

MARKING SCHEME FOR PRACTICAL EXAMINATION (SEM-III/IV) BHA302

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. Main Course (Veg or Non-veg)	:	10
2. Accompaniment/ Veg. Dish/ Dal etc	:	10
3. Rice preparation	:	05
4. Indian Bread preparation	:	05
5. Sweet preparation	:	10
		40

Part – C (General Assessment)

1. Uniform & Grooming	:	03
2. Indenting and plan of work	:	04
3. Scullery, equipment cleaning and Hygiene	:	03
4. Viva	:	05
5. Journal	:	05
		20

PARAMETERS OF ASSESMENT OF EACH DISH

A) Temperature	:	20%
B) Texture / Consistency	:	20%
C) Aroma / Flavour	:	20%
D) Taste	:	20%
E) Presentation	:	<u>20%</u>
		<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 10 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-III/IV) BHA304

MAXIMUM MARKS	:	60
DURATION	:	04.00HRS

All Technical Skills to be tested as listed in the syllabus

		MARKS
1.	Uniform / Grooming	: 05
2.	Menu designing & Banquet setup for an event	: 10
3.	Buffet arrangement/ Breakfast tray setup for Room Service	: 10
4.	Gueridon Skill Service/ Live Counter Service	: 15
5.	Viva	: 10
6.	Journal	: 10
	TOTAL	: 60

NOTE:

1. The examiner should test the skills and knowledge of the students by assigning sets of tasks as listed in the practical syllabus under each category.
2. During live service the technique and presentation must be assessed.
3. Theme lunch may be assigned to the group for practical assessment.

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MAXIMUM MARKS	:	60
DURATION	:	04.00HRS

All Technical Skills to be tested as listed in the syllabus

		MARKS
1.	Uniform & Grooming	: 05
2.	Analysis and presentation of Case study on Front Office Management/ Budgeting/ Loyalty Programs	: 20
3.	Inspection Checklist & Area Cleaning	: 20
4.	Viva	: 10
5.	Journal	: 05
	TOTAL	: 60

NOTE:

1. Speech, Communication, Courtesy and Manners should be observed throughout.
2. The case study must align with the practical syllabus and the presentations must be completed within the assigned time limit.
3. Allotted time period for area cleaning must strictly adhered to.