SCHEME OF VALUATION

Mangalore University Question paper pattern of UG B.Sc Hospitality Science

B. Sc HS 1.1   : Food & Production Theory – I

Total Marks 60

PART A

I.   Answer any Five of the following (5X2=10)
     (Two questions from each unit)
     1.
     2.
     3.
      4.
     5.
     6.
     7.
      8

PART B

II.   Answer any four of the following (4 x 5 = 20)

     (Two Question from each Unit)

     1.
     2.
     3.
     4
     5
     6
     7
     8

Part C

III.   Answer any three of the following (3 x 10 = 30)
     (One question from each unit)
     1
     2
     3
     4

B. Sc HS 1.2   : Food production Practical- I

SCHEME OF VALUATION
Internal assessment: 25 marks
University exams: 25 marks

Personal Grooming	05 marks
Journal/ Record Book	05 marks
Presentation of any one rice (Peas Pulao, Jeera rice, Lemon rice, White rice)	05 marks
Preparation of any one Indian Bread (Chapatti, Batura, Puri)	05 marks
Viva-Voce (Any 5 questions from the first semester food production theory or practical Syllabus)	5 marks
Total	25marks

No. Students per session: 15
No. of session per day   : 2
Time: 3 hours

B. Sc HS 1.3   : F & B Service Theory I
Total Marks 60

PART A

I.   Answer any Five of the following (5X2=10)
   (Two questions from each unit)
   1.
   2.
   3.
    4.
   5.
   6.
   7.
    8

PART B

II.   Answer any four of the following (4 x 5 = 20)

   (Two Question from each Unit)

   1.
   2.
   3.
   4
   5
   6
   7
   8

Part C

III.   Answer any three of the following (3 x 10 = 30)
   (One question from each unit)
   1
   2
   3
   4

B. Sc HS 1.4   : F & B Service Practical I

SCHEME OF VALUATION
Internal assessment: 25 marks
University exams: 25 marks

Grooming	3 marks
Journal	3 marks
Identification of equipment, cutlery, crockery, glassware	4 marks
Planning a 3 course menu (Courses to be specified by the external examiner)	5 marks
Napkin folding	5 marks
Viva-voce (Any five questions topic from II and III Semester F & B Service Theory and Practical syllabus)	5 marks
Total	25 marks

Time: 3 hours
No. of session per day: two
No. of students per session: 15

B. Sc HS 1.5: Front office operations Theory I

Total Marks 60

PART A

I.   Answer any Five of the following (5X2=10)
    (Two questions from each unit)
    1.
    2.
    3.
    4.
    5.
    6.
    7.
    8

PART B

II.   Answer any four of the following (4 x 5 = 20)

(Two Question from each Unit)

    1.
    2.
    3.
    4
    5
    6
    7
    8

Part C

III.   Answer any three of the following (3 x 10 = 30)
    (One question from each unit)
    1
    2
    3
    4

B. Sc HS 1.6:   **FOOD SAFETY MANAGEMENT**

Total Marks 60

PART A

I.   **Answer any Five of the following (5X2=10)**
     (Two questions from each unit)

     1.
     2.
     3.
     4.
     5.
     6.
     7.
     8

PART B

II.   **Answer any four of the following (4 x 5 = 20)**

    (Two Question from each Unit)

     1.
     2.
     3.
     4
     5
     6
     7
     8

Part C

III.   **Answer any three of the following (3 x 10 = 30)**
     (One question from each unit)

     1
     2
     3
     4

B. Sc HS 2.1: F & B Production Theory II

Total Marks 60

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PART A

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I.   **Answer any Five of the following (5X2=10)**
        (Two questions from each unit)
        1.
        2.
        3.
        4.
        5.
        6.
        7.
        8

<div align="center">

PART B

</div>

II.   **Answer any four of the following (4 x 5 = 20)**

        (Two Question from each Unit)

        1.
        2.
        3.
        4
        5
        6
        7
        8

<div align="center">

Part C

</div>

III.   **Answer any three of the following (3 x 10 = 30)**
        (One question from each unit)
        1
        2
        3
        4

B. Sc HS 2.2   **: F & B Production Practical II**

<u>**SCHEME OF VALUATION**</u>
Internal assessment   : 25 marks
University exams   : 25 marks

Personal grooming	4 marks
Journal/record work	4 marks
Three course menu : any one menu from the I & II semester practical syllabus Appetizer/soup: Main course: Dessert:	5 marks (1marks each for flavor, texture, doneness, presentation of each dish) (total 12 marks)
Viva voce	5 marks
Total	25 marks

1. External examiner to prescribe any menu of three items from the I/ II semester food production practical menus and inform the college about the menu/s one week in advance to produce required stores.
2. Students to be informed about the prescribed menu for examination 1 day in advance.

Time: 3 hours
No. of students per session: 15
No. of sessions per day: 1

B. Sc HS 2.3   : Accommodation Operation I

Total Marks 60

<div align="center">PART A</div>

I.   Answer any Five of the following (5X2=10)
        (Two questions from each unit)
        1.
        2.
        3.
         4.
        5.
        6.
        7.
         8

<div align="center">PART B</div>

II.   Answer any four of the following (4 x 5 = 20)

        (Two Question from each Unit)

        1.
        2.
        3.
        4
        5
        6
        7
        8

<div align="center">Part C</div>

III.   Answer any three of the following (3 x 10 = 30)
        (One question from each unit)
        1
        2
        3
        4

B. Sc HS 2.4   : Accommodation Operation Practical I

SCHEME OF VALUATION
Internal assessment : 25 marks
University exams   : 25 marks

Journal	**5** marks
Grooming	**5** marks
Bed Making	**5** marks
Practical work (Cleaning of any one surface of the following: Wood, Silver/EPNS, Brass, Glass, floor, Wall)	**5** marks
Viva voce (Any five questions from the accommodation operation i or practical syllabus)	5 marks
Total	25 marks

Time: 3 hours
No. of students per session: 15
No. of sessions per day: 2

B. Sc HS 2.5: F & B Service Theory II

Total Marks 60

<center>**PART A**</center>

I.   **Answer any Five of the following (5X2=10)**
      (Two questions from each unit)

      1.
      2.
      3.
      4.
      5.
      6.
      7.
      8

<center>**PART B**</center>

II.   **Answer any four of the following (4 x 5 = 20)**

      (Two Question from each Unit)

      1.
      2.
      3.
      4
      5
      6
      7
      8

<center>**Part C**</center>

III.   **Answer any three of the following (3 x 10 = 30)**
     (One question from each unit)

      1
      2
      3
      4

B. Sc HS 2.6: Nutrition & Food Science

Total Marks 60

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PART A

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I.   Answer any Five of the following (5X2=10)
(Two questions from each unit)
1.
2.
3.
 4.
5.
6.
7.
 8

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PART B

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II.   Answer any four of the following (4 x 5 = 20)

(Two Question from each Unit)

1.
2.
3.
4
5
6
7
8

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Part C

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III.   Answer any three of the following (3 x 10 = 30)
(One question from each unit)
1
2
3
4