



**MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY - NAAC Accredited**

Affiliated to Savitribai Phule Pune University & Recognized by AICTE, New Delhi  
412-A, K. M. Munshi Marg, Bahirat Patil Chowk, Shivajinagar, Pune – 16.

☎- 25676640 Email: [exam@msihmctrs.in](mailto:exam@msihmctrs.in) website: [msihmctrs.in](http://msihmctrs.in)

MSIHMCTRS/BHMCT/Exam/2025/782

Date: 19.08.2025

**IMPORTANT NOTICE**

Students who have backlog for BHMCT 2019 pattern (Credit System) have to submit the assignments mentioned below. The assignments have to be **handwritten** and submitted to the respective subject faculty by 8<sup>th</sup> October 2025.

| Sr. No. | Course Code | Assignment details  | Name of the Faculty |
|---------|-------------|---|---------------------|
| 1)      | C 101       | 1) Chart of spice blend – Garam Masala, Curry powder, Sambhar Masala, Chat Masala, Goda masala.<br>2) List down 5 basic gravies & explain preparation of each.                          | Mr. A. Manolkar     |
| 2)      | C 102       | 1) Identify different brands of various F & B service outlets and type of service provided in the city. (Minimum 10 Outlets).<br>2) Making chart with various napkin folds              | Mr. V. Kaule        |
| 3)      | C 103       | 1) 50 glossary terms of BRD.<br>2) Solve two question papers.<br>3) Prepare a flow chart of cleaning agents.  | Dr. V. Kadam        |
| 4)      | C 104       | 1) Define Leadership and explain any 05 types of Leadership styles.<br>2) Define communication. What is upward and downward communication? Explain the barriers in communication?       | Mr. S. Rayarikar    |
| 5)      | C 105       | 1) Write cardinal No. 1 to 10.<br>2) Write the names of days of week and months of year.  | Ms. S. Paranjpe     |
| 6)      | C 106       | 1) Write a review of current affairs for any 1 week.<br>2) Write a letter for leave request.  | Ms. S. Paranjpe     |
| 7)      | C 201       | 1) Recipes of 10 International salads.<br>2) Various vegetable cuts with diagram and dimensions.  | Mr. A. Manolkar     |
| 8)      | C 202       | 1) Draw a hierarchy chart in F&B service team, Write down duties and responsibilities of each team member.<br>2) Prepare a chart of non - alcoholic beverages with brands and pictures. | Mr. V. Kaule        |
| 9)      | C 203       | 1) Prepare a flow chart of room change, message handling, mail handling, reservation and guest room cleaning.<br>2) 50 glossary terms.  | Dr. V. Kadam        |
| 10)     | C 204       | 1) Conjugate 2 'er'<br>2) Create a 4 course menu in French.   | Ms. S. Paranjpe     |
| 11)     | C 205       | 1) Write a travelogue of your recent vacation.<br>2) Create poster for Ganesh festival pooja.   | Ms. S. Paranjpe     |

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| 12) | GE 206 A  | 1) Draw the chart of golden rules for accounting.<br>2) Explain the difference between Book keeping & Accountancy.  | Mr. R. Garud        |
| 13) | GE 206 B  | 1) Make a presentation on supply chain.<br>2) Enlist warehouses in and around Pune city.  | Mr. C. Sahasrabudhe |
| 14) | C 301     | 1) Prepare a tabular format explaining equipments & tools used in Bakery with their uses and photos.<br>2) List any 10 flour pastry based desserts with photos.                         | Ms. P. Pawar        |
| 15) | C 302     | 1) Make a detailed beer and wine list.<br>2) Draw the wine labels of the following France, Italy, Germany and Spain   | Ms. A. Manna        |
| 16) | C 303     | 1) List and present various Contract Cleaning service providers (PPT Presentation)<br>2) Illustration on Guest Weekly Bill & Visitor Tabular Ledger.                                    | Mr. D. Janvekar     |
| 17) | C 304     | 1) Analysis of food standards laid down by Government & their compliance with respect to Milk & Dairy Products.<br>2) Important provisions related to prevention of pollution by hotels | Mr. A. Rana         |
| 18) | C 305     | 1) Self-introduction: Self SWOT.<br>2) PPT on your hobby  | Ms. S. Paranjpe     |
| 19) | DSE 306 A | 1) Chart out the various types of organizational structures<br>2) PPT on any one technology used in sales.  | Ms. S. Paranjpe     |
| 20) | DSE 306 B | 1) Create your own Bio data in MS Word.<br>2) Create PPT for startup of a fast food.  | Mr. C. Sahasrabudhe |
| 21) | C 401     | 1) Plan a banquet menu and do volume forecasting and food costing calculations.<br>2) Pricing of 10 preparations on the guidelines of yield management.                                 | Mr. C. Gosavi       |
| 22) | C 402     | 1) Prepare a mocktail menu of ten recipes including the glassware method and presentation.<br>2) Presentation on Licenses required for opening a bar.                                   | Ms. A. Manna        |
| 23) | C 403     | 1) Prepare a chart of various fire extinguishers.<br>2) Solve any three question papers of SPPU.  | Dr. V. Kadam        |
| 24) | C 404     | 1) Creating promotional material like brochure, poster of events.<br>2) Presentation on the legal requirements for conducting an event.   | Ms. A. Dixit        |
| 25) | C 405     | 1) Draw flow diagram of HACCP plan & system process for any Fruit juice company.<br>2) Identify any 10 risks associated in flight kitchen and possible controls.                        | Ms. P. Pawar        |
| 26) | GE 406 A  | 1) PPT on loyalty and retention programs adopted by hotels and restaurants.<br>2) Comparing various applications used in hotel industry for CRM.  | Mr. D. Janvekar     |

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| 27) | GE 406<br>B | <p>1) Plan a Swimming Pool Area. <b>(Word file with all the details)</b><br/>Following aspects to be considered while planning the Swimming Pool:</p> <ul style="list-style-type: none"> <li>Assume suitable data and suitable scale and clearly mention the same on the attached sheet.               <ol style="list-style-type: none"> <li>Type of Hotel in which the Lobby belongs to,</li> <li>Targeted Customer</li> <li>Proposed total area of Swimming Pool and allied necessary areas and</li> </ol> </li> <li>Any other suitable information</li> </ul> <p>2) Plan Lobbies for any one type of Hotel. <b>(Word file with all the details)</b></p> <ul style="list-style-type: none"> <li>Assume suitable data and suitable scale and clearly mention the same on the attached sheet.</li> </ul> <p>Following aspects to be considered while planning the Lobby:</p> <ol style="list-style-type: none"> <li>Type of Hotel in which the Lobby belongs to,</li> <li>Type of Lobby</li> <li>Targeted Customer</li> <li>Proposed total area of Lobby and allied areas to be mentioned separately</li> <li>The Lobby Ambiance should include:               <ol style="list-style-type: none"> <li>Lighting Type and illuminations</li> <li>Colour Scheme</li> <li>Floor Finish</li> <li>Wall Covering</li> <li>Furniture</li> <li>Soft Furnishings</li> <li>Artefacts if any</li> <li>Additional facilities and utilities provided if any.</li> </ol> </li> </ol> <p>Any other suitable information</p> | Mr. S. Rayarikar |
| 3)  | CS 601<br>A | <ol style="list-style-type: none"> <li>Plan and design a commercial kitchen for a Speciality cuisine restaurant having cover capacity of 120 nos. Assume suitable data. List all the equipments that are needed and justify the same.</li> <li>Discuss the advantages and disadvantages of using convenience food in commercial kitchens.</li> </ol>   | Mr. S. Rayarikar |
| 4)  | CS 601<br>B | <ol style="list-style-type: none"> <li>Create a BEO for a formal Banquet.</li> <li>Write about the menu pricing methods used in star hotels.</li> </ol>  | Ms. S. Paranjpe  |
| 5)  | CS 601<br>C | <ol style="list-style-type: none"> <li>Collection &amp; presentation of any 5 Hotel Advertisements from various media – print, online</li> <li>Make a list of flowers and accessories used in flower arrangement along with photos.</li> </ol>   | Mr. D. Joshi     |
| 6)  | C 602       | <ol style="list-style-type: none"> <li>Draw 10 Different formats used in F&amp;B Control.</li> <li>Prepare standard purchase specifications - Any 5 ingredients.</li> </ol>  | Mr. C. Gosavi    |

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| 7)  | C 603    | 1) Explain types of compensation<br>2) Selection and recruitment process for Management Training Programme of major hotel groups.                           | Mr. D. Joshi        |
| 8)  | C 604    | 1) Prepare blue print of any one service process.<br>2) PPT presentation on technology used in Services marketing by hotels.                                | Mr. C. Sahasrabudhe |
| 9)  | C 605    | 1) Explain the working of Air fitter, humidifier and dehumidifier in AC.<br>2) 6 waste disposable methods – Explain   | Mr. A. Manolkar     |
| 10) | GE 606 A | 1) Make PPT presentation on Food Pyramid.<br>2) Calculate Nutritive energy of any 5 recipes.  | Mr. C. Sahasrabudhe |
| 11) | GE 606 B | 1) Calculate Nutritive values of any 5 recipes (carbohydrate, Fats, Protein, total energy)<br>2) Make PPT presentation on Conveniences food.                | Mr. C. Sahasrabudhe |
| 12) | CS 701 A | 1) Prepare a note on any Five Food Additives used in commercial food preparations.<br>2) Explain any five types of chocolates available for commercial use. | Mr. S. Rayarikar    |
| 13) | CS 701 B | 1) Licenses required to open a bar and a restaurant – PPT<br>2) Creating a country specific Wine chart  | Ms. S. Paranjpe     |
| 14) | CS 701 C | 1) Importance and psychological effect of colour on human.<br>2) Classify soft window treatment and write a note on their selection.                        | Mr. D. Joshi        |
| 15) | C 702    | 1) Case study on one hotel on Disaster Management.<br>2) Case study on one tourist destination on Disaster Management.                                      | Mr. C. Gosavi       |
| 16) | C 703    | 1) Explain the GAP theory of Customer satisfaction & importance of TQM.<br>2) Presentation on ISO and EMS. Importance of HACCP.                             | Ms. A. Manna        |
| 17) | C 704    | 1) Write in detail about recycled products purchased by 2 hotels.<br>2) Explain eco-friendly products used by any two hotels.                               | Ms. A. Dixit        |
| 18) | C 705    | 1) Make a questionnaire for selected topic.<br>2) Make a synopsis of selected topic.  | Mr. C. Sahasrabudhe |
| 19) | GE 706 A | 1) Explain law of demand, Supply & Variable proportion in details.<br>2) Case studies related to types of market.   | Dr. V. Kadam        |
| 20) | GE 706 B | 1) Use the documents required for tourist visa.<br>2) Explain any 3 types of tourism.   | Mr. R. Garud        |

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| 21) | CS 801<br>A | 1) Prepare a PPT on Aims of control with focus on food cost control.<br>2) Prepare a note on any 05 documents maintained in the commercial kitchen.                                  | Mr. S. Rayarikar    |
| 22) | CS 801<br>B | 1) Design a menu card for a casual dining outlet.<br>2) Collect formats for approvals for rest classification.   | Ms. S. Paranjpe     |
| 23) | CS 801<br>C | 1) Applicability of Hazard Analysis and Critical Control Point (HACCP) in Housekeeping.<br>2) Role of Social Media in preference of Hotels.  | Mr. D. Joshi        |
| 24) | C 803       | 1) Describe your personality with the help of 16 personality test.<br>2) Explain the big 5 model in details.   | Mr. A. Rana         |
| 25) | C 804       | 1) Write a brief on entrepreneurial profile on one Indian male entrepreneur and one Indian female entrepreneur.<br>2) List laws important for an entrepreneur in hospitality sector. | Mr. C. Sahasrabudhe |
| 26) | C 805       | 1) Poster creation on cyber-crime awareness for the institute.<br>2) Write short note on Cyber-crime and Cyber terrorism.  | Mr. D. Joshi        |

  
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Principal  
(UG-PG)

Maharashtra State Institute of Hotel  
Management & Catering Technology  
Shivajinagar, Pune - 411 016

  
19/08/25

Exam In - Charge



