



होटल प्रबंधन संस्थान
INSTITUTE OF HOTEL MANAGEMENT
केटरिंग तकनालोजी एवं एप्लाइड न्यूट्रिशन
CATERING TECHNOLOGY & APPLIED NUTRITION
(पर्यटन मंत्रालय भारत सरकार के अधीन स्वायत्तशासी निकाय)
(An Autonomous Body under Ministry of Tourism, Government of India)
राजबाग, श्रीनगर, (जम्मू एवं कश्मीर) १९०००८
RAJ BAGH, SRINAGAR (J&K) -190008.

Ref.No: ADM/2020/(480)/132

Dated: 25.06.2020

STUDENTS NOTICE FOR 1 ½ YEAR DIPLOMA

All the students of One & Half year Diploma (Food Production, Food & Beverage Service, Front Office and Bakery & Confectionery) are informed that National Council for Hotel Management and Catering Technology has decided to promote the students on the basis of marks obtained by the students in the Mid-Terms and Assignments.

The students are informed to submit the assignments to the institute latest by 08/07/2020 either through email to “fahad@ihmsrinagar.edu.in” or can deposit hard copy. Assignments are available on Institutes website and is also being shared through Whatsapp group. Students can also feel free to contact Mr. Fahad Pattoo for clarification.

Qazi Shabir Ahmad
Principal

Copy to:-

1. Academic Coordinator
2. Concerned file
3. Website

DIPLOMA FOOD PRODUCTION

Please note:

- Assignments marks will amount to 30% of Final Marks
- Answer each question in about 250-300 words
- Use different set of sheets for each subject
- Last date of submission 8th July, 2020

Subject: COOKERY

Q1. Define and classify sauces and soups?

Subject: LARDER

Q2. Define larder control. Explain the maintenance and upkeep of larder equipments and supplies?

Subject: HYGIENE & SANITATION

Q3. Write in detail the role of FSSAI?

Subject: NUTRITION

Q4. Define Balanced Diet? Enlist and explain factors affecting balanced diet (Age, Gender and physiological state).

Subject: COMMODITIES

Q5. Give the classification of vegetables by explaining in detail about the uses and pigments present in different vegetables?

Subject: FOOD COSTING

Q6. Write in detail about the costing techniques and methods being used in Hotel industry?

DIPLOMA IN BAKERY & CONFECTIONERY

Please note:

- *Assignments marks will amount to 30% of Final Marks*
- *Answer each question in about 250-300 words*
- *Use different set of sheets for each subject*
- *Last date of submission 8th July, 2020*

Subject: BAKERY

Q1. Give the various methods of Bread making. Explain the preparation methods of various products being prepared by the fermented dough?

Subject: CONFECTIONERY

Q2. What are the various types of icings? Give the preparation method of each icing.

Subject: COMMODITIES

Q3. Write in detail about the processing, tempering and uses of chocolate in confectionery?

Subject: HYGIENE & SANITATION

Q4. Write in detail the role of FSSAI?

Subject: FOOD COSTING

Q5. Write in detail about the costing techniques and methods being used in hotel industry?

DIPLOMA IN FOOD & BEVERAGE SERVICE

Please note:

- Assignments marks will amount to 30% of Final Marks
- Answer each question in about 250-300 words
- Use different set of sheets for each subject
- Last date of submission 8th July, 2020

Subject: FOOD SERVICE

- Q1. (a) Explain in detail the role and importance of Kitchen stewarding department of a five star hotel.
- (b) Enlist the various equipment used in the Kitchen stewarding department.

Subject: BEVERAGE SERVICE

Q2. Write a step by step procedure for serving bottled beer.

(Note: The assignment should be answered under the following headings)

- a) Equipment required
- b) Procedure
- b) Do's and Don'ts of beer service

Subject: FOOD & BEVERAGE CONTROL

Q3. (a) Explain the process of selection of supplier (with the help of flow chart) and also explain supplier rating system?

(b) Write short notes on any two of the following:

- (i) Sources of supply
- (ii) Purchase Procedure (flow chart style)
- (iii) Purchase Order (with format)

Subject: HYGIENE & SANITATION

Q4. Write in detail the role of FSSAI?

Subject: BUSINESS COMMUNICATION

Q5. "Is it safe for me to go to college?" Discuss the topic with reference to the Covid-19 Pandemic.

DIPLOMA FRONT OFFICE

Please note:

- *Assignments marks will amount to 30% of Final Marks*
- *Answer each question in about 250-300 words*
- *Use different set of sheets for each subject*
- *Last date of submission 8th July, 2020*

Subject: FRONT OFFICE OPERATIONS

Q1. Explain in detail the various stages of guest cycle. Also elaborate on the activities which take place during guest cycle with the help of a diagram.

Subject: PRINCIPLES OF ACCOUNTS

Q2. Explain in detail five Accounting concepts used in managing the business houses.

Subject: HOTEL ACCOUNTS

Q3. Define USAH. Explain various advantages and dis-advantages of uninformed system of accounts for hotels.

Subject: BUSINESS COMMUNICATION

Q4. "Is it safe for me to go to college?" Discuss the topic with reference to the Covid-19 Pandemic

(Note: Limit your work to 200-250 words)

Subject: APPLICATION OF COMPUTERS

Q5. What is system software and application software? Explain in detail its types with examples.
