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3. Syllabus and Marking Scheme for Master of Hotel Management and Catering Technology
MAH-M.HMCT CET 2019

Contents:-

Sr.	Topics	No of Questions	Mark/s per Question	Maximum Marks	Total Marks
1	Food and Beverage Operation Food and Beverage Service Operations, related terminology, Inventory control, Food & Beverage equipment and infrastructure	10	02	20	100
2	Food Production Food Production operations, Indian & International cuisines and related terminology, Bakery and Confectionary, Hygiene and Safety standards, Kitchen equipments and Infrastructure.	10	02	20	
3	Rooms division Housekeeping and front office operations and related terminology, fabrics & textiles, Planning & designing of hospitality organisations, Laundry operations and procedures.	10	02	20	
4	English (Word meaning , comprehension, autonyms and synonyms, idioms and phrases, word spellings)	10	02	20	
5	Hospitality Industry related (Types of tourism, hotel and restaurant brands and segments , Airlines, hospitality terms, hospitality related organizations and regulatory bodies)	10	02	20	
The test will comprise of multiple choice objective type questions (Four Options)					
There is no negative marking System for this test.					
Test Duration: 60 minutes					
Medium of CET: English					
Mode of Examination - Online					


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