

9.0 Syllabus and Marking Scheme for MAH-M.HMCT-CET 2022

The On Line test will have 50 Questions based on Topics given below

| Sr. | Topics | No of Questions | Mark/As 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