

MARKING SCHEME FOR PRACTICAL EXAMINATION (SEM-V) BHA502

MAXIMUM MARKS	:	60
PASS MARKS	:	Grade C and Above
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 starter OR soup	06
2. One main course	10
3. Accompaniment - I	04
4. Journal	04
	24

Part – B (Bakery)

1. Bread	08
2. One cold/hot dessert	06
3. One dessert (Pan Asian Cuisine)	06
4. Journal	04
	24

Part – C (General Assessment)

1. Uniform & Grooming	02
2. Indenting and plan of work	03
3. Scullery, equipment cleaning and Hygiene	02
4. Viva	05
	12

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-V) BHA504

MAXIMUM MARKS	:	60
PASS MARKS	:	Grade C and Above
DURATION	:	05.00 HRS

		MARKS
1	Uniform / Grooming	: 06
2	Practical Project/Report submission (Restaurant Business Plan or Event Management Business Model) Should include feasibility study: Executive Summary, Business Concept, Market Analysis, Competitive Study, Site Feasibility, Menu Feasibility, Marketing & Branding Strategy etc.	: 20
3	Organizing an Event	: 20
4	Viva (Covers all 5 Units – evaluation of knowledge, clarity, problem-solving, and application in real-world context)	: 06
5	Journal	: 08
TOTAL		: 60

MARKING SCHEME FOR PRACTICAL EXAMINATION (SEM-V) BHA506

MAXIMUM MARKS	:	60
PASS MARKS	:	Grade C and Above
DURATION	:	03.00 HRS

		MARKS
1.	Uniform & Grooming	: 06
2.	Situation handling	: 10
3.	Technical knowledge	: 12
4.	Model room layout and interior decoration	: 24
5.	Journal	: 08
TOTAL		: 60

NOTE: Speech, Communication, Courtesy and Manners should be observed throughout.