.00pm	Housekeeping-II
01.03.2023	Wednesday	10.00am To 11.00am	Communication Skills-II
		12.00noon To 01.00pm	Principles of Hotel Accountancy
02.03.2023	Thursday	10.00am To 11.00am	Principle of Management

Exam Coordinator

Principal


Atharva College Of HMCT EXAMINATION TIME TABLE			
PROGRAMME - BACHELOR OF SCIENCE (HOSPITALITY STUDIES)(Choice Based)			
<u>Internal Test- Time Table Sem -V</u>			
CLASS ROOM : AC 2			
Oct -22			
DATE	DAY	TIME	SUBJECT
06.10.2022	Thursday	01.30pm To 02.30pm	Housekeeping
		03.00pm To 04.00pm	Front Office
07.10.2022	Friday	10.15am To 11.15am	Food & Beverage Operation Management
		11.30am To 12.30pm	Food Production & Patisserie



Poojy Jais
PRINCIPAL



Internal Sample Question Paper

ATHARVA COLLEGE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY																					
 ATHARVA COLLEGE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY																					
Course: B.Sc. in Hospitality Studies – 1st Year Subject: Housekeeping SEMESTER – I (November 2022)																					
DATE: 25/11/2022	MARKS: 20 TIME: 1 Hour																				
1A	Fill in the blanks (05 Marks)																				
a)	_____ leads a team of gardeners in maintaining the landscaped areas.																				
b)	_____ and heavy coats are deposited with the Hat checker as they enter the Hotel																				
c)	Hiring of new employees, warning employees when policies are violated is responsibility of _____.																				
d)	_____ prepares housekeeping status report.																				
e)	_____ also known as runner who handles guest laundry.																				
1B	Match the following: (05 Marks)																				
	<table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="width: 30%;"></th> <th style="width: 30%; text-align: center;">A</th> <th style="width: 30%; text-align: center;">B</th> <th style="width: 10%;"></th> </tr> </thead> <tbody> <tr> <td>1</td> <td>Boateis</td> <td>Club Mahindra</td> <td rowspan="5" style="text-align: center; vertical-align: middle;">Answers (in words)</td> </tr> <tr> <td>2</td> <td>Back of the house</td> <td>Gambling facilities</td> </tr> <tr> <td>3</td> <td>Timeshare</td> <td>No guest contact</td> </tr> <tr> <td>4</td> <td>Place on wheels</td> <td>Shikaras</td> </tr> <tr> <td>5</td> <td>Casino</td> <td>Rotel</td> </tr> </tbody> </table>		A	B		1	Boateis	Club Mahindra	Answers (in words)	2	Back of the house	Gambling facilities	3	Timeshare	No guest contact	4	Place on wheels	Shikaras	5	Casino	Rotel
	A	B																			
1	Boateis	Club Mahindra	Answers (in words)																		
2	Back of the house	Gambling facilities																			
3	Timeshare	No guest contact																			
4	Place on wheels	Shikaras																			
5	Casino	Rotel																			
Q.2	Name the following: (05 Marks)																				
a)	A room with murphy bed																				
Ans.																					
b)	Room with common wall but no connecting door																				
Ans.																					
c)	A living sitting room, a room not used as bedroom																				
Ans.																					
d)	A room which is being repaired or redecorated																				
Ans.																					
e)	A service room provided on each floor for GRA to store cleaning agents ,equipment guest supplies ect																				
Ans.																					
Q.3	Answer in brief: (Any one) (05 Marks)																				
a)	List down duties & responsibilities of Floor Supervisor																				
b)	Discuss classification of hotels based on target market.																				
c)	Draw layout of Housekeeping Dept																				
(Use back of the page to answer Q3.)																					

Continuous Evaluation Marksheet samples:

Hotel Accountancy – SYBSc HS

ATHARVA COLLEGE OF HOTEL MANAGEMENT							
COURSE:- B.SC IN HOSPITALITY STUDIES C75:25							
SUBJECT:- HOTEL ACCOUNTANCY							
THEORY							
SEMESTER : III							
NO.	STUDENT NAME	Assignment (5 marks)	Class Test (5 Marks)	Viva (5 Marks)	Presentation /Project (5 Marks)	Attendance/Class Participation (5 Marks)	Total (25 Marks)
11	BANGERA VIRAJ PRASANNA	3	3	3	3	3	15
12	BHAGWAT VEDANT AJAY	2	3	2	3	2	12
13	CHAVAN DEEPAK DATTA TRAY	3	2	2	3	2	12
14	CHANDALIYA NITEEN RAJENDRA						AB
15	DAIYA SMIT BHAVESH BHAI	2	2	3	2	2	11
16	DESAI PARAM DEVANG	4	4	5	4	4	21
17	DESAI RIDDHI MILIND	2	3	2	3	2	12
18	DESAI YASH KALPESH BHAI	2	2	2	2	2	10
19	GADNKA KRISH KESHAV	2	3	3	2	2	11
20	GUPTA ANTARA JITENDRA	2	2	3	3	2	12
1	HEDAU SANJANA NITIN	3	2	3	2	2	12
2	JHA VARUN VIJAY						AB
3	JOSHI TANVI AJIT	2	3	3	3	2	13
4	KAIMAL VISMAYA PEETHAMBARAN	3	3	4	3	3	16
15	KAMBLE ATHARVA YESHVANT	2	3	2	3	3	13
16	KAPADIA MESHA BHAVIK	3	3	3	3	2	14
17	KHANDELWAL SIDDHANTH NHAJ	2	2	2	3	3	12
18	KHERALIYA NIBAL SHASHI	3	3	3	3	2	15
19	KHOT VEDANT SHALAD	2	2	2	2	2	10
20	MADANI TAUSIN YASIN						AB
21	MENDES DEANIDRA ASHLEY	2	2	2	3	3	12
22	MISHRA SAYYAM SURYAKANT	2	2	2	2	3	11
23	PANCHAL ARYAN JITENDRA	3	3	3	3	3	15
24	PANCHMATIA DRITTI KALPESH						AB
25	PATEKAR CAROL ANIL	3	4	3	3	3	16
SIGN OF THE FACULTY		SIGN OF EXAM SECTION					

(Signature)

ATHARVA COLLEGE OF HOTEL MANAGEMENT							
COURSE:- B.SC IN HOSPITALITY STUDIES C75:25							
SUBJECT:- HOTEL ACCOUNTANCY							
THEORY							
SEMESTER : III							
ROLL NO.	STUDENT NAME	Assignment (5 marks)	Class Test (5 Marks)	Viva (5 Marks)	Presentation /Project (5 Marks)	Attendance/Class Participation (5 Marks)	Total (25 Marks)
B-04	PATEL ABHAY	3	3	3	3	3	15
B-05	PATEL DANISH KALIM	2	3	2	2	3	12
B-06	PATEL SHAMAK KASHYAP	3	3	3	3	2	14
B-07	PATEL SAILEE SANTOSH	5	5	4	5	5	24
B-08	PATEL SANJOG RAVINDRA	2	2	2	2	2	10
B-09	PILLAI HAVISH RAJ	2	2	2	2	2	10
B-10	RANAWARE PRIYANK PRAMOD	4	4	4	4	4	20
B-11	RANE DM KISHOR	2	2	2	2	2	10
B-12	RATHOD MEET GURU	3	3	3	3	2	14
B-13	RIDDHI SAARITH BHARAT	2	3	2	3	2	12
B-14	SANAP PARESH PRAKASH						AB
B-15	SAWANT ARYA KRISHNAKANT	2	2	3	2	2	11
B-16	SAWANT ATHARV MILIND	2	2	3	3	2	12
B-17	SAWANT SOHAM SANTOSH	2	2	2	3	2	11
B-18	SAYYED WASIM ANWAR	2	2	2	3	2	11
B-19	SHAH PIYUSH SANTOSH	4	4	4	4	4	20
B-20	SHAIKH MOHAMMED FARAD ASLAM	2	2	3	3	2	12
B-21	SHARMA MANAV YOGESH	3	3	3	3	3	15
B-22	SHINDE AMAR RAJU	2	2	2	2	2	10
B-23	SHINDE HARSH ARUN	2	2	2	2	2	10
B-24	SINGH AKASH BRIJESH						AB
B-25	KARMAKAR OMBAR DINANATH	2	2	2	2	2	10
B-26	KAPADIA ARYA VISHAL	3	2	3	2	2	11
B-28	NACHANEKAR APURV RAMESH	2	2	2	2	2	10
SIGN OF THE FACULTY		SIGN OF EXAM SECTION					

(Signature)

(Signature)
PRINCIPAL



ATHARVA EDUCATIONAL TRUST'S ATHARVA COLLEGE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY

(Recognized by Government of Maharashtra & Affiliated to University of Mumbai
Estd. 2007-2008)
ISO 9001:2015 ISO 22000:2018
NAAC Accredited

Food Cost Control - SYBACA

ATHARVA COLLEGE OF HOTEL MANAGEMENT COURSE:-BA CULINARY ARTS C75:25 SUBJECT:- <i>Food cost control</i>							
THEORY SEMESTER : III							
ROLL NO.	STUDENT NAME	Assignment (5 marks)	Class Test (5 Marks)	Viva (5 Marks)	Presentation /Project (5 Marks)	Attendance/Class Participation (5 Marks)	Total (25 Marks)
A-01	DHAKAN SHIVAM ATUL	4	4	4	5	4	21
A-02	GOMES GABRIEL ANTHONY	5	4	4	4	4	21
A-03	JADHAV PRADNYESH	3	4	4	4	4	18
A-04	MUKADAM FOZIYA ABDUL	5	4	4	4	4	21
A-05	NAIK BHASKAR GOVIND	3	4	4	3	4	18
A-06	PINTO DANIEL RONIE	3	4	4	3	4	18
A-07	KHAN ABEER MOHAMMED SAIF	4	4	3	3	5	19
A-08	VAIDYA VEDANT MILIND	2	2	3	2	3	12
A-09	PATEL NEHAL MILIND	4	4	3	3	3	17
SIGN OF THE FACULTY		SIGN OF EXAM SECTION					
<i>[Signature]</i>							

Food & Beverage – FYBSc HS

ATHARVA COLLEGE OF HOTEL MANAGEMENT COURSE:- B.SC IN HOSPITALITY STUDIES C75:25 SUBJECT:- <i>Food & Beverage Service</i>				
(THEORY I.A.) SEMESTER : I				
ROLL NO.	STUDENT NAME	Assignment (20)	OVER ALL CONDUCT (20)	TOTAL (40)
A-01	BANGERA VIKAS PRASANNA	19	4	23
A-02	BHAGWAT VEDANT AJAY	11	4	15
A-03	CHAVAN SHEPAR DATTATRAY	14	3	17
A-04	CHIMDALIYA NITESH RAJENDRA	14	4	18
A-05	DAIYA BHIT DEHAVESHBHAI	15	4	19
A-06	DESAI PARAM DEVIKANG	19	4	23
A-07	DESAI BIDDHI MILIND	17	4	21
A-08	DESAI YASHEE KALPESH BHAI	14	4	18
A-09	GAONKAR RISHI KESHAAY	16	4	20
A-10	GEETA ANTARA HITENDRA	19	4	23
A-11	HEGDE SANIYA NITIN	19	4	23
A-12	HEA VARUN VISHAY	15	4	19
A-13	KOBI TANVI AJIT	18	5	23
A-14	NAIMAL VISHVATA PETHAMBHARAN	8	3	11
A-15	KAMBLE ATHARVA YESHIVANT	19	3	22
A-16	KAPADE MISHA BHAVIK	9	4	13
A-17	KHANDE WAL SRIKANTH BHARAJ	16	4	20
A-18	KHARALYA NIRMAL SHAMBE	13	4	17
A-19	KHOT VEDANT SHARAD	17	4	21
A-20	MAJASU TALISH YASH	18	10	28
A-21	MENDES DEANDESA ABHILEY	19	5	24
A-22	MISHRA SAYYAM SUVYAKANT	17	4	21
A-23	PANCHAL ARIYAN HITENDRA	16	5	21
A-24	PANCHMAYIA DEEPI KALPESH	18	3	21
A-25	PATEKAR CAROL ANIL	13	3	16
SIGN OF THE FACULTY		SIGN OF EXAM SECTION		
<i>[Signature]</i>				

ATHARVA COLLEGE OF HOTEL MANAGEMENT COURSE:- B.SC IN HOSPITALITY STUDIES C75:25 SUBJECT:- <i>Food & Beverage Service</i>				
(THEORY I.A.) SEMESTER : I				
ROLL NO.	STUDENT NAME	Assignment (20)	OVER ALL CONDUCT (20)	TOTAL (40)
B-01	PATEL ABHAY	14	5	19
B-02	PATEL DANISH KALIM	12	4	16
B-03	PATEL SHAMAK KASHYAP	16	3	19
B-04	PATEL SAILEE SANTOSH	20	4	24
B-05	PATEL SANKHJ RAVINDRA	9	4	13
B-06	PILLAI HAVITH RAH	16	3	19
B-07	RAJAWARE PRIYANK PRAMOD	16	5	21
B-08	RAJ OM KINJOK	12	4	16
B-09	RATHOD MEET GURU	13	4	17
B-10	REDDY SAARTH BHARAT	12	2	14
B-11	RISAP PARESH PRARASH	20	4	24
B-12	SAWANT ARYA KISHORAKANT	9	3	12
B-13	SAWANT ATHARV MILIND	9	2	11
B-14	SAWANT SOHAM SANTOSH	8	4	12
B-15	SAYYED WAMSI ANWAR	12	3	15
B-16	SHAH PIYUSH SANTOSH	17	5	22
B-17	SHAIKH MOHAMMED FARAD ASLAM	18	3	21
B-18	SHARMA MANAV YOGESH	16	5	21
B-19	SHINDE AMAR RAJU	14	4	18
B-20	SHINDE HARSH ARUN	17	3	20
B-21	SINGH AKASH BHISH	15	15	30
B-22	KARMALEKAR GOKAR DINANATH	15	3	18
B-23	KAPADIA ARYA VISHAL	11	2	13
B-24	CHAGODARI MOHD SAMIR SALIM	17	3	20
B-25	NACHANEKAR APURV RAMDISH	13	3	16
B-26	JUVEKAR ARPITA HARSHAD	14	3	17
SIGN OF THE FACULTY		SIGN OF EXAM SECTION		
<i>[Signature]</i>				

[Signature]
PRINCIPAL
ATHARVA COLLEGE OF HOTEL MANAGEMENT
AND CATERING TECHNOLOGY
MUMBAI-95



Food & Beverage – SYBSc HS

COURSE:- B.Sc IN HOSPITALITY STUDIES C75:25		(THEORY I.A.)		
SUBJECT:- Food & Beverage		SEMESTER - III		
ROLL NO.	STUDENT NAME	Assignment (20)	OVER ALL CONDUCT (50)	TOTAL (70)
A-01	MALTAJ AROHACKER	15	5	20
A-02	AGARWAL MEHUL DINESH	11	4	15
A-03	AVDIKAR PRATIK RAMBHI	16	3	19
A-04	BAKAR AYAN FAROOQ	13	3	16
A-05	BEELAM SAPNA ANIL	18	4	22
A-06	BHATKAR PUNISH MOHESHWAR	15	4	19
A-07	CHODANKAR YASHI MEHRE	14	4	18
A-08	CHADAO BAIKKORSHI ROLAND	13	5	18
A-09	DAREKAR BHUBARI LANKESH	15	5	20
A-10	DWELLO ERIC DIAGO BELLINE	14	4	18
A-11	DHIBY EDOBARTER SUET			0%
A-12	FERNANDES VINIT JITENDRA			0%
A-13	GAIKWAD YASHASHRI MAHENDRA	16	3	19
A-14	GADIL RAVI DINESH	12	4	16
A-15	GAURI KAILAS HAKSHI			0%
A-16	GONDALVAD KARTIKA KIRAN	10	5	15
A-17	GANGKAR RAJ VINIL	13	4	17
A-18	KAMGAR ABHIR AZIZ			0%
A-19	KHAN SOHAIL DAWOOD	13	3	16
A-20	KOLI YASHASHRI TUKARAM	16	4	20
A-21	KURKURE PRAJWAL NEELISH	16	4	20
A-22	KUTE ADITYA CHANDRANANT	12	4	16
A-23	MANGOLA JATH VINAYAK	15	3	18
A-24	MEMON ARSHI HUSSNA	13	4	17
A-25	MHAJRE VINAY PRADIP	15	5	20
A-26	MISHRY MELWIN PERCY	14	4	18
A-27	MOHITE HARSH RAMKAT	13	3	16
A-28	MURIELLO CLIFTON CHRISTOPHER	12	4	16
A-29	NAIR RUSHAR VIDAY	10	4	14
SIGN OF THE FACULTY		SIGN OF EXAM SECTION		

ATHARVA COLLEGE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY (2012-2023)		(THEORY I.A.)		
COURSE:- B.Sc IN HOSPITALITY STUDIES C75:25		SEMESTER - III		
ROLL NO.	STUDENT NAME	Assignment (20)	OVER ALL CONDUCT (50)	TOTAL (70)
B-01	PATILNAR SAHSHRI BHASKAR	13	4	17
B-02	PANCHAL DHIRVIKAR KANAKLALAB	14	4	18
B-03	PASTUR KEDDEHEMANT	14	3	17
B-04	PHOTO CHIKHABAO ABRAHAM	14	4	18
B-05	PITALE KUTIKESH	15	3	18
B-06	PODARY BHUBHAR SUNDAR	14	3	17
B-07	PRASAD BHARTI SATYAPRAKASH	14	4	18
B-08	QURESHI MOHAMMAD SHAD IBBRAHIM AHMED	14	5	19
B-09	RATHOD YASHI RAJUBHAI	13	4	17
B-10	RAYYED FARZAN YUSUF	14	4	18
B-11	SEKH KASHIF BHARAT	15	5	20
B-12	SHAH BIYA ASHISH (OLD STUDENT)	15	4	19
B-13	SHAIKH MO AMEEN MO AZEEZ	13	4	17
B-14	SHARMA ABHINAV SUDAM	12	5	17
B-15	SHARMA ANNA UMESH	15	5	20
B-16	SHETTY SAGAR NAVJEEV KUMAR	16	5	21
B-17	SHETTY SANNESH SAGANATH	12	5	17
B-18	SHIRALI KACHIN DEBANAATHI	12	5	17
B-19	SHIRKAR ANKITA HEMANT	18	4	22
B-20	TAMBE SAAD MOHD AYAZ	15	4	19
B-21	TIBREJI KANAKSHI SHAM	14	4	18
B-22	TITKAR VIDYAN SARAYAN	14	5	19
B-23	VARAK SOHAIL VITTHAL	13	5	18
B-24	WADAY MAYANK BHIVLUSAR	12	5	17
B-25	WAKAR BHUVIK PRATHIBHESH (Local Entry)	15	4	19
B-26	WANGDE ANISH RAJENDRA (Local Entry)			0%
B-27	WATEKAR ARPITA (Local Entry)			0%
B-28	WIMALE RISHI	15	5	20
SIGN OF THE FACULTY		SIGN OF EXAM SECTION		

Food Production Practical – SYBSc HS

ATHARVA COLLEGE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY		ACHMCT									
Name of Faculty:- MANVAR C. BARTE		Food Production Practical Examination (Nov. 2013)									
Course:- SYBSc HS		Evaluation sheet									
Date:- 20/11/2013		Sem: III									
Roll No.	Name of Student	Grooming 10	Test 1 5	Test 2 5	Presentation 10	Instant 5	Plan of Work 5	Journal 10	Total 50		
A-01	BIANGOLA VIRAJ PRASANNA	10	4	4	4	5	4	10	46		
A-02	BHAGWAT VEDANT AJAY	07	4	4	5	4	4	02	33		
A-03	CHAVAN DEEPAK DATTATRAY	05	4	4	7	4	4	00	31		
A-04	CHENDALYA NUTEEN RAJENDRA	05	4	4	4	4	4	00	31		
A-05	DAIYA SMIT BHAVESHBHAI	08	4	3	7	4	4	02	32		
A-06	DESAI PARHAM DEVANG	07	4	3	2	4	4	03	32		
A-07	DESAI RIDDHI MILIND	08	4	4	5	4	4	08	40		
A-08	DESAI YASHI KALPESH BHAI	08	4	3	7	4	4	08	38		
A-09	GANGKAR KRISH KUSHAV	07	4	3	7	4	4	00	28		
A-10	GUPTA ANTARA JITENDRA	04	4	4	5	4	4	05	34		
A-11	HEDAU SANIYA NITHIN	07	4	3	5	4	4	10	42		
A-12	JHA VARUN VIDAY	00	4	4	4	4	4	00	24		
A-13	JOSH TANVI AJIT	10	4	4	4	5	4	08	45		
A-14	KAMAL VISMAYA PEETHAMBARAN	10	4	4	5	4	4	10	44		
A-15	KAMBLE ATHARVA YESHWANT	10	4	4	5	4	4	10	45		
A-16	KAPADIA MISHA BHAVIK	10	4	4	7	4	4	10	43		
A-17	KRANDESHWAR SIDHANTH NIKAJ	08	4	3	7	4	4	08	38		
A-18	KHERALIYA NIBHAL BHASHI	07	4	3	7	4	4	02	31		
A-19	KHOT VEDANT SHARAD	09	4	4	5	4	4	03	34		
A-20	MALDANI TAUSIN YASIN	00	4	4	4	4	4	00	24		
A-21	MENDES ISLANDRA ASHLEY	07	4	4	4	4	4	08	42		
A-22	MISHRA SAYYAM SURYAKANT	07	4	3	7	4	4	02	31		
A-23	PANCHAL ARYAN JITENDRA	08	4	4	5	4	4	04	34		
A-24	PANCHMATHIA DRITI KALPESH	00	4	4	4	4	4	00	24		
A-25	PATEKAR CAROL ANIL	07	4	4	5	4	4	10	43		
Sign of Examiner		Sign of Examination Incharge / Controller									

Principals
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ATHARVA COLLEGE OF HOTEL MANAGEMENT
AND CATERING TECHNOLOGY
MUMBAI-95



ATHARVA EDUCATIONAL TRUST'S ATHARVA COLLEGE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY

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Food Production Practical Examination (Nov.-2023) Evaluation sheet									
of Faculty:- <u>MANDAR G. BARJE</u>		Date: <u>21/11/2023</u>		Sem: III					
No.	Name of Student	Grooming 10	Test 5	Texture 5	Presentation 10	Indent 5	Plan of Work 5	Journal 10	Total 50
11	PATEL ABHAY	8	4	3	8	4	4	00	31
12	PATEL DANISH KALIM	8	4	3	8	4	4	04	35
13	PATEL SHAMAK KASHYAP	9	4	3	8	4	4	08	40
14	PATIL SAILEE SANTOSH	9	5	4	9	5	5	10	47
15	PATIL SANJOG RAVINDRA	7	4	4	8	4	4	02	33
16	PILLAI HAVISH RAJI	7	3	3	7	4	4	04	32
17	RANAWARE PRIYANK PRAMOD	8	4	4	8	4	4	10	43
18	RANE OM KISHOR	8	3	3	7	4	4	02	31
19	RATHOD MEET GURU	8	3	4	7	4	4	07	39
20	REDJI SAARTH BHARAT	7	3	3	7	4	4	00	28
1	SANAP PARESH PRAKASH	—	—	—	—	—	—	—	—
2	SAWANT ARYA KRISHNAKANT	8	4	4	8	4	4	04	36
3	SAWANT ATHARV MILIND	8	4	4	8	4	4	10	42
4	SAWANT SOHAM SANTOSH	7	4	3	7	4	4	02	31
5	SAYYED WASIM ANWAR	7	3	3	7	4	4	04	32
6	SHAH PIYUSH SANTOSH	8	4	4	8	4	4	02	34
7	SHAIKH MOHAMMED FAHAD ASLAM	8	4	4	8	4	4	04	36
8	SHARMA MANAV YOGESH	9	4	3	9	4	4	10	43
9	SHINDE AMAR RAJU	8	4	4	8	4	4	04	36
10	SHINDE HARSH ARUN	7	3	3	7	4	4	00	28
11	SINGH AKASH BRIJESH	—	—	—	—	—	—	—	—
12	KARMALKAR OMKAR DINANATH	8	3	3	7	4	4	00	29
13	KAPADIA ARYA VISHAL	8	3	4	8	4	4	10	41
14	CHAUDHARI MOHD SAMEER SALIM	—	—	—	—	—	—	—	—
15	NACHANEKAR APURV RAMESH	8	3	3	8	4	4	10	40
16	JUVEKAR ARPITA HARSHAD	—	—	—	—	—	—	—	—
Sign. of Examiner					Sign. of Examination Incharge / Controller				

Food Production Practical – SYBSc HS

University of Mumbai Atharva College of HMCT Practical Examination Oct. 2021				
Name of Faculty: <u>Mandar Kulkarni</u>		Date: <u>18/10/21</u>		
SUB: <u>Food Production Practicals</u>		Semester: III		
Course: <u>BSC</u>				
Roll No.	Name of Student	Grooming 10	MCQ 30	Total 40
A-01	AJIT BALASUBRAMANIAN (LD STUDENT)	7	24	31
A-02	ANAND MOHINI (LD STUDENT)	7	24	31
A-03	ANAND SAIKANTH	7	24	31
A-04	ANANDIAH YASHI DEEP	7	24	31
A-05	ANURAG TEJAS RAMSHEE	7	24	31
A-06	ARAVIND JAY LALANSHI	7	24	31
A-07	ARJUN RAJIV RISHI	7	24	31
A-08	ARUN KISHOR MAHENDRA	7	24	31
A-09	ARUN KISHOR MAHENDRA	7	24	31
A-10	ARUN KISHOR MAHENDRA	7	24	31
A-11	ARUN KISHOR MAHENDRA	7	24	31
A-12	ARUN KISHOR MAHENDRA	7	24	31
A-13	ARUN KISHOR MAHENDRA	7	24	31
A-14	ARUN KISHOR MAHENDRA	7	24	31
A-15	ARUN KISHOR MAHENDRA	7	24	31
A-16	ARUN KISHOR MAHENDRA	7	24	31
A-17	ARUN KISHOR MAHENDRA	7	24	31
A-18	ARUN KISHOR MAHENDRA	7	24	31
A-19	ARUN KISHOR MAHENDRA	7	24	31
A-20	ARUN KISHOR MAHENDRA	7	24	31
A-21	ARUN KISHOR MAHENDRA	7	24	31
A-22	ARUN KISHOR MAHENDRA	7	24	31
A-23	ARUN KISHOR MAHENDRA	7	24	31
A-24	ARUN KISHOR MAHENDRA	7	24	31
A-25	ARUN KISHOR MAHENDRA	7	24	31
A-26	ARUN KISHOR MAHENDRA	7	24	31
A-27	ARUN KISHOR MAHENDRA	7	24	31
A-28	ARUN KISHOR MAHENDRA	7	24	31
A-29	ARUN KISHOR MAHENDRA	7	24	31
A-30	ARUN KISHOR MAHENDRA	7	24	31
A-31	ARUN KISHOR MAHENDRA	7	24	31
A-32	ARUN KISHOR MAHENDRA	7	24	31
A-33	ARUN KISHOR MAHENDRA	7	24	31
A-34	ARUN KISHOR MAHENDRA	7	24	31
A-35	ARUN KISHOR MAHENDRA	7	24	31
A-36	ARUN KISHOR MAHENDRA	7	24	31
A-37	ARUN KISHOR MAHENDRA	7	24	31
A-38	ARUN KISHOR MAHENDRA	7	24	31
A-39	ARUN KISHOR MAHENDRA	7	24	31
A-40	ARUN KISHOR MAHENDRA	7	24	31
Sign. of Examiner				

University of Mumbai Atharva College of HMCT Practical Examination Oct. 2021				
Name of Faculty: <u>Mandar Kulkarni</u>		Date: <u>20/10/21</u>		
SUB: <u>Food Production Practicals</u>		Semester: III		
Course: <u>BSC</u>				
Roll No.	Name of Student	Grooming 10	MCQ 30	Total 40
B-01	PAL MANISH MANOJ	6	24	30
B-02	PANDEY YASHVI SHAIKESH	7	24	31
B-03	PANDEY YASHVI SHAIKESH	7	24	31
B-04	PANDEY YASHVI SHAIKESH	7	24	31
B-05	PANDEY YASHVI SHAIKESH	7	24	31
B-06	PANDEY YASHVI SHAIKESH	7	24	31
B-07	PANDEY YASHVI SHAIKESH	7	24	31
B-08	PANDEY YASHVI SHAIKESH	7	24	31
B-09	PANDEY YASHVI SHAIKESH	7	24	31
B-10	PANDEY YASHVI SHAIKESH	7	24	31
B-11	PANDEY YASHVI SHAIKESH	7	24	31
B-12	PANDEY YASHVI SHAIKESH	7	24	31
B-13	PANDEY YASHVI SHAIKESH	7	24	31
B-14	PANDEY YASHVI SHAIKESH	7	24	31
B-15	PANDEY YASHVI SHAIKESH	7	24	31
B-16	PANDEY YASHVI SHAIKESH	7	24	31
B-17	PANDEY YASHVI SHAIKESH	7	24	31
B-18	PANDEY YASHVI SHAIKESH	7	24	31
B-19	PANDEY YASHVI SHAIKESH	7	24	31
B-20	PANDEY YASHVI SHAIKESH	7	24	31
B-21	PANDEY YASHVI SHAIKESH	7	24	31
B-22	PANDEY YASHVI SHAIKESH	7	24	31
B-23	PANDEY YASHVI SHAIKESH	7	24	31
B-24	PANDEY YASHVI SHAIKESH	7	24	31
B-25	PANDEY YASHVI SHAIKESH	7	24	31
B-26	PANDEY YASHVI SHAIKESH	7	24	31
B-27	PANDEY YASHVI SHAIKESH	7	24	31
B-28	PANDEY YASHVI SHAIKESH	7	24	31
B-29	PANDEY YASHVI SHAIKESH	7	24	31
B-30	PANDEY YASHVI SHAIKESH	7	24	31
B-31	PANDEY YASHVI SHAIKESH	7	24	31
B-32	PANDEY YASHVI SHAIKESH	7	24	31
B-33	PANDEY YASHVI SHAIKESH	7	24	31
B-34	PANDEY YASHVI SHAIKESH	7	24	31
B-35	PANDEY YASHVI SHAIKESH	7	24	31
B-36	PANDEY YASHVI SHAIKESH	7	24	31
B-37	PANDEY YASHVI SHAIKESH	7	24	31
B-38	PANDEY YASHVI SHAIKESH	7	24	31
B-39	PANDEY YASHVI SHAIKESH	7	24	31
Sign. of Examiner				

Mandar Kulkarni
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AND CATERING TECHNOLOGY
MUMBAI-95



ATHARVA EDUCATIONAL TRUST'S ATHARVA COLLEGE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY

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Estd. 2007-2008)
ISO 9001:2015 ISO 22000:2018
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Probability & Distribution – FYBSc DS

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SUBJECT: PROBABILITY AND DISTRIBUTION		COURSE: FY BSC DATA SCIENCE				
NAME OF THE FACULTY: PROF. SNEHAL KANGANE		BATCH YEAR: 2022-2025				
Sr. No.	Name of the Student	Internal (Out of 20)	Attendance (Out of 5)	External (Out of 75)	Practicals (Out of 50)	Total (Out of 100)
1	Datar Kshiti Jaydev Preeti	20 ✓	5	73	49	98
2	Dhuka Hasan Irfan Rizwana	14 ✓	5	58	39	77
3	Gupta Rajan Jitendra Chanmati	17 ✓	5	69	41	91
4	Jitekar Sairaj Sanket Samruddhi	08 ✓	4	56	35	68
5	Kadu Tejas Nilesh Neha	07 ✓	5	49	31	61
6	Parekh Prit Vikas Vaishali	12 ✓	5	36	41	53
7	Patel Anas Noor Mohammed Oneza	17 ✓	4	54	49	75
8	Patil Siddhesh Prakash Lata	10 ✓	5	35	44	50
9	Rana Paras Sanjay Sheetal	10 ✓	4	42	29	56
10	Sawant Aishwarya Dilip Dipika	08 ✓	4	36	29	48
11	Singh Aman Virpal Poonam	18 ✓	5	70	48	93
12	Singh Rishabh Raj Rakesh Kumar Rinki Devi	14 ✓	4	37	35	55
13	Vishwakarma Anjali Santosh Pramila	20 ✓	5	70	49	95
14	Yadav Aaditya Subhashchand Sushila Devi	18 ✓	5	66	40	89
15	Zalte Komal Vijay Chhaya	12 ✓	5	41	31	58

FACULTY SIGN: 

HOD SIGN: 

Database Managem

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SUBJECT: DATABASE MANAGEMENT		COURSE: FY BSC DATA SCIENCE				
NAME OF THE FACULTY: PROF. VINOD YADAV		BATCH YEAR: 2022-2025				
Sr. No.	Name of the Student	Internal (Out of 20)	Attendance (Out of 5)	External (Out of 75)	Practicals (Out of 50)	Total (Out of 100)
1	Datar Kshiti Jaydev Preeti	18 ✓	5	70	46	93
2	Dhuka Hasan Irfan Rizwana	15 ✓	5	57	38	77
3	Gupta Rajan Jitendra Chanmati	15 ✓	5	50	37	70
4	Jitekar Sairaj Sanket Samruddhi	10 ✓	4	47	31	61
5	Kadu Tejas Nilesh Neha	15 ✓	4	55	28	74
6	Parekh Prit Vikas Vaishali	16 ✓	5	62	40	83
7	Patel Anas Noor Mohammed Oneza	15 ✓	4	61	37	80
8	Patil Siddhesh Prakash Lata	11 ✓	5	40	32	56
9	Rana Paras Sanjay Sheetal	14 ✓	3	30	31	47
10	Sawant Aishwarya Dilip Dipika	12 ✓	4	44	36	60
11	Singh Aman Virpal Poonam	16 ✓	5	41	41	62
12	Singh Rishabh Raj Rakesh Kumar Rinki Devi	14 ✓	3	34	42	51
13	Vishwakarma Anjali Santosh Pramila	18 ✓	5	61	47	84
14	Yadav Aaditya Subhashchand Sushila Devi	16 ✓	5	45	45	66
15	Zalte Komal Vijay Chhaya	14 ✓	5	59	39	78

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R Programming

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SUBJECT: R PROGRAMMING NAME OF THE FACULTY: PROF. KRITIKA JAIN		COURSE: FY BSC DATA SCIENCE BATCH YEAR: 2022-2025				
Sr. No.	Name of the Student	Internal (Out of 20)	Attendance (Out of 5)	External (Out of 75)	Practicals (Out of 50)	Total (Out of 190)
1	Datar Kshitij Jaydev Preeti	20 ✓	5	69	47	94
2	Dhuka Hasan Irfan Rizwana	15 ✓	5	68	45	88
3	Gupta Rajan Jitendra Chanmati	19 ✓	5	62	41	87
4	Jitkar Sairaj Sanket Samruddhi	08 ✓	4	42	36	54
5	Kadu Tejas Nilesh Neha	11 ✓	4	38	33	53
6	Parekh Prit Vikas Vaishali	09 ✓	5	57	37	71
7	Patel Anas Noor Mohammed Oneza	15 ✓	4	63	45	82
8	Patil Siddhesh Prakash Lata	13 ✓	5	50	38	68
9	Rana Paras Sanjay Sheetal	14 ✓	4	32	34	50
10	Sawant Aishwarya Dilip Dipika	12 ✓	4	54	35	70
11	Singh Aman Virpal Poonam	13 ✓	5	53	40	71
12	Singh Rishabh Raj Rakesh Kumar Rinki Devi	13 ✓	4	48	36	65
13	Vishwakarma Anjali Santosh Pramila	18 ✓	5	69	42	92
14	Yadav Aaditya Subhashchand Sushila Devi	16 ✓	5	63	40	84
15	Zalte Komal Vijay Chhaya	14 ✓	5	60	41	79

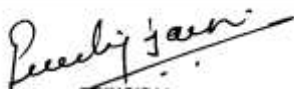
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HOD SIGN: 

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SUBJECT: ENVIRONMENTAL SCIENCE NAME OF THE FACULTY: PROF. VINOD YADAV		COURSE: FY BSC DATA SCIENCE BATCH YEAR: 2022-2025				
Sr. No.	Name of the Student	Internal (Out of 20)	Attendance (Out of 5)	External (Out of 75)	Practicals (Out of 50)	Total (Out of 190)
1	Datar Kshitij Jaydev Preeti	18 ✓	5	64	48	87
2	Dhuka Hasan Irfan Rizwana	13 ✓	5	51	45	69
3	Gupta Rajan Jitendra Chanmati	13 ✓	5	47	40	65
4	Jitkar Sairaj Sanket Samruddhi	10 ✓	4	44	35	58
5	Kadu Tejas Nilesh Neha	14 ✓	4	39	38	57
6	Parekh Prit Vikas Vaishali	15 ✓	5	52	41	72
7	Patel Anas Noor Mohammed Oneza	15 ✓	4	51	48	70
8	Patil Siddhesh Prakash Lata	14 ✓	5	50	36	69
9	Rana Paras Sanjay Sheetal	13 ✓	3	43	30	59
10	Sawant Aishwarya Dilip Dipika	18 ✓	4	44	36	66
11	Singh Aman Virpal Poonam	16 ✓	5	47	44	68
12	Singh Rishabh Raj Rakesh Kumar Rinki Devi	10 ✓	3	45	38	58
13	Vishwakarma Anjali Santosh Pramila	19 ✓	5	64	48	88
14	Yadav Aaditya Subhashchand Sushila Devi	16 ✓	5	57	47	78
15	Zalte Komal Vijay Chhaya	14 ✓	5	53	37	72

FACULTY SIGN: 
Vinod Yadav

HOD SIGN: 


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Sr. No.	Name of the Student	Internal (Out of 20)		Attendance (Out of 5)		BATCH YEAR: 2022-2025		SEMESTER: II
		Internal (Out of 20)	Attendance (Out of 5)	Internal (Out of 75)	Practicals (Out of 50)	Total (Out of 100)		
1	Datar Kshitij Jaydev Preeti	19 ✓	5	66	45 ✓	90		
2	Dhuka Hasan Irfan Rizwana	16 ✓	5	66	38 ✓	87		
3	Gupta Rajan Jitendra Chantmati	18 ✓	5	65	45 ✓	88		
4	Jitkar Sairaj Sanket Samruddhi	10 ✓	4	53	40 ✓	67		
5	Kadu Tejas Nilesh Neha	11 ✓	4	59	36 ✓	74		
6	Parekh Prit Vikas Vaishali	12 ✓	5	42	36 ✓	59		
7	Patel Anas Noor Mohammed Oneza	13 ✓	4	49	34 ✓	66		
8	Patil Siddhesh Prakash Lata	11 ✓	5	45	36 ✓	61		
9	Rana Paras Sanjay Sheetal	07 ✓	5	55	36 ✓	67		
10	Sawant Aishwarya Dilip Dipika	11 ✓	4	43	37 ✓	58		
11	Singh Aman Virpal Poonam	17 ✓	5	57	43 ✓	79		
12	Singh Rishabh Raj Rakesh Kumar Rinki Devi	09 ✓	4	31	37 ✓	44		
13	Vishwakarma Anjali Santosh Pramila	19 ✓	5	67	45 ✓	91		
14	Yadav Aaditya Subhashchand Sushila Devi	16 ✓	5	57	42 ✓	78		
15	Zalte Komal Vijay Chhaya	11 ✓	5	37	40 ✓	53		

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Sample Assignments in Data Science



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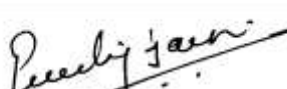
SYBSC DATA SCIENCE- ACADEMIC YEAR 2023-2024

Marks – 20m
Assignment 01

(Data Warehousing)

Date-31/07/2023

1. Define data warehouse and Explain basic structure of data warehouse with diagram
2. What is the ETL process? Explain with great detail.
3. What do you mean by Strategic information? List down characteristics of the same
4. What are the reasons to failure of Past Decision Support system? Explain.
5. Differentiate between Operational and Decision support systems.


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SYBSC DATA SCIENCE- ACADEMIC YEAR 2023-2024

Marks = 20m (Data Warehousing) Date-31/07/2023
Assignment 01

1. Define data warehouse and Explain basic structure of data warehouse with diagram
2. What is the ETL process? Explain with great detail.
3. What do you mean by Strategic information? List down characteristics of the same
4. What are the reasons to failure of Past Decision Support system? Explain.
5. Differentiate between Operational and Decision support systems.



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SYBSC DATA SCIENCE- ACADEMIC YEAR 2023-2024

Marks = 20m (Data Warehousing) Date-16/08/2023
Assignment 02

1. Explain Datawarehouse architecture
2. Give general view of data warehousing and explain.
3. Write a short note on DW blend of technology.
4. Give DW milestone in details
5. What is meta data ? Give importance of meta data, and explain the types of meta data.


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SYBSC DATA SCIENCE- ACADEMIC YEAR 2023-2024

Marks = 20m (Data Warehousing) **Date-16/08/2023**
Class Test 01

Q1. Choose correct option. [10 Marks]

1. What is a Data Warehouse?
A. A database designed to handle transactions.
B. A database designed to support analytical reporting.
C. A database designed to support operational reporting.
D. A database designed to support transactional processing.
2. What is ETL?
A. Extract, Transform, Load.
B. Extract, Translate, Load.
C. Extract, Transfer, Load.
D. Extract, Transcribe, Load.
3. What is a data mart?
A. A subset of a data warehouse that is designed for a specific business function or department.
B. A database designed to handle transactions.
C. A database designed to support analytical reporting.
D. A database designed to support operational reporting.
4. What is data mining?
A. A process for extracting information from data using statistical algorithms.
B. A process for integrating and cleaning data from multiple sources.
C. A process for querying and analyzing data in a data warehouse.
D. A process for transforming data into a usable format.
5. What is data cleansing?
A. The process of analyzing and summarizing data to gain insight and understanding.
B. The process of identifying the structure and content of data sources.
C. The process of creating reports and visualizations from data in a data warehouse.

- D. The process of cleaning and transforming data in preparation for loading into a data warehouse.
6. The term Data Warehouse was first coined by?
- A. Roger Mougals
 - B. Arthur Samuel
 - C. Bill Inmon
 - D. Herbert Simon
7. In Which year, Data Warehouse was first coined?
- A. 1987
 - B. 1988
 - C. 1989
 - D. 1990
8. Data warehouse is a?
- A. subject oriented
 - B. Integrated
 - C. time-variant
 - D. All of the above
9. How many types of data warehouse there?
- A. 2
 - B. 3
 - C. 4
 - D. 5
10. A data warehouse does not require transaction processing, recovery, and concurrency controls?
- A. TRUE
 - B. FALSE
 - C. Can be true or false
 - D. Can not say

Q2. Answer Any 2

[10 Marks]

1. Give and explain real-world examples of Operational systems and decision support systems.
2. Explain the ETL process in great detail.
3. What is significant role of metadata? Explain.



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FYBSC DATA SCIENCE- ACADEMIC YEAR 2023-2024



MM-10

Assignment – 1

- Q.1-Explain the term Statistics , Importance of Statistics and Scope of Statistics.
Q.2- Write a short notes on – I) CSO II) ISI
Q.3-Explain Method of Sampling with concept of population and sample.
Q.4- Write a short notes on – I) SRS II) SRSWOR
Q.5- State scale and different types of scales i.e. Nominal scale, Ordinal scale.

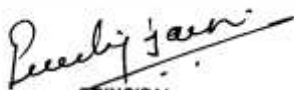


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SYBSC DATA SCIENCE- ACADEMIC YEAR 2023-2024



Assignment-3

- Q.1-Determine the eigenvalues and eigenvectors of the matrix $A = \begin{bmatrix} -2 & 3 \\ 4 & 1 \end{bmatrix}$
Q.2- Discuss how to find e^{At} (matrix exponential) where A is diagonalizable matrix and t is scalar.
Q.3-Explain simplex method to solve the LPP.
Q.4- Determine the eigenvalues and eigenvectors of the matrix $A = \begin{bmatrix} 1 & 2 \\ 5 & 3 \end{bmatrix}$
Q.5- Describe the network model.
Q.6-Explain about Game theory.


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Topic- Integration

The integration denotes the summation of discrete data.

Important formula-

- $\int 1 \, dx = x + C.$
- $\int a \, dx = ax + C.$
- $\int x^n \, dx = (x^{n+1}/n+1) + C; n \neq -1.$
- $\int \sin x \, dx = -\cos x + C.$
- $\int \cos x \, dx = \sin x + C.$
- $\int \sec^2 x \, dx = \tan x + C.$
- $\int \operatorname{cosec}^2 x \, dx = -\cot x + C.$
- $\int \sec x (\tan x) \, dx = \sec x + C.$
- $\int \operatorname{cosec} x (\cot x) \, dx = -\operatorname{cosec} x + C.$
- $\int (1/x) \, dx = \ln |x| + C.$
- $\int e^x \, dx = e^x + C.$
- $\int a^x \, dx = (a^x / \ln a) + C; a > 0, a \neq 1.$
- $\int \tan x \, dx = \log |\sec x| + C.$
- $\int \cot x \, dx = \log |\sin x| + C.$
- $\int \sec x \, dx = \log |\sec x + \tan x| + C.$
- $\int \operatorname{cosec} x \, dx = \log |\operatorname{cosec} x - \cot x| + C.$

Assignment-2

1. Find the integral of the function: $\int x^2 \, dx$
2. Integrate $\int (x^2-1)(4+3x) \, dx.$
3. Solve $\int (x^5 - 1) / x^2 \, dx.$
4. Solve $\int (\sec x - \sin x) \, dx.$
5. Integrate $\int (3x^2-5)(3x^2+5) \, dx.$
6. Solve $\int (\cos x - \sin x) \frac{1}{\cos x} \, dx.$
7. Integrate the function $f(x)=2x \sin(x^2+1)$ with respect to $x.$
8. Calculate $\int \cos^2 x \, dx$
9. Calculate $\int \tan^2 x \, dx$
10. Calculate $\int (3x^2 + \sqrt[3]{x} + e^x) \, dx$



MM-10

Assignment – 3

Q.1- Explain Scatter Diagram .

Q.2- Solve for Karl's Pearson coefficient of co-relation (r) from the following data.

Students	1	2	3	4	5	6
Maths	5	7	9	3	6	8
Science	6	7	5	8	9	5

Q.3- - Differentiate between correlation and regression.

Q.4-Measure the strength and direction of association between two ranked variable
(Spearman's Rank Co-relation).

Students	A	B	C	D	E	F
Statistics	8	5	4	10	7	3
English	7	4	5	9	10	6

Q.5- Explain the term product moment correlation coefficient with definition.

MM-10

Assignment – 2

.1- The following table shows frequency distribution of marks of 100 students of 10th class which they obtained in examination. Find the median marks.

Marks in Exam	0-20	20-40	40-60	60-80	80-100
No. of students	10	20	30	40	10

Q.2- The mark of 19 students are given as,28,25,35,42,47,50,41,21,38,27,31,45,23,26,29,30,29, 31, 35. Calculate all the quartile for the given data.

Q.3-Calculate 4th Decile and 21st percentile from the following data:

Profit(in lac)	0.5-4.5	5.5-9.5	10.5-14.5	15.5-19.5	20.5-24.5
No. of firms	7	18	25	30	20

Q.4-Compute variance and standard deviation for the following data

x	45-55	55-65	65-75	75-85	85-95	95-105	105-115	115-125
f	3	20	27	23	1	7	6	13

Q.5-following is the data for distribution of profit (in lakhs of rupees) of firms find Sk_p .

Profit	10-20	20-30	30-40	40-50	50-60
No. of firms	18	12	25	10	5

MM-10

Assignment – 4

Q.1- Explain the term time series and mathematical model for time series.

Q.2- Explain estimation of trend by method of moving average method.

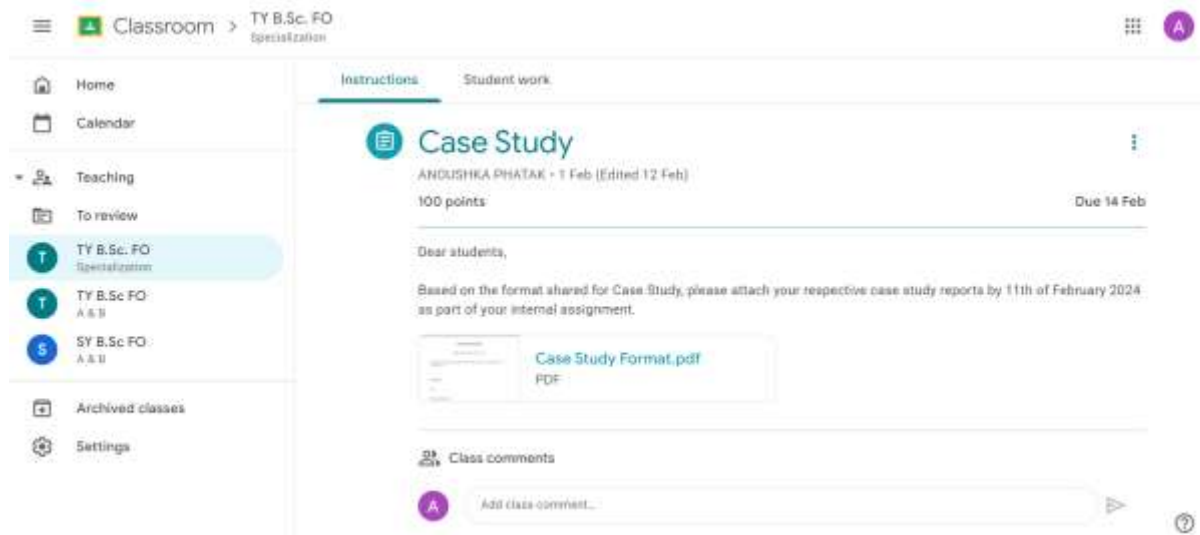
Q.3- Solve the given numerical by least square method

Year	2000	2001	2002	2003	2004	2005	2006
product	40	45	46	42	47	50	46

Q.4- Explain estimation of seasonal component by simple average method .

Q.5- Explain estimation of seasonal component by ratio to trends method

Sample Assignment in Front Office



The screenshot shows a Classroom interface for a 'Case Study' assignment. The assignment is titled 'Case Study' and is due on 14 Feb. It is worth 100 points. The instructor, ANDUSHKA PHATAK, has provided instructions for students to submit their case study reports by 11th of February 2024. A PDF file titled 'Case Study Format.pdf' is attached to the assignment. The interface also shows a sidebar with navigation options like Home, Calendar, Teaching, and Settings.

Poojy Jais
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CASE STUDY TITLE

Denial to usage of a service



NAME: SANNIDHI SHETTY & RIDDIH UDMALE
BATCH: B
YEAR: TYBSC
SEM: 6
SUBJECT: FRONT OFFICE

Title: *Denial to usage of a service*

Incident:

VIP guest (Mr. Sagar Shetty) was denied to use of pool after the hotel pool timings, the guest entered the pool area around 11pm whereas the hotel pool timings were 10pm the guest got upset as the staff denied him to use pool despite of him having a VIP status he was also apologized and the reason behind the safety policies was explained to him the guest got agitated meanwhile the staff was still trying to explain the guest that there were no pool attendants available.

Solution:

Acknowledge what the guest complaint is
Apologize and understand guests desire to use the pool
Explain the guest about the policy
Offer amenities
Address the concerns
Keep a follow-up

Service Recovery:

Give the guest an option to use

1. Any other recreational activity like gym
2. An appointment for usage of jacuzzi for a similar experience or
3. A complimentary floating breakfast in the morning

Preventive measure:

Informing the guest about the pool timings about during the check in time putting up a board about the timings of the pool

Name: Yojana Utekar / Ankita Talekar.

Batch: B

Year: TY.B.SC.

Subject: Front Office.

Semester: VI

Case Study Title: A Guest's Disappointment – Double Check-in in the same room.

Case Study Title: A Guest's Disappointment – Double Check-in in the same room.

Incident:

Mr. Sharma has been checked in room no 1409. The room beside it has AC work under process so the floor was noisy and very disturbing for the guest. The guest went to the reception for a room change and they had a settlement for a room change but the guest wished to see the room first. The receptionist agreed and told a trainee to escort them to the room. The guest liked the room. As they were too old and had a knee problem they asked the trainee to tell the receptionist to give them the key and shift the luggage to the new room. The trainee went to the reception and told her about this. By the time receptionist could take any action, her colleague had already checked a foreigner guest in that room. Receptionist immediately went up and saw that the old couple was sitting beside the elevator as the foreigner guest asked them to wait outside the room.

Solution:

The receptionist apologizes to Mr. Sharma and his companion for the inconvenience caused by the noisy room and the subsequent confusion with the room switch. Offer the old couple an alternative room that meets their needs and preference such as a quieter room on a different floor near the elevator.

The Front Office Manager spoke with the foreigner guest who was mistakenly assigned the room and explain about the situation. The manager assure that this won't happened again when you come next time & will offer you best available rates.

Service Recovery:

Offer the old couple a complimentary meal & compensate them for any inconvenience caused by the room change. Speak with the foreign guest and offer them alternative a complimentary lounge service at cocktail hours.

Preventive measure:

Improve communication and coordination among front office staff to prevent similar issues in the future. Make sure all staff members are aware of room availability and guest preferences before making any room assignments or changes. Maintain constant communication among staff regarding the room availability and issues.
Ensure receptionists are aware of ongoing maintained or room change to avoid conflicts.

Warm Regards,

Yojana & Ankita.

Principals Signature
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NAME OF STUDENTS:

ARJUN SHARMA

SANGHRAJ PAITHANKAR

DIVISION- B

YEAR -TY BSC SEM 6

SUBJECT -FRONT OFFICE

**CASE STUDY TITLE - Drunk
guest creates a ruckus in the
lobby as he wants to open his
room window.**

CASE STUDY TITLE -

**- Drunk guest creates a ruckus in the lobby
as he wants to open his room window.**

Incident:

Mr. Sharma residing in Room No. 2010 arrives at the front desk at approximately 8 pm. He appears to be drunk. He tells the GRA that he wants to open his room window as he feels suffocated and complains that there is not enough ventilation. The GRA politely responds due to the hotel protocol he is unable to facilitate his request. Mr. Sharma gets angry and starts shouting at the GRA which creates a situation.

Solution

The GRA provides Mr. Sharma an alternative in which he can get a room with a balcony if he is willing to pay an additional amount. Mr. Sharma agrees to pay the additional amount and is upgrading to guest room with balcony. GRA informs the bell desk about the room change and the bell boy transfers Mr. Sharma's luggage.

Preventive Measure

This situation can be avoided by informing the guest during the check-in procedure whether the room comes with a window or balcony so that guest which has issues with suffocation can choose to upgrade their room.


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External Assessment & Evaluation Process

Semester Exam Sample Timetable

University of Mumbai



1S00415
WINTER 2022

EXAMINATION TIME TABLE

PROGRAMME - BACHELOR OF SCIENCE (HOSPITALITY STUDIES)

(SEMESTER V) [CBSGS]

Days and Dates	Time	Paper Code	Paper
Monday, December 05, 2022	10.30 a.m. to 01:00 p.m.	70301	Food Production & Patisserie. (Rev.)
Wednesday, December 07, 2022	10.30 a.m. to 01:00 p.m.	70302	Food and Beverage Operations Management. (Rev.)
Thursday, December 08, 2022	10.30 a.m. to 01:00 p.m.	70303	Front Office. (Rev.)
Friday, December 09, 2022	10:30 a.m. to 01:00 p.m.	70304	Housekeeping. (Rev.)
Monday, December 12, 2022	10:30 a.m. to 01:00 p.m.	70305	Corporate English. (Rev.)
Tuesday, December 13, 2022	10.30 a.m. to 01:00 p.m.	70306	Environmental and Sustainable Tourism. (Rev.)

Important Note: • The candidates appearing for the examination should report 20 minutes before the start of examination.
• Mobile phones and other electronic gadgets are prohibited in the examination hall.
• Change if any, in the time table shall be communicated on the university web site.



Dr. Prasad Karande
Director
Board of Examinations & Evaluation

Mumbai - 400 098
21ST November, 2022.



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1S00426

Summer 2022

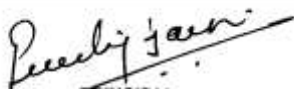
EXAMINATION TIME TABLE
PROGRAMME - BACHELOR OF SCIENCE (HOSPITALITY STUDIES) (Choice Based)
SEMESTER - VI

Days and Dates	Time	Paper Code	Paper
Tuesday, 26 April, 2022	03.00 p.m. to 04.00 p.m.	87701	Organizational Behaviour
Wednesday, 27 April, 2022	03.00 p.m. to 04.00 p.m.	87702	Strategic Management
Thursday, 28 April, 2022	03.00 p.m. to 04.00 p.m.	87703	Advanced Food Production
Friday, 29 April, 2022	03.00 p.m. to 04.00 p.m.	87704	Advanced Food & Beverage Operations Management
Monday, 02 May, 2022	03.00 p.m. to 04.00 p.m.	87705	Advanced Housekeeping
Wednesday, 04 May, 2022	03.00 p.m. to 04.00 p.m.	87706	Advanced Front Office
Thursday, 05 May, 2022	03.00 p.m. to 04.00 p.m.	87707	Advanced Bakery & Confectionary
Friday, 06 May, 2022	03.00 p.m. to 04.00 p.m.	87708	Revenue Management
Friday, 06 May, 2022	03.00 p.m. to 04.00 p.m.	87709	Foreign Language
Friday, 06 May, 2022	03.00 p.m. to 04.00 p.m.	87710	Services Marketing
Friday, 06 May, 2022	03.00 p.m. to 04.00 p.m.	87711	Financial Management
Friday, 06 May, 2022	03.00 p.m. to 04.00 p.m.	87712	Strategic Human Resource Management

Mumbai - 400 098
11th March, 2022.


Dr. Vinod P. Patil
Director

Board of Examinations & Evaluation


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EXAMINATION TIME TABLE
PROGRAMME - BACHELOR OF SCIENCE (HOSPITALITY STUDIES)(Choice Based)
SEMESTER - III Nov -2022

Days and Dates	Time	Paper
Wednesday, Nov 09, 2022	10:00 a.m. to 12:30 pm	Food Production & Patisserie-III
Thursday, Nov. 10, 2022	10:00 a.m. to 12:30 pm	Food & Beverage Service-III
Friday, Nov. 11, 2022	10:00 a.m. to 12:30 pm	Front Office-III
Monday, Nov. 14, 2022	10:00 a.m. to 12:30 pm	Housekeeping-III
Tuesday, Nov. 15, 2022	10:00 a.m. to 12:30 pm	Hotel Accountancy & Cost Control
Wednesday, Nov. 16, 2022	10:00 a.m. to 12:30 pm	Hospitality Law & Human Resource Management
Thursday, Nov. 17, 2022	10:00 a.m. to 12:30 pm	Management Information System in Hospitality Industry





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Semester Sample Question Paper



**ATHARVA COLLEGE OF HOTEL MANAGEMENT &
CATERING TECHNOLOGY**
Course: B. Sc in Hospitality –1st Year
Subject: Food Production & Patisserie
SEMESTER – II
(May- 2023)

DATE:02/05/2023 MARKS:75
TIME: 2 ½ Hours

Q1. Attempt the Following:

A. Definition: (05 Marks)

1. Canapes
2. Neutral Stock
3. Egg Benedict
4. Pasteurization
5. Gravy

B. True & False: (05 Marks)

1. Short crust paste is usually used for making cake products.
2. Ganache and truffle are made with chocolate and cream.
3. Gazpacho is a hot soup from Spain.
4. Fillet mignon is a cut of fish.
5. Surti kolam is used to make authentic biryani.

C. Fill in the Blanks: (05 Marks)

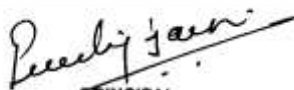
1. _____ is used to aerate the cake.
2. _____ sponge does not contain any fat.
3. Evaporated milk is called _____.
4. Ajawin is called _____ in English.
5. Mousse can be served _____.

Q2. Answer the Following: (Any 3) (15 Marks)

1. What are Pulses? List down at least five Indian Pulse?
2. Explain five types of icing?
3. Difference between sweet paste & choux paste?
4. List 5 fish from fresh water & 5 from sea water?
5. Explain Equipment used in sponge and cake making?
6. Name at least five common cereals used in breakfast?

Q3. Answer the Following: (Any 3) (15 Marks)

1. Describe the Control Tools used in Menu Planning?
2. Difference Between Cereals & Pulses?
3. Explain 5 Classification of rice?
4. Define Pastry? Explain its 3 types?
5. List the role of ingredients used in sponge making?
6. What is the procedure to sanitize the vegetable? & how much PPM?


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Q4. Attempt the following (Any 3)

(15 Marks)

1. What is the difference between crustaceans and Molluscs?
2. What are the method of cooking Rice?
3. Difference between Slim Milk & Toned milk?
4. Explain five types of sponge cake?
5. Differences between truffle and ganache?
6. Explain the following terms i) baklava
ii) Blind baking
iii) Rubbing method

Q5. Attempt the following (Any 3)

(15 Marks)

1. Brief about Menu Engineering Grid
2. Short Notes on Tea & popular brand available in india
3. What care should be taken while folding?
4. Brief of thickening agents used in Indian Gravies
5. Difference between sweet paste & choux paste?
6. What is marzipan and when its use?

*****All the Best*****

Sem - V

Paper / Subject Code: 70404 / Housekeeping

(Time: 2 ½ Hours)

(Total: 75 Marks)

Instructions:

Figures to the right indicates full marks

All questions are compulsory.

Sketch diagrams if needed.

Assume suitable data if required.

1 A. Fill in the blanks (05)

1. Hotels serve a variety of pillows for guests called pillow _____.
2. _____ is a conscious business decision to move internal work to an external provider.
3. _____ specifies the allotment of jobs, hours of duty and days-offs to each member of the staff.
4. _____ lightning illuminates the room more or less uniformly.
5. _____ windows are three-dimensional windows made by placing windows on three walls.

1 B. Match the following

	Group A		Group B
1.	Binders	a.	Floor cleaning method
2.	Buffing	b.	Principle of design
3.	Form	c.	Neutral colour
4.	Emphasis	d.	Holds the paints together and binds it to the surface
5.	Black	e.	Colour wheel
		f.	Element of design

1 C. Answer in one line

- a. Terrazzo
- b. Ozone treatment
- c. Analogous colour scheme
- d. Indirect lighting
- e. Picture window



Poojitha
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OFFICE REGISTER FOR B.E. (HOSPITALITY STUDIES) (SEM VI) (REG) EXAMINATION - APRIL 2019		PAGE : 011		DATE : JULY 4, 2019	
CENTRE : II WABE					
ROLL NO	NAME	COURSE - I		COURSE - II	
		TR/20 28/10 100 C 9 SP C-SP	TR/20 28/10 100 C 9 SP	C-SP	C-SP
		TR/20 28/10 100/40	TR/20 28/10 100/40	SP C-SP	SP C-SP
		TR/20 28/10 100/40	TR/20 28/10 100/40	SP C-SP	SP C-SP
		TR/20 28/10 100 C 9 SP	TR/20 28/10 100 C 9 SP	C-SP	C-SP
COLLEGE		SC 100 80A GRADE			
COURSE I : 0380001	ORGANISATIONAL BEHAVIOUR	COURSE II : 0380401	STRATEGIC MANAGEMENT	COURSE III : 0380601	EVENT PLANNING, MARKETING AND MANAGEMENT
COURSE IV : 0380614	ADVANCED FOOD EDUCATION	COURSE V : 0380434	ADVANCED BAKERY & CONFECTIONERY	COURSE VI : 0380615	SERVICES MARKETING
511142 NEST NATHAN PRANAV PRACHIHA PRACHI	100	110	---	---	---
511	A	40E	40E	---	---
511	10E	70E	44E	---	---
511	A	---	---	---	---
Semester I - CREDIT : 20 GP : 104 80% : 8.10		Semester II - CREDIT : ---		Semester III - CREDIT : ---	
Semester IV - CREDIT : ---		Semester V - CREDIT : ---		Semester VI - CREDIT : ---	
COURSE IV : 0380614	ADVANCED FOOD EDUCATION	COURSE V : 0380434	ADVANCED BAKERY & CONFECTIONERY	COURSE VI : 0380615	SERVICES MARKETING
511142 NEST NATHAN PRANAV PRACHIHA PRACHI	40	10	50	2	5-
511	10	70	47	14	50
511	10	70	47	14	50
511	10	70	47	14	50
Semester I - CREDIT : 20 GP : 104 80% : 8.10		Semester II - CREDIT : 120 GP : 54.00 50% : 4.50		Semester III - CREDIT : 120 GP : 136.00 50% : 6.50	
Semester IV - CREDIT : 20 GP : 200.00 80% : 11.10		Semester V - CREDIT : 120 GP : 136.00 50% : 7.50		Semester VI - CREDIT : 120 GP : 136.00 50% : 7.50	
FINAL CGPA : 7.11					
COURSE IV : 0380614	ADVANCED FOOD EDUCATION	COURSE V : 0380434	ADVANCED BAKERY & CONFECTIONERY	COURSE VI : 0380615	SERVICES MARKETING
511142 NADAR NADAR NARAYAN NARAYAN NARAYAN	50	10	40	2	2-
511	10	40	40	---	---
511	10	40	40	---	---
511	10	40	40	---	---
Semester I - CREDIT : ---		Semester II - CREDIT : ---		Semester III - CREDIT : ---	
Semester IV - CREDIT : 20 GP : 200.00 80% : 11.10		Semester V - CREDIT : 120 GP : 136.00 50% : 7.50		Semester VI - CREDIT : 120 GP : 136.00 50% : 7.50	
COURSE IV : 0380614	ADVANCED FOOD EDUCATION	COURSE V : 0380434	ADVANCED BAKERY & CONFECTIONERY	COURSE VI : 0380615	SERVICES MARKETING
511142 PATEL PATEL PATEL PATEL PATEL PATEL	50	10	40	2	2-
511	10	40	40	---	---
511	10	40	40	---	---
511	10	40	40	---	---
Semester I - CREDIT : 20 GP : 104 80% : 8.10		Semester II - CREDIT : 120 GP : 136.00 50% : 7.50		Semester III - CREDIT : 120 GP : 136.00 50% : 7.50	
Semester IV - CREDIT : 20 GP : 200.00 80% : 11.10		Semester V - CREDIT : 120 GP : 136.00 50% : 7.50		Semester VI - CREDIT : 120 GP : 136.00 50% : 7.50	
FINAL CGPA : 7.11					



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