

### SCHEME OF VALUATION

#### 5<sup>th</sup> SEMESTER B.H.M

#### Rooms Division Management Practical

Sl. No	Scheme of valuation	Marks
1	Journal	5
2	Grooming	5
3	Forecasting & budgeting with property management system/formulas used in Revenue Management	3
4	Draw any one of the forms and formats prescribed in the practical syllabus	3
5	Case Study/situation handling	4
6	Viva	5
* Total Marks: 50 * No. of Hours: 4 Hours * Internal Assessment: 25 Marks		* University Examination: 25 Marks * Number of students Per Session: 15 * Number of sessions per day: 01

#### Food Production Practical

Sl. No	Scheme of valuation	Marks
1	Journal	05
2	Personal Grooming	03
3	Preparation and presentation of Five Course Menu	12
4	Viva	05
* Total Marks: 50 * No. of Hours: 4 Hours * Internal Assessment: 25 Marks		* University Examination: 25 Marks * Number of students Per Session: 15 * Number of sessions per day: 01

#### Food & Beverage Service Practical

Sl. No	Scheme of valuation	Marks
1	Planning of Indian banquet menu including various courses. (As prescribed by the external examiner)	4
2	Designing a menu card (To be prepared before the university exam)	4
3	Banquet / Restaurant layout planning	4
4	Gueridon service of any Steak/Poultry/Seafood/Dessert (Gueridon service-as per syllabus)	3
5	Grooming	5
6	Journal	5
* Total Marks: 50 * No. of Hours: 4 Hours * Internal Assessment: 25 Marks		* University Examination: 25 Marks * Number of students Per Session: 15 * Number of sessions per day: 01