

MARKING SCHEME FOR PRACTICAL EXAMINATION (SEM-II)
Foundation course in Food Production (Practical) – II BHA202

MAXIMUM MARKS	:	60
TOTAL TIME ALLOWED	:	06.00 HRS
TIME ALLOWED FOR INDENTING & PLAN OF WORK	:	30 MINUTES
SCULLERY & WINDING UP	:	30 MINUTES

All menu items to be made from the prescribed syllabus only

Part – A (Cookery)

1. One simple salad OR soup	05
2. One Indian Main Course (Veg or Non-veg)	05
3. One Continental Main Course (Veg or Non-veg)	05
4. One Breakfast Item or Snacks or potato preparation	05
5. Journal	05
	25

Part – B (Bakery)

1. One Tart Preparation	
OR	
One Choux or Laminated Pastry Preparation	10
2. One Sweet hot or cold (Indian or Conti)	10
3. Journal	05
	25

Part – C (General Assessment)

1. Uniform & Grooming	02
2. Indenting and plan of work	03
3. Scullery, equipment cleaning and Hygiene	02
4. Viva	03
	10

PARAMETERS OF ASSESMENT OF EACH DISH

A) Temperature	20%
B) Texture / Consistency	20%
C) Aroma / Flavour	20%
D) Taste	20%
E) Presentation	20%
	<u>100%</u>

NOTE:

1. Journal is not allowed during indenting or practical. It must be handed over to the examiner before commencement of examination.
2. Invigilation will be done by both internal and external persons.
3. Each student will cook 04 portions of each dish/item.
4. Extra ingredients may be made available in case of failure but of limited types and quantity (groceries and dairy products only). Only one extra attempt may be permitted.
5. Uniform and grooming must be checked by the examiners before commencement of examination.
6. Students are not allowed to take help from books, notes, journal or any other person.

MARKING SCHEME FOR PRACTICAL EXAMINATION (SEM-II)
Foundation course in Food & Beverage Service (Practical) – II BHA204

MAXIMUM MARKS	60
DURATION	04.00HRS

All Technical Skills to be tested as listed in the syllabus

		MARKS
1.	Uniform / Grooming	: 05
2.	Special Food Service	: 10
3.	Service of Wines	: 10
4.	Preparation & Service of Cocktail & Mixed Drinks	: 15
5.	Viva	: 10
6.	Journal	: 10
TOTAL		: 60

NOTE:

1. The examination should test skills and knowledge of the students by assigning sets of tasks as listed in the practical syllabus under each category.
2. During table service each guest should pose one question to the candidate on the item being served. The invigilators can brief guests prior to service.

MARKING SCHEME FOR PRACTICAL EXAMINATION (SEM-II)
Foundation course in Room Division Operations – II (A) (Practical) BHA206

MAXIMUM MARKS 30
DURATION 03.00HRS

		MARKS
1.	Uniform & Grooming	05
2.	Departure Procedure – PMS	05
3.	Post Departure Procedure – PMS	05
4.	Night Audit - PMS	05
6.	Viva	05
7.	Journal	05
TOTAL		30

NOTE:

1. Speech, Communication, Courtesy and Manners should be observed throughout.
2. Tasks should be limited to the syllabus

MARKING SCHEME FOR PRACTICAL EXAMINATION (SEM-II)
Foundation course in Room Division Operations – II (B) (Practical) BHA206

MAXIMUM MARKS 30
DURATION 03.00HRS

		MARKS
1.	Uniform & Grooming	05
2.	Stain Removal	05
3.	Public Area Cleaning	05
4.	Flower Arrangement	05
5.	Viva	05
6.	Journal	05
TOTAL		30

NOTE:

1. Time limit of the examination should be strictly adhered to.
2. Tasks should be limited to the syllabus

MARKING SCHEME FOR PRACTICAL EXAMINATION (SEM-II)
Application of Computers & IT (Practical) BHA211

MAXIMUM MARKS 30
DURATION 03.00 HRS

			MARKS
1.	Using design tools for Power Point Presentation on Core Subjects	:	10
2.	MS Excel Exercise	:	05
3.	Designing Resume on MS Word	:	05
4.	Viva	:	05
5.	Journal	:	05
	TOTAL	:	30

NOTE:

1. Time limit of the examination should be strictly adhered to.
2. Tasks should be limited to the syllabus

MARKING SCHEME FOR PRACTICAL EXAMINATION (SEM-II)
Yoga/Stress Management – II (Practical) BHA212

MAXIMUM MARKS 30
DURATION 03.00 HRS

			MARKS
1.	Chalana Kriya/Loosening Practice	:	05
2.	Standing Posture	:	05
3.	Sitting Posture	:	05
4.	Prone Posture	:	05
5.	Supine Posture	:	05
6.	Pranayama	:	05
	TOTAL	:	30

(Refer syllabus for tasks)

All candidates appearing in this practical must carry their Yoga mat and be in proper yoga uniform as defined by respective academic chapter.