

C-0640

Sub. Code

90212

DIPLOMA EXAMINATION, APRIL 2019

First Semester

Catering and Hotel Administration

BASIC FOOD PRODUCTION AND PÂTISSERIE

(2018 – onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. What do you mean by personal Hygiene?
2. What is Basal metabolism?
3. List out different types of Fuels.
4. Mention any Five major kitchen equipments.
5. Define Baking.
6. What is En-Papillote?
7. List out any five international soups.
8. What is Boquet Garni?
9. Write about various ingredients, which are used in bread making?
10. Explain the term kneading.

Part B

(5 × 5 = 25)

Answer **all** the questions.

11. (a) Write about general kitchen hygiene and sanitation.

Or

- (b) Explain – Functions and sources of carbohydrates.

12. (a) Explain the uses and importance of Fuels.

Or

- (b) Write about the selection Factors of Fish.

13. (a) Write short notes on :

(i) Roasting

(ii) Frying

(iii) Grilling

(iv) Steaming

(v) Poaching

Or

- (b) Briefly explain about oriental cuisine, major ingredients and its popular dishes.

14. (a) Explain the role of garnish and accompaniments in food preparation.

Or

- (b) Classify different types of soup and list out various accompaniments used for soup.

15. (a) Write about major and optional ingredients used in Bread making process.

Or

- (b) Mention various types of bread names and description of breakfast and lunch.

Part C

(3 × 10 = 30)

Answer **all** the questions.

16. (a) Describe in detail about HACCP and its 7 step principles.

Or

- (b) Explain – Vitamins and write about its functions.

17. (a) Write the selection factors of the followings.

- (i) Lamb
- (ii) Pouetry
- (iii) Beef
- (iv) Pork
- (v) Fruits

Or

- (b) Draw the chart of basic mother sauces, explain three derivatives of each.

18. (a) Explain in detail about various bread making methods.

Or

- (b) Briefly explain about European cuisine, popular dishes, major ingredients and various tools and equipments used in this cuisine.

C-0641

Sub. Code

90213

DIPLOMA EXAMINATION, APRIL 2019

First Semester

Catering and Hotel Administration

BASIC FOOD AND BEVERAGE SERVICE

(2018 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. List out different types of transport catering.
2. Define Hotel.
3. Write short notes on; Room service and Bar.
4. Name any Five special equipments used in F and B service department.
5. Define Menu.
6. Distinguish between English and Continental Break Fast.
7. Give any five brand names of Tea.
8. What are the equipments required to serve milk based beverages?
9. Mention different types of Buffet.
10. What is Function prospectus?

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Draw the organisational hierarchy of Restaurant and explain the duty of station waiter.

Or

- (b) Write the duties and responsibilities of Assistant F and B Manager.
12. (a) Explain the terms;
- (i) Speciality restaurant
 - (ii) Coffee shop
 - (iii) Banquets
 - (iv) English service
 - (v) American service

Or

- (b) Types of Breakfast – Explain.
13. (a) Write about different types of specialized service, with suitable examples.

Or

- (b) Distinguish between A/a carte and Table d' hotel menu.
14. (a) Briefly explain about: Tea production, types and brand names.

Or

- (b) Discuss in detail about: various cold beverages and its types.

15. (a) List out and explain various types of tables and seating plans provided by banquets.

Or

- (b) Draw an organisational structure of banquet department and mention the duties and responsibilities of banquet captain.

Part C (3 × 10 = 30)

Answer **all** questions.

16. (a) Good Qualities of Food and Beverage service personnel – Explain.

Or

- (b) Draw the hierarchy of F and B service department and write the duties and responsibilities of F and B Manager.

17. (a) Explain – 13 course of French classical menu.

Or

- (b) Write about various restaurant equipments with their sizes and capacities (Linen, cutlery, crockery and glasswares).

18. (a) Briefly explain about coffee and cocoa; production, types, brand names and its service procedure.

Or

- (b) Describe in detail; Banquet Booking procedure, with forms and formats, BFC, booking diary, functions of the day.

C-0642

Sub. Code

90221

DIPLOMA EXAMINATION, APRIL 2019

Second Semester

Catering and Hotel Administration

BASIC FRONT OFFICE OPERATION

(2018 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Define hotel.
2. Define Tour.
3. What is chain hotels?
4. What is Down Town hotels?
5. Define Tariff.
6. What is Lanai?
7. Expand FIT.
8. What is Reservation?
9. What is upselling?
10. What is overbooking?

Part B**(5 × 5 = 25)**Answer **all** questions.

11. (a) Explain the different types of Tourism.

Or

- (b) Explain the different components of Tourism.

12. (a) Explain the different types of hotel operations.

Or

- (b) Draw the organisation structure of a front office department of a five star hotel.

13. (a) Draw the layout and equipments of front office department.

Or

- (b) Write the duties and responsibilities of Lobby manager.

14. (a) Explain about the sources of reservation.

Or

- (b) What are the various types of potential reservation problems?

15. (a) Explain the process of Registration.

Or

- (b) Explain the process of checkout.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Explain any ten popular tourist places in India.

Or

- (b) Classify hotels based on the locations.

17. (a) Explain in brief about the duties and responsibilities of front office manager.

Or

- (b) What are the qualities and attributes of front office personal?

18. (a) Define Tourist and explain the basis of charging Tariff.

Or

- (b) What are the different sources of reservation.

C-0643

Sub. Code

90222

DIPLOMA EXAMINATION, APRIL 2019

Second Semester

Catering and Hotel Administration

BASIC ACCOMMODATION OPERATION

(2018 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. What is Lounge?
2. Define Housekeeping department.
3. What is Check-in?
4. Explain DND Cards.
5. What is Floor Pantry?
6. What are the VIP Supplies?
7. What do you mean by OOO and DL?
8. Explain Single room.
9. Name any Four Manual equipments used in housekeeping department.
10. What are the guest supplies?

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Draw the Layout at a five star hotel housekeeping department.

Or

- (b) Write down the duties and responsibility of executive housekeeping.
12. (a) How does the maintenance Co-Ordinate with the housekeeping department?

Or

- (b) Draw the picture of different types of brushes and its uses.
13. (a) Explain Lost and found Procedure.

Or

- (b) Name any five Housekeeping Linen with its sized.
14. (a) Explain in detail about guest room Cleaning Procedures.

Or

- (b) Explain Public areas Cleaning Schedules
15. (a) Draw the sample layout of a Single room.

Or

- (b) Explain Evening Services.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Draw the format at maid's Cart(trolley).

Or

- (b) Explain Bed making Procedure.

17. (a) Explain the types of rooms in a hotel.

Or

- (b) Draw a Floor burnishing machine and explain its functions.

18. (a) Explain the types of keys.

Or

- (b) Explain in detail the Qualities of housekeeping staff.

C-0644

Sub. Code

90225

DIPLOMA EXAMINATION, APRIL 2019

Second Semester

Catering and Hotel Administration

ENVIRONMENTAL STUDIES

(2018 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. What is natural resource?
2. Define non-renewable resource.
3. What is deforestation?
4. What do you mean by drought?
5. Define ecosystem.
6. Define Specis.
7. What do you mean by water pollution?
8. Define Consumer.
9. Define thermal pollution.
10. Define man made disaster.

Part B**(5 × 5 = 25)**Answer **all** questions.

11. (a) What is the use of water resource?
Or
(b) What are the benefit and problems of dams?
12. (a) Explain the use of alternative energy resource.
Or
(b) Explain the energy flow in ecosystem.
13. (a) What do you mean by aquatic ecosystem?
Or
(b) Mention various types of aquatic ecosystem
14. (a) How habit loss and poaching of wild life is a threat to biodiversity?
Or
(b) What are the endemic specis in biodiversity?
15. (a) Write a note on in-situ and ex-situ conservation of biodiversity.
Or
(b) What are the control measures taken for industrial waste?

Part C**(3 × 10 = 30)**Answer **all** questions.

16. (a) Explain how forest resource are over exploited.
Or
(b) What is the role of individual in conservation of natural resource?

17. (a) Explain the function, structure and function of aquatic ecosystem.

Or

- (b) Explain the value of biodiversity at national and local level.

18. (a) What is the role of an individual in the prevention of pollution?

Or

- (b) What are the cause and effect of solid waste management?
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C-0645

Sub. Code

90212

DIPLOMA EXAMINATION, APRIL 2019

First Year

Catering and Hotel Administration

BASIC FOOD PRODUCTION

(2016 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Define : FSSAI
2. Who is a chef?
3. What is Gas?
4. What is a Game?
5. What is Farineaux
6. Define: wheat
7. What is texture?
8. Name two stickering agents?
9. What is a puree?
10. Name three Indian Breads.

Part B**(5 × 5 = 25)**Answer **all** questions

11. (a) Define Hot and Cold kitchen.

Or

(b) Name and explain various fuels.

12. (a) Draw a lay out at large hotels and explain.

Or

(b) Explain the aim and objectives at cooking food.

13. (a) Name Five types of milk and its products.

Or

(b) Explain wheat with a drawing and explain its by-products.

14. (a) Mention the name of Five cuts of vegetables with drawing.

Or

(b) What is Mis-en-place and explain?

15. (a) Name 5 thickening agents and brief.

Or

(b) Explain staple food in India.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Draw and Egg and mention its layer and Explain.

Or

- (b) Define: Barbecue, Bouquet garni, Cuisine mixpoix
Galantine, Emulsion

17. (a) Mention the Hierarchy of kitchen state wise a flow chart.

Or

- (b) Explain about bread making methods.

18. (a) Explain about stocks and its types and uses.

Or

- (b) Explain in detail HACCP.

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90213

DIPLOMA EXAMINATION, APRIL 2019

First Year

Catering and Hotel Administration

BASIC FOOD SERVICE

(2016 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. What is function prospectus?
2. What is pastry fork?
3. What is Menu?
4. Define B.O.T.
5. What is Room service?
6. What is Restaurant?
7. Define Brunch.
8. What is a Pub?
9. What is a Mobile catering?
10. What is a crockery?

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Write the classification of Food and Beverage operations.

Or

- (b) What are the duties and responsibilities of a captain?

12. (a) Write the uses of (i) pastry fork (ii) scoop (iii) carving knife (iv) lobster pick (v) Corn on the cob holder.

Or

- (b) Name any ten flour wares.

13. (a) What is a Menu compiling? Explain.

Or

- (b) Compile a 11 course menu.

14. (a) What is In Room Dining?

Or

- (b) Brief the job at a Restaurant Hostess.

15. (a) Define K.O.T. and B.O.T.

Or

- (b) Write in detail about the various meals with timing.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Classify by special equipments – Explain.

Or

- (b) Explain the various outlets comes under commercial sector.

17. (a) What are the factors to be planned while compiling a menu?

Or

- (b) Explain Non-Alcoholic Beverages and brief.

18. (a) Compile a English breakfast menu with accompaniment.

Or

- (b) Explain the different methods of service.
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C-0647

Sub. Code

90214

DIPLOMA EXAMINATION, APRIL 2019

First Year

Catering and Hotel Administration

BASIC FRONT OFFICE OPERATION

(2016 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Define tourism.
2. What is mid-centric?
3. What is residential hotel?
4. Define Boutique hotel.
5. What is Day rate?
6. Write the co-ordinates of front office with stores.
7. What is guaranteed reservation?
8. Define over booking.
9. What is Form A?
10. Define hard bound register.

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Define tourism and enumerative the importance of tourism with respect to the hotel industry.

Or

- (b) Write a note on the promotion of fairs and festivals for attracting foreign tourists to India.

12. (a) Draw the organization chart of a commercial hotel.

Or

- (b) Explain the type of time-share.

13. (a) Discuss the role of the front office in a hotel.

Or

- (b) Describe the various types of rooms in the hotel.

14. (a) What are the various modes of making a reservation?

Or

- (b) Differentiate between guaranteed and non-guaranteed reservation.

15. (a) What is pre-registration activities?

Or

- (b) Explain the check-in procedure of VIPS.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Discuss the evolution between tourism and culture.

Or

- (b) Explain the basic components of tourism.

17. (a) Explain a suite hotel and how it differs from other hotel.

Or

- (b) Explain the duties and responsibilities of front office manager.

18. (a) Explain the flow of registration process.

Or

- (b) Explain the legal implications of registration for the guest and for the hotel.

C-0648

Sub. Code

90215

DIPLOMA EXAMINATION, APRIL 2019

First Year

Catering and Hotel Administration

BASIC ACCOMMODATION OPERATION

(2016 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Define housekeeping.
2. Draw the linen exchange form.
3. Define night report.
4. What is fixtures?
5. What is floor pantry?
6. Define salt water.
7. What is veneer?
8. What is frequency schedule?
9. Define valet service.
10. What is turn down service?

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) List the duties and responsibilities of
- (i) GRA
 - (ii) Deputy housekeeper.

Or

- (b) What is the purpose of organization chart and outline large sized on hotel?
12. (a) Explain the following register and forms in control desk.
- (i) Memo book
 - (ii) Guest message register.

Or

- (b) Describe the various types of fixtures and fittings found in guest room.
13. (a) Write and explain the types of vacuum cleaner.

Or

- (b) What is a detergent and write the properties of an ideal detergent?
14. (a) Discuss the cleaning of a convention hall.

Or

- (b) Write a note on periodic cleaning.
15. (a) Discuss the lost and found procedure.

Or

- (b) Write the general rules to be followed on guest floor.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) How does housekeeping coordinate with the following :
- (i) Maintenance
 - (ii) Front office.

Or

- (b) Enumerate the types of joints used in making furniture and explain their mechanism with the diagrams.
17. (a) Discuss in brief the types of manual equipment with suitable diagrams.

Or

- (b) List the principles of cleaning.
18. (a) Describe the procedure of bed-making in detail.

Or

- (b) Write an essay on the types of keys and their controls.
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C-0649

Sub. Code

90221

DIPLOMA EXAMINATION, APRIL 2019

Second Year

Catering and Hotel Administration

ADVANCED FOOD PRODUCTION

(2016 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Name two South Indian cuisine.
2. Name the West Indian cuisine.
3. What is curry?
4. What is semi-gravy?
5. What is white gravy?
6. Define Tandoor.
7. What is Idli?
8. Name two snacks from small grains.
9. Name two important ingredient in Adai.
10. What is force meat?

Part B**(5 × 5 = 25)**Answer **all** questions.

11. (a) Give a brief note on South Indian cuisine?

Or

- (b) Stretch the Banana Leaf service.

12. (a) Explain steam generator and steam vessel operation.

Or

- (b) Explain Mughal cuisine.

13. (a) Define and explain Gade Manger.

Or

- (b) What is portion control?

14. (a) Explain in detail cold cuts.

Or

- (b) What is buffet presentation in detail?

15. (a) What is menu planning?

Or

- (b) Explain Horsd loeuvres in detail.

Part C**(3 × 10 = 30)**Answer **all** questions.

16. (a) Name ten dishes popular by using small grains.

Or

- (b) What is standard purchase specification?

17. (a) How to season a Tandoori pot?

Or

(b) Brief North Indian cuisine and give recipe for one famous dish.

18. (a) Brief the importance of Garde Manger.

Or

(b) How to calculate food cost percentage and analyse?

C-0650

Sub. Code

90222

DIPLOMA EXAMINATION, APRIL 2019

Second Year

Catering and Hotel Administration

FRONT OFFICE OPERATIONS

(2016 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. What is mail log book?
2. Define counterfoil.
3. What is personal check?
4. What is GIT?
5. Define late charge.
6. What is MAO and PSO?
7. What is non guest account?
8. Define guest ledger.
9. What is house count?
10. Define fist aid.

Part B**(5 × 5 = 25)**Answer **all** questions.

11. (a) Draw the flow chart of left luggage.

Or

- (b) Write the procedure of lost and fund.

12. (a) Write the miscellaneous services in Bell desk.
Explain.

Or

- (b) How to deliver the message in city limit?

13. (a) Draw the format of express check out form.

Or

- (b) Write the updating records after a guest departure.

14. (a) Draw the format of high balance report.

Or

- (b) Explain the outstanding postings.

15. (a) Explain the visitors tabular ledger.

Or

- (b) Write the flow process of front office accounting cycle.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Explain the surveillance in hotel.

Or

- (b) Elaborate the commonly used fire-warning systems and fire fighting equipment found in hotels.

17. (a) Write the duties and responsibilities of Bell Bag.

Or

- (b) Explain the paging process.

18. (a) Describe the precautions of preparing guest bill.

Or

- (b) Explain the different types of vouchers prepared by the front office.

C-0651

Sub. Code

90223

DIPLOMA EXAMINATION, APRIL 2019

Second Year

Catering and Hotel Administration

ACCOMMODATION OPERATION

(2016 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. What is a Fabric?
2. Define Rayon.
3. Name the bath linens with size.
4. Define linen room.
5. What is upholstery?
6. Define stock taking.
7. What is Dry cleaning?
8. Define spotter.
9. What is Ikebana?
10. Name some equipments used in flower arrangement.

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Write the purchase specification of Room linen and mention its size.

Or

- (b) Name any five fabrics and explain.

12. (a) Write the duties of linen room supervisor.

Or

- (b) Write the table linens and their sizes.

13. (a) Describe the stock taking procedure in housekeeping.

Or

- (b) Write the Uniform handling procedure.

14. (a) Write the Hydro Extraction process.

Or

- (b) Write the stages in washing cycle.

15. (a) Write the styles of flower arrangements.

Or

- (b) Write the importance of pest control in hotels.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Write the classification of fibers.

Or

- (b) Write in detail about soft furnishing and its purchase specification.

17. (a) Draw the layout of linen room and explain.

Or

(b) List the pests in hotel and their preventive methods.

18. (a) Write the linen issuing procedure and records maintained.

Or

(b) Write in detail about the steps in Dry cleaning.

C-0652

Sub. Code

90231

DIPLOMA EXAMINATION, APRIL 2019

Third Year

Catering and Hotel Management

FOOD PRODUCTION AND SERVICE MANAGEMENT

(2016 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Define : Yield.
2. What is duty roster?
3. What is coffee shop?
4. What is force meat?
5. What is marination?
6. What is a menu?
7. What is a THEME?
8. What is pate?
9. Define : HRM.
10. Name two type of theme.

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Sketch down the organization chart.
Or
(b) Define : Barquet kitchen and satellite kitchen.
12. (a) Name the types and variation of sausage.
Or
(b) Define the types of Brine and how to prepare.
13. (a) Explain Ballotine, Aspic and Pate in detail.
Or
(b) Explain menu planning.
14. (a) How to plan a staff requirement?
Or
(b) Explain standard operating procedure.
15. (a) Explain menu engineering.
Or
(b) Explain Ham, Bacon and Common.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) How does menu engineering define the profitability and popularity of a menu item?
Or
(b) Describe the points to be considered while increasing the merchandising the value of the menu.

17. (a) Name a theme and plane how you will execute it.

Or

(b) Define in detail (i) meaning of mousseline (ii) meaning of chaud froid (iii) making of Aspic and Jellies.

18. (a) Brief in detail-Brine, Cures and marinades.

Or

(b) Plan a layout for centralized kitchen and sketch in detail.

C-0653

Sub. Code

90232

DIPLOMA EXAMINATION, APRIL 2019

Third Year

Catering and Hotel Administration

ROOM DIVISION MANAGEMENT

(2016 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. What is mean by Rate spread?
2. Define Yield.
3. What is mean by point of sale?
4. Define ABC of selling.
5. What is mean by leasing?
6. Define Budget.
7. Define Fixtures.
8. What is mean by interior decoration?
9. What is Pitt scale?
10. List the public areas in hotels.

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Write the concept of yield management.
Or
(b) Write a short note on Rate spread and multiple occupancy percentage.
12. (a) Discuss the perishable nature of the room as a product.
Or
(b) Write about planning a point of sale in front office.
13. (a) Write the merits and demerits of leasing.
Or
(b) Write the formal and informal procedures of purchasing.
14. (a) Write the role of accessories in interior decoration.
Or
(b) Write a short note on refurbishing of guest room.
15. (a) Write the difference between In house security and Contracted security.
Or
(b) Write about the off premises laundry.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Write in detail about the linen room management.
Or
(b) Write in detail about lighting and lighting system in hotels.

17. (a) Write in detail about budget and budgetary control.

Or

(b) Write a detail note on training program for point of sale in front office.

18. (a) Write the formulas involved in Revenue management.

Or

(b) Write in detail about furniture and fixtures used in hotels.

C-0654

Sub. Code

90233

DIPLOMA EXAMINATION, APRIL 2019

Third Year

Catering and Hotel Administration

BEVERAGE SERVICE

(2016 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Define wine.
2. What is must?
3. Name any two grape varieties used in german wine making.
4. What is port wine?
5. Define tannin.
6. Define Astringent.
7. Define work.
8. What is rectification?
9. Define vermouth.
10. Name any four cocktails made up of Lin.

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Explain about classification of alcoholic beverages with examples.

Or

- (b) Briefly explain about the storage procedures of wine.

12. (a) Write short notes on burgundy region.

Or

- (b) Explain different types of champagne.

13. (a) Discuss in detail about the wine enemies.

Or

- (b) Explain the different types of beer.

14. (a) Explain the difference between pot still and patent still method.

Or

- (b) Explain in detail about the identification of ages of brandy.

15. (a) Explain tequila production method in detail.

Or

- (b) What is liquers and mention any ten different types of liqueurs with its flavour and country of origin?

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Explain table wine production method in detail.

Or

- (b) Explain champagne production method in detail.

17. (a) Explain beer production method with international and domestic brand names.

Or

- (b) Briefly explain about the different types of brandy with its origin country.

18. (a) Explain pot still method in detail with the production method of whisky.

Or

- (b) What is cocktail and mocktail, state the different methods of making cocktails and mocktails?

C-0655

Sub. Code

90211

DIPLOMA EXAMINATION, APRIL 2019

First Year

Catering and Hotel Administration

PRINCIPLES OF ACCOUNTANCY

(Upto 2015 batch)

Time : 3 Hours

Maximum : 60 Marks

Part A

(6 × 3 = 18)

Answer **all** questions.

1. Define Double Entry System.
2. Prepare a journal
Mr. Karthik purchased goods on credit from Mr. Raja for Rs. 5000.
3. What are the various kinds of Cash Book?
4. What is Cash Discount?
5. Write a note on Scrap value.
6. What are the objectives of Profit & loss Account?

Part B

(4 × 8 = 32)

Answer any **four** questions.

7. Explain the branches of accounting.
8. Bring out the advantages and limitations of journal.

9. Give the specimen of 'triple column cash book'.
10. What are the differences between Trade Discount and Cash Discount?
11. On 1-4-2015 a firm purchases machinery worth Rs. 1,40,000 and spent Rs. 10,000 on its erection. The accounts are closed on 31st March every year. Prepare Machinery account for 3 years under straight line method assuming the rate of depreciation is 10%.
12. Prepare a trading account of Mr. Raman for the year ended 31st March 2017.

Particulars	Rs.
Opening stock	5,700
Purchases	1,58,000
Purchase returns	900
Sales	2,62,000
Sales returns	600
Closing stock	8,600

Part C (1 × 10 = 10)

Compulsory

13. Prepare a proforma of Trading, Profit & Loss a/c and Balance sheet.

C-0656

Sub. Code

90212

DIPLOMA EXAMINATION, APRIL 2019

First Year

Catering and Hotel Administration

BASIC FOOD PRODUCTION

(Upto 2015 Batch)

Time : 3 Hours

Maximum : 60 Marks

Part A

(6 × 3 = 18)

Answer **all** questions.

1. Explain the three sink method.
2. Write the advantages of Microwave cooking.
3. Write any six cuts of vegetables and explain.
4. Define Raising agents with examples.
5. Define Consommé with examples.
6. Write the salad dressings and explain.

Part B

(4 × 8 = 32)

Answer any **four** questions.

7. Draw the organisation chart of large kitchen.
8. Draw and explain the cuts of Lamb.

9. Write the Kitchen department relationship with other departments.
10. Define Stock. Explain the types and its uses.
11. Write the step by step procedure in bread making.
12. Write any ten types of pasta and explain them.

Part C (1 × 10 = 10)

(Compulsory)

13. You are the Executive Chef of a hotel and the hotel is planning to open a Chinese Speciality Restaurant. Give a kitchen layout and list at equipments for the same.
-

C-0657

Sub. Code

90213

DIPLOMA EXAMINATION, APRIL 2019

First Year

Catering and Hotel Administration

BASIC FOOD SERVICE

(Upto 2015 Batch)

Time : 3 Hours

Maximum : 60 Marks

Part A

(6 × 3 = 18)

Answer **all** questions.

1. Define Hotel.
2. What is Speciality Restaurant?
3. Define Menu.
4. What is Still Room?
5. Who is Sommelier?
6. What do you mean by Pub and Motel?

Part B

(4 × 8 = 32)

Answer any **four** questions.

7. Briefly classify about F and B operations.
8. Draw the organizational chart of F and B dept of a five star hotel.

9. Explain the co-ordination of F and B with other departments.
10. What are the points to be remembered while selecting equipment for F and B department?
11. Classify the difference between Table d'hote and A' la carte Menu with a seven course French classical menu with accompaniments.
12. Write the duties and responsibilities of a steward.

Part C (1 × 10 = 10)

(Compulsory)

13. You are working as a Banquet Manager in a Five star hotel. Plan a wedding menu for 1000 pax with 15 course and equipment requirements.
-

C-0658

Sub. Code

90214

DIPLOMA EXAMINATION, APRIL 2019

First Year

Catering and Hotel Administration

BASIC ROOM DIVISION OPERATION

(Upto 2015 Batch)

Time : 3 Hours

Maximum : 60 Marks

Part A

(6 × 3 = 18)

Answer **all** questions.

1. Write the duties of floor supervisor.
2. Write a note on periodic cleaning.
3. Write the lost and found procedure.
4. Define Franchise.
5. Write the modes of Reservation and explain.
6. Write the pre registration process.

Part B

(4 × 8 = 32)

Answer any **four** questions.

7. Write the types of hotel and explain..
8. List the public areas in hotel and explain its cleaning procedure.

9. Write a detail note on types of hotel operation.
10. Write the classification of cleaning equipments and explain.
11. Draw the organisation chart of front office department
12. Discuss the types of reservation and explain.

Part C (1 × 10 = 10)

Compulsory.

13. Imagine you are the Receptionist of a hotel, there was a call regarding a bomb threat at your hotel. How will you handle the whole situation?
-

C-0659

Sub. Code

90215

DIPLOMA EXAMINATION, APRIL 2019

First Year

Catering and Hotel Administration

BASIC SYSTEM OPERATION

(upto 2015 batch)

Time : 3 Hours

Maximum : 60 Marks

Part A

(6 × 3 = 18)

Answer **all** questions.

1. Write a brief note on Storage Devices.
2. Write the functions of operating system.
3. What is Multimedia? State its Uses.
4. How can you remove the unused program from the machine?
5. State the purpose of Thesaurus.
6. How will you add page number in a Document?

Part B

(4 × 8 = 32)

Answer any **four** questions.

7. Classify the Languages and Explain.
8. Describe the Internal commands of DOS.
9. What is a Task Bar? How can you change the settings?

10. What are the components of Microsoft Screen? Explain.
11. Write the commands to Edit a Text & explain them.
12. Describe the different types of Views.

Part C (1 × 10 = 10)

Compulsory.

13. Write in detail about role of computers in hotel industry.
-

C-0660

Sub. Code

90221

DIPLOMA EXAMINATION, APRIL 2019

Second Year

Catering and Hotel Administration

QUANTITY FOOD PRODUCTION

(upto 2015 batch)

Time : 3 Hours

Maximum : 60 Marks

Part A

(6 × 3 = 18)

Answer **all** questions.

1. What are spices and condiments used in south Indian Cuisine?
2. Define the following Terms :
(a) High pressure ranges (b) Deep fat fryer.
3. What do you mean by function prospectus?
4. Expand FIFO and LIFO.
5. What are the types of menu?
6. Define – Accompaniments.

Part B

(4 × 8 = 32)

Answer any **four** questions.

7. Explain briefly about Chettinad and Mohalai specialty Indian Cuisine.
8. Describe about selection for quantity food production.

9. Explain the following :
 - (a) Rechauffe
 - (b) Indent
 - (c) Cyclic menu
 - (d) Left over.
10. Briefly explain about control cycle in the production department.
11. Explain the term menu planning in detail.
12. Define the following terms (a) batter (b) barbecue (c) bouquet garni (d) garam masala.

Part C (1 × 10 = 10)

Compulsory

13. Imagine you are a Corporate Chef in a Group of Hotels, your CEO, announces that we are going to open a brand new property with Exclusive and Delicious dishes of your choice. Now, how will you impress your guest by giving such an incredible menu for the grand opening?
-

C-0661

Sub. Code

90222

DIPLOMA EXAMINATION, APRIL 2019

Second Year

Catering and Hotel Administration

BEVERAGE SERVICE

(Upto 2015 batch)

Time : 3 Hours

Maximum : 60 Marks

Part A

(6 × 3 = 18)

Answer **all** questions.

1. What is Liqueur?
2. Define Beer.
3. What is Champagne?
4. What is tequila?
5. Define Solera System.
6. Define Gin.

Part B

(4 × 8 = 32)

Answer any **four** questions.

7. Explain Champagne Production methods in detail.
8. Explain about the different types of Gin.

9. What is Cocktail and explain the points to be kept in Mind before preparing a Cocktail?
10. Briefly explain about the different types of Champagne.
11. Explain about Fortified Wine with suitable examples.
12. Explain Beer Production method in detail.

Part C

(1 × 10 = 10)

Compulsory

13. As a restaurant manager you are asked to compile a seven course dinner menu with wine accompaniments. How will you do it?
-

C-0662

Sub. Code

90223

DIPLOMA EXAMINATION, APRIL 2019

Second Year

Catering and Hotel Administration

ROOM DIVISION OPERATION

(Upto 2015 batch)

Time : 3 Hours

Maximum : 60 Marks

Part A

(6 × 3 = 18)

Answer **all** questions.

1. What is the method of Construction?
2. Give the General stain remover.
3. What are main guest room amenities?
4. Cross referring.
5. GST and Service tax.
6. Reconciling Status.

Part B

(4 × 8 = 32)

Answer any **four** questions.

7. What is Main Department in Hotel? Write five department and their function?
8. Write the Short notes on :
 - (a) Revenue Generating Center.
 - (b) Time Share Property / Nature of Complains.

- (c) Detail the Safe Deposit box.
 - (d) What is the Principle of Flower Arrangements?
 - (e) Inventory control in House Keeping.
9. Give the classification of Laundry agent.
 10. Job Description of Bellboy — Detail it.
 11. Write the step involved in Departure Procedure.
 12. Grooming plays important role in Hospitality industry — justify it

Part C (1 × 10 = 10)

Compulsory.

13. Communication within front office to HK and Accounts, Communication within Food production and Service are needed at most Cooperation why describe it.
-

C-0663

Sub. Code

90224

DIPLOMA EXAMINATION, APRIL 2019

Second Year

Catering and Hotel Administration

COMPUTER APPLICATIONS

(Upto 2015 Batch)

Time : 3 Hours

Maximum : 60 Marks

Part A

(6 × 3 = 18)

Answer **all** the questions.

1. Define types of art in MS. Word.
2. What is difference between moving and copying a file?
3. Explain printing parameters in MS-Excel.
4. Explain working with templates in MS- PowerPoint presentation.
5. Define Previewing and rehearsing.
6. Explain basic terms related to internet.

Part B

(4 × 8 = 32)

Answer any **four** questions.

7. Explain the concept of mail merge. How can you mail merges a document? Give example.
8. How the charts useful in Ms-Excel? Explain any two types of charts in MS-Excel. Give example.

9. Explain the concept Dynamic Linking in MS-Excel.
10. Explain the basic steps for creating a presentation in power point.
11. Explain how to creating the custom shows in presentation.
12. Explain types of networks in detail with example.

Part C

(1 × 10 = 10)

Compulsory

13. Explain in detail about electronic communicating and meeting system over internet for Catering and Hotel Administration.
-

C-0664

Sub. Code

90231

DIPLOMA EXAMINATION, APRIL 2019

Third Year

Catering and Hotel Administration

PRINCIPLES OF MANAGEMENT

(Upto 2015 batch)

Time : 3 Hours

Maximum : 60 Marks

Part A

(6 × 3 = 18)

Answer **all** questions.

1. Explain the nature of management.
2. Define human resource management.
3. Make a short note on planning.
4. What are the limitations of MBOs?
5. Define controlling.
6. Define decision making.

Part B

(4 × 8 = 32)

Answer any **four** questions.

7. Explain Management as a Art or Science.
8. What are the principles of Scientific Management?
9. What are the steps involved in planning?

10. Explain the advantages of departmentation.
11. What are the qualities of leadership?
12. What are the guidelines of effective Communication?

Part C

(1 × 10 = 10)

(Compulsory)

13. Explain the fourteen principles of management.
-

C-0665

Sub. Code

90232

DIPLOMA EXAMINATION, APRIL 2019

Third Year

Catering and Hotel Management

HOSPITALITY LAW

(Upto 2015 batch)

Time : 3 Hours

Maximum : 60 Marks

Part A

(6 × 3 = 18)

Answer **all** questions.

1. What is food adulteration?
2. Define licence and Permit.
3. Differentiate the term salary and wage.
4. Define Bonus.
5. Write about natural calamities covered by law of insurance.
6. Write about Public Company.

Part B

(4 × 8 = 32)

Answer any **four** questions.

7. Define wages and types of wages.
8. Explain the Tamilnadu catering establishment act.

9. Explain the Food Adulteration Act 1954.
10. Write the laws affecting hospitality industry.
11. How do you classify the hotels according to the Star category?
12. Short notes:
 - (a) Food adulteration
 - (b) Food hygiene.

Part C

(1 × 10 = 10)

Compulsory.

13. Write about insurance coverage in hospitality Industry.
-

C-0666

Sub. Code

90233

DIPLOMA EXAMINATION, APRIL 2019

Third Year

Catering and Hotel Administration

TRAVEL AND TOURISM

(Upto – 2015 Batch)

Time : 3 Hours

Maximum : 60 Marks

Part A

(6 × 3 = 18)

Answer **all** the questions.

1. List out the types of tourism products and services.
2. What do you mean by Modern Tourism?
3. Expand FHRAI.
4. What are the operations of travel agency?
5. What do you mean by package tours?
6. List out the famous hill stations in Tamilnadu.

Part B

(4 × 8 = 32)

Answer any **four** questions.

7. Explain about the tourism forms and its types.
8. Write a short note on History of Tourism.
9. Explain in detail about the UFTAA.

10. Write in detail about development of travel agencies.
11. Explain about the Role of Hotel industry in tourism.
12. Discuss about the Religious tourist spots in Tamil Nadu.

Part C (1 × 10 = 10)

Compulsory

13. Briefly explain about the various travel agencies in India and its functions.
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C-0667

Sub. Code

90234

DIPLOMA EXAMINATION, APRIL 2019

Third Year

Catering and Hotel Administration

ROOM DIVISION MANAGEMENT

(Upto 2015 batch)

Time : 3 Hours

Maximum : 60 Marks

Part A

(6 × 3 = 18)

Answer **all** questions.

1. How will you calculate Potential Average Double rate?
2. Define the Concept of yield Management.
3. How will you Evaluate Front office Operations?
4. Define Principle of interior lightings.
5. Role of color.
6. Define Budgetary control.

Part B

(4 × 8 = 32)

Answer any **four** questions.

7. What is PMS brief it?
8. What are important reports need to be undertake while identifying markets strategy?

9. Role of Quality of Personal Selling and what is USP.
10. Justify lighting and wall color are plays major role while choosing interior decor.
11. What you know the Important of Purpose of selling?
12. Short Notes
 - (a) Security system
 - (b) Set objective.

Part C

(1 × 10 = 10)

Compulsory.

13. Who is the Room Division Manager and what his/her responsibility?

C-0668

Sub. Code

90235

DIPLOMA EXAMINATION, APRIL 2019

Third Year

Catering and Hotel Administration

CULINARY ARTS AND TECHNIQUES

(Upto – 2015 Batch)

Time : 3 Hours

Maximum : 60 Marks

Part A

(6 × 3 = 18)

Answer **all** questions.

1. What is fermentation?
2. Common Method Preservation of Meat.
3. FASSAI
4. Definition for Cold preparation.
5. What is known as cooking without fire?
6. What is known as Healthy Eating?

Part B

(4 × 8 = 32)

Answer any **four** questions.

7. Write the Arabian / Israeli kosher cooking.
8. Why Consistence, Aroma, and Texture are important?
9. What are light meal give two example each.

10. Short Notes.
 - (a) Poaching
 - (b) Grilling
11. Name the famous two items each in Tandoori Cooking Non vegan / vegan items and its preparation.
12. What are Club Sandwich and its preparation?

Part C

(1 × 10 = 10)

(Compulsory)

13. Give the different types of Sugar / and Deferent types of Cheese widely used in Kitchen.

C-0669

Sub. Code

90236

DIPLOMA EXAMINATION, APRIL 2019

Third Year

Catering and Hotel Administration

FOOD AND BEVERAGE SERVICE MANAGEMENT

(Upto – 2015 Batch)

Time : 3 Hours

Maximum : 60 Marks

Part A

(6 × 3 = 18)

Answer **all** questions.

1. Define Gueridon service.
2. Define food cost.
3. What is corkage fee?
4. Define cellar.
5. What is convenience foods?
6. Define fork buffet.

Part B

(4 × 8 = 32)

Answer any **four** questions.

7. Briefly explain about the special equipments used in Gueridon service.
8. Explain in briefly about the sequence of planning a restaurant.

9. Explain menu engineering in detail.
10. What are the advantages and disadvantages of microwave cooking?
11. Explain informal banquets with suitable examples.
12. Explain the different types of glasswares used in bar with its uses.

Part C

(1 × 10 = 10)

Compulsory

13. You are working as a banquet manager in a five star hotel. Plan a function menu for 2000 Pax and prepare a function prospectus.
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