

IHM MUMBAI

MARKING SCHEME FOR MIDTERM PRACTICAL EXAMINATION (SEM-VI) 2022-23

Sem 6 : Food Production Midterm Practical BHM 351P

1. Soup 10 marks
 2. Main course 15 marks
 3. Accompaniment 10marks
 4. Bread 10 marks
 5. Dessert 10 marks
- Journal 25 marks
 - Uniform & Grooming 5 marks
 - Indenting and plan of work 5 marks
 - Scullery, equipment cleaning and Hygiene 5 marks
 - Viva 5 marks

Sem 6 : F&B Midterm Practical BHM 352P

			MARKS
1.	Uniform / Grooming	:	10
2.	Exercise on duty roster/ staff organisation/ briefing	:	30
3.	Exercise on SOP/ Job description & specification	:	30
5.	Viva	:	20
6.	Journal	:	10

MARKING SCHEME FOR FRONT OFFICE PRACTICAL EXAMINATION (SEM-VI) BHM353

			MARKS
1.	UNIFORM & GROOMING	:	10
2.	SITUATION HANDLING	:	15
3.	TECHNICAL KNOWLEDGE	:	10
4.	PRACTICAL TASKS ON PMS	:	40
5.	JOURNAL	:	25

100

Accommodation Mgmt (BHM 354P)

JOURNAL	10
GROOMING	10
STANDARD OPERATING PROCEDURE	10
FIRST AID	20
FIRE SAFETY- FIRE EXIT PLAN	10
SPECIAL DÉCOR	40
TOTAL	100

SEM 4 MIDTERM PRACTICAL EXAM FORMAT & MARKING SCHEME 2022-23

Food Production - BHM 201P (Revised)

1. Grooming: 5
2. Indent and plan of work: 5
3. Journal: 25
4. Scullery: 5
5. Viva: 5
6. Rice: 10
7. Indian bread: 10
8. Main course: 15
9. Accompaniment: 10
10. Sweet: 10
11. Total: 100

List of dishes for the Sem 4 midterm practical exam:

1. Rice: Tomato pulao, lime rice, masale bhaat, coconut pulao, prawn pulao
2. Indian breads: Pudina paratha, laccha paratha, poori, luchi, ajwain paratha
3. Main course: Chicken sukhe/ paneer suhe, murg rogini/ paneer rogini, chicken dhungari/ paneer dhungari, methi murg/ methi paneer, galina xacuti
4. Accompaniments: Tindli potato sauté, Mix vegetable foogath, aloo gobi masala, dingri matter hare pyaaz, aloo dum
5. Sweets: Moong sago payasam, shahi tukda, pal payasam, sooji halwa, double ka meetha

Food & Beverage Service - BHM 202P

- Grooming -10
- Journal - 25
- Service of wine/beer-20
- Service of Spirits-20
- Identification of Bar equipment- 10
- Viva- 15

Semester 4 Front Office Practical Internal Assessment:

10 Marks: Grooming

10 Marks: Journal

40 Marks: IDS

40 Marks: Viva (Situation handling, FO Terms & Abbreviations, Country-Capital-Currency)

Accommodation Operations - BHM 204P

1. Linen room

2. Laundry

3. Flower arrangement

4. Uniform design

BHM 204P Breakup of marks:

1. Journal- 10 marks

2. Grooming- 10 marks

3. Viva- 10 marks

4. Pressing- 10 marks

5. Flower arrangement- 30 marks

6. Uniform design- 30 marks

SEM 2 MIDTERM PRACTICAL EXAM FORMAT & MARKING SCHEME

Food Production - BHM 151P

1. Uniform & Grooming - 5 marks
2. Assignment - 10 marks
3. Indent & plan of work - 5 marks
4. 1 Soup - 10 marks
5. 1 Main Course- 15 marks
6. Accompaniment 1 -10 marks
7. Accompaniment 2 - 5 marks
8. 1 Bread -15 marks
9. 1 Cookie - 10 marks
10. 1 Dessert - 10 marks
11. Scullery - 5 marks

Menu for mid term exam ...

Masala cheese rolls
Canadian Cheese soup
Chicken Ala Rex
Buttered Rice
Carrot & Raisin Salad
Doughnuts
Coffee mousse

F&B Service - BHM 152P

1. Grooming: 10 marks
2. A la carte cover: 10 marks
3. Breakfast menu planning: 10 marks
4. Breakfast cover: 10 marks
5. In room dining menu & breakfast set up: 20 marks
6. Viva: 15 marks
7. Journal: 25 marks

Front Office Operations- BHM 153P

1. Grooming - 10 MKS
2. Journal - 10 MKS
3. Technical viva - 20 MKS
4. General viva - 20 MKS
5. IDS - 40 MKS

Accommodation Operations- BHM 154P

1. Bed making 20 marks
2. Room layout 20 marks
3. Situation Handling 20 marks
4. Viva 20 marks
5. Grooming 10 marks
6. Journal 10 marks