

C-0753

Sub. Code

90113

B.Sc. DEGREE EXAMINATION, NOVEMBER 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. List down the names of spices and herbs used in cooking.
2. Expand and explain HACCP.
3. Explain the uses of wood and coal as a cooking fuels.
4. Explain the term mashing.
5. Write any two menu example for boiling.
6. What is frying?
7. What is mirepoix?
8. Write some of the garnishes used in soups.
9. What is Bnoche?
10. What is the role of salt in baking?

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

11. (a) Write a short note on kitchen hygiene and sanitation.

Or

- (b) Explain the different types of bread dough.

12. (a) Explain any ten kitchen equipments.

Or

- (b) Explain the manufacturing process of cheese.

13. (a) Explain the terms:

- (i) Jus lie
- (ii) Jus roti
- (iii) Mincing
- (iv) Julienne
- (v) Fillet

Or

- (b) Draw the cuts of pork and explain.

14. (a) Explain the different styles of cookery in continental cuisine.

Or

- (b) What are different types of fuel used for cooking?

15. (a) What are the ethics to be followed in kitchen?

Or

- (b) Explain any two mother sauces.

Part C

(3× 10 = 30)

Answer **all** questions.

16. (a) Explain about the personal hygiene standards.

Or

- (b) Explain the types of soups along with their accompaniments.

17. (a) Write and explain the different methods of cooking along with an example.

Or

- (b) Explain the functions sources and deficiency of proteins, vitamins and minerals.

18. (a) What are the different types of stocks? Explain the term stock.

Or

- (b) Explain the role of ingredients in baking.

C-0754

Sub. Code

90114

B.Sc. DEGREE EXAMINATION, NOVEMBER 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. Define secondary catering sectors.
2. What is department organization?
3. Define the following: (a) Table base (b) Table top
4. What is bone cluria?
5. What is the other name for trolley service?
6. What is carte du Jour?
7. Define the following: (a) Medium roasted coffee beans
(b) dark roasted coffee beans.
8. How many grams of tea leaves are required for 4.5 lit of tea?
9. Define social function.
10. What is starfish?

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

11. (a) Write a brief note on welfare catering.

Or

- (b) List out any five duties of Commis de Rang.

12. (a) What is dummy water? Explain briefly.

Or

- (b) Define the size and uses of the following glasses listed below:

- (i) Highball
- (ii) Brandy balloon
- (iii) Cocktail
- (iv) Old fashion
- (v) Sherry

13. (a) List out the points to keep in mind when serving preplated foods.

Or

- (b) What are the limitations of table d' hôte menu?

14. (a) Draw a specimen of room service K.OT.

Or

- (b) Write briefly about instant method of making coffee.

15. (a) What are the factors to be considered when planning a table or seating plan?

Or

- (b) Briefly explain what is finger buffet.

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

16. (a) List out the details to be collected when booking a banquet function.

Or

- (b) Define the following:
- (i) Crescent round
 - (ii) Class room style
 - (iii) Board room style
 - (iv) Open end
 - (v) Chevron

17. (a) List out any ten speciality equipments and their uses.

Or

- (b) What is French service? List out the advantages and limitation of this service.

18. (a) Give the organization chart of a five dining restaurant serving wine and explain the duties of sommelier.

Or

- (b) List out the cover and accompaniments for the following dishes:
- (i) Petit marmite
 - (ii) Blue trout
 - (iii) Irish stew
 - (iv) Cheese
 - (v) Roast Mutton.

C-0755

Sub. Code

90123

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Second Semester

Catering and Hotel administration

BASIC FRONT OFFICE OPERATIONS

(2018 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Define Tourism.
2. What is alternative accommodations?
3. Define Time-share.
4. What is Tariff card?
5. What is an American meal plan?
6. Mention the major equipments in front office.
7. What is over booking?
8. What does back to back booking means?
9. What is an arrival list?
10. What is guest history card?

Part B**(5 × 5 = 25)**

Answer **all** questions, choosing either (a) or (b).

11. (a) Mention the various benefits of tourism.

Or

- (b) Classify hotels depending upon its location.

12. (a) Mention the importance of front office department.

Or

- (b) Mention the major and minor equipments of front office departments.

13. (a) Explain the duties and responsibilities of a front office manager.

Or

- (b) Mention the duties and responsibilities of a receptionist.

14. (a) Explain the modes of reservations.

Or

- (b) Explain the Reports/Records of reservation.

15. (a) Explain the registration process of a guest with confirmed reservation through a flow chart.

Or

- (b) Explain the Registration Process of VIP Guests.

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

16. (a) Explain the various types of tourism and the components of tourism.

Or

- (b) Draw the layout of front office department.

17. (a) Explain in detail about the sources of reservation.

Or

- (b) Draw the hierarchy chart of front office department.

18. (a) Explain the types of rates.

Or

- (b) Explain :

- (i) Transient guest
- (ii) Upselling
- (iii) Overstay
- (iv) Understay
- (v) Reservation
- (vi) Registration
- (vii) Rack-Rate
- (viii) Guest cycle

C-0756

Sub. Code

90124

B.Sc. DEGREE EXAMINATION, NOVEMBER 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. Define housekeeping?
2. What is the full form of PAA?
3. Explain hand caddy.
4. What is weekly cleaning?
5. Define operational area of housekeeping department.
6. What is the full form of D.N.D?
7. Give some examples of special service.
8. What is floor pantry?
9. Define grand master key.
10. What is tent card?

Part B**(5 × 5 = 25)**

Answer **all** questions, choosing either (a) or (b).

11. (a) Explain any five essential qualities of a housekeeper.

Or

- (b) List the duties of floor supervisor and executive housekeeper.

12. (a) Write a note on frequency schedule for cleaning.

Or

- (b) Discuss what a guest room means to guest. What is the role of housekeeping department in guests satisfaction repeat business?

13. (a) In what way can computer and information technology system be utilised in housekeeping operation of the hotel?

Or

- (b) Give five example of mechanical equipment and brief them properly.

14. (a) Explain any five cleaning procedure used in housekeeping department.

Or

- (b) Draw the organisational chart of housekeeping department of a 300 room of a five star hotel.

15. (a) Discuss the function for / role of :

- (i) Florist
- (ii) Maid
- (iii) Runner
- (iv) Assistant housekeeper
- (v) Helper

Or

(b) What do you understand by ecofriendly product of housekeeping? Name three ecofriendly products.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Discuss the function for which housekeeping department coordinate.

- (i) Front office
- (ii) Maintenance
- (iii) Food and beverage
- (iv) Security
- (v) Food production.

Or

(b) Define detergent what are some of the qualities of a good detergent.

17. (a) How will you clean and maintain the following:

- (i) Bidet
- (ii) Plastic chair
- (iii) Marble table top
- (iv) Window glass
- (v) Leather sofa

Or

(b) Write short note on :

- (i) Maid's service room
- (ii) Detergent
- (iii) Acid cleaner
- (iv) Laundry aids
- (v) Floor Seals

18. (a) Define cleaning agents. How will you use and take care of cleaning agents?

Or

(b) Define the following:

- (i) Linen Chute
- (ii) Box sweeper
- (iii) Disinfectant
- (iv) Squeegee
- (v) Spring cleaning

C-0757

Sub. Code

90132

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Third Semester

Catering and Hotel Administration

ADVANCE FOOD PRODUCTION

(2018 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Name two classical French salad?
2. Name two signature dish of France.
3. Name two Italian dessert.
4. Name two classical Hor's d'oeuvre?
5. Explain (a) Chaud Froids (b) Aspic.
6. What is charcuterie?
7. Name any two Japanese Beverage.
8. What is a GANACHE?
9. What are petit fours? Give two example.
10. Give examples of puff pastry.

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) What are salient features of Italian cuisine? Write about its method of cooking?

Or

- (b) Name some culinary terms in Italian cuisine.
12. (a) Discuss about some culinary terms in Spanish cuisine.

Or

- (b) What are the regional classification of Chinese cuisine?
13. (a) What makes Thai cuisine very unique discuss about the various ingredients used in Thai cuisine?

Or

- (b) What are salient features of Japanese cuisine? What is a Sushi? What are the ingredients used in Making Sushi?
14. (a) What do you mean by Gardi Manger? What are the section under Garde Manger?

Or

- (b) What is the role of Executive chef in star hotel?
15. (a) What is the recipe and method of making a Galantines?

Or

- (b) What are the factors influencing food intake and food habit among youth?

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) What do you mean by cold cuts? What are the various cold cuts preparation done in Garde Manger with recipe of two cold meat preparation.

Or

- (b) What is the job description of executive chef and chef-de-partie.
17. (a) What is a salad? What are various salad dressing used? Name some various garnishes used making salad.

Or

- (b) What are Sandwiches? Name some accompaniment used for serving Sandwiches? What are the rules of making sandwiches?
18. (a) What is the importance of balance diet? What are the factors to be considered while planning a balance diet?

Or

- (b) Name some classical vegetable accompaniment? What is charcuterie? What are various ingredients used in making sausages?
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C-0758

Sub. Code

90133

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019.

Third Semester

Catering and Hotel Administration

ADVANCED FOOD AND BEVERAGE SERVICE

(2018 Onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. What is must and why it is used?
2. What is the difference between champagne and sparkling wine?
3. Name any three red grape and three white grape varieties.
4. What is a beer and how it is manufactured?
5. How and what differs table wine from sparkling wine?
6. What is distillation and name its types?
7. Explain the method champagne?
8. Name the parts of cigar with any two brands?
9. Mention the wine serving temperature of each?
10. Explain fortified wine with example.

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Draw the classification of Alcoholic beverage with one example each.

Or

- (b) Explain the step by step process of wine making.

12. (a) Explain distillation process in detail.

Or

- (b) Explain in detail about types of Whisky and its Brands.

13. (a) Explain the category of Tequila in detail.

Or

- (b) Write about the history of Brandy and its production.

14. (a) Name various equipments used in Bar service.

Or

- (b) Write any two cocktail receipe with method and equipments used with base ingredient of Tequila, Beer and Wine each?

15. (a) Classify and explain the Beer and its production process.

Or

- (b) Explain in detail on Cigar manufacture, parts, storage and service.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Explain the wine making process in detail with example of 5 on each grape varieties.

Or

- (b) Draw the flow chart of Alcoholic beverage and explain it.

17. (a) Describe in detail about distillation process with appropriate diagram on each.

Or

- (b) Write note on Tequilla and its classification with some examples.

18. (a) Explain on wine label reading order taking and service procedure of each wine.

Or

- (b) Write a note on types of bar and draw by explaining different equipment used.

C-0759

Sub. Code

90136

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Third Semester

Catering and Hotel Administration

NUTRITION AND FOOD SCIENCE

(2018 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. What are Nutrients?
2. Define Energy.
3. Name some sources of carbohydrates.
4. What are Lipids?
5. What are minerals?
6. Explain in short BMI and BMR.
7. Name some essential amino acid.
8. Expand RDA and explain it.
9. Name some fat soluble vitamins.
10. What is ANOREXIA?

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) What is protein? Explain the function of protein in human body.

Or

- (b) Name some essential and non-essential amino acid required in human body.

12. (a) What is carbohydrate? What is the chemical composition of carbohydrate? What are the dietary source of carbohydrate?

Or

- (b) Draw the flow chart of carbohydrate and explain it.

13. (a) What are the various function of lipids in human body?

Or

- (b) What are the factors affecting BMR?

14. (a) What are the importance of food in maintaining good health?

Or

- (b) What is a balance diet? What are the factors considered while planning diet?

15. (a) Name some water and fat soluble vitamins. What are the sources of vitamins?

Or

- (b) What are the function of vitamin and minerals in human body?

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) What are vitamins? Classify vitamins on basis of water and fat soluble. What are the sources of vitamins? What are the function of vitamins?

Or

- (b) Define energy. What is the unit for measuring energy? What are the factors affecting energy requirements.
17. (a) What are different food group? Plan a balance diet based on three food group.

Or

- (b) What are the factors affecting meal planning? What is balance diet? What are its importance?
18. (a) Plan a balance diet for students keeping in mind the factors of meal planning for a day.

Or

- (b) What is the importance of water? What are the function and role of water in maintaining good health?
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C-0760

Sub. Code

90127/91924/ 96527

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Second Semester

ENVIRONMENTAL STUDIES

(Common for B.Sc(C&HA)/B.Sc.(CA&CM)/B.Sc (ID))

(2018 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Define Environmental studies.
2. Define renewable resources.
3. What do you mean by forest resources?
4. Define mining.
5. What is energy resources?
6. Define producer.
7. What do you mean by food chain?
8. Define biodiversity.
9. Define Air pollution.
10. What do you mean by disaster?

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

11. (a) What are the scope of environmental studies?
Or
(b) What is the need for public awareness?
12. (a) What is the use of food resource?
Or
(b) What do you mean by renewable and non-renewable resources?
13. (a) Explain the concept of ecosystem.
Or
(b) Explain the type and characteristic of grass land ecosystem.
14. (a) What are the changes caused by agriculture and over grazing?
Or
(b) What are the effect of modern agriculture?
15. (a) Explain the national and local level of biodiversity at local levels
Or
(b) How endangered affect the biodiversity of India.

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

16. (a) What are natural resource and mention the problem associated with it?
Or
(b) Explain the equitable use of resource for sustainable life style.

17. (a) What are the structure and function of ecosystem?

Or

(b) Explain the feature, structure and function of desert ecosystem.

18. (a) Explain in detail the biogeographical classification of India.

Or

(b) India is a mega diversity nation. Justify.

C-0761

Sub. Code

90113

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

First Year

Catering and Hotel Administration

BASIC FOOD PRODUCTION AND PÂTISSERIE

(2016 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. What is temperature for deep freezer? Expansion of HACCP.
2. What are the major equipments used in large kitchen?
3. What are the fuels used in Kitchen? Which type of fuel most of them used?
4. What are the safety measures need while using knife?
5. Name four Indian breads.
6. Define :
(a) Croutons
(b) Galantine.
7. Write about different partsfegg and uses.
8. Define bouquet garni.
9. Write about Texture.
10. Give examples of moist heat and fry heat.

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

11. (a) What do you understand by the term “Food Safety”?

Or

- (b) List atleast five safety considerations while handling knife safety.

12. (a) Who is the chef tournant and why he/she is so important?

Or

- (b) What do you understand by trade test?

13. (a) Write recipe and method for Bread rolls.

Or

- (b) Explain :

- (i) Hollandaise
- (ii) Potage
- (iii) Poisson
- (iv) Menu Balancing.

14. (a) Draw a chart showing classification of soup.

Or

- (b) How are the stock classified? Explain.

15. (a) How will you prepare Kadaai gravy? Explain.

Or

- (b) What are the staple food used in Different Region in India?

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Write ten utensils used in Kitchen. Explain.

Or

- (b) List out safety operating procedure of a salamander and deep fat fryer.

17. (a) Write about different cuts of vegetables. How will you control nutrient loss?

Or

- (b) What are the duties and responsibilities of Executive Cho Chef?

18. (a) Recipe and preparation method for vegetable Biryani for 100 pax.

Or

- (b) Write about different types of sauce and explain.

C-0762

Sub. Code

90114

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

First Year

Catering and Hotel Administration

BASIC FOOD AND BEVERAGE SERVICE

(2016 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Define Motels.
2. What is off-premises catering?
3. Name few table linens.
4. Name few cutleries.
5. What is called as Brunch?
6. What is called as Supper?
7. What is called as Mis-en-place?
8. Name few room service equipments.
9. Define K.O.T.
10. What are the types of Buffet?

Part B

(5 × 5 = 25)

Answer **all** questions, choosing either (a) or (b).

11. (a) Discuss about Non-commercial catering.

Or

- (b) Explain in detail :

- (i) Food courts
- (ii) Theme parks
- (iii) Sea-catering.

12. (a) Name Ten special equipments and its uses in Food & Beverage Service.

Or

- (b) What are the attributes of a Food & Beverage Service personnel?

13. (a) Explain the different types of menu in detail.

Or

- (b) Discuss about different types of meals in detail.

14. (a) What are the different types of service and explain any two in detail?

Or

- (b) Define :

- (i) Mis-en-scene
- (ii) Mis-en-place.

15. (a) Draw a layout of a Food production and explain in detail.

Or

- (b) What is called as fast-food service and explain in detail?

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Define the term :

(i) Room Service

(ii) Co-operation

(iii) Co-ordination.

Or

(b) Discuss about Room Service and explain in detail.

17. (a) What is welfare catering? Give examples and explain in detail.

Or

(b) What are the departmental relationship with in Food & Beverage and with other departments?

18. (a) Explain the terms :

(i) French Service

(ii) English Service

(iii) Gueridon service

Or

(b) What is called as menu compiling? What are the factors to be considered while compile a menu?

C-0763

Sub. Code

90115

B.Sc. DEGREE EXAMINATION, NOVEMBER 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 the term Motel.
2. Who is Busboy?
3. What is Downtown hotel?
4. Which hotels generally provide accommodation for longer duration.
5. Who will be a walk-in-guest?
6. Define FOM and AFOM.
7. Expand CP and MAP.
8. What is room tariff card?
9. What is form "F"?
10. What is passport?

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) What are the importance of tourism in hotel Industry?

Or

- (b) Define Hotel what are the core areas of Hotel?

12. (a) Write about Standard Classification of Hotel?

Or

- (b) What is resort hotels? Explain.

13. (a) What are the duties and responsibilities of Telephone operators?

Or

- (b) Who is concierge? What are the service provides to the guest?

14. (a) What is standard density chart? Explain.

Or

- (b) Draw a Reservation from for XYZ Hotel.

15. (a) What are the check in procedure of walk in guest?

Or

- (b) Explain check-in procedure of foreign guest.

Part C

(3 × 10 = 30)

Answer All questions.

16. (a) Trace the origin and growth of the hotel Industry in India.

Or

- (b) What are the innovations and contributions of the hotel Chain?

17. (a) Discuss classification of Hotels and other type of lodging.

Or

- (b) What are the accommodation available apart from star Hotels? Explain.

18. (a) Hierarchy of front office department explain.

Or

- (b) Layout of front office department.

C-0764

Sub. Code

90116

B.Sc. DEGREE EXAMINATION, NOVEMBER 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 Floor pantry.
2. What is Amenity?
3. What do you mean by SOP?
4. What are the uses of Room attendant's cart?
5. Define PH scale.
6. What do you mean by linen?
7. Define EPNS.
8. What do you mean by Foam rubber?
9. What is man-made fibres?
10. Define Burning test.

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

11. (a) Explain co-ordination of housekeeping department with maintenance department.

Or

- (b) Draw a layout of housekeeping department in large hotel.

12. (a) Explain the selection process of staff for housekeeping department in a hotel.

Or

- (b) Discuss the four-step training method.

13. (a) How will you store cleaning agents?

Or

- (b) What are the mops used in housekeeping department? Explain.

14. (a) Draw a format of an accident book and who will fill the form?

Or

- (b) Explain co-ordination of housekeeping department F and B department.

15. (a) What is valet service? Explain.

Or

- (b) Explain the following terms.

(i) Vacant room

(ii) Tent card

(iii) Lost and Found

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) What are the qualities required for executive housekeeper? Explain.

Or

- (b) Discuss the steps involved in drawing up duty roster. What are the advantages of using a duty roster?
17. (a) What are the manual and mechanical equipment used in Housekeeping department?

Or

- (b) Explain about key control. What are the different type of key used in housekeeping department?
18. (a) Name some common cleaning agents and explain the uses.

Or

- (b) In Hotel Housekeeping department, how will co-ordinate with other departments?
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C-0765

Sub. Code

90123

B.Sc. DEGREE EXAMINATION, NOVEMBER 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. Give each 3 examples for South Indian Cuisine and North Indian Cuisine raw materials.
2. Name 5 South Indian Cuisine desserts.
3. Give 6 examples for West Indian Spieces.
4. List out some East Indian dishes.
5. Name 5 popular Tandoor dishes.
6. How do clean the meat mincing machine?
7. Name few Dosa varieties.
8. Name 5 small grains from regional language to English.
9. Name few cold cuts.
10. Name few salad dressing.

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Explain briefly about North Indian cuisine and its spices.

Or

- (b) Explain about Tamilnadu cuisine and its availability of ingredients.
12. (a) Explain about East Indian cuisine and write in detail about its climate conditions

Or

- (b) Explain about West Indian cuisine and write in detail about its geographical location.
13. (a) List out 10 Chettinad cuisine spices and ingredients, write the recipe for Chettinad fish curry.

Or

- (b) Write in detail about the seasoning of a griddle or dosa plate.
14. (a) Explain in detail about Portuguese cuisine and write the recipe for Goa fish curry.

Or

- (b) Explain about:
- (i) Food cost percentage
 - (ii) Maintaining recipe file

15. (a) Explain about:
- (i) Hors d'oeuvres
 - (ii) Mousse
 - (iii) Aspic
- Or
- (b) Explain few equipments and tools for Gardemanger Kitchen.

Part C (3 × 10 = 30)

Answer **all** questions.

16. (a) Explain in detail about the importance of South Indian cuisine and its ingredients and spices.
- Or
- (b) Explain in detail about Kashmiri cuisine and write the recipe for Kashmiri pulao.
17. (a) Explain in detail about
- (i) Mughal cuisine
 - (ii) Portuguese cuisine
- Or
- (b) Plan a South Indian breakfast menu with 10 dishes along with their accompaniments.
18. (a) Explain in detail about developing new recipes, portion size and portion control.
- Or
- (b) Explain the following:
- (i) Salami
 - (ii) Pate
 - (iii) Sausage
 - (iv) Hors d'oeuvres
 - (v) Terrines

C-0766

Sub. Code

90124

B.Sc DEGREE EXAMINATION, NOVEMBER 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. Define wake up calls.
2. Define safe deposit boxes.
3. What is errand card?
4. Expand VIP and CIP
5. Define ledger.
6. Define credit monitoring.
7. What is the role of a night auditor?
8. What is post room rates and taxes?
9. What is unpaid account balance?
10. What is collection of accounts?

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

11. (a) Explain in detail about key controls and room key security system.

Or

- (b) Explain in detail about Lost and Found procedures.

12. (a) Draw and explain in detail about errand cards.

Or

- (b) Explain in detail about

- (i) FIT's
- (ii) GIT's
- (iii) VIP's

13. (a) Explain the different types of folios used in front office accounting.

Or

- (b) Explain in detail about Accounts maintenance.

14. (a) Explain in detail about night audit process.

Or

- (b) Explain

- (i) Protection of funds
- (ii) Surveillances and access control
- (iii) Front office security functions.

15. (a) Explain in detail about departure procedures.

Or

- (b) Explain briefly about potential checkout problems.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Explain in detail about the function of consierge and Bell desk

Or

- (b) Explain in detail about baggage handling procedures.

17. (a) Briefly explain about computer Billings and Maintenance of accounts.

Or

- (b) Briefly explain the different types of reports prepared in front office department.

18. (a) Explain in detail about various checkout settlements.

Or

- (b) Explain in detail about
- (i) Paging the guest
 - (ii) Identifying complaints
 - (iii) Handling complaints
-

C-0767

Sub. Code

90125

B.Sc. DEGREE EXAMINATION, NOVEMBER 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 are the classification of fibers?
2. Define spinning.
3. What are bath linens?
4. Name few linens used in hotels.
5. What is a condemned linen?
6. Who is a linen keeper?
7. What is a laundry agent?
8. What is dry cleaning?
9. Name different kinds of pest.
10. What are the different styles of flower arrangement?

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

11. (a) What is fabrics and identification of fabrics used in the industry?

Or

- (b) What is fiber and classification of fibers?

12. (a) Explain in detail about table linens used in the hotel along with their sizes.

Or

- (b) Define :

- (i) Curtains
- (ii) Bed spreads
- (iii) Up-holstery.

13. (a) What are the duties and responsibilities of a linen room attender?

Or

- (b) What are the various records maintained in the linen room. Explain in detail.

14. (a) Explain in detail about the Industrial laundry.

Or

- (b) What is the role of laundry agent?

15. (a) Explain in detail about principles of flower arrangement.

Or

- (b) Explain in detail about the styles of flower arrangement and the different types of decoration during various of decoration during various occasions.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Write briefly about spinning and yarns and the identifications of fabrics used in the industry.

Or

- (b) Write in detail about the linen purchase specification and calculating materials for soft furnishing.

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

Or

- (b) Explain in detail about dispatch and delivery of laundry.

18. (a) Explain in detail about wash cycle and the classification of laundry agent.

Or

- (b) Explain in detail about pest, different kinds of pest, its prevention and control methods.

C-0768

Sub. Code

90131

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Third Year

Catering and Hotel Administration

FOOD PRODUCTION AND SERVICE MANAGEMENT

(2016 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. What is called as kitchen organisation?
2. Define yield management.
3. Define banquet kitchen?
4. Define satellite kitchen.
5. Define the term larder room.
6. What is called as Pate de foie gras?
7. What is called as menu planning?
8. How will you select the staff for a F and B service outlet?
9. Define the term SOP.
10. Define the term GSM.

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Explain in detail about the allocation of work – job description.

Or

- (b) Explain in detail about the forecasting budgeting.

12. (a) Explain in detail about

- (i) Stand alone restaurant kitchen
(ii) Speciality restaurant kitchen.

Or

- (b) Define the term called kitchen and explain the various types of kitchen in hotel.

13. (a) Explain in detail about CHARCUTIERE and SAUSAGES.

Or

- (b) Define the term

- (i) Brine
(ii) Cures
(iii) Marinades.

14. (a) How to plan a F and B service outlet in detail?

Or

- (b) What are the points to be kept in mind while planning a menu for a coffee shop?

15. (a) Plan a staffing for 150 seats restaurant which will run only for lunch and dinner. Explain it in detail.

Or

- (b) Explain in detail about menu engineering.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Explain in detail about the (i) production quality and quality control (ii) production planning (iii) production scheduling.

Or

- (b) Draw a layout for a main kitchen and explain it in detail with ventilation, lighting and equipment.
17. (a) What are the different fire extinguishers and explain it in detail about their usages?

Or

- (b) Explain the terms ham, bacon and gammon, and explain in detail about its differences.
18. (a) Explain in detail about the objective of a good layout, calculating space requirement and various set ups for seating.

Or

- (b) Explain:
- (i) Mousse and Mousseline
 - (ii) Aspic and Jellies
 - (iii) Marinades.
-

C-0769

Sub. Code

90132

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Third Year

Catering and Hotel Administration

ROOMS DIVISION MANAGEMENT

(2016 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. What is the goal of yield management?
2. Define public relations.
3. List out the common software options for various department in a hotel.
4. What is mean by guest test?
5. Define group booking data.
6. Define contract cleaning.
7. Define budget and what are the two types of budget.
8. Write a short note on guest laundry.
9. Define linen hire.
10. What is the role of front office in marketing and sales?

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) What is the role of PMS in front office?

Or

(b) Differentiate group booking pace and group booking lead time.

12. (a) Classify - selling.

Or

(b) What are the elements of yield management?

13. (a) What are the brain storm areas of promotions?

Or

(b) List out the eight steps used in Hubbart formula.

14. (a) What are the merits and demerits of contract cleaning?

Or

(b) Explain the role of housekeeping in safety awareness.

15. (a) Explain in detail about linen room and laundry management.

Or

(b) Write a short note on purchasing and stores.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Explain in detail about ABC selling.

Or

(b) Explain the hubbart formula approach in establishing room rates.

17. (a) Explain about the tracking of customer satisfaction.

Or

(b) What is the role of light and light fittings in Interior decoration? Explain it.

18. (a) Importance of in house security department to effective front office management explain.

Or

(b) How will you prepare a capital budget explain in detail?

C-0770

Sub. Code

90133

B.Sc. DEGREE EXAMINATION, NOVEMBER 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 ageing.
2. What is fining?
3. Name some grapes used to produce champagne.
4. Explain AKVAVIT.
5. Write the uses of bitters.
6. Name some orange flavoured liqueurs.
7. List some of the equipment used for measuring in a Cocktail Bar.
8. Name five international brand names of Rum.
9. List the various French wine classification committee.
10. What are the types of Gin?

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) How can you classify wine based on its content?

Or

- (b) What are the factors which influence the character of wine?

12. (a) Explain the major wine region of Italy.

Or

- (b) Differentiate between pot still and pattern still. method of distillation.

13. (a) Write about bottom fermentation and classify them on the above.

Or

- (b) Compile a eight course French classical menu and pair a suitable wine and reason for it.

14. (a) Define proof and Alcoholic strength and explain different scale used in the world.

Or

- (b) Write the service procedure for Fenny, Toddy Grappa, and sake.

15. (a) What are the points to be noted while making a cocktail?

Or

- (b) List the various categories of Rum and Explain.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Short notes on :

- (i) Corked,
- (ii) Sekt
- (iii) Solera
- (iv) Remuoge
- (v) Viticulture.

Or

(b) Explain the different types of whiskey with brand names.

17. (a) Explain about each ingredient in the production of Beer.

Or

(b) List at least ten liqueurs their flavour, colour base spirit and country of origin.

18. (a) What are the different ways of cocktail making?

Or

(b) Give the recipe, method, garnish and service three vodka based cocktail.

C-0771

Sub. Code

90134

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Third – Year

Catering and Hotel Administration

PRINCIPLES OF MANAGEMENT

(2016 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Define administration.
2. Give example of middle level management.
3. Give short note on scientific management.
4. Define controlling.
5. What is MBO?
6. State the limitations of planning.
7. Describe informal leaders with example.
8. Define MBE.
9. What do you mean by human skills?
10. Define LIFO.

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

11. (a) Explain nature of management.

Or

- (b) Write an essay on levels of management.

12. (a) Discuss on the contributions of Henry Fayol to management.

Or

- (b) Give short note on pioneers of management.

13. (a) Describe the steps involved in planning process.

Or

- (b) Briefly explain the process and benefits. of MBO.

14. (a) Explain Maslow's need theory.

Or

- (b) Describe phases of decision making.

15. (a) Give short note on inventory management.

Or

- (b) Distinguish between manager and executive.

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

16. (a) Distinguish between management and administration.

Or

- (b) Write an essay on evolution of management thought.

17. (a) Briefly explain on:
- (i) Departmentation
 - (ii) Principles of organisation.

Or

- (b) Critically evaluate different leadership theories.

18. (a) Explain in detail on process of control.

Or

- (b) Discuss management as an profession or art or science.

C-0772

Sub. Code

90111

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

First Year

Catering and Hotel Administration

HOTEL ACCOUNTING

(Upto – 2015 batch)

Time : 3 Hours

Maximum : 60 Marks

Part A

(6 × 3 = 18)

Answer **all** questions.

1. Define double entry system.
2. What is subsidiary book?
3. What is depreciation?
4. What is trial balance?
5. Definition of cost.
6. Define balance sheet.

Part B

(4 × 8 = 32)

Answer any **four** questions.

7. Write the five format of journal entries.
8. What are the advantages of double entry system?
9. What are the different types of subsidiary books?

10. What are the types of errors?
11. Prepare single column cash book of Mr. Kumaran

	Rs.
1.1.2015 Started business with capital	10,000
3.1.2015 Purchase of goods	500
6.1.2015 Sold goods	1,700
8.1.2015 Cash received from siva	3,500
10.1.2015 Bought furniture	200
15.1.2015 Paid salary	250
25.1.2015 Received commission	750

12. Preparation of trading account

	Rs.
Opening stock	12,500
Closing stock	45,000
Purchase	86,000
Sales	1,89,000
Purchase return	13,800
Sales return	14,000
Wages	16,000
Carriage inwards	700

Part C (1 × 10 = 10)

Compulsory

13. From the details you are required to prepare balance sheet of Mr. Arunkumar

	Rs.		Rs.
Capital	72,000	Interest	2,590
Creditors	17,440	Insurance	834
Bills payable	5,054	Machinery	20,000
Sales	1,56,314	Stock (1.1.2004)	19,890
Loan	24,000	Purchase	1,24,184
Debtors	7,770	Wages	8,600
Salaries	8,000	Building	47,560
Discount	2,000	Furniture	32,310
Postage	546	Value of goods in hand	
Bad debts	547	(31.1.2004)	28,600

C-0773

Sub. Code

90112

B.Sc DEGREE EXAMINATION, NOVEMBER 2019

First Year

Catering and Hotel Administration

PERSONALITY DEVELOPMENT

(Upto 2015 Batch)

Time : 3 Hours

Maximum : 60 Marks

Part A

(6 × 3 = 18)

Answer **all** questions.

1. Explain the need for personality.
2. Define dumb charades.
3. What do you mean by dynamics role play?
4. List out managerial skill.
5. Describe Nelson Einstein's child hood life.
6. List out three ego states in transactional Analysis.

Part B

(4 × 8 = 32)

Answer any **four** questions.

7. Explain the mechanisms of developing personality.
8. Write an essay on verbal and non-verbal communication.

9. Discuss in detail on etiquette and manners.
10. Describe the basic concepts of management.
11. Write an essay on life history of Mother Teresa.
12. Elucidate the concept of transactional analysis.

Part C

(1× 10 = 10)

Compulsory

13. Assume you are the chief guest for an International Conference, Describe your preparation and how will you encounter the situation?

C-0774

Sub. Code

90113

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

First year

Catering and Hotel Administration

BASIC FOOD PRODUCTION AND PÂTISSERIE

(Upto 2015 Batch)

Time : 3 Hours

Maximum : 60 Marks

Part A

(6 × 3 = 18)

Answer **all** questions.

1. Expand the terms FIFO and LIFO.
2. Write four aims of Cooking.
3. Name two thickening agents used in Indian Cookery.
4. Name any four types of Sugar.
5. List five cuts of vegetables.
6. What are the mother sauces?

Part B

(4 × 8 = 32)

Answer any four questions.

7. Explain in details about HACCP temperature standards.
8. Draw the layout at a five star hotel kitchen.

9. Give the different types of fish.
10. Methods of Cooking and explain one in brief.
11. Draw the cuts of lamb and label its parts.
12. Write in detail about the bread making methods.

Part C

(1 × 10 = 10)

Compulsory

13. Classification equipments used in kitchen.

C-0775

Sub. Code

90114

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

First Year

Catering and Hotel Administration

FOOD AND BEVERAGE SERVICE

(Upto 2015 batch)

Time : 3 Hours

Maximum : 60 Marks

Part A

(6 × 3 = 18)

Answer **all** questions.

1. List out any three forms of catering under restricted market.
2. What are / which are the three main supporting departments for food and beverage department?
3. List out any three types of crockery and their size.
4. Define plat du jour.
5. Write in brief about free flow cafeteria service.
6. Define the following :
 - (a) Voucher
 - (b) No charge
 - (c) Deferred account.

Part B

(4 × 8 = 32)

Answer any **four** questions.

7. List out the cover laying procedures prior to guest arrival.
8. What are steps involved in menu compiling?
9. List out the advantages and limitations of American service.
10. List out the tasks carried out by the stewarding department.
11. What are the important qualities required for food and beverage staff? Explain briefly.
12. Explain the following :
 - (a) Food courts
 - (b) Rotisserie
 - (c) Bristo
 - (d) Carvery.

Part C

(1 × 10 = 10)

Compulsory.

13. Explain in detail the various methods of making coffee.
-

C-0776

Sub. Code

90115

B.SC DEGREE EXAMINATION, NOVEMBER 2019

First Year

Catering and Hotel Administration

FRONT OFFICE OPERATIONS

(Upto 2015 Batch)

Time : 3 Hours

Maximum : 60 Marks

Part A

(6 × 3 = 18)

Answer **all** questions.

1. What are the types of tourism? Explain.
2. What is Franchise?
3. What is guest cycle?
4. What is upselling?
5. Mention few potential reservation problems.
6. Write the importance of reservation.

Part B

(4 × 8 = 32)

Answer any **four** questions.

7. Classify and explain hotels depending upon their location.
8. Write the duties and responsibilities of a "Receptionist"
9. Write the types of reservation with a help of a flow chart.

10. Explain the registration process of VIP Guests.
11. Explain the modes of reservations.
12. Classify the hotels based on:
 - (a) Length of guest
 - (b) Facilities they offer.

Part C

(1 × 10 = 10)

Compulsory

13. Draw the hierarchy chart of front office department of a hotel with 300 rooms.
-

C-0777

Sub. Code

90116

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

First Year

Catering and Hotel Administration

ACCOMMODATION OPERATIONS

(Upto 2015 batch)

Time : 3 Hours

Maximum : 60 Marks

Part A

(6 × 3 = 18)

Answer **all** questions.

1. Write down some activities of housekeeping deck.
2. Mentioned few qualities of housekeeping staff.
3. Mention few areas that comes under periodic cleaning.
4. Mention few special services provided by house keeping.
5. Write about the cleaning procedures for
 - (a) Granite
 - (b) Marbles
 - (c) Wood
 - (d) Ceramic files
6. What is a floor pantry? Draw its layout in the guest floor.

Part B

(4 × 8 = 32)

Answer any **four** questions.

7. Explain the role of house keeping in hospitality industry.
8. What are the duties and responsibility of
 - (a) Executive house keeper
 - (b) Deputy house keeper
9. Draw the Maids cart? Label and explain it.
10. Explain any Eight types of guest room.
11. Write the cleaning procedures for
 - (a) Lobby
 - (b) Swimming pool
12. Step down the procedure for Bed making.

Part C

(1 × 10 = 10)

Compulsory.

13. You are the executive house keeper of your hotel. You have received some complaints about the cleaning standard of the house keeping staff. How will you find the training need identification [TNI] and solve the complaint.

C-0778

Sub. Code

90117

B.Sc., DEGREE EXAMINATION, NOVEMBER 2019

First Year

Catering and Hotel Administration

BASICS OF COMPUTER SCIENCE

(Upto 2015 Batch)

Time : 3 Hours

Maximum : 60 Marks

Part A

(6 × 3 = 18)

Answer **all** questions.

1. Define: Hardware.
2. How will you format and label disk.
3. How will you create shortcuts and use Help in Windows?
4. Explain the use of function keys.
5. Explain the method of cut, copy and paste block in MS-Word
6. What is the use of Undo and Redo in MS-Word.

Part B

(4 × 8 = 32)

Answer **any Four** questions

7. Explain the classification of a computer with its merits and demerits.
8. Explain any four external MS DOS commands.

9. Write short note:
 - (a) Multimedia
 - (b) Booting windows
10. Narrate the use of control panel and its features.
11. Discuss about Spell Checker in a document.
12. Elucidate the following:
 - (a) Page Numbering.
 - (b) Page Formatting.
 - (c) Setting Paper size.
 - (d) Printing in different orientations.

Part C (1 × 10 = 10)

(Compulsory)

13. Discuss about various types of input and output devices with neat diagram.
-

C-0779

Sub. Code

90121

B.Sc DEGREE EXAMINATION, NOVEMBER 2019

Second 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. What is Administration?
2. What you mean by Organization?
3. What is Departmentation?
4. Define Span of control.
5. What is communication?
6. What is Marketing Management?

Part B

(4 × 8 = 32)

Answer any **four** questions.

7. What are the levels of Management?
8. What are the process of Management?
9. What is Formal and Informal leader?

10. What are the Functions of Management?
11. What are the Importance of planning?
12. Explain the Role of manager.

Part C

(1 × 10 = 10)

(Compulsory)

13. Discuss the difference theories of leadership.
-

C-0780

Sub. Code

90122

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Second Year

Catering And Hotel Administration

SALES AND MARKETING PRACTICES

(Upto 2015 Batch)

Time : 3 Hours

Maximum : 60 Marks

Part A

(6 × 3 = 18)

Answer **all** questions.

1. Define marketing.
2. Meaning of media planning.
3. What do you mean by segmentation?
4. Define promotion.
5. What is merchandising?
6. Do you know about advertising?

Part B

(4 × 8 = 32)

Answer **any FOUR** questions.

7. What are the importances of sales?
8. Different between marketing and market.
9. Explain the objective of marketing.

10. Write short notes on:
 - (a) Presentation sales
 - (b) Telephone sales
 - (c) Presentation sales.
11. Explain the marketing Audit.
12. What are the Duties and Responsibilities of sales manager?

Part C

(1 × 10 = 10)

Compulsory

13. Discuss the different sales techniques.
-

C-0781

Sub. Code

90123

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Second Year

Catering and Hotel Administration

HOTEL AND CATERING LAWS

(Upto 2015 Batch)

Time : 3 Hours

Maximum : 60 Marks

Part A

(6 × 3 = 18)

Answer **all** questions.

1. Meaning of guest Reservation.
2. What is patron?
3. What is the meaning of Handling mail for guests?
4. What are the liabilities for Restaurant?
5. What is License?
6. Meaning of Catering establishment Act?

Part B

(4 × 8 = 32)

Answer any **four** questions.

7. What are the mode of Reservation and its Explain.
8. Explain the duty to project Guests.
9. How do you proceed with “Lost and found” articles?

10. What are the statutory Limits on hotel liability?
11. What are the License and permits need for Hotel?
12. Explain the Food adulteration act in detail.

Part C

(1 × 10 = 10)

(Compulsory)

13. Write down the importance of Consumer protection act in details.
-

C-0782

Sub. Code

90124

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Second year

Catering And Hotel Administration

HOUSEKEEPING AND FACILITIES MANAGEMENT

(upto 2015 batch)

Time : 3 Hours

Maximum : 60 Marks

Part A

(6 × 3 = 18)

Answer **all** questions.

1. How do you classify fibre?
2. Draw the layout of linen room?
3. What is the use of pitt scale in laundry?
4. What are the guidelines for removing stains?
5. Define pest and its types?
6. What is Ikebana

Part B

(4 × 8 = 32)

Answer any **four** questions.

7. Briefly explain the different methods of constructing fibres.
8. Write shot notes on:
 - (a) Linen hire
 - (b) Upholstery
 - (c) Marking
 - (d) Monogramming

9. Define stains and list out the guidelines used for removing stains.
10. Write short note on stock taking.
11. What is the role of housekeeping in pest control?
12. What is the principle of flowers arrangement?

Part C

(1 × 10 = 10)

Compulsory

13. You are appointed as a executive housekeeper for a 100 room property which is going to be opened. Shortly your management has requested you to take a decision whether to purchase the linen or hire the linen for the guest room. Discuss
-

C-0783

Sub. Code

90125

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Second Year

Catering and Hotel Administration

FRONT OFFICE MANAGEMENT

(Upto – 2015 batch)

Time : 3 Hours

Maximum : 60 Marks

Part A

(6 × 3 = 18)

Answer **all** questions.

1. Write a brief note about guest account and Non – guest account.
2. What do you understand by credit monitoring?
3. Write short notes on
 - (a) Vouchers
 - (b) Ledgers.
4. Write the full form of F.IT, G.IT, V.I.P.
5. What is errand card?
6. What is Paging?

Part B

(4 × 8 = 32)

Answer **any four** questions.

7. Write role of the night Auditor.
8. What is Concierge? What all responsibilities accomplished by it?
9. Discuss the baggage handling procedure for of F.IT, G.IT, V.I.P.
10. What is business center? Write the function of business center.
11. Discuss the various types of complaints.
12. Write about the various types of safe deposit box.

Part C

(1 × 10 = 10)

(Compulsory)

13. Imagine you are the F.O.M. of hotel ABC. One group of hundred people is about to arrive. But their rooms are not ready and you have 2 G.R.A. of morning shift. Afternoon nobody was present as per E.H.K.'s instruction. How will you handle this situation?
-

C-0784

Sub. Code

90126

B.Sc. DEGREE EXAMINATION, NOVEMBER 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. Define the following
 - (a) Stalk
 - (b) Pulp
 - (c) Skin
2. What is Vin de pays?
3. Define the following terms
 - (a) Extra sec
 - (b) Demi doux
 - (c) Brut
4. List out any three types of port.
5. Write in brief how beers are classified according to their alcohol strength.

6. Explain in brief the following
- (a) Bas Argmanac
 - (b) Grand Champagne
 - (c) Three star

Part B

(4 × 8 = 32)

Answer **any four** questions.

7. Write a note on the production Armagnac based on the following:
- (a) Base wine and distillation
 - (b) Ageing and blending
 - (c) Brand names.
8. With the help of a flow chart explain the production of Dutchgin and London dry gin.
9. List out the various categories of Rum.
10. Explain in detail the production of liqueurs.
11. With the help of a flow chart explain the beer manufacturing process.
12. What is Solera system? Explain

Part C

(1 × 10 = 10)

Answer **all** questions.

13. As a bar manager of a new hotel how will set/establish the standard operating procedures (SOP) for successful bar operations.

C-0785

Sub. Code

90127

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Second Year

Catering and Hotel Administration

CULINARY ARTS AND TECHNIQUES

(Upto 2015 batch)

Time : Three Hours

Maximum : 60 Marks

Part A

(6 × 3 = 18)

Answer **all** questions.

1. What are the states comes under West Indian Cuisine?
2. Explain about Hydrabadi cuisine?
3. Briefly explain about south Indian cuisine.
4. What is panch poran?
5. What is Balchao?
6. Give the Recipe of Garam Masala and sambar Masala.

Part B

(4 × 8 = 32)

Answer **any FOUR** questions,

7. Discuss the speciality Indian cusine of Hydrabadi.
8. Write about the festival foods of Kerala.
9. Discuss the speciality Indian cusine of Brahmins.

10. Explain detail about Goa cuisine.
11. Explain detail about Tamil Nadu and karnataka cuisine.
12. Explain about British influence in India.

Part C (1 × 10 = 10)

Compulsory.

13. You are the executive chef of a 5 star hotel plan a menu for the up coming new hotel.
-

C-0786

Sub. Code

90128

B.Sc. DEGREE EXAMINATION, NOVEMBER 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** questions.

1. Write the steps to find and replace the text?
2. What is Undo and Redo?
3. How can you change the text alignment?
4. Write the features of MS Excel.
5. How can we insert today's date and time in MS Excel?
6. Write the steps to save and close a slide presentation in power point.

Part B

(4 × 8 = 32)

Answer **any FOUR** questions.

7. What is mail merge? Explain.
8. Explain paragraph formatting options available in MS words.

9. Briefly explain different views in MS Excel.
10. List and explain any four functions in MS Excel.
11. Write the steps for creating a power point presentation for Menu Card in a Hotel
12. Explain about slide transition.

Part C (1 × 10 = 10)

Compulsory

13. What is a chart and explain the steps involved in inserting a chart in Excel.
-

C-0787

Sub. Code

90131

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Third Year

Catering And Hotel Administration

ADVANCED ROOM DIVISION MANAGEMENT

(Upto 2015 batch)

Time : 3 Hours

Maximum : 60 Marks

Part A

(6 × 3 = 18)

Answer **all** questions.

1. Define – Hubbart formula.
2. Write short notes an measuring yield.
3. What is incentive programmes?
4. Expand C.R.M and write about attributes of C.R.M.
5. Define: P.M.S.
6. Write a short notes an room key security.

Part B

(4 × 8 = 32)

Answer any **four** questions.

7. Explain about importance of forecasting and budgeting in front office department.
8. What is yield? Explain about measuring yield.

9. Explain in detail about training programme for point of sale front office.
10. Discuss about P.R. Vs advertisement.
11. What are the selection of common software options?
12. Explain about importance of security department and differentiate. In house security department and contracted security service.

Part C (1 × 10 = 10)

Compulsory

13. Mr. X has launched a five star hotel in Chennai. It is situated in near to the airport. To Promote his business, give some ideas to attract the guest and attributes of front office staff.
-

C-0788

Sub. Code

90132

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Third Year

Catering and Hotel Administration

ADVANCED ACCOMMODATION MANAGEMENT

(Upto 2015 Batch)

Time : 3 Hours

Maximum : 60 Marks

Part A

(6 × 3 = 18)

Answer **all** questions.

1. What is an interview?
2. What are the types of budget?
3. What is performance appraisal?
4. Write the points to be kept in mind for interior designing.
5. Mention few window treatment.
6. What is a Linen Room?

Part B

(4 × 8 = 32)

Answer any **four** questions.

7. What is an induction? How would you plan an induction programme?
8. What are the merits and demerits of leasing?

9. What is contract cleaning? What are its advantages and disadvantages.
10. How to conduct an exit interview?
11. What are the factors affecting interior designing?
12. Explain about few first aid procedure by the house keeping department.

Part C

(1 × 10 = 10)

Compulsory.

13. You are been appointed as a executive housekeeper of 5-Star hotel. How will you plan a three days induction programme for freshers in your department.
-

C-0789

Sub. Code

90133

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Third Year

Catering and Hotel Administration

TRAVEL AND TOURISM MANAGEMENT

(Upto 2015 Batch)

Time : 3 Hours

Maximum : 60 Marks

Part A

(6 × 3 = 18)

Answer **all** questions.

1. Define Tourism Management.
2. What do you mean by international market?
3. What is International Airlines?
4. Define religious Tourism.
5. List out various theme resort in Tamilnadu.
6. What is rural tourism?

Part B

(4 × 8 = 32)

Answer any **four** questions.

7. What is the role of private sector in tourism industry?
8. Write a brief note on non visa countries.
9. Explain the function of travel agency.

10. Briefly explain about hill resort with suitable examples.
11. Write a note on tourist important place in Andhra Pradesh.
12. Write a brief note on food tourism.

Part C

(1 × 10 = 10)

Compulsory

13. Explain the need for national airline and international airline coming to India.
-

C-0790

Sub. Code

90134

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Third Year

Catering and Hotel Administration

HUMAN RESOURCE MANAGEMENT

(Upto 2015 batch)

Time : Three Hours

Maximum : 60 Marks

Part A

(6 × 3 = 18)

Answer **all** questions.

1. What is HRM and HRD.
2. What is Recruitment.
3. Define performance Appraisal.
4. Meaning of salary and administration.
5. What is tripartite and Bi-partite
6. Do you know about HRIS?

Part B

(4 × 8 = 32)

Answer **any FOUR** questions.

7. What are the different role of HRM.
8. Explain the types of Interview.
9. Discuss different methods of training.

10. Write short notes on:
 - (a) Induction
 - (b) Training
 - (c) Job satisfaction.
11. Explain the barriers of collective Bargaining.
12. What are the difference between HRM and personnel Management?

Part C (1 × 10 = 10)

Compulsory

13. Discuss the role of trade union in the Indian scenario.
-

C-0791

Sub. Code

90135

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Third Year

Catering And Hotel Administration

FOOD AND BEVERAGE MANAGEMENT

(Upto 2015 Batch)

Time : 3 Hours

Maximum : 60 Marks

Part A

(6 × 3 = 18)

Answer **ALL** questions.

1. Explain in brief about Gueridon service with any one example.
2. What are the License to be applied to run a bar and Explain it in brief?
3. What are the objectives of Beverage control?
4. What is a menu and name various types of menu?
5. Mention various factors involves in designing and planning a restaurant?
6. What is coffee bar and tea boutique?

Part B

(4 × 8 = 32)

Answer **any FOUR** questions.

7. Draw the diagram of Gueridon trolley and explain it with special equipments used in it?
8. What is Book of accounts and how it is used?

9. Write the Advantages and Disadvantages of each menu.
10. Write the duties and responsibilities of banquet manager captain and steward.
11. How to plan and design the infrastructure of Restaurant and mention all the points involved?
12. Draw and Explain in detail about formal and Informal Banquet layout?

Part C

(1 × 10 = 10)

Compulsory

13. Draw and Explain the organization structure of Banquet department with each individuals duties and responsibilities.
-

C-0792

Sub. Code

90136

B.Sc.DEGREE EXAMINATION, NOVEMBER 2019

Third Year

Catering and Hotel Administration

ADVANCED FOOD PRODUCTION AND PÂTISSERIE

(Upto 2015 batch)

Time : 3 Hours

Maximum : 60 Marks

Part A

(6 × 3 = 18)

Answer **ALL** questions.

1. Define Recipe.
2. What is Mousse?
3. Define Menu.
4. What do you mean by high tea?
5. Write any three function of a sous chef.
6. Explain parfait.

Part B

(4 × 8 = 32)

Answer any **FOUR** questions.

7. Explain the importance of standard portion and portion control.
8. Name any 10 Equipments used in Gardemanger with its uses.

9. Explain any 5 Types of pastas.
10. Briefly explain Menu engineering.
11. Explain the duties responsibilities of chef de cuisine.
12. Explain the methods of making bread.

Part C

(1 × 10 = 10)

Compulsory

13. Write the recipe for any two-mother sauce with 3 derivatives.
-

C-0793

Sub. Code

90137

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Third Year

Catering and Hotel Administration

MANAGEMENT INFORMATION SYSTEM

(Upto 2015 Batch)

Time : 3 Hours

Maximum : 60 Marks

Part A

(6 × 3 = 18)

Answer **all** questions.

1. What are the characteristics of MIS?
2. What are different types of computers?
3. List any two types of data in MS-Access.
4. What are the problems with existing manual database?
5. How will you use expressions in generating reports?
6. Define key and index.

Part B

(4 × 8 = 32)

Answer any **four** questions.

7. Briefly explain the role of computers in Production Management.
8. Explain in detail about desktop publishing system.

9. Discuss in detail about creating various types of charts in spread sheet. Give examples.
10. How will you create, modify and delete table using MS-Access? Explain.
11. Discuss in detail about creating, copying, saving and renaming queries with suitable examples.
12. How will you create and modifying forms? Give example.

Part C

(1 × 10 = 10)

Compulsory

13. Explain in detail about steps to create a Sales MIS reports for Catering and Hotel Administration including registration, item order, billing details with its features, merits and demerits.
-

C-0753

Sub. Code

90113

B.Sc. DEGREE EXAMINATION, NOVEMBER 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. List down the names of spices and herbs used in cooking.
2. Expand and explain HACCP.
3. Explain the uses of wood and coal as a cooking fuels.
4. Explain the term mashing.
5. Write any two menu example for boiling.
6. What is frying?
7. What is mirepoix?
8. Write some of the garnishes used in soups.
9. What is Bnoche?
10. What is the role of salt in baking?

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

11. (a) Write a short note on kitchen hygiene and sanitation.

Or

- (b) Explain the different types of bread dough.
12. (a) Explain any ten kitchen equipments.

Or

- (b) Explain the manufacturing process of cheese.
13. (a) Explain the terms:
- (i) Jus lie
 - (ii) Jus roti
 - (iii) Mincing
 - (iv) Julienne
 - (v) Fillet

Or

- (b) Draw the cuts of pork and explain.
14. (a) Explain the different styles of cookery in continental cuisine.

Or

- (b) What are different types of fuel used for cooking?
15. (a) What are the ethics to be followed in kitchen?

Or

- (b) Explain any two mother sauces.

Part C

(3× 10 = 30)

Answer **all** questions.

16. (a) Explain about the personal hygiene standards.

Or

- (b) Explain the types of soups along with their accompaniments.

17. (a) Write and explain the different methods of cooking along with an example.

Or

- (b) Explain the functions sources and deficiency of proteins, vitamins and minerals.

18. (a) What are the different types of stocks? Explain the term stock.

Or

- (b) Explain the role of ingredients in baking.

C-0754

Sub. Code

90114

B.Sc. DEGREE EXAMINATION, NOVEMBER 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. Define secondary catering sectors.
2. What is department organization?
3. Define the following: (a) Table base (b) Table top
4. What is bone cluria?
5. What is the other name for trolley service?
6. What is carte du Jour?
7. Define the following: (a) Medium roasted coffee beans
(b) dark roasted coffee beans.
8. How many grams of tea leaves are required for 4.5 lit of tea?
9. Define social function.
10. What is starfish?

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

11. (a) Write a brief note on welfare catering.

Or

- (b) List out any five duties of Commis de Rang.

12. (a) What is dummy water? Explain briefly.

Or

- (b) Define the size and uses of the following glasses listed below:

- (i) Highball
- (ii) Brandy balloon
- (iii) Cocktail
- (iv) Old fashion
- (v) Sherry

13. (a) List out the points to keep in mind when serving preplated foods.

Or

- (b) What are the limitations of table d' hôte menu?

14. (a) Draw a specimen of room service K.OT.

Or

- (b) Write briefly about instant method of making coffee.

15. (a) What are the factors to be considered when planning a table or seating plan?

Or

- (b) Briefly explain what is finger buffet.

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

16. (a) List out the details to be collected when booking a banquet function.

Or

- (b) Define the following:
- (i) Crescent round
 - (ii) Class room style
 - (iii) Board room style
 - (iv) Open end
 - (v) Chevron

17. (a) List out any ten speciality equipments and their uses.

Or

- (b) What is French service? List out the advantages and limitation of this service.

18. (a) Give the organization chart of a five dining restaurant serving wine and explain the duties of sommelier.

Or

- (b) List out the cover and accompaniments for the following dishes:
- (i) Petit marmite
 - (ii) Blue trout
 - (iii) Irish stew
 - (iv) Cheese
 - (v) Roast Mutton.

C-0755

Sub. Code

90123

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Second Semester

Catering and Hotel administration

BASIC FRONT OFFICE OPERATIONS

(2018 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Define Tourism.
2. What is alternative accommodations?
3. Define Time-share.
4. What is Tariff card?
5. What is an American meal plan?
6. Mention the major equipments in front office.
7. What is over booking?
8. What does back to back booking means?
9. What is an arrival list?
10. What is guest history card?

Part B**(5 × 5 = 25)**

Answer **all** questions, choosing either (a) or (b).

11. (a) Mention the various benefits of tourism.

Or

- (b) Classify hotels depending upon its location.

12. (a) Mention the importance of front office department.

Or

- (b) Mention the major and minor equipments of front office departments.

13. (a) Explain the duties and responsibilities of a front office manager.

Or

- (b) Mention the duties and responsibilities of a receptionist.

14. (a) Explain the modes of reservations.

Or

- (b) Explain the Reports/Records of reservation.

15. (a) Explain the registration process of a guest with confirmed reservation through a flow chart.

Or

- (b) Explain the Registration Process of VIP Guests.

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

16. (a) Explain the various types of tourism and the components of tourism.

Or

- (b) Draw the layout of front office department.

17. (a) Explain in detail about the sources of reservation.

Or

- (b) Draw the hierarchy chart of front office department.

18. (a) Explain the types of rates.

Or

- (b) Explain :

- (i) Transient guest
- (ii) Upselling
- (iii) Overstay
- (iv) Understay
- (v) Reservation
- (vi) Registration
- (vii) Rack-Rate
- (viii) Guest cycle

C-0756

Sub. Code

90124

B.Sc. DEGREE EXAMINATION, NOVEMBER 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. Define housekeeping?
2. What is the full form of PAA?
3. Explain hand caddy.
4. What is weekly cleaning?
5. Define operational area of housekeeping department.
6. What is the full form of D.N.D?
7. Give some examples of special service.
8. What is floor pantry?
9. Define grand master key.
10. What is tent card?

Part B**(5 × 5 = 25)**

Answer **all** questions, choosing either (a) or (b).

11. (a) Explain any five essential qualities of a housekeeper.

Or

- (b) List the duties of floor supervisor and executive housekeeper.

12. (a) Write a note on frequency schedule for cleaning.

Or

- (b) Discuss what a guest room means to guest. What is the role of housekeeping department in guests satisfaction repeat business?

13. (a) In what way can computer and information technology system be utilised in housekeeping operation of the hotel?

Or

- (b) Give five example of mechanical equipment and brief them properly.

14. (a) Explain any five cleaning procedure used in housekeeping department.

Or

- (b) Draw the organisational chart of housekeeping department of a 300 room of a five star hotel.

15. (a) Discuss the function for / role of :

- (i) Florist
- (ii) Maid
- (iii) Runner
- (iv) Assistant housekeeper
- (v) Helper

Or

(b) What do you understand by ecofriendly product of housekeeping? Name three ecofriendly products.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Discuss the function for which housekeeping department coordinate.

- (i) Front office
- (ii) Maintenance
- (iii) Food and beverage
- (iv) Security
- (v) Food production.

Or

(b) Define detergent what are some of the qualities of a good detergent.

17. (a) How will you clean and maintain the following:

- (i) Bidet
- (ii) Plastic chair
- (iii) Marble table top
- (iv) Window glass
- (v) Leather sofa

Or

(b) Write short note on :

- (i) Maid's service room
- (ii) Detergent
- (iii) Acid cleaner
- (iv) Laundry aids
- (v) Floor Seals

18. (a) Define cleaning agents. How will you use and take care of cleaning agents?

Or

(b) Define the following:

- (i) Linen Chute
- (ii) Box sweeper
- (iii) Disinfectant
- (iv) Squeegee
- (v) Spring cleaning

C-0757

Sub. Code

90132

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019**Third Semester****Catering and Hotel Administration****ADVANCE FOOD PRODUCTION****(2018 onwards)**

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Name two classical French salad?
2. Name two signature dish of France.
3. Name two Italian dessert.
4. Name two classical Hor's d'oeuvre?
5. Explain (a) Chaud Froids (b) Aspic.
6. What is charcuterie?
7. Name any two Japanese Beverage.
8. What is a GANACHE?
9. What are petit fours? Give two example.
10. Give examples of puff pastry.

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) What are salient features of Italian cuisine? Write about its method of cooking?

Or

- (b) Name some culinary terms in Italian cuisine.
12. (a) Discuss about some culinary terms in Spanish cuisine.

Or

- (b) What are the regional classification of Chinese cuisine?
13. (a) What makes Thai cuisine very unique discuss about the various ingredients used in Thai cuisine?

Or

- (b) What are salient features of Japanese cuisine? What is a Sushi? What are the ingredients used in Making Sushi?
14. (a) What do you mean by Gardi Manger? What are the section under Garde Manger?

Or

- (b) What is the role of Executive chef in star hotel?
15. (a) What is the recipe and method of making a Galantines?

Or

- (b) What are the factors influencing food intake and food habit among youth?

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) What do you mean by cold cuts? What are the various cold cuts preparation done in Garde Manger with recipe of two cold meat preparation.

Or

- (b) What is the job description of executive chef and chef-de-partie.
17. (a) What is a salad? What are various salad dressing used? Name some various garnishes used making salad.

Or

- (b) What are Sandwiches? Name some accompaniment used for serving Sandwiches? What are the rules of making sandwiches?
18. (a) What is the importance of balance diet? What are the factors to be considered while planning a balance diet?

Or

- (b) Name some classical vegetable accompaniment? What is charcuterie? What are various ingredients used in making sausages?
-

C-0758

Sub. Code

90133

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019.

Third Semester

Catering and Hotel Administration

ADVANCED FOOD AND BEVERAGE SERVICE

(2018 Onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. What is must and why it is used?
2. What is the difference between champagne and sparkling wine?
3. Name any three red grape and three white grape varieties.
4. What is a beer and how it is manufactured?
5. How and what differs table wine from sparkling wine?
6. What is distillation and name its types?
7. Explain the method champagne?
8. Name the parts of cigar with any two brands?
9. Mention the wine serving temperature of each?
10. Explain fortified wine with example.

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Draw the classification of Alcoholic beverage with one example each.

Or

- (b) Explain the step by step process of wine making.

12. (a) Explain distillation process in detail.

Or

- (b) Explain in detail about types of Whisky and its Brands.

13. (a) Explain the category of Tequila in detail.

Or

- (b) Write about the history of Brandy and its production.

14. (a) Name various equipments used in Bar service.

Or

- (b) Write any two cocktail receipe with method and equipments used with base ingredient of Tequila, Beer and Wine each?

15. (a) Classify and explain the Beer and its production process.

Or

- (b) Explain in detail on Cigar manufacture, parts, storage and service.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Explain the wine making process in detail with example of 5 on each grape varieties.

Or

- (b) Draw the flow chart of Alcoholic beverage and explain it.

17. (a) Describe in detail about distillation process with appropriate diagram on each.

Or

- (b) Write note on Tequilla and its classification with some examples.

18. (a) Explain on wine label reading order taking and service procedure of each wine.

Or

- (b) Write a note on types of bar and draw by explaining different equipment used.

C-0759

Sub. Code

90136

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Third Semester

Catering and Hotel Administration

NUTRITION AND FOOD SCIENCE

(2018 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. What are Nutrients?
2. Define Energy.
3. Name some sources of carbohydrates.
4. What are Lipids?
5. What are minerals?
6. Explain in short BMI and BMR.
7. Name some essential amino acid.
8. Expand RDA and explain it.
9. Name some fat soluble vitamins.
10. What is ANOREXIA?

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) What is protein? Explain the function of protein in human body.

Or

- (b) Name some essential and non-essential amino acid required in human body.
12. (a) What is carbohydrate? What is the chemical composition of carbohydrate? What are the dietary source of carbohydrate?

Or

- (b) Draw the flow chart of carbohydrate and explain it.
13. (a) What are the various function of lipids in human body?

Or

- (b) What are the factors affecting BMR?
14. (a) What are the importance of food in maintaining good health?

Or

- (b) What is a balance diet? What are the factors considered while planning diet?
15. (a) Name some water and fat soluble vitamins. What are the sources of vitamins?

Or

- (b) What are the function of vitamin and minerals in human body?

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) What are vitamins? Classify vitamins on basis of water and fat soluble. What are the sources of vitamins? What are the function of vitamins?

Or

- (b) Define energy. What is the unit for measuring energy? What are the factors affecting energy requirements.
17. (a) What are different food group? Plan a balance diet based on three food group.

Or

- (b) What are the factors affecting meal planning? What is balance diet? What are its importance?
18. (a) Plan a balance diet for students keeping in mind the factors of meal planning for a day.

Or

- (b) What is the importance of water? What are the function and role of water in maintaining good health?
-

C-0760

Sub. Code

90127/91924/ 96527

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Second Semester

ENVIRONMENTAL STUDIES

(Common for B.Sc(C&HA)/B.Sc.(CA&CM)/B.Sc (ID))

(2018 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Define Environmental studies.
2. Define renewable resources.
3. What do you mean by forest resources?
4. Define mining.
5. What is energy resources?
6. Define producer.
7. What do you mean by food chain?
8. Define biodiversity.
9. Define Air pollution.
10. What do you mean by disaster?

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

11. (a) What are the scope of environmental studies?
Or
(b) What is the need for public awareness?
12. (a) What is the use of food resource?
Or
(b) What do you mean by renewable and non-renewable resources?
13. (a) Explain the concept of ecosystem.
Or
(b) Explain the type and characteristic of grass land ecosystem.
14. (a) What are the changes caused by agriculture and over grazing?
Or
(b) What are the effect of modern agriculture?
15. (a) Explain the national and local level of biodiversity at local levels
Or
(b) How endangered affect the biodiversity of India.

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

16. (a) What are natural resource and mention the problem associated with it?
Or
(b) Explain the equitable use of resource for sustainable life style.

17. (a) What are the structure and function of ecosystem?

Or

(b) Explain the feature, structure and function of desert ecosystem.

18. (a) Explain in detail the biogeographical classification of India.

Or

(b) India is a mega diversity nation. Justify.

C-0761

Sub. Code

90113

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

First Year

Catering and Hotel Administration

BASIC FOOD PRODUCTION AND PÂTISSERIE

(2016 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. What is temperature for deep freezer? Expansion of HACCP.
2. What are the major equipments used in large kitchen?
3. What are the fuels used in Kitchen? Which type of fuel most of them used?
4. What are the safety measures need while using knife?
5. Name four Indian breads.
6. Define :
 - (a) Croutons
 - (b) Galantine.
7. Write about different partsfegg and uses.
8. Define bouquet garni.
9. Write about Texture.
10. Give examples of moist heat and fry heat.

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

11. (a) What do you understand by the term “Food Safety”?

Or

- (b) List atleast five safety considerations while handling knife safety.

12. (a) Who is the chef tournant and why he/she is so important?

Or

- (b) What do you understand by trade test?

13. (a) Write recipe and method for Bread rolls.

Or

- (b) Explain :

- (i) Hollandaise
- (ii) Potage
- (iii) Poisson
- (iv) Menu Balancing.

14. (a) Draw a chart showing classification of soup.

Or

- (b) How are the stock classified? Explain.

15. (a) How will you prepare Kadaai gravy? Explain.

Or

- (b) What are the staple food used in Different Region in India?

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Write ten utensils used in Kitchen. Explain.

Or

- (b) List out safety operating procedure of a salamander and deep fat fryer.

17. (a) Write about different cuts of vegetables. How will you control nutrient loss?

Or

- (b) What are the duties and responsibilities of Executive Cho Chef?

18. (a) Recipe and preparation method for vegetable Biryani for 100 pax.

Or

- (b) Write about different types of sauce and explain.

C-0762

Sub. Code

90114

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

First Year

Catering and Hotel Administration

BASIC FOOD AND BEVERAGE SERVICE

(2016 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Define Motels.
2. What is off-premises catering?
3. Name few table linens.
4. Name few cutleries.
5. What is called as Brunch?
6. What is called as Supper?
7. What is called as Mis-en-place?
8. Name few room service equipments.
9. Define K.O.T.
10. What are the types of Buffet?

Part B

(5 × 5 = 25)

Answer **all** questions, choosing either (a) or (b).

11. (a) Discuss about Non-commercial catering.

Or

- (b) Explain in detail :

- (i) Food courts
- (ii) Theme parks
- (iii) Sea-catering.

12. (a) Name Ten special equipments and its uses in Food & Beverage Service.

Or

- (b) What are the attributes of a Food & Beverage Service personnel?

13. (a) Explain the different types of menu in detail.

Or

- (b) Discuss about different types of meals in detail.

14. (a) What are the different types of service and explain any two in detail?

Or

- (b) Define :

- (i) Mis-en-scene
- (ii) Mis-en-place.

15. (a) Draw a layout of a Food production and explain in detail.

Or

- (b) What is called as fast-food service and explain in detail?

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Define the term :

(i) Room Service

(ii) Co-operation

(iii) Co-ordination.

Or

(b) Discuss about Room Service and explain in detail.

17. (a) What is welfare catering? Give examples and explain in detail.

Or

(b) What are the departmental relationship with in Food & Beverage and with other departments?

18. (a) Explain the terms :

(i) French Service

(ii) English Service

(iii) Gueridon service

Or

(b) What is called as menu compiling? What are the factors to be considered while compile a menu?

C-0763

Sub. Code

90115

B.Sc. DEGREE EXAMINATION, NOVEMBER 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 the term Motel.
2. Who is Busboy?
3. What is Downtown hotel?
4. Which hotels generally provide accommodation for longer duration.
5. Who will be a walk-in-guest?
6. Define FOM and AFOM.
7. Expand CP and MAP.
8. What is room tariff card?
9. What is form "F"?
10. What is passport?

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) What are the importance of tourism in hotel Industry?

Or

- (b) Define Hotel what are the core areas of Hotel?

12. (a) Write about Standard Classification of Hotel?

Or

- (b) What is resort hotels? Explain.

13. (a) What are the duties and responsibilities of Telephone operators?

Or

- (b) Who is concierge? What are the service provides to the guest?

14. (a) What is standard density chart? Explain.

Or

- (b) Draw a Reservation from for XYZ Hotel.

15. (a) What are the check in procedure of walk in guest?

Or

- (b) Explain check-in procedure of foreign guest.

Part C

(3 × 10 = 30)

Answer All questions.

16. (a) Trace the origin and growth of the hotel Industry in India.

Or

- (b) What are the innovations and contributions of the hotel Chain?

17. (a) Discuss classification of Hotels and other type of lodging.

Or

- (b) What are the accommodation available apart from star Hotels? Explain.

18. (a) Hierarchy of front office department explain.

Or

- (b) Layout of front office department.

C-0764

Sub. Code

90116

B.Sc. DEGREE EXAMINATION, NOVEMBER 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 Floor pantry.
2. What is Amenity?
3. What do you mean by SOP?
4. What are the uses of Room attendant's cart?
5. Define PH scale.
6. What do you mean by linen?
7. Define EPNS.
8. What do you mean by Foam rubber?
9. What is man-made fibres?
10. Define Burning test.

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

11. (a) Explain co-ordination of housekeeping department with maintenance department.

Or

- (b) Draw a layout of housekeeping department in large hotel.

12. (a) Explain the selection process of staff for housekeeping department in a hotel.

Or

- (b) Discuss the four-step training method.

13. (a) How will you store cleaning agents?

Or

- (b) What are the mops used in housekeeping department? Explain.

14. (a) Draw a format of an accident book and who will fill the form?

Or

- (b) Explain co-ordination of housekeeping department F and B department.

15. (a) What is valet service? Explain.

Or

- (b) Explain the following terms.

(i) Vacant room

(ii) Tent card

(iii) Lost and Found

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) What are the qualities required for executive housekeeper? Explain.

Or

- (b) Discuss the steps involved in drawing up duty roster. What are the advantages of using a duty roster?
17. (a) What are the manual and mechanical equipment used in Housekeeping department?

Or

- (b) Explain about key control. What are the different type of key used in housekeeping department?
18. (a) Name some common cleaning agents and explain the uses.

Or

- (b) In Hotel Housekeeping department, how will co-ordinate with other departments?
-

C-0765

Sub. Code

90123

B.Sc. DEGREE EXAMINATION, NOVEMBER 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. Give each 3 examples for South Indian Cuisine and North Indian Cuisine raw materials.
2. Name 5 South Indian Cuisine desserts.
3. Give 6 examples for West Indian Spieces.
4. List out some East Indian dishes.
5. Name 5 popular Tandoor dishes.
6. How do clean the meat mincing machine?
7. Name few Dosa varieties.
8. Name 5 small grains from regional language to English.
9. Name few cold cuts.
10. Name few salad dressing.

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Explain briefly about North Indian cuisine and its spices.

Or

- (b) Explain about Tamilnadu cuisine and its availability of ingredients.
12. (a) Explain about East Indian cuisine and write in detail about its climate conditions

Or

- (b) Explain about West Indian cuisine and write in detail about its geographical location.
13. (a) List out 10 Chettinad cuisine spices and ingredients, write the recipe for Chettinad fish curry.

Or

- (b) Write in detail about the seasoning of a griddle or dosa plate.
14. (a) Explain in detail about Portuguese cuisine and write the recipe for Goa fish curry.

Or

- (b) Explain about:
- (i) Food cost percentage
 - (ii) Maintaining recipe file

15. (a) Explain about:
- (i) Hors d' oeuvres
 - (ii) Mousse
 - (iii) Aspic
- Or
- (b) Explain few equipments and tools for Gardemanger Kitchen.

Part C (3 × 10 = 30)

Answer **all** questions.

16. (a) Explain in detail about the importance of South Indian cuisine and its ingredients and spices.
- Or
- (b) Explain in detail about Kashmiri cuisine and write the recipe for Kashmiri pulao.
17. (a) Explain in detail about
- (i) Mughal cuisine
 - (ii) Portuguese cuisine
- Or
- (b) Plan a South Indian breakfast menu with 10 dishes along with their accompaniments.
18. (a) Explain in detail about developing new recipes, portion size and portion control.
- Or
- (b) Explain the following:
- (i) Salami
 - (ii) Pater
 - (iii) Sausager
 - (iv) Hors d' oeuvres
 - (v) Terrines

C-0766

Sub. Code

90124

B.Sc DEGREE EXAMINATION, NOVEMBER 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. Define wake up calls.
2. Define safe deposit boxes.
3. What is errand card?
4. Expand VIP and CIP
5. Define ledger.
6. Define credit monitoring.
7. What is the role of a night auditor?
8. What is post room rates and taxes?
9. What is unpaid account balance?
10. What is collection of accounts?

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

11. (a) Explain in detail about key controls and room key security system.

Or

- (b) Explain in detail about Lost and Found procedures.

12. (a) Draw and explain in detail about errand cards.

Or

- (b) Explain in detail about

- (i) FIT's
- (ii) GIT's
- (iii) VIP's

13. (a) Explain the different types of folios used in front office accounting.

Or

- (b) Explain in detail about Accounts maintenance.

14. (a) Explain in detail about night audit process.

Or

- (b) Explain

- (i) Protection of funds
- (ii) Surveillances and access control
- (iii) Front office security functions.

15. (a) Explain in detail about departure procedures.

Or

- (b) Explain briefly about potential checkout problems.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Explain in detail about the function of consierge and Bell desk

Or

- (b) Explain in detail about baggage handling procedures.

17. (a) Briefly explain about computer Billings and Maintenance of accounts.

Or

- (b) Briefly explain the different types of reports prepared in front office department.

18. (a) Explain in detail about various checkout settlements.

Or

- (b) Explain in detail about
- (i) Paging the guest
 - (ii) Identifying complaints
 - (iii) Handling complaints
-

C-0767

Sub. Code

90125

B.Sc. DEGREE EXAMINATION, NOVEMBER 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 are the classification of fibers?
2. Define spinning.
3. What are bath linens?
4. Name few linens used in hotels.
5. What is a condemned linen?
6. Who is a linen keeper?
7. What is a laundry agent?
8. What is dry cleaning?
9. Name different kinds of pest.
10. What are the different styles of flower arrangement?

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) What is fabrics and identification of fabrics used in the industry?

Or

- (b) What is fiber and classification of fibers?

12. (a) Explain in detail about table linens used in the hotel along with their sizes.

Or

- (b) Define :

- (i) Curtains
- (ii) Bed spreads
- (iii) Up-holstery.

13. (a) What are the duties and responsibilities of a linen room attender?

Or

- (b) What are the various records maintained in the linen room. Explain in detail.

14. (a) Explain in detail about the Industrial laundry.

Or

- (b) What is the role of laundry agent?

15. (a) Explain in detail about principles of flower arrangement.

Or

- (b) Explain in detail about the styles of flower arrangement and the different types of decoration during various of decoration during various occasions.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Write briefly about spinning and yarns and the identifications of fabrics used in the industry.

Or

- (b) Write in detail about the linen purchase specification and calculating materials for soft furnishing.

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

Or

- (b) Explain in detail about dispatch and delivery of laundry.

18. (a) Explain in detail about wash cycle and the classification of laundry agent.

Or

- (b) Explain in detail about pest, different kinds of pest, its prevention and control methods.

C-0768

Sub. Code

90131

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Third Year

Catering and Hotel Administration

FOOD PRODUCTION AND SERVICE MANAGEMENT

(2016 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. What is called as kitchen organisation?
2. Define yield management.
3. Define banquet kitchen?
4. Define satellite kitchen.
5. Define the term larder room.
6. What is called as Pate de foie gras?
7. What is called as menu planning?
8. How will you select the staff for a F and B service outlet?
9. Define the term SOP.
10. Define the term GSM.

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Explain in detail about the allocation of work – job description.

Or

- (b) Explain in detail about the forecasting budgeting.

12. (a) Explain in detail about

- (i) Stand alone restaurant kitchen
(ii) Speciality restaurant kitchen.

Or

- (b) Define the term called kitchen and explain the various types of kitchen in hotel.

13. (a) Explain in detail about CHARCUTIERE and SAUSAGES.

Or

- (b) Define the term

- (i) Brine
(ii) Cures
(iii) Marinades.

14. (a) How to plan a F and B service outlet in detail?

Or

- (b) What are the points to be kept in mind while planning a menu for a coffee shop?

15. (a) Plan a staffing for 150 seats restaurant which will run only for lunch and dinner. Explain it in detail.

Or

- (b) Explain in detail about menu engineering.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Explain in detail about the (i) production quality and quality control (ii) production planning (iii) production scheduling.

Or

- (b) Draw a layout for a main kitchen and explain it in detail with ventilation, lighting and equipment.
17. (a) What are the different fire extinguishers and explain it in detail about their usages?

Or

- (b) Explain the terms ham, bacon and gammon, and explain in detail about its differences.
18. (a) Explain in detail about the objective of a good layout, calculating space requirement and various set ups for seating.

Or

- (b) Explain:
- (i) Mousse and Mousseline
 - (ii) Aspic and Jellies
 - (iii) Marinades.
-

C-0769

Sub. Code

90132

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Third Year

Catering and Hotel Administration

ROOMS DIVISION MANAGEMENT

(2016 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. What is the goal of yield management?
2. Define public relations.
3. List out the common software options for various department in a hotel.
4. What is mean by guest test?
5. Define group booking data.
6. Define contract cleaning.
7. Define budget and what are the two types of budget.
8. Write a short note on guest laundry.
9. Define linen hire.
10. What is the role of front office in marketing and sales?

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) What is the role of PMS in front office?

Or

(b) Differentiate group booking pace and group booking lead time.

12. (a) Classify - selling.

Or

(b) What are the elements of yield management?

13. (a) What are the brain storm areas of promotions?

Or

(b) List out the eight steps used in Hubbart formula.

14. (a) What are the merits and demerits of contract cleaning?

Or

(b) Explain the role of housekeeping in safety awareness.

15. (a) Explain in detail about linen room and laundry management.

Or

(b) Write a short note on purchasing and stores.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Explain in detail about ABC selling.

Or

(b) Explain the hubbart formula approach in establishing room rates.

17. (a) Explain about the tracking of customer satisfaction.

Or

(b) What is the role of light and light fittings in Interior decoration? Explain it.

18. (a) Importance of in house security department to effective front office management explain.

Or

(b) How will you prepare a capital budget explain in detail?

C-0770

Sub. Code

90133

B.Sc. DEGREE EXAMINATION, NOVEMBER 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 ageing.
2. What is fining?
3. Name some grapes used to produce champagne.
4. Explain AKVAVIT.
5. Write the uses of bitters.
6. Name some orange flavoured liqueurs.
7. List some of the equipment used for measuring in a Cocktail Bar.
8. Name five international brand names of Rum.
9. List the various French wine classification committee.
10. What are the types of Gin?

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) How can you classify wine based on its content?

Or

- (b) What are the factors which influence the character of wine?

12. (a) Explain the major wine region of Italy.

Or

- (b) Differentiate between pot still and pattern still. method of distillation.

13. (a) Write about bottom fermentation and classify them on the above.

Or

- (b) Compile a eight course French classical menu and pair a suitable wine and reason for it.

14. (a) Define proof and Alcoholic strength and explain different scale used in the world.

Or

- (b) Write the service procedure for Fenny, Toddy Grappa, and sake.

15. (a) What are the points to be noted while making a cocktail?

Or

- (b) List the various categories of Rum and Explain.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Short notes on :

- (i) Corked,
- (ii) Sekt
- (iii) Solera
- (iv) Remuoge
- (v) Viticulture.

Or

(b) Explain the different types of whiskey with brand names.

17. (a) Explain about each ingredient in the production of Beer.

Or

(b) List at least ten liqueurs their flavour, colour base spirit and country of origin.

18. (a) What are the different ways of cocktail making?

Or

(b) Give the recipe, method, garnish and service three vodka based cocktail.

C-0771

Sub. Code

90134

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Third – Year

Catering and Hotel Administration

PRINCIPLES OF MANAGEMENT

(2016 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Define administration.
2. Give example of middle level management.
3. Give short note on scientific management.
4. Define controlling.
5. What is MBO?
6. State the limitations of planning.
7. Describe informal leaders with example.
8. Define MBE.
9. What do you mean by human skills?
10. Define LIFO.

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

11. (a) Explain nature of management.

Or

- (b) Write an essay on levels of management.

12. (a) Discuss on the contributions of Henry Fayol to management.

Or

- (b) Give short note on pioneers of management.

13. (a) Describe the steps involved in planning process.

Or

- (b) Briefly explain the process and benefits. of MBO.

14. (a) Explain Maslow's need theory.

Or

- (b) Describe phases of decision making.

15. (a) Give short note on inventory management.

Or

- (b) Distinguish between manager and executive.

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

16. (a) Distinguish between management and administration.

Or

- (b) Write an essay on evolution of management thought.

17. (a) Briefly explain on:
- (i) Departmentation
 - (ii) Principles of organisation.

Or

- (b) Critically evaluate different leadership theories.

18. (a) Explain in detail on process of control.

Or

- (b) Discuss management as an profession or art or science.

C-0772

Sub. Code

90111

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

First Year

Catering and Hotel Administration

HOTEL ACCOUNTING

(Upto – 2015 batch)

Time : 3 Hours

Maximum : 60 Marks

Part A

(6 × 3 = 18)

Answer **all** questions.

1. Define double entry system.
2. What is subsidiary book?
3. What is depreciation?
4. What is trial balance?
5. Definition of cost.
6. Define balance sheet.

Part B

(4 × 8 = 32)

Answer any **four** questions.

7. Write the five format of journal entries.
8. What are the advantages of double entry system?
9. What are the different types of subsidiary books?

10. What are the types of errors?
11. Prepare single column cash book of Mr. Kumaran

	Rs.
1.1.2015 Started business with capital	10,000
3.1.2015 Purchase of goods	500
6.1.2015 Sold goods	1,700
8.1.2015 Cash received from siva	3,500
10.1.2015 Bought furniture	200
15.1.2015 Paid salary	250
25.1.2015 Received commission	750

12. Preparation of trading account

	Rs.
Opening stock	12,500
Closing stock	45,000
Purchase	86,000
Sales	1,89,000
Purchase return	13,800
Sales return	14,000
Wages	16,000
Carriage inwards	700

Part C (1 × 10 = 10)

Compulsory

13. From the details you are required to prepare balance sheet of Mr. Arunkumar

	Rs.		Rs.
Capital	72,000	Interest	2,590
Creditors	17,440	Insurance	834
Bills payable	5,054	Machinery	20,000
Sales	1,56,314	Stock (1.1.2004)	19,890
Loan	24,000	Purchase	1,24,184
Debtors	7,770	Wages	8,600
Salaries	8,000	Building	47,560
Discount	2,000	Furniture	32,310
Postage	546	Value of goods in hand	
Bad debts	547	(31.1.2004)	28,600

C-0773

Sub. Code

90112

B.Sc DEGREE EXAMINATION, NOVEMBER 2019

First Year

Catering and Hotel Administration

PERSONALITY DEVELOPMENT

(Upto 2015 Batch)

Time : 3 Hours

Maximum : 60 Marks

Part A

(6 × 3 = 18)

Answer **all** questions.

1. Explain the need for personality.
2. Define dumb charades.
3. What do you mean by dynamics role play?
4. List out managerial skill.
5. Describe Nelson Einstein's child hood life.
6. List out three ego states in transactional Analysis.

Part B

(4 × 8 = 32)

Answer any **four** questions.

7. Explain the mechanisms of developing personality.
8. Write an essay on verbal and non-verbal communication.

9. Discuss in detail on etiquette and manners.
10. Describe the basic concepts of management.
11. Write an essay on life history of Mother Teresa.
12. Elucidate the concept of transactional analysis.

Part C

(1× 10 = 10)

Compulsory

13. Assume you are the chief guest for an International Conference, Describe your preparation and how will you encounter the situation?

C-0774

Sub. Code

90113

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

First year

Catering and Hotel Administration

BASIC FOOD PRODUCTION AND PASTISSERIE

(Upto 2015 Batch)

Time : 3 Hours

Maximum : 60 Marks

Part A

(6 × 3 = 18)

Answer **all** questions.

1. Expand the terms FIFO and LIFO.
2. Write four aims of Cooking.
3. Name two thickening agents used in Indian Cookery.
4. Name any four types of Sugar.
5. List five cuts of vegetables.
6. What are the mother sauces?

Part B

(4 × 8 = 32)

Answer any four questions.

7. Explain in details about HACCP temperature standards.
8. Draw the layout at a five star hotel kitchen.

9. Give the different types of fish.
10. Methods of Cooking and explain one in brief.
11. Draw the cuts of lamb and label its parts.
12. Write in detail about the bread making methods.

Part C

(1 × 10 = 10)

Compulsory

13. Classification equipments used in kitchen.

C-0775

Sub. Code

90114

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

First Year

Catering and Hotel Administration

FOOD AND BEVERAGE SERVICE

(Upto 2015 batch)

Time : 3 Hours

Maximum : 60 Marks

Part A

(6 × 3 = 18)

Answer **all** questions.

1. List out any three forms of catering under restricted market.
2. What are / which are the three main supporting departments for food and beverage department?
3. List out any three types of crockery and their size.
4. Define plat du jour.
5. Write in brief about free flow cafeteria service.
6. Define the following :
 - (a) Voucher
 - (b) No charge
 - (c) Deferred account.

Part B

(4 × 8 = 32)

Answer any **four** questions.

7. List out the cover laying procedures prior to guest arrival.
8. What are steps involved in menu compiling?
9. List out the advantages and limitations of American service.
10. List out the tasks carried out by the stewarding department.
11. What are the important qualities required for food and beverage staff? Explain briefly.
12. Explain the following :
 - (a) Food courts
 - (b) Rotisserie
 - (c) Bristo
 - (d) Carvery.

Part C

(1 × 10 = 10)

Compulsory.

13. Explain in detail the various methods of making coffee.
-

C-0776

Sub. Code

90115

B.SC DEGREE EXAMINATION, NOVEMBER 2019

First Year

Catering and Hotel Administration

FRONT OFFICE OPERATIONS

(Upto 2015 Batch)

Time : 3 Hours

Maximum : 60 Marks

Part A

(6 × 3 = 18)

Answer **all** questions.

1. What are the types of tourism? Explain.
2. What is Franchise?
3. What is guest cycle?
4. What is upselling?
5. Mention few potential reservation problems.
6. Write the importance of reservation.

Part B

(4 × 8 = 32)

Answer any **four** questions.

7. Classify and explain hotels depending upon their location.
8. Write the duties and responsibilities of a "Receptionist"
9. Write the types of reservation with a help of a flow chart.

10. Explain the registration process of VIP Guests.
11. Explain the modes of reservations.
12. Classify the hotels based on:
 - (a) Length of guest
 - (b) Facilities they offer.

Part C

(1 × 10 = 10)

Compulsory

13. Draw the hierarchy chart of front office department of a hotel with 300 rooms.
-

C-0777

Sub. Code

90116

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

First Year

Catering and Hotel Administration

ACCOMMODATION OPERATIONS

(Upto 2015 batch)

Time : 3 Hours

Maximum : 60 Marks

Part A

(6 × 3 = 18)

Answer **all** questions.

1. Write down some activities of housekeeping deck.
2. Mentioned few qualities of housekeeping staff.
3. Mention few areas that comes under periodic cleaning.
4. Mention few special services provided by house keeping.
5. Write about the cleaning procedures for
 - (a) Granite
 - (b) Marbles
 - (c) Wood
 - (d) Ceramic files
6. What is a floor pantry? Draw its layout in the guest floor.

Part B

(4 × 8 = 32)

Answer any **four** questions.

7. Explain the role of house keeping in hospitality industry.
8. What are the duties and responsibility of
 - (a) Executive house keeper
 - (b) Deputy house keeper
9. Draw the Maids cart? Label and explain it.
10. Explain any Eight types of guest room.
11. Write the cleaning procedures for
 - (a) Lobby
 - (b) Swimming pool
12. Step down the procedure for Bed making.

Part C

(1 × 10 = 10)

Compulsory.

13. You are the executive house keeper of your hotel. You have received some complaints about the cleaning standard of the house keeping staff. How will you find the training need identification [TNI] and solve the complaint.

C-0778

Sub. Code

90117

B.Sc., DEGREE EXAMINATION, NOVEMBER 2019

First Year

Catering and Hotel Administration

BASICS OF COMPUTER SCIENCE

(Upto 2015 Batch)

Time : 3 Hours

Maximum : 60 Marks

Part A

(6 × 3 = 18)

Answer **all** questions.

1. Define: Hardware.
2. How will you format and label disk.
3. How will you create shortcuts and use Help in Windows?
4. Explain the use of function keys.
5. Explain the method of cut, copy and paste block in MS-Word
6. What is the use of Undo and Redo in MS-Word.

Part B

(4 × 8 = 32)

Answer **any Four** questions

7. Explain the classification of a computer with its merits and demerits.
8. Explain any four external MS DOS commands.

9. Write short note:
 - (a) Multimedia
 - (b) Booting windows
10. Narrate the use of control panel and its features.
11. Discuss about Spell Checker in a document.
12. Elucidate the following:
 - (a) Page Numbering.
 - (b) Page Formatting.
 - (c) Setting Paper size.
 - (d) Printing in different orientations.

Part C (1 × 10 = 10)

(Compulsory)

13. Discuss about various types of input and output devices with neat diagram.
-

C-0779

Sub. Code

90121

B.Sc DEGREE EXAMINATION, NOVEMBER 2019

Second 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. What is Administration?
2. What you mean by Organization?
3. What is Departmentation?
4. Define Span of control.
5. What is communication?
6. What is Marketing Management?

Part B

(4 × 8 = 32)

Answer any **four** questions.

7. What are the levels of Management?
8. What are the process of Management?
9. What is Formal and Informal leader?

10. What are the Functions of Management?
11. What are the Importance of planning?
12. Explain the Role of manager.

Part C

(1 × 10 = 10)

(Compulsory)

13. Discuss the difference theories of leadership.
-

C-0780

Sub. Code

90122

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Second Year

Catering And Hotel Administration

SALES AND MARKETING PRACTICES

(Upto 2015 Batch)

Time : 3 Hours

Maximum : 60 Marks

Part A

(6 × 3 = 18)

Answer **all** questions.

1. Define marketing.
2. Meaning of media planning.
3. What do you mean by segmentation?
4. Define promotion.
5. What is merchandising?
6. Do you know about advertising?

Part B

(4 × 8 = 32)

Answer **any FOUR** questions.

7. What are the importances of sales?
8. Different between marketing and market.
9. Explain the objective of marketing.

10. Write short notes on:
 - (a) Presentation sales
 - (b) Telephone sales
 - (c) Presentation sales.
11. Explain the marketing Audit.
12. What are the Duties and Responsibilities of sales manager?

Part C

(1 × 10 = 10)

Compulsory

13. Discuss the different sales techniques.
-

C-0781

Sub. Code

90123

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Second Year

Catering and Hotel Administration

HOTEL AND CATERING LAWS

(Upto 2015 Batch)

Time : 3 Hours

Maximum : 60 Marks

Part A

(6 × 3 = 18)

Answer **all** questions.

1. Meaning of guest Reservation.
2. What is patron?
3. What is the meaning of Handling mail for guests?
4. What are the liabilities for Restaurant?
5. What is License?
6. Meaning of Catering establishment Act?

Part B

(4 × 8 = 32)

Answer any **four** questions.

7. What are the mode of Reservation and its Explain.
8. Explain the duty to project Guests.
9. How do you proceed with “Lost and found” articles?

10. What are the statutory Limits on hotel liability?
11. What are the License and permits need for Hotel?
12. Explain the Food adulteration act in detail.

Part C

(1 × 10 = 10)

(Compulsory)

13. Write down the importance of Consumer protection act in details.
-

C-0782

Sub. Code

90124

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Second year

Catering And Hotel Administration

HOUSEKEEPING AND FACILITIES MANAGEMENT

(upto 2015 batch)

Time : 3 Hours

Maximum : 60 Marks

Part A

(6 × 3 = 18)

Answer **all** questions.

1. How do you classify fibre?
2. Draw the layout of linen room?
3. What is the use of pitt scale in laundry?
4. What are the guidelines for removing stains?
5. Define pest and its types?
6. What is Ikebana

Part B

(4 × 8 = 32)

Answer any **four** questions.

7. Briefly explain the different methods of constructing fibres.
8. Write shot notes on:
 - (a) Linen hire
 - (b) Upholstery
 - (c) Marking
 - (d) Monogramming

9. Define stains and list out the guidelines used for removing stains.
10. Write short note on stock taking.
11. What is the role of housekeeping in pest control?
12. What is the principle of flowers arrangement?

Part C

(1 × 10 = 10)

Compulsory

13. You are appointed as a executive housekeeper for a 100 room property which is going to be opened. Shortly your management has requested you to take a decision whether to purchase the linen or hire the linen for the guest room. Discuss
-

C-0783

Sub. Code

90125

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Second Year

Catering and Hotel Administration

FRONT OFFICE MANAGEMENT

(Upto – 2015 batch)

Time : 3 Hours

Maximum : 60 Marks

Part A

(6 × 3 = 18)

Answer **all** questions.

1. Write a brief note about guest account and Non – guest account.
2. What do you understand by credit monitoring?
3. Write short notes on
 - (a) Vouchers
 - (b) Ledgers.
4. Write the full form of F.IT, G.IT, V.I.P.
5. What is errand card?
6. What is Paging?

Part B

(4 × 8 = 32)

Answer **any four** questions.

7. Write role of the night Auditor.
8. What is Concierge? What all responsibilities accomplished by it?
9. Discuss the baggage handling procedure for of F.IT, G.IT, V.I.P.
10. What is business center? Write the function of business center.
11. Discuss the various types of complaints.
12. Write about the various types of safe deposit box.

Part C

(1 × 10 = 10)

(Compulsory)

13. Imagine you are the F.O.M. of hotel ABC. One group of hundred people is about to arrive. But their rooms are not ready and you have 2 G.R.A. of morning shift. Afternoon nobody was present as per E.H.K.'s instruction. How will you handle this situation?

C-0784

Sub. Code

90126

B.Sc. DEGREE EXAMINATION, NOVEMBER 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. Define the following
 - (a) Stalk
 - (b) Pulp
 - (c) Skin
2. What is Vin de pays?
3. Define the following terms
 - (a) Extra sec
 - (b) Demi doux
 - (c) Brut
4. List out any three types of port.
5. Write in brief how beers are classified according to their alcohol strength.

6. Explain in brief the following
- (a) Bas Argmanac
 - (b) Grand Champagne
 - (c) Three star

Part B

(4 × 8 = 32)

Answer **any four** questions.

7. Write a note on the production Armagnac based on the following:
- (a) Base wine and distillation
 - (b) Ageing and blending
 - (c) Brand names.
8. With the help of a flow chart explain the production of Dutchgin and London dry gin.
9. List out the various categories of Rum.
10. Explain in detail the production of liqueurs.
11. With the help of a flow chart explain the beer manufacturing process.
12. What is Solera system? Explain

Part C

(1 × 10 = 10)

Answer **all** questions.

13. As a bar manager of a new hotel how will set/establish the standard operating procedures (SOP) for successful bar operations.

C-0785

Sub. Code

90127

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Second Year

Catering and Hotel Administration

CULINARY ARTS AND TECHNIQUES

(Upto 2015 batch)

Time : Three Hours

Maximum : 60 Marks

Part A

(6 × 3 = 18)

Answer **all** questions.

1. What are the states comes under West Indian Cuisine?
2. Explain about Hydrabadi cuisine?
3. Briefly explain about south Indian cuisine.
4. What is panch poran?
5. What is Balchao?
6. Give the Recipe of Garam Masala and sambar Masala.

Part B

(4 × 8 = 32)

Answer **any FOUR** questions,

7. Discuss the speciality Indian cusine of Hydrabadi.
8. Write about the festival foods of Kerala.
9. Discuss the speciality Indian cusine of Brahmins.

10. Explain detail about Goa cuisine.
11. Explain detail about Tamil Nadu and karnataka cuisine.
12. Explain about British influence in India.

Part C (1 × 10 = 10)

Compulsory.

13. You are the executive chef of a 5 star hotel plan a menu for the up coming new hotel.
-

C-0786

Sub. Code

90128

B.Sc. DEGREE EXAMINATION, NOVEMBER 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** questions.

1. Write the steps to find and replace the text?
2. What is Undo and Redo?
3. How can you change the text alignment?
4. Write the features of MS Excel.
5. How can we insert today's date and time in MS Excel?
6. Write the steps to save and close a slide presentation in power point.

Part B

(4 × 8 = 32)

Answer **any FOUR** questions.

7. What is mail merge? Explain.
8. Explain paragraph formatting options available in MS words.

9. Briefly explain different views in MS Excel.
10. List and explain any four functions in MS Excel.
11. Write the steps for creating a power point presentation for Menu Card in a Hotel
12. Explain about slide transition.

Part C (1 × 10 = 10)

Compulsory

13. What is a chart and explain the steps involved in inserting a chart in Excel.
-

C-0787

Sub. Code

90131

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Third Year

Catering And Hotel Administration

ADVANCED ROOM DIVISION MANAGEMENT

(Upto 2015 batch)

Time : 3 Hours

Maximum : 60 Marks

Part A

(6 × 3 = 18)

Answer **all** questions.

1. Define – Hubbart formula.
2. Write short notes an measuring yield.
3. What is incentive programmes?
4. Expand C.R.M and write about attributes of C.R.M.
5. Define: P.M.S.
6. Write a short notes an room key security.

Part B

(4 × 8 = 32)

Answer any **four** questions.

7. Explain about importance of forecasting and budgeting in front office department.
8. What is yield? Explain about measuring yield.

9. Explain in detail about training programme for point of sale front office.
10. Discuss about P.R. Vs advertisement.
11. What are the selection of common software options?
12. Explain about importance of security department and differentiate. In house security department and contracted security service.

Part C (1 × 10 = 10)

Compulsory

13. Mr. X has launched a five star hotel in Chennai. It is situated in near to the airport. To Promote his business, give some ideas to attract the guest and attributes of front office staff.
-

C-0788

Sub. Code

90132

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Third Year

Catering and Hotel Administration

ADVANCED ACCOMMODATION MANAGEMENT

(Upto 2015 Batch)

Time : 3 Hours

Maximum : 60 Marks

Part A

(6 × 3 = 18)

Answer **all** questions.

1. What is an interview?
2. What are the types of budget?
3. What is performance appraisal?
4. Write the points to be kept in mind for interior designing.
5. Mention few window treatment.
6. What is a Linen Room?

Part B

(4 × 8 = 32)

Answer any **four** questions.

7. What is an induction? How would you plan an induction programme?
8. What are the merits and demerits of leasing?

9. What is contract cleaning? What are its advantages and disadvantages.
10. How to conduct an exit interview?
11. What are the factors affecting interior designing?
12. Explain about few first aid procedure by the house keeping department.

Part C

(1 × 10 = 10)

Compulsory.

13. You are been appointed as a executive housekeeper of 5-Star hotel. How will you plan a three days induction programme for freshers in your department.
-

C-0789

Sub. Code

90133

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Third Year

Catering and Hotel Administration

TRAVEL AND TOURISM MANAGEMENT

(Upto 2015 Batch)

Time : 3 Hours

Maximum : 60 Marks

Part A

(6 × 3 = 18)

Answer **all** questions.

1. Define Tourism Management.
2. What do you mean by international market?
3. What is International Airlines?
4. Define religious Tourism.
5. List out various theme resort in Tamilnadu.
6. What is rural tourism?

Part B

(4 × 8 = 32)

Answer any **four** questions.

7. What is the role of private sector in tourism industry?
8. Write a brief note on non visa countries.
9. Explain the function of travel agency.

10. Briefly explain about hill resort with suitable examples.
11. Write a note on tourist important place in Andhra Pradesh.
12. Write a brief note on food tourism.

Part C

(1 × 10 = 10)

Compulsory

13. Explain the need for national airline and international airline coming to India.
-

C-0790

Sub. Code

90134

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Third Year

Catering and Hotel Administration

HUMAN RESOURCE MANAGEMENT

(Upto 2015 batch)

Time : Three Hours

Maximum : 60 Marks

Part A

(6 × 3 = 18)

Answer **all** questions.

1. What is HRM and HRD.
2. What is Recruitment.
3. Define performance Appraisal.
4. Meaning of salary and administration.
5. What is tripartite and Bi-partite
6. Do you know about HRIS?

Part B

(4 × 8 = 32)

Answer **any FOUR** questions.

7. What are the different role of HRM.
8. Explain the types of Interview.
9. Discuss different methods of training.

10. Write short notes on:
 - (a) Induction
 - (b) Training
 - (c) Job satisfaction.
11. Explain the barriers of collective Bargaining.
12. What are the difference between HRM and personnel Management?

Part C (1 × 10 = 10)

Compulsory

13. Discuss the role of trade union in the Indian scenario.
-

C-0791

Sub. Code

90135

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Third Year

Catering And Hotel Administration

FOOD AND BEVERAGE MANAGEMENT

(Upto 2015 Batch)

Time : 3 Hours

Maximum : 60 Marks

Part A

(6 × 3 = 18)

Answer **ALL** questions.

1. Explain in brief about Gueridon service with any one example.
2. What are the License to be applied to run a bar and Explain it in brief?
3. What are the objectives of Beverage control?
4. What is a menu and name various types of menu?
5. Mention various factors involves in designing and planning a restaurant?
6. What is coffee bar and tea boutique?

Part B

(4 × 8 = 32)

Answer **any FOUR** questions.

7. Draw the diagram of Gueridon trolley and explain it with special equipments used in it?
8. What is Book of accounts and how it is used?

9. Write the Advantages and Disadvantages of each menu.
10. Write the duties and responsibilities of banquet manager captain and steward.
11. How to plan and design the infrastructure of Restaurant and mention all the points involved?
12. Draw and Explain in detail about formal and Informal Banquet layout?

Part C

(1 × 10 = 10)

Compulsory

13. Draw and Explain the organization structure of Banquet department with each individuals duties and responsibilities.
-

C-0792

Sub. Code

90136

B.Sc.DEGREE EXAMINATION, NOVEMBER 2019

Third Year

Catering and Hotel Administration

ADVANCED FOOD PRODUCTION AND PÂTISSERIE

(Upto 2015 batch)

Time : 3 Hours

Maximum : 60 Marks

Part A

(6 × 3 = 18)

Answer **ALL** questions.

1. Define Recipe.
2. What is Mousse?
3. Define Menu.
4. What do you mean by high tea?
5. Write any three function of a sous chef.
6. Explain parfait.

Part B

(4 × 8 = 32)

Answer any **FOUR** questions.

7. Explain the importance of standard portion and portion control.
8. Name any 10 Equipments used in Gardemanger with its uses.

9. Explain any 5 Types of pastas.
10. Briefly explain Menu engineering.
11. Explain the duties responsibilities of chef de cuisine.
12. Explain the methods of making bread.

Part C (1 × 10 = 10)

Compulsory

13. Write the recipe for any two-mother sauce with 3 derivatives.
-

C-0793

Sub. Code

90137

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Third Year

Catering and Hotel Administration

MANAGEMENT INFORMATION SYSTEM

(Upto 2015 Batch)

Time : 3 Hours

Maximum : 60 Marks

Part A

(6 × 3 = 18)

Answer **all** questions.

1. What are the characteristics of MIS?
2. What are different types of computers?
3. List any two types of data in MS-Access.
4. What are the problems with existing manual database?
5. How will you use expressions in generating reports?
6. Define key and index.

Part B

(4 × 8 = 32)

Answer any **four** questions.

7. Briefly explain the role of computers in Production Management.
8. Explain in detail about desktop publishing system.

9. Discuss in detail about creating various types of charts in spread sheet. Give examples.
10. How will you create, modify and delete table using MS-Access? Explain.
11. Discuss in detail about creating, copying, saving and renaming queries with suitable examples.
12. How will you create and modifying forms? Give example.

Part C

(1 × 10 = 10)

Compulsory

13. Explain in detail about steps to create a Sales MIS reports for Catering and Hotel Administration including registration, item order, billing details with its features, merits and demerits.
-

C-0794

Sub. Code

91017/91426/96327/ 96426/91526/96228/ 96128/11627/91824/ 11825/97218/96619/ 96517

U.G. DEGREE EXAMINATION, NOVEMBER 2019

Second Semester/First Year

ENVIRONMENTAL STUDIES

(Common for ALL U.G. Courses)

(2016 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer all questions.

1. What is mean by Environment?
சுற்றுச்சூழல் என்றால் என்ன?
2. What is the name of two Environments?
சுற்றுச்சூழலின் இரண்டு வகைகள் யாவை?
3. Explain about Hydrosphere.
நீர்க்கோளம் குறிப்பு வரைக.
4. Explain the name of three River basins.
ஆற்றுப்படுக்கையின் மூன்று பிரிவுகளின் பெயர் மட்டும் எழுதுக.
5. Explain about Wind Mill.
காற்றாலை குறிப்பு வரைக
6. Explain about Drought.
வறட்சி குறிப்பு வரைக.

7. Explain The Land Region.
நிலமண்டலம் குறிப்பு வரைக.
8. Explain about Land Resources.
நிலவளம் குறிப்பு வரைக.
9. Explain Nekton/Periphyton.
நெக்டான்/பெரிபைட்டான் குறிப்பு வரைக.
10. What is mean by Ex-situ conservation?
அயல் சூழல் பாதுகாப்பு என்றால் என்ன?

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Explain about Atmosphere, Hydrosphere and Lithosphere.
வான்கோளம்/நீர்க்கோளம்/நிலக்கோளம் பற்றி விவரி.

Or

- (b) Explain about the importance of Environmental Study.
சுற்றுச்சூழல் அறிவியலின் முக்கியத்துவம் பற்றி விவரி.
12. (a) Explain about merits of multidisciplinary approach.
பல்துறை ஆய்வு அணுகு முறையின் நிறைகள் யாவை?

Or

- (b) Explain about need for public awareness about Environmental Study.
சுற்றுச்சூழல் குறித்து பொதுமக்களின் விழிப்புணர்வு பற்றி விவரி.

13. (a) Explain about uses of Forest.

காடுகளின் பயன்கள் யாவை?

Or

- (b) Explain about the causes of Deforestation.

காடுகளை அழிப்பதற்கான காரணங்கள் யாவை?

14. (a) Explain about River Basins of India.

இந்தியாவின் ஆற்றுப்படுகைகள் பற்றி விவரி.

Or

- (b) Explain about the methods of exploitation of Mineral Resources.

கனிம வளங்களை தோண்டி எடுக்கும் முறைகள் யாவை?

15. (a) Explain about water cycle.

நீர் சுழற்சி பற்றி விவரி.

Or

- (b) Explain about Nitrogen cycle.

நைட்ரஜன் சுழற்சி பற்றி விவரி.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Explain about the scope for Environmental Science.

சுற்றுச்சூழல் அறிவியலின் வாய்ப்புகள் யாவை?

Or

- (b) Explain about conservation of water resource.

நீர்வளத்தைப் பாதுகாத்தல் பற்றி விவரி.

17. (a) Explain about merge of river water disputes.

ஆறுகள் இணைத்தல் அதனால் ஏற்படும் பிரச்சனைகள் பற்றி விவரி.

Or

(b) Explain about the Mineral Resources.

கனிம வளம் பற்றி விவரி.

18. (a) Explain about side effects of Environmental Study.

சுற்றுச்சூழல் பக்க விளைவுகளைப் பற்றி விவரி.

Or

(b) Explain about Energy Resources.

சக்தி வளம் பற்றி விவரி.

C-0795

Sub. Code

11811T/
11611T/
96211T/
96411T/
96611T/
96711T

U.G. DEGREE EXAMINATION, NOVEMBER 2019

First Year/First Semester

Part I – தமிழ்

தமிழ்ச் செம்மொழியும் தமிழர்களின் பன்முகத்திறனும்

(2016 onwards)

[Common for B.Sc. (Astanga
Yoga)/B.Sc.(Nurtri.Diet)/B.Sc.(C.S.)/B.Sc.(Aero.Sci)/
B.Sc.(Nauti.Sci)]

Time : 3 Hours

Maximum : 75 Marks

பகுதி அ

(10 × 2 = 20)

எல்லா வினாக்களுக்கும் விடைளிக்க.

1. இந்தியச் செம்மொழிகள் எவை?
2. மொழிக்குடும்பங்கள் என்றால் என்ன?
3. இரட்டை ஆடை என்பதனை விவரிக்க.
4. ஆண்கள் அணியும் ஆடைகளை எழுதுக.
5. நவமணிகள் என்பதனைப் புலப்படுத்துக.
6. பெண்கள் அணியும் அணிகலன்கள் யாவை?
7. மாமல்லபுரம் குறிப்பு வரைக.

8. முத்தமிழ் என்பது யாது?
9. வெள்ளிக் கிரகம் எனப்படுவது எது?
10. 'மேலாண்மை' என்பதன் பொருள் விளக்கம் தருக.

பகுதி ஆ

(5 × 5 = 25)

எல்லா வினாக்களுக்கும் விடை தருக.

11. (அ) செம்மொழிக்கான தகுதிகள் எவை? விளக்குக.
(அல்லது)
(ஆ) தமிழ் மொழியின் சிறப்புக்கள் யாவை?
12. (அ) காலத்துக்கு ஏற்ற ஆடை என்பதனைத் தெரிவுபடுத்துக.
(அல்லது)
(ஆ) ஆடையில் வேலைப்பாடுகள் பற்றி எழுதுக.
13. (அ) அணி வகைகளை விளக்குக.
(அல்லது)
(ஆ) குழந்தைகளின் அணிகலன்கள் யாவை?
14. (அ) சிற்பக்கலையின் சிறப்புகள் பற்றி கூறுக.
(அல்லது)
(ஆ) ஓவியத்தின் தோற்றம் பற்றி வரைக.
15. (அ) தமிழ் மருத்துவம் பற்றி நீவிர் அறிவன யாவை?
(அல்லது)
(ஆ) தமிழ் சோதிட முறைகளை விவரி.

பகுதி இ

(3 × 10 = 30)

எல்லா வினாக்களுக்கும் விடை தருக.

16. (அ) தமிழ்ச் செம்மொழி நூல்கள் மற்றும் சிறப்புக்களைத் தருக.

(அல்லது)

(ஆ) ஆடை அணியும் பண்பாட்டின் தோற்றம் வளர்ச்சி பற்றி விவரிக்க.

17. (அ) ஆண் பெண் ஆடைகள் பற்றி விளக்குக.

(அல்லது)

(ஆ) இசைக்கலையின் வளர்ச்சி பற்றி எழுதுக.

18. (அ) கட்டடக்கலையின் தோற்றம் வளர்ச்சி குறித்து மதிப்பிடுக.

(அல்லது)

(ஆ) தமிழர்களின் வானியல் அறிவைப் புலப்படுத்துக.

C-0796**Sub. Code****11811F/96111F/96211F/
91811F/97211F/91911F/
11611F/96711F****U.G. DEGREE EXAMINATION, NOVEMBER 2019****First Year — First Semester****Part I — French****FRENCH – I****(Common for BBA (IB)/B.Com. (BFS&I)/
B.Sc. (Aviation)/B.Sc. (Aero. Sci.)/ B.Sc. (FD)/
B.Sc. (Nauti. Sci.)/B.Sc. (ID))****(2016/2018 onwards)**

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Vous avez quel âge ?
2. Je ——— de paris.
3. Tu t'appelles comment ?
4. Vous aimez le jazz ?
5. Donnez la nationalité des pays suivants.
 - (a) La France.
 - (b) L'Algérie.

6. Ecrivez la conjugation du verbe "être" :
 (a) Nous.
 (b) Ils.
7. Pour saluer le matin on dit quoi ?
8. La capitale de la France, c'est _____.
9. Le Louvre est _____.
10. Le drapeau français est _____.

Part B

(5 × 5 = 25)

Answer **all** questions.

11. Complétez avec le verbe « avoir ».

[Complete using the verb 'avoir'].

- (a) (i) J' _____ un stylo.
 (ii) Tu _____ des stylos.
 (iii) Il _____ un livre.
 (iv) Elle _____ dix ans.

Ou

- (b) (i) Nous _____ des cashiers .
 (ii) Vous _____ une voiture.
 (iii) Ils _____ un ballon.
 (iv) Elles _____ une bicyclette.

12. Mettez au Pluriel [Write in Plural form].

- (a) (i) Le Livre.
 (ii) Le Stylo.
 (iii) La gomme.
 (iv) La fille.
 (v) L'école.

Ou

- (b) (i) Le restaurant.
- (ii) La copine.
- (iii) L'élève.
- (iv) Le cashier.
- (v) La chaise.

13. Refaites avec les articles définis :

[Change indefinite articles into definite articles]

- (a) (i) un nomme.
- (ii) des garçons.
- (iii) des eleves.
- (iv) des livres.
- (v) un oiseau.

Ou

- (b) (i) une chaise.
- (ii) une image.
- (iii) un tableau.
- (iv) des cashiers.
- (v) des stylos.

14. Décrivez votre mère en 5 – 6 lignes.

- (a) [Describe your mother in 5 – 6 lines].

Ou

- (b) Décrivez votre famille
[Describe your family]

15. Répondez :

- (a) De quelle couleur est le drapeau 'indien' ? Etle drapeau français ?

Ou

- (b) Comment est le drapeau al gerien ?

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Quelle heure est il ?

- (i) 8.40 am
- (ii) 10.15 am
- (iii) 11.45 am
- (iv) 12.00 pm
- (v) 1.15 pm
- (vi) 8.45 pm
- (vii) 9.20 pm
- (viii) 10.30 pm.

Ou

(b) Ecrivez les nombres de zero á vingt.

17. Décrivez la ville du temple.

(a) [Describe about the Templecity : Madurai]

Ou

(b) Décrivez autour des fêtes de l'Inde.

[Describe about the Indian festivals]

18. (a) Compose a dialogue between you and your friend introducing each other in French.

Ou

(b) Compose a dialogue between you and your friend at dining table.

C-0797

Sub. Code

11811H/96211H/ 96111H/97211H/ 11611H/91511H/ 91911H/96711H

U.G. DEGREE EXAMINATION, NOVEMBER 2019

First Year/First Semester

Part I – Hindi

HINDI I – STORY, NOVEL AND TRANSLATION

(2016 / 2018 onwards)

(Common for B.B.A. (IB)/B.Com. (BFS & I)/
B.Sc. (Aviation)/B.Sc. (Aero. Science)/
B.Sc. (Nauti. Sci.)/B.B.A. (A & AM)/B.Sc. (ID))

Time : 3 Hours

Maximum : 75 Marks

खण्ड क

(10 × 2 = 20)

सभी प्रश्नों के उत्तर संक्षेप में लिखिए।

1. प्रेमचन्द के उपन्यासों में किन्हीं चार का नाम लिखिए।
2. लहनासिंह ने बोधासिंह को कैसे बचाया ?
3. मोहनलालजी महता 'वियोगी' का संक्षिप्त परिचय दीजिए।
4. कौन किस के लिये क्या प्रायश्चित्त करता है ?
5. उदयभानुलाल को किसने मार डाला और क्यों ?
6. भुवनमोहन सिन्हा का संक्षिप्त परिचय दीजिए।

7. कृष्णा का संक्षिप्त परिचय दीजिए।
8. भालचन्द्र सिन्हा का संक्षिप्त परिचय दीजिए।
9. लिंग किसे कहते हैं? उनके कितने प्रकार हैं?
10. वचन किसे कहते हैं? उनके कितने प्रकार हैं?

खण्ड ख

(5 × 5 = 25)

सभी प्रश्नों के उत्तर दीजिए। उत्तर संक्षेप में हो।

11. (अ) लाल बिहारी का संक्षिप्त परिचय दीजिए।
(या)
(आ) 'प्रायश्चित्त' कहानी की शीर्षक की सार्थकता पर विचार कीजिए।
12. (अ) 'उसने कहा था' इस कहानी में कौन किससे क्या कहा था?
(या)
(आ) पाँच मिनट की मुलाकात में गोपाल ने बाबूजी से क्या कहा?
13. (अ) तोताराम के साथ निर्मला की शादी किस हालत में हुई?
(या)
(आ) जियाराम ने आत्महत्या क्यों की?
14. (अ) सियाराम किसके साथ भाग गया और क्यों?
(या)
(आ) कल्याणी और उदयभानुलाल के बीच में झगडा क्यों हुआ?
15. (अ) 'कारक' किसे कहते हैं? उनके भेदों को उदाहरण सहित समझाइए।
(या)
(आ) 'संज्ञा' किसे कहते हैं? उनके भेदों को उदाहरण सहित समझाइए।

खण्ड ग

(3 × 10 = 30)

किन्हीं तीन प्रश्नों के उत्तर दीजिए। उत्तर विस्तार से हो।

16. (अ) कहानी कला के तत्वों के आधार पर 'उसने कहा था' कहानी का सारांश लिखिए।

(या)

- (आ) 'निर्मला' का चरित्र-चित्रण कीजिए।

17. (अ) 'निर्मला' उपन्यास में चित्रित सामाजिक समस्याओं पर विचार कीजिए।

(या)

- (आ) 'सर्वनाम' किसे कहते हैं? उनके भेदों को उदाहरण सहित समझाइए।

18. (अ) अंग्रेजी में अनुवाद कीजिए।

अक्सर लड़के अपने से बड़ों की नकल करते हैं। बचपन में लड़के अधिक समय माता-पिता के पास रहते हैं। इसलिए वे उनकी अच्छाइयों और बुराइयों का अनुकरण करने लगते हैं। यह मानी हुई बात है कि अच्छाई की अपेक्षा बुराई का अनुकरण लोग आसानी से करते हैं। जो बात बचपन से लड़के सीख लेते हैं, आगे चलकर वही आदत बन जाती है। इसलिए जो अपने बाल-बच्चों का चरित्र बिगाड़ना नहीं चाहते, उनको चाहिए कि वे खुद भी अच्छा आचरण करें। शिक्षा का असली उद्देश्य चरित्र का निर्माण ही है।

(या)

- (आ) समाचार पत्र आधुनिक सभ्यता का अविभाज्य अंग है। वही देश सभ्य माना जाता है, जिसमें बड़ी तादाद में समाचार पत्र निकलते हैं। समाचार-पत्र अनेक प्रकार के होते हैं - दैनिक, साप्ताहिक, पाक्षिक, मासिक आदि। यूरोप के कुछ शहरों में, कुछ समाचार पत्रों का एक ही दिन में दो तीन बार प्रकाशन होता है ; सबेरे एक बार निकलता है, दोपहर को एक, फिर शाम को एक बार।

C-0798

Sub. Code

11812/96612/ 11612/97212/ 96212/96412/ 91812/91912/ 91411/91512/ 96712

U.G. DEGREE EXAMINATION, NOVEMBER 2019

First Year/First Semester

Part I – English

PROSE, AND COMMUNICATION SKILLS

[Common for B.Sc. (Astanga Yoga)/B.Sc. (Nutri. Diet)/B.Sc (C.S)/B.Sc. (Aero. Sci)/B.Sc. (Nauti.Sci)/B.Sc. (Aviation)/BBA (A & AM)/ B.Sc. (FD)/B.Sc (ID)/B.Sc. (Optometry)]

(2016/2018 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. What is the aim of education according to Sir Richard Living stone?
2. When did Indira Gandhi get honoured?
3. Why did A.G. Gardiner write on 'On Habits'?
4. How does the boy blackmail the teacher throughout the story in "The Crime and Punishment"?
5. What is the theme of Margret Atwoods "Survival"?
6. Bring out the main theme of Sarojini Naidu's "The Vision of patriotism".

7. What are the favourite books of Atwood?
8. Define Noun.
9. Supply correct article.
 - (a) I want _____ apple
 - (b) _____ car I bought broke down.
10. Write any two sentences using modals.

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) What are the essential ingredients of education according to six Richard Living stone?
Or
(b) Write a short note on “On the power of youth”.
12. (a) Explain A.G. Gardiners views on ‘On Habits’.
Or
(b) Justify the title of the story “The Crime and Punishment”.
13. (a) Explain the search for identify in Atwood's ‘Survival’.
Or
(b) Explain the concept of Patriotism in Sarojini's ‘The vision of patriotism’.
14. (a) Pick out the adjectives/adverbs in the following sentences :
 - (i) He drives too fast.
 - (ii) He was very sensible person.
 - (iii) Talk softly or don't talk at all.
 - (iv) The man was dangerously drunk.
 - (v) She sang the song exactly as it was written.

Or

- (b) Identify the types of sentences.
- (i) Please be seated.
 - (ii) Did I say anything to make you angry?
 - (iii) She is a successful writer.
 - (iv) Sit down.
 - (v) I have lost my way.

15. (a) Fill in the blanks with the appropriate prepositions.
- (i) Shivaji Maharaj fought _____ every kind of aggression.
 - (ii) There is something wonderful _____ him.
 - (iii) My friend's father died _____ cancer.
 - (iv) The aim of education is _____ help a student
 - (v) He is very good _____ making stories.

Or

- (b) Identify the sentence patterns.
- (i) She looks Pretly.
 - (ii) He runs every quickly.
 - (iii) They are in class.
 - (iv) I wrote letters to my friend.
 - (v) Jack eats on apple.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Demonstrate the need for women's education.

Or

- (b) Write an essay on Indira Gandhi's views on youth.

17. (a) Describe the importance of nature in Atwood's 'Survival'.

Or

- (b) Summarize Gardiner's views on 'On Habits'.
18. (a) Fill in the blanks with suitable form of verbs.
- (i) Your friends _____ for you for over an hour (wait)
 - (ii) When I reached the station, the train _____ (leave)
 - (iii) I _____ the Taj Mahal last month (visit)
 - (iv) The robber _____ him a blow on the head (strike)
 - (v) Mary _____ milk for breakfast (drink)
 - (vi) Some one _____ at the door (knock)
 - (vii) He _____ to Shimla tomorrow (go)
 - (viii) Thomas Edison _____ the electric lamp in 1879 (invented)
 - (ix) It _____ when I left the house (rain)
 - (x) I _____ to solve this sum (try)

Or

- (b) Use appropriate articles in the following sentences :
- (i) He is _____ older member of the club
 - (ii) Gold is _____ precious metal
 - (iii) Kiran is _____ best student in the class
 - (iv) He works at _____ factory
 - (v) I met _____ boy in the store
 - (vi) He is _____ intelligent boy
 - (vii) I always go with _____ carrot
 - (viii) _____ elephant is the largest animal
 - (ix) _____ University's duty is to give good education
 - (x) _____ pair of shoes is mine.

C-0802

Sub. Code

11821T/
11621T/
96221T/
96421T/
96621T

U.G. DEGREE EXAMINATION, NOVEMBER 2019

Second Year/Second Semester

Part I – Tamil

இலக்கணமும் படைப்பிலக்கியமும்

(Common for B.Sc. (Astanga Yoga)/B.Sc. (Nutri Diet)/
B.Sc. (C.S)/ B.Sc. (Aero.Sci)/ B.Sc. (Nauti. Sci.))

(2016 onwards)

Time : 3 Hours

Maximum : 75 Marks

பகுதி அ

(10 × 2 = 20)

எல்லா வினாக்களுக்கும் விடை தருக.

1. முதல் எழுத்துக்கள் என்றால் என்ன?
2. மெய்ம்மயக்கம் என்பதனை விளக்குக.
3. கண்ணதாசன் – குறிப்பு வரைக.
4. வைரமுத்து பற்றி சிறு குறிப்பு தருக.
5. அசோகமித்ரன் சிறு கதையின் சிறப்பு யாது?
6. அய்க்கண் பற்றிய சிறப்புக்களைத் தருக.
7. இணைய இதழ்கள் பற்றி குறிப்பு வரைக.
8. படைப்பிலக்கியம் என்பது யாது?
9. கவிதையின் இலக்கணம் தருக.
10. நாடக அமைப்பினை விவரி.

பகுதி ஆ

(5 × 5 = 25)

எல்லா வினாக்களுக்கும் விடை தருக.

11. (அ) மொழிக்கு முதலில் வரும் எழுத்துக்களை விவரி.

(அல்லது)

(ஆ) வல்லினம் மிகா இடங்களைச் சான்றுடன் தருக.

12. (அ) பாரதியார் காணிநிலம் வழி வேண்டுவன யாவை?

(அல்லது)

(ஆ) வைகறை வரும் கவிதைச் சிறப்புக்களைத் தெளிவுபடுத்துக.

13. (அ) 'தாய்ப்பசு' கதைக் கருவை விவரிக்க.

(அல்லது)

(ஆ) பரிசு கதை உத்திகளை தெளிவுபடுத்துக.

14. (அ) படைப்பிலக்கிய வளர்ச்சி என்பதனை விளக்குக.

(அல்லது)

(ஆ) இணைய வேலைவாய்ப்புகள் குறித்து எழுதுக.

15. (அ) மரபுக் கவிதை அமைப்பு பற்றி எழுதுக.

(அல்லது)

(ஆ) சிறுகதை படைப்பில் கவனிக்க வேண்டியன யாவை?

பகுதி இ

(3 × 10 = 30)

எல்லா வினாக்களுக்கும் விடை தருக.

16. (அ) சார்பெழுத்துக்களின் வகைகளை விளக்குக.

(அல்லது)

(ஆ) பாரதிதாசன் கால கவிதை வளர்ச்சி குறித்து கூறுக.

17. (அ) இணைய வளர்ச்சி பற்றி புலப்படுத்துக.

(அல்லது)

(ஆ) இணையத்தில் படைப்பிலக்கிய வகைகளைக் காட்டுக.

18. (அ) 'மழைத்துளி' எனும் தலைப்பில் 20 வரிகளில் கவிதை எழுதுக.

(அல்லது)

(ஆ) 'நினைவலைகள்' எனும் பொருண்மையில் இருநூறு சொற்களில் சிறுகதை படைத்திடுக.

C-0803

Sub. Code

11821F/ 96121F/ 96221F/ 91821F/ 97221F/ 91921F/ 11621F

U.G. DEGREE EXAMINATION, NOVEMBER 2019

Second Year/Second Semester

Part I — French

FRENCH

**(Common for B.B.A. (IB)/B.Com. (BFS & I)/
 B.Sc. (Aviation)/B.Sc. (Aero. Sci.)/B.Sc. (FD)/
 B.Sc. (Nauti. Sci.)/B.Sc. (ID))**

(2016/2018 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Vous avez quel âge?
2. Je ————— de Paris.
3. Tu t' appelles comment?
4. Vous aimez le jazz?
5. Donnez la nationalite' des pays suivants.
 - (a) La France and
 - (b) L' Algérie.

6. Pour saluer le matin on dit quoi?
7. Ecrivez la conjugation du verb 'etre':
 - (a) Nous and
 - (b) Ils.
8. Traduisez en anglais:
 - (a) Une clé →
 - (b) Mademoiselle →
9. Completez les expressions :
 - (a) B _ n _ _ n _ _ t and
 - (b) B _ _ j _ _ r
10. Ecrivez les chiffres:
 - (a) Trente →
 - (b) Vingt - deux → .

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Traduisez les expressions suivantes:
 - (i) Vous allez bien?
 - (ii) Excusez - moi
 - (iii) Voila votre Fax, monsieur
 - (iv) Qui est David?

OU

- (b) Retrouvez les mots:
 - (i) Vibenneue →
 - (ii) Uetoivr →
 - (iii) Degiu →
 - (iv) Harcfufue → .

12. (a) Trouvez le mot en Français:
- (i) Student
 - (ii) Welcome
 - (iii) Car
 - (iv) Day.

OU

- (b) Reconstituez les phrases:
- (i) Instant/sil/plait/un/ vous →
 - (ii) Nuits/unechambre/trois/pour →
 - (iii) Sur/oui/bien →
 - (iv) Service/á/votre → .

13. (a) Quelle heure est-il?
- (i) 8.40 am (ii) 10.15 am
 - (iii) 11.45 am (iv) 12.00 am
 - (v) 12.00 pm.

OU

- (b) Ecrivez les nombres de 'zero' a 'DIX'.

14. (a) Ecrivez les jours de lá samaine.

OU

- (b) Ecrivez les mois de l' année.

15. (a) Ecrivez les quatre noms de legumes en Français.

OU

- (b) Ecrivez les quatre noms de fruits en Français.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Décrivez l' autre fête que vous savez.
[Describe any festival what you know].

OU

- (b) Décrivez votre journée
[Describe about your day].

17. (a) Décrivez l'autre personne sportive que vous savez.
[Describe any sports person whom you know].

OU

- (b) Décrivez un personnage celebre.
[Describe about a famous personality].

18. (a) Compose a dialogue between you and your friend
introducing each other.

OU

- (b) Compose a dialogue between your and your friend
at dining table.

C-0804

Sub. Code

11821H/96221H/
96121H/97221H/
11621H/91521H/
91921H/11621H

UG DEGREE EXAMINATION, NOVEMBER 2019

Second Year/Second Semester

Part I – Hindi

PROSE, GRAMMAR AND TRANSLATION

(CBCS – 2016/2018 onwards)

(Common for B.B.A. (IB)/B.Com. (BFS & I)/B.Sc.
(Aviation)/B.Sc. (Aero. Sci.)/B.Sc. (Nauti. Sci.)/
B.B.A. (A & AM)/B.Sc. (ID))

Time : 3 Hours

Maximum : 75 Marks

PART A

(10 × 2 = 20)

सभी प्रश्नों के उत्तर संक्षेप में लिखिए।

1. डॉ. राजेन्द्र प्रसाद की प्रसिद्ध पुस्तकें क्या हैं?
2. प्रेमचन्द के किन्हीं चार उपन्यासों का नाम लिखिए।
3. रजिया की वेश-भूषा के बारे में लिखिए।
4. मक्रील के वातावरण पर प्रकाश डालिए।
5. 'बहता पानी निर्मला' पाठ का निष्कर्ष क्या है?
6. भारत में तीस जनवरी उन्नीस सौ अड़तालीस का दिन काली छायाओं में डूब गया था। क्यों?

7. 'सामान्य वर्तमान काल' किसे कहते हैं? एक उदाहरण दीजिए।
8. 'अपूर्ण भूतकाल' किसे कहते हैं? एक उदाहरण दीजिए।
9. 'अकर्मक क्रिया' किसे कहते हैं?
10. 'सकर्मक क्रिया' किसे कहते हैं?

PART B

(5 × 5 = 25)

सभी प्रश्नों के उत्तर दीजिए।

संदर्भ सहित व्याख्या कीजिए।

11. (अ) भारत अपनी एक सूत्रता इन सब कलाओं द्वारा प्रदर्शित करता आया है।
(या)
(आ) ये तीनों एक ही वस्तु के नाम हैं, उनमें केवल मात्रा का अन्तर है।
12. (अ) अब भी वह माँ के साथ आती है, किन्तु पहले माँ की एक छाया मात्र लगती थी, अब उसका स्वतंत्र अस्तित्व है।
(या)
(आ) मक्रील में जमी राष्ट्र-अभिमानि जनता पलकों के पाँवड़े डाल, उसकी अगवानी के लिए आतुर हो रही थी।
13. (अ) मैं जोर से ब्रेक दबाये बैठा था, पर ऐसे अधिक देर तक तो नहीं चल सकता था।
(या)
(आ) इसीलिए उन्होंने निष्ठापूर्वक अपने को जनता का बना लिया। वे उसके अपने हो गये।

व्याकरण :

14. (अ) 'ने' विधि का प्रयोग समझाइए।
(या)
(आ) भविष्यत् काल के भेदों के उदाहरण सहित समझाइए।
15. (अ) प्रेरणार्थक क्रिया किसे कहते हैं?
(या)
(आ) सजातीय कर्म किसे कहते हैं?

PART C

(3 × 10 = 30)

सभी प्रश्नों के उत्तर दीजिए। उत्तर विस्तार से लिखिए।

16. (अ) 'जीवन में घृणा का स्थान' पाठ का सारांश लिखिए।
(या)
(आ) 'मक्रील' कहानी का सारांश लिखिए।
17. (अ) क्रिया विशेषण किसे कहते हैं? अर्थ के अनुसार इसके कितने भेद हैं?
उदाहरण सहित समझाइए।
(या)
(आ) 'कारक' किसे कहते हैं? उनके भेदों को उदाहरण सहित समझाइए।
18. हिन्दी में अनुवाद कीजिए।
(अ) It was 5 o'clock in the evening. Ramdas taking his double-barelled gun reached the forest in the company of his friends. He asked all his followers to stay on a nearby rock and proceeded ahead alone, making his way through the bushes. He would have gone only 20 or 25 metres ahead, when he heard the bawling of a bull. But before he reached that place, the tiger had killed the bull. The tiger too was wounded.

(या)

- (आ) The para tree, when it is full-grown, is about forty feet high, and the trunk about four or five feet round. It is generally grown on low hills. In Ceylon rubber is found to do well at as high as 3,000 feet above sea level. Rubber, like tea, is grown on hills, because hills catch the rain-clouds, and hilly land is easier to drain. It likes an even hot climate, with a heavy but regular rainfall.
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C-0805

Sub. Code

11822/96622
11622/97222
96322/96422
91822/91421
91522/91922/ 96222

U.G. DEGREE EXAMINATION, NOVEMBER 2019

Second Year — Second Semester

Part II — English

**PROSE, EXTENSIVE READING AND COMMUNICATION
SKILLS**

**(Common for B.Sc. (Astanga Yoga)/
B.Sc. (Nutri. Dieti.)/B.Sc. (C.S.)/B.Sc. (Aero. Sci.)/
B.Sc. (Nauti. Sci)/B.Sc. (Aviation)/
B.B.A. (A & AM)/B.Sc. (FD)/B.Sc. (ID)
B.Sc. (Optometry))**

(2016/2018 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. What instances of corruption in India are given by Kalam?
2. Who is the author of the prose piece “The scientific point of view”?

3. What is the only way to pay homage to Gandhi according of Nehru?
4. What is discipline of reality?
5. Mention any one trick which was done by the conjurer.
6. Who is the central character in the story “an Astrologer’s Day”?
7. Define adjective clause.
8. She goes to the tennis club ————— she likes to play tennis. (Use correct conjunction).
9. Kamala to Ganesh, “Why don’t you talk to me”?
(Change into indirect speech)
10. No other boys are as good as Niranjana.
(Change into comparative degree)

Part B

(5 × 5 = 25)

Answer **all** questions

11. (a) Indians possessivity, expecting everything to be done by the government. Explain.

Or

- (b) Write a short note on science from ‘The scientific point of view’.

12. (a) What kind of atmosphere prevailed at the time of Gandhiji's assassination?

Or

- (b) What does Half say about ballet training? What does he deduce from it?

13. (a) Describe the character astrologer.

Or

- (b) Write a short note on "The Four brothers".

14. (a) What is called adjective clause? Explain.

Or

- (b) Fill in the blanks with the correct conjunction.

(i) My brother just brought a puppy _____ a kitten have with him.

(ii) I would like to thank you _____ the lovely gift.

(iii) I want to go for a like _____ I have to go to work today.

(iv) They do not smoke, _____ do they play cards.

(v) I am getting good grads _____ I study every day.

15. (a) What are the general rules for changing direct speech into indirect speech?

Or

- (b) Complete the following sentences using the appropriate form of the adjective.
- (i) She is ————— than her sister.
- (ii) Martha is a ————— girl.
- (iii) Supriya is the ————— girl in the class.
- (iv) Martin speaks English —————.
- (v) Russia is the ————— country in the world.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Comment on Kalam's three visions.

Or

- (b) How does Nehru react to Gandhi's death? How does he finally reconcile himself to it?

17. (a) What are the three kinds of discipline? Explain.

Or

- (b) Write an essay on the story "After Twenty years".

18. (a) Combine the pairs of sentences using proper form of the relative pronoun.
- (i) The man is our leader. He is talking now.
 - (ii) The man are our friends. They are standing there.
 - (iii) He touches pitch. He will be defiled.
 - (iv) We are patriots. We must love our Motherland.
 - (v) The girl is my sister. She is now dancing on the stage.
 - (vi) Ramu was my college - mate. He won many medals in sports.
 - (vii) They die young. The gods love them.
 - (viii) Gandhi is the father of our nation. He got us our independence.
 - (ix) Ramu is the brave man in the team. He won prestigious award.
 - (x) My mother cares for me. I love her.

Or

- (b) Answer the following :
- (i) Calcutta is one of the largest cities in India.
(Change into positive degree)
 - (ii) No other student is as tall as this student.
(Change into comparative degree)

- (iii) He is taller that other students in the class.
(Change into superlative degree)
- (iv) He is more intelligent than other boys in the class.
(Change into superlative degree)
- (v) Unemployment is the most serious problem facing our country.
(Change into positive degree)
-

C-0808**Sub. Code****11831/91531****11631/91431****91831/96431****96331/91931****U.G. DEGREE EXAMINATION, NOVEMBER 2019****Third Semester****Part II — English****COMMUNICATIVE SKILLS****(Common for B.Sc. (Aero. Sci)/B.Sc. (Nauti. Sci)/
B.B.A. (A & AM)/B.Sc. (Optometry)/B.Sc. (FD)/
B.Sc. (C.S.)/B.Sc. (Nutri. Diet)/B.Sc. (ID)****(2016/2018 onwards)**

Time : 3 Hours

Maximum : 75 Marks

Part A**(10 × 2 = 20)**Answer **all** questions.

1. What are the different levels of communication?
2. What do you understand by the expression 'physical barrier' in communication?
3. Define Gerunds with an example.
4. The hunter killed the lion. (Change into passive voice)
5. What are called parts of speech?
6. What is called secondary stress?
7. What is the purpose of studying intonation?

8. What is scanning?
9. What is called recall?
10. How do we develop our handwriting?

Part B

(5 × 5 = 25)

Answer **all** questions

11. (a) Write a note on the communication process.

Or

- (b) Write a note on kinds of verbal communication.

12. (a) Differentiate relative and conditional clause.

Or

- (b) Write five homonyms with meanings.

13. (a) Explain the types of intonation in English.

Or

- (b) Write a short note on vowels in English.

14. (a) Fill in the blanks with correct preposition.

(i) I prefer to read _____ the library

(ii) He climbed _____ the ladder to get
_____ the attic.

(iii) Please sign your name _____ the dotted
line _____ you read the contract.

Or

- (b) Choose the adverb that best fills the blank.
- (i) Frank is not _____ smart that he does not need to study. (very/so)
 - (ii) The train will arrive _____. (just now/presently)
 - (iii) Alex died three days _____ his ninetieth birthday. (age/before)
 - (iv) He had _____ finished eating when the doorbell rang. (Scarcely/rarely)
 - (v) Alex died a week _____. (before/ago)

15. (a) What is loud reading? Explain briefly.

Or

(b) What is survey and question?

Part C (3 × 10 = 30)

Answer **all** questions.

16. (a) What are the different levels of communication?

Or

(b) Transform the following sentences as directed :

- (i) Buy two shirts and get one free.
(Change into complex sentence)
- (ii) He tried his best, but he didn't succeed.
(Change into simple sentence)
- (iii) He is a magician from Turkey who has performed all over the world.
(Change into compound sentence)

(iv) If you are under 18, you can't vote.

(Change into compound sentence)

(v) Leprosy is curable and everybody knows this.

(Change into simple sentence)

17. (a) Write an essay on parts of speech.

Or

(b) Explain the use of the infinitive and give proper examples.

18. (a) Write an essay on organs of speech.

Or

(b) Distinguish loud reading and silent reading.

C-0813

Sub. Code

11841/91541/

11641/91441/

91841/96441/

96341/91941

U.G. DEGREE EXAMINATION, NOVEMBER 2019

Fourth Semester

Part II — ENGLISH

EMPLOYABILITY SKILLS

(Common for B.Sc. (Aero. Sci.)/B.Sc. (Nauti. Sci.)/

B.B.A. (A & AM)/B.Sc. (Optometry)/B.Sc. (ID)/

B.Sc. (FD)/B.Sc. (C.S)/B.Sc. (Nutri. Diet)

(2016/2018 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. What is called Telephone Etiquettes?
2. What is Time-management?
3. Define the formal way of letter writing.
4. How to fill a Bank challan?
5. What is e-mail?
6. Where do we follow note-taking?
7. What is called oral composition?

8. What are the three types of compositions?
9. Define Gesture.
10. What are called visual aids?

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Describe interview skills.

Or

- (b) What are the importance of Time management?

12. (a) Importance of Resume - Explain.

Or

- (b) What are the two types of letter writing? Explain briefly.

13. (a) How do you draft Telegram?

Or

- (b) Difference between Note making and Note taking.

14. (a) Write a short note on 'Dengue'.

Or

- (b) Write briefly about the different kinds of composition.

15. (a) What is non-verbal communication?

Or

(b) Visual aids are used as eye catchers - Substantiate.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Discuss the essential skills for employability.

Or

(b) Write a business correspondence using the rules in a formal manner.

17. (a) Write a Review of any two books.

Or

(b) What is portfolio and explain its various types?

18. (a) Write an essay on composition and its kinds.

Or

(b) Write a short notes on following :

(i) Gesture

(ii) Posture

(iii) Body Language.

C-0799

Sub. Code

11813

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

First Semester

Aeronautical Science

MATHEMATICS – I

(2016 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Verify that the sum of the eigen values of A equals the trace of A for the matrix

$$A = \begin{bmatrix} 1 & 0 & 0 \\ 0 & 3 & -1 \\ 0 & -1 & 3 \end{bmatrix}$$

2. Give two uses of Cayley–Hamilton theorem.
3. Write down the formula for Direction cosines of a line.
4. Define the centre of the sphere.
5. Write down the formula for radius of curvature.
6. Define envelope of a family of curves.
7. What is meant by total differential? Why it is called so?
8. State any one property of Jacobean.

9. Solve the equation $(D^2-D+1)^2y=0$.
10. When is a second order linear differential equation is said to be in the canonical form?

Part B (5 × 5 = 25)

Answer **all** questions.

11. (a) Find the eigen values of the matrix

$$A = \begin{bmatrix} 0 & 1 & 1 \\ 1 & 0 & 1 \\ 1 & 1 & 0 \end{bmatrix}$$

Or

- (b) Verify Cayley–Hamilton theorem for the

$$\text{matrix } A = \begin{bmatrix} 1 & 3 & 7 \\ 4 & 2 & 3 \\ 1 & 2 & 1 \end{bmatrix}$$

12. (a) Find the angle between the lines whose D.C's are given by the equations

$$l + 3m + 5n = 0 \text{ and } \frac{2}{l} - \frac{6}{m} - \frac{5}{n} = 0$$

Or

- (b) Find the equation of the plane passing through the point $(1, 2, -1)$ and perpendicular to the planes $x + y - 2z = 5$ and $3x = y + 4z = 12$.

13. (a) Find the radius of curvature at $(a, 0)$ on the curve $xy^2 = a^3 - x^3$.

Or

- (b) Find the evolute of the parabola $x^2 = 4ay$.

14. (a) If $u = f(x, y)$, where $x = r \cos \theta$ and $y = r \sin \theta$, prove that
- $$\left(\frac{\partial u}{\partial x}\right)^2 + \left(\frac{\partial u}{\partial r}\right)^2 = \left(\frac{\partial u}{\partial \theta}\right)^2 + \frac{1}{r^2} \left(\frac{\partial u}{\partial \theta}\right)^2$$

Or

- (b) If $\mu = 2xy$, $v = x^2 - y^2$; $x = r \cos \theta$ and $y = r \sin \theta$ by the property of Jacobians compute $\frac{\partial(u, v)}{\partial(r, \theta)}$

15. (a) Solve $(D^2 + 6D + 9)y = e^{-2x} x^3$.

Or

- (b) Solve the equation $x^2 \frac{d^2 y}{dx^2} + 4x \frac{dy}{dx} + 2y = x^2 + \frac{1}{x^2}$

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Find the eigen values and eigen vectors of the

$$\text{matrix } A = \begin{bmatrix} 2 & -2 & 2 \\ 1 & 1 & 1 \\ 1 & 3 & -1 \end{bmatrix}$$

Or

- (b) Verify that the matrix $A = \begin{bmatrix} 2 & -1 & 2 \\ -2 & 2 & -1 \\ 1 & -1 & 2 \end{bmatrix}$

Satisfies its characteristics equation and hence find A^4 .

17. (a) Reduce the quadratic form $2x_1^2 + x_2^2 + x_3^2 + 2x_1x_2 - 2x_1x_3 - 4x_2x_3$ to canonical form by an orthogonal transformation. Also find the rank, index, signature and nature of the quadratic form.

Or

- (b) Find the length of the shortest distance between the lines $\frac{x-2}{2} = \frac{y+1}{3} = \frac{Z}{4}; 2x + 3y - 5Z - 6 = 0 = 3x - 2y = Z + 3$

18. (a) A rectangular box, open at the top, is to have a volume of 32CC. Find the dimensions of the box, that requires the least material for its construction.

Or

- (b) Solve the equation $\frac{d^2y}{dx^2} + y = x \cos x$, by the method of variation of parameters.

C-0800

Sub. Code

11814

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

First Semester

Aeronautical Science

WORKSHOP PRACTICES

(2016 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Mention the types of common hand tools used in bays.
2. Mention various electrical tools used in maintenance bays?
3. Mention various types of dimensions and explain them.
4. What do you understand by care of tools?
5. What do you understand by control of tools?
6. Mention various classes of fits.
7. Mention various parts of lathe.
8. Define milling.
9. Define gear.
10. Define fire and mention the basic elements of fire.

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

11. (a) Explain various safety precautions to be followed while using oils and chemicals.

Or

- (b) Explain the arrangement of tools and workshop location.

12. (a) Explain any five types of piler with examples.

Or

- (b) Explain taps and pliers in aircraft maintenances.

13. (a) Explain the construction of dial test indicator with sketch.

Or

- (b) Explain the construction of depth micrometer with a sketch.

14. (a) Explain Go and no go gauge method of inspection.

Or

- (b) Explain various types of gears with sketch.

15. (a) Explain various types of fire extinguishers with a sketch.

Or

- (b) Explain combination sets in bays.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Explain various safety precautions while handling oxygen system.

Or

- (b) Explain dimensions, allowances and tolerances.

17. (a) Explain various types of files with sketches.

Or

- (b) Explain various types of gauges.

18. (a) Explain various operations performed on lathe.

Or

- (b) Explain the construction of engine lathe.

C-0801

Sub. Code

11815

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

First Semester

Aeronautical Science

BASIC ELECTRICITY AND ELECTRONICS

(2016 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Define Thevinins theorem.
2. Define Working principle of Transformers and their types.
3. Define Universal motor.
4. Define the types of Generator.
5. What are the losses for the DC Motors.
6. What is RMF?
7. What is mean by voltage regulator?
8. What is Shockley Diode?
9. Define UPS.
10. Name any three applications for Inverters.

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

11. (a) State and Explain Norton theorem with neat diagram.

Or

- (b) Explain oil conservators, breathers and Instrument Transformer.

12. (a) Explain working of DC Generator.

Or

- (b) Explain Speed control of DC shunt and series motor.

13. (a) Explain Single phase induction motor with neat diagrams.

Or

- (b) Explain Universal motors with neat diagrams.

14. (a) Write a note on JFET with neat diagrams.

Or

- (b) Define colour coding of Resistor give one example.

15. (a) Explain Half wave Rectifier with neat diagrams.

Or

- (b) Write short note on SMPS.

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

16. (a) Describe the Transformer and its types

Or

- (b) Explain Kirchhoff voltage and current law with neat diagrams and equations.

17. (a) Describe the Construction of DC Motors and its Characteristics.

Or

- (b) Describe the Construction of Three phase Induction motor and its losses.

18. (a) Briefly explain about Transistor and its various configurations (CB, CE, CC).

Or

- (b) Write short note on

(i) Triac

(ii) Diac

(iii) Tolerance

C-0806

Sub. Code

11823

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Second Semester

Aeronautical Science

MATHEMATICS — II

(2016 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Evaluate $\int_0^{\pi} \int_0^{\sin \theta} \gamma \, d\gamma \, d\theta$.
2. Define line integral.
3. Define irrotational vector.
4. State Green's theorem in a plane.
5. Define analytic function of a complex variable.
6. Find the critical points of the transformation $w = z^2$.
7. Find the Laplace transform of $\sin at$.
8. Find $L^{-1} [\cot^{-1} (as)]$.
9. Define mean and mode.
10. Show that correlation coefficient lies between -1 and $+1$.

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

11. (a) Evaluate $\int_0^a \int_0^{\sqrt{a^2-x^2}} \sqrt{a^2-x^2-y^2} \, dy \, dx$.

Or

(b) Evaluate $\iint (x^2 + y^2)^{1/2} \, dx \, dy$ over the circle $x^2 + y^2 = a^2$.

12. (a) If $\vec{f} = xy^2\vec{i} + 2x^2yz\vec{j} - 3yz^2\vec{k}$, find $\text{div } \vec{f}$ and $\text{curl } \vec{f}$ at $(1, -1, 1)$.

Or

(b) Show that $\iint_S (z\vec{i} + x\vec{j} + 3y^2z\vec{k}) \cdot \hat{n} \, ds = 90$ where S is the surface of the cylinder $x^2 + y^2 = 16$ included in the first octant between $z = 0$ and $z = 5$.

13. (a) Prove that $\log z$ is analytic and find its derivative.

Or

(b) Find the image of the circle $|z - 2i| = 2$ under the transformation $w = \frac{1}{z}$.

14. (a) If $L[f(t)] = \phi(s)$, then prove that $L[e^{-at}f(t)] = \phi(s + a)$.

Or

(b) State and prove convolution theorem.

15. (a) Compute the mean and standard deviation for the following data :

5, 8, 7, 11, 9, 10, 8, 2, 4, 6.

Or

- (b) The tangent of the angle between the lines of regression of y on x and x on y is 0.6 and $\sigma_x = \frac{1}{2}\sigma_y$.

Find the coefficient of correlation.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Change the order of integration in

$$\int_0^{2a} \int_{\frac{x^2}{4a}}^a (x + y) dy dx .$$

Or

- (b) Verify Gauss divergence theorem for $\vec{f} = (2x - z)\vec{i} + x^2y\vec{j} - xz^2\vec{k}$ over the cube bounded by $x = 0, y = 0, z = 0, x = 1, y = 1$ and $z = 1$.

17. (a) Find v such that $w = u + iv$ is an analytic function of z , given that $u = e^{x^2-y^2} \cdot \cos 2xy$. Hence find w .

Or

- (b) If $f(z) = u + iv$ is a regular function of z , prove that $\nabla^2 [\log |f(z)|] = 0$.

18. (a) Solve by the method of Laplace transform :
 $(D^2 + D - 2)y = 20 \cos 2t$, given that $y = -1$, $Dy = 2$
at $t = 0$.

Or

- (b) The marks secured by recruits in the selection test (X) and in the proficiency test (Y) are given below :

X: 10 15 12 17 13 16 24 14 22

Y: 30 42 45 46 33 34 40 35 39

Calculate the rank correlation coefficient.

C-0807

Sub. Code

11824

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Second Semester

Aeronautical Science

**ENGINEERING MECHANICS AND STRENGTH OF
MATERIALS**

(2016 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Define Kinematics.
2. Explain moment of forces.
3. State D' Alemberts principle.
4. Explain the principle of transmissibility.
5. Explain Thrust Bearings.
6. Give any two applications of Journal Bearings.
7. Explain the term frames perfect.
8. Define redundlant frames.
9. Explain poison's ratio in Hooke's law.
10. What is shafts?

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

11. (a) Explain the terms and definitions of Kinematics.

Or

- (b) Write a short notes on parallelogram law of forces.

12. (a) Write a short notes on centroid and center of gravity.

Or

- (b) Describe free and forced vibration.

13. (a) Write a short notes on coefficient of friction.

Or

- (b) Distinguish between journal bearing and thrust bearings.

14. (a) Describe cantilever trusses with skew load.

Or

- (b) Explain

- (i) Deficient frames
- (ii) Imperfect frames

15. (a) Distinguish between stress and strain.

Or

- (b) Describe the concept of beams of uniform strength.

Part C $(3 \times 10 = 30)$ Answer **all** questions.

16. (a) Write a notes on
- (i) Composition of forces
 - (ii) Resultant of forces.

Or

- (b) Write a short notes on
- (i) Inertia force in rotation
 - (ii) Rigid body motions.
17. (a) Describe
- (i) Rolling resistance
 - (ii) Screw Jack velocity ration

Or

- (b) Write a essay on various methods of analysis the perfect frames.
18. (a) Describe
- (i) Torison of circular shafts
 - (ii) Torisonal formula.

Or

- (b) Explain briefly about Euler's theory of column and limitations of Euler's theory.
-

C-0809

Sub. Code

11832

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Third Semester

Aeronautical Science

THERMODYNAMICS

(2016 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. State Boyle's law.
2. Define perpetual motion machine of kind I [PMMI].
3. Mention various stages of Carnot cycle with P-V diagram.
4. Mention various refrigerants, used in refrigeration system.
5. Define work Transfer.
6. Derive gas equation.
7. Define piston engine.
8. Define Jet propulsion.
9. State Newton's laws of motion.
10. Define Isothermal process.

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

11. (a) Explain second law of thermodynamics with sketches.

Or

- (b) Explain 3 modes of heat transfer.

12. (a) Explain law of conservation of mass.

Or

- (b) Explain law of conservation of momentum.

13. (a) Explain the working of Ottocycle with P–V and T–S diagrams.

Or

- (b) Explain the working of Ice production plant.

14. (a) Explain, Entropy and Enthalpy of thermodynamics.

Or

- (b) Explain Liquefaction of gases.

15. (a) Explain the classification of gases turbines.

Or

- (b) Explain work and forms of work.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Derive steady flow energy equation.

Or

(b) Explain specific heats of gases and their relationship between them.

17. (a) Explain the working of reciprocation air compressor with terminology.

Or

(b) Explain vapour compression refrigeration system with a neat sketch.

18. (a) Explain the classification of piston engine.

Or

(b) Explain the working of Ammonia vapour absorption system with a neat sketch.

C-0810

Sub. Code

11833

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Third Semester

Aeronautical Science

FLUID MECHANICS AND HYDRAULIC MACHINES

(2016 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Define viscosity.
2. What are the various types of manometer?
3. Write short notes on Discharge (Q)
4. Write the relation between stream function and velocity potential function.
5. Write Bernoulli's Equation?
6. Draw the diagram for Parallel pipe.
7. Define centrifugal pump.
8. Short notes on Gear pump.
9. Write the short notes on Hydraulic torque converter.
10. Draw Hydraulic lift.

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

11. (a) Define pressure. Explain the various types of pressure.

Or

- (b) Explain about Pascal's law.

12. (a) Explain stable, unstable, neutral condition for stability of submerged body(Q).

Or

- (b) Find the volume of the water displaced and position of centre of buoyancy for a wooden block of width 2.5m and of depth 1.5m. When it floats horizontally in water [density of wood = 650 kg/m³, length = 6m].

13. (a) Explain about Venturi meter with sketch.

Or

- (b) Explain about flow through nozzle with diagram.

14. (a) Derive an expression for Force exerted by a jet on Hinged plate.

Or

- (b) Short notes on Reciprocating pump.

15. (a) Explain about Hydraulic Press with sketch.

Or

- (b) Notes on Hydraulic Accumulator(with diagram).

Part C $(3 \times 10 = 30)$ Answer **all** questions.

16. (a) (i) Define Fluid.
(ii) Explain the various properties of fluid.

Or

- (b) Derive an expression for velocity potential function.

17. (a) Derive Euler's equation.

Or

- (b) Explain about Equilibrium condition for stability of submerged body and floating body with sketch.

18. (a) Explain in detail about Hydraulic power plant with neat sketch.

Or

- (b) Explain about with sketch

- (i) Hydraulic Ram
(ii) Hydraulic crane
-

C-0811

Sub. Code

11834

**B.Sc. (Aeronautical Sciences) DEGREE EXAMINATION,
NOVEMBER 2019**

Third Semester

Aeronautical Science

AERODYNAMICS AND HELICOPTER THEORY

(CBCS – 2016 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. What is Stagnation pressure?
2. Write the aerofoil terminology with a neat sketch.
3. What is Induced Drag?
4. What is the function of Fowler flaps?
5. Define Pitch Angle.
6. What is blade hunt?
7. What are the blade tracking methods of rotor blades?
8. Write the function of dampener.
9. What is the purpose of intermediate gear box?
10. What is the function of clutch mechanism?

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Explain the NACA 4, 5 and 6-digit series of aerofoil.

Or

- (b) What are the factors contributing towards lift generation?

12. (a) What are the various control surfaces associated with roll, pitch and yaw motion?

Or

- (b) Explain the Longitudinal and lateral static stability of an aircraft.

13. (a) Explain the following:

- (i) Blade Flapping
- (ii) See-saw System.

Or

- (b) Explain the construction and function of Blade Dampers.

14. (a) Explain the construction of Rotor Mast Assembly.

Or

- (b) Explain the maintenance procedures for rotor heads.

15. (a) What is the function of tail rotor drive shaft?

Or

- (b) Explain the pitch changing mechanism of tail rotor.

Part C $(3 \times 10 = 30)$ Answer **all** questions.

16. (a) With the help of derivation, show that for a level and un-accelerated flight, lift is equal to weight of the aircraft and drag is equal to thrust of the aircraft.

Or

- (b) What is the function of flaps, slats and slots?
17. (a) What is translating tendency? How is it corrected?

Or

- (b) Explain the static and dynamic balancing procedures of main rotor.
18. (a) Explain the following:
- (i) Pressure
 - (ii) Density
 - (iii) Viscosity
 - (iv) Temperature
 - (v) Relative Humidity

Or

- (b) Explain the different types of gearboxes used in helicopter drive shafts.
-

C-0812

Sub. Code

11835

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Third Semester

Aeronautical Sciences

AIRCRAFT CONSTRUCTION

(2016 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. What are ribs and its importance?
2. Explain the purpose of slats.
3. Describe zone number and its significance.
4. What flap and its functions?
5. Describe trim tab and its types.
6. What is antiskid system?
7. Write the importance of aircraft balance.
8. What is fail safe concept?
9. Write short note on leveling the aircraft with Plum bob.
10. List out the types of Landing Ger according to layouts

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Explain aircraft zoning. Describe its purpose with example.

Or

- (b) What is cantilever wing? Describe its construction.

12. (a) Explain operation of primary flight control surfaces.

Or

- (b) Describe the principles and operational details of Fly-by-wire system.

13. (a) Describe about the wheel assembly of an aircraft.

Or

- (b) Explain the retractable landing gear system.

14. (a) List out the procedure for computing the centre of gravity location.

Or

- (b) Enumerate the Aircraft weighing equipments in detail.

15. (a) Describe how incidence angle of an aircraft can be checked during rigging.

Or

- (b) Write short note on Fuselage alignment check.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Describe bonded and honey comb structure construction. Write advantages and disadvantages of it.

Or

- (b) List out and explain the various longitudinal and lateral structural components of fuselage construction.
17. (a) Explain the power assisted and fully powered control system of an aircraft.

Or

- (b) Explain in detail about hydraulic retraction system of aircraft Landing Gear.
18. (a) List out how you will calculate Empty Weight Center of Gravity (EWCG) for various aircrafts.

Or

- (b) Explain the procedure for leveling of aircraft in detail.
-

C-0814

Sub. Code

11842

**B.Sc. (Aeronautical Science) DEGREE EXAMINATION,
NOVEMBER 2019**

Fourth Semester

AIRCRAFT SYSTEM

(2016 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Define
 - (a) Flash point
 - (b) Fire point
2. State the purpose of Seals in hydraulic system.
3. Write short note on Anoxia.
4. Differentiate rime ice and Glaze ice.
5. Describe about two types of fuel used in aircraft.
6. Why the flexible hoses are used in aircraft fluid system?
7. What is the function isolation valve?
8. What do you understand by Standard barometric pressure?
9. What are the various means provided to prevent or control ice formation in aircraft?
10. What is the purpose of booster pumps in fuel system?

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

11. (a) Explain in detail about Viscosity of hydraulic fluid.

Or

- (b) How will you ensure the hydraulic fluid is not contaminating during the maintenance?

12. (a) What are the sources of pneumatic supply and explain?

Or

- (b) State the disadvantages of pneumatic system over hydraulic system.

13. (a) Describe five basic requirements for successful functioning of cabin pressurization and Air-conditioning system.

Or

- (b) Describe in detail source of air supply for cabin pressurization and Air-conditioning system.

14. (a) Describe Deicer boot and its maintenance.

Or

- (b) How the ice and snow deposits are removed on ground?

15. (a) Describe removable Metallic fuel tank.

Or

- (b) Describe the characteristics of aviation fuel.

Part C $(3 \times 10 = 30)$ Answer **all** questions.

16. (a) Describe with block diagram a typical Basic power driven Hydraulic system.

Or

- (b) Enumerate three principle types of hydraulic fluid and describe each.

17. (a) Describe any four pneumatic system components in details.

Or

- (b) What are methods used for cooling the in Air-condition system? Explain any one.

18. (a) What are the effects of icing on aircraft and how it can be prevented.

Or

- (b) What is single point fueling and explain in details.

C-0815

Sub. Code

11843

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Fourth Semester

Aeronautical Science

AIRCRAFT INSTRUMENTS

(2016 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Define ISA.
2. What is the principle of Barometer?
3. What is the function of static vent?
4. What is the function of calibrated leak in VSI?
5. Explain the three degrees of freedom of a gyroscope.
6. Define Gyroscopic Precession and Rigidity.
7. How the temperature of Cylinder Head is measured?
8. What adjustments are normally provided in a capacitance type fuel quantity indication system?
9. Define Magnetic Deviation.
10. What are the advantages of RR Compass?

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

11. (a) Explain the following terms
(i) Director Displays
(ii) Head-Up Displays.
Or
(b) What are the layers of ISA and state its assumptions.
12. (a) What is position error in Pitot static tube and how is it corrected?
Or
(b) Explain the construction, principle and its operation of Vertical Speed Indicator.
13. (a) Explain the construction and operation of Turn and Slip Indicator.
Or
(b) What do you understand by the terms 'gimbal lock' and 'gimbal error'?
14. (a) Describe the construction of a fuel flow meter indicator and explain the basic principle of operation.
Or
(b) Explain the working of EPR indicator.
15. (a) Write about the following.
(i) Laws Of Magnetism
(ii) Magnetic Declination.
(iii) Magnetic DIP
Or
(b) What are the methods for Calibration of DR Compass?

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Briefly explain the working principle of Barometer. State the advantages and disadvantages of Barometer.

Or

- (b) Explain the construction and working principle of Air Speed Indicator.
17. (a) With the help of simple sketch, explain the construction and working of Gyro Horizon.

Or

- (b) Explain the principle and operation of Torque Pressure Indicator.
18. (a) Explain the operating principles of Direct Reading Compass.

Or

- (b) Describe the methods for heating the Pitot-static tube.
-

C-0816

Sub. Code

11844

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Fourth Semester

Aeronautical Science

AIRCRAFT MATERIALS, HARDWARE AND NDT

(2016 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Mention various properties carbon.
2. Define Normalizing.
3. Write the difference between Brittleness and Hardness.
4. Define Galvanic corrosion.
5. What are the types of glue used in Aircrafts?
6. List out the various hardware components in Aircraft.
7. Define graphite fiber.
8. What is honeycomb construction?
9. Define Fatigue test.
10. What are the advantages of NDT method?

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

11. (a) Write the difference between Ferrous and Non-Ferrous metals with example.

Or

- (b) Write short notes on :
- (i) Annealing
 - (ii) Case hardening.

12. (a) Explain about wood used in Aircraft materials.

Or

- (b) Write the difference between thermoplastic and thermosetting plastic.

13. (a) Explain about carbon fiber.

Or

- (b) What are the advantages and application of composite material?

14. (a) Explain about Chromate treatment in corrosion prevention method.

Or

- (b) Write the properties of
- (i) Aluminium
 - (ii) Copper.

15. (a) Explain the procedure on Izod and Charpy test (with sketch).

Or

- (b) Brief notes about Radiography Inspection (NDT) with diagram.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Explain in detail about Heat Treatment process on ferrous metals.

Or

- (b) With neat sketch Explain about Brinell and Rockwell test.

17. (a) Explain about Aircraft Hardware components with sketch.

Or

- (b) Write the types of corrosion, Explain about
(i) Metal spraying
(ii) Electroplating.

18. (a) Explain about
(i) Honeycomb construction
(ii) Sandwich Construction in composite material.

Or

- (b) Explain about
(i) Ultrasonic Inspection
(ii) Eddy current inspection.
-

C-0817

Sub. Code

11851

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Fifth Semester

Aeronautical Science

**AIRCRAFT RULES AND AIR WORTHINESS
REGULATIONS**

(2016 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Write down the different types of log books related to aircraft.
2. Explain :
 - (a) Aircraft goods
 - (b) Psychoactive Substances.
3. Define :
 - (a) Aircraft
 - (b) Aerodrome.
4. What do you mean by :
 - (a) Aircraft Component
 - (b) Repetitive defect.
5. Why a flight test is required for an Aircraft?

6. What is the purpose of Airborne Collision Avoidance System (ACAS) in the aircraft?
7. Explain :
 - (a) First Aid Kit
 - (b) Medical Kit.
8. Define :
 - (a) Quality Control
 - (b) Quality Manual.
9. What is special flight permit?
10. What are purpose of Flight Data Recorder (FDR) & Cock pit Voice Recorder (CVR)?

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) How the aircrafts are classified? Show it by a chart.

Or

(b) How the change of owner/operator is carried out for an aircraft? Write the procedure.
12. (a) Write down the Nationality and Registration markings affixed on :
 - (i) Lighter than air aircraft
 - (ii) Heavier than air aircraft.

Or

(b) Under what are the occasions a certificate of Airworthiness of an aircraft is likely to get suspended or cancelled?

13. (a) List out the information of weight schedule of an aircraft.

Or

- (b) Write down the medical items available in First Aid Kit.

14. (a) What are the documents to be submitted for validation of type certificate of an aircraft?

Or

- (b) Write down the Fuelling and safeties to be observed on aircraft.

15. (a) Write a short note on preservation of Aircraft log books.

Or

- (b) Write the instructions while safe loading in an aircraft.

Part C (3 × 10 = 30)

Answer **all** questions.

16. (a) Explain the procedure of defect recording, reporting, investigation, rectification and analysis of an aircraft.

Or

- (b) Write down the documents to be carried on board by Indian Registered Aircraft.

17. (a) What are the special precautions to be taken in the Fuelling Zone of an aircraft?

Or

- (b) Explain Calibration of Fuel quantity gauges and Fuel Dip stick.

18. (a) Write briefly about the procedure for Registration of aircraft in category 'A' and Category 'B'.

Or

- (b) List out the instruments and equipments required for an aircraft operated in accordance with Visual Flight Rules (VFR).
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C-0818

Sub. Code

11852

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Fifth Semester

Aeronautical Science

PISTON ENGINE AND PROPELLER

(2016 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Differentiate between Charles' law and Boyle's law.
2. Define valve overlap.
3. Why the cylinder barrel is tapered?
4. Why the intake air is charged?
5. What is avgas?
6. Why engine cooling is necessary?
7. What is ignition shielding?
8. What are the types of spark plug based on electrode construction?
9. Define Blade Angle.
10. Define Feathering axis.

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

11. (a) Explain the following:

- (i) Piston Displacement
- (ii) IHP and
- (iii) BHP.

Or

(b) Explain the following

- (i) Mechanical Efficiency
- (ii) Thermal Efficiency
- (iii) Volumetric Efficiency

12. (a) What are the types of connecting rods?

Or

(b) Explain the working principle of Turbocharger.

13. (a) What are the characteristics of Lubrication Oil?

Or

(b) What are the components of Dry sump lubrication system?

14. (a) List out the procedure involved in Magneto timing.

Or

(b) Explain the working principle of Spark Plug with a neat sketch.

15. (a) Write briefly about the forces acting on a Propeller.

Or

- (b) Describe the construction of composite blade propellers.

Part C (3 × 10 = 30)

Answer **all** questions.

16. (a) What are the factors affecting engine performance?

Or

- (b) Describe the function of induction and exhaust systems with the description of parts.

17. (a) Explain the working of fuel injection system with a neat sketch.

Or

- (b) Explain the steps involved in troubleshooting and maintenance of Engine Starter motor.

18. (a) Classify and explain briefly about the different types of propellers based on pitch changing mechanism?

Or

- (b) Explain the operation of Four-stroke cycle of petrol engine with a neat sketch.

C-0819

Sub. Code

11853

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Fifth Semester

Aeronautical Sciences

GAS TURBINE ENGINE

(2016 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Describe propulsive efficiency.
2. Describe bypass ratio.
3. Explain the effect of altitude on thrust.
4. Define Potential energy and kinetic energy.
5. What are the effects of air inlet icing?
6. Explain free turbine.
7. Describe volatility of fuel.
8. What are differences between Jet A and Jet B fuel?
9. What is 'rich blowout' and 'lean die out'?
10. What is the purpose of thrust reverser and name its type?

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

11. (a) Explain the principles of Jet propulsion.

Or

- (b) Write a short note on Rocket engine.

12. (a) Explain the methods used for noise suppression.

Or

- (b) Explain the Air inlet in detail.

13. (a) Describe the forces acting on propeller during flight.

Or

- (b) Describe the turbo prop engine operation.

14. (a) Explain Full Authority Digital Electronic Control (FADEC) System.

Or

- (b) Describe various types of jet fuel and explain its characteristics.

15. (a) Describe the electrical starting system of gas turbine engine.

Or

- (b) Explain the Ignition system of gas turbine engine.

Part C $(3 \times 10 = 30)$ Answer **all** questions.

16. (a) Describe the processes of airflow through the Gas turbine Engine.

Or

- (b) Describe briefly the events of the Braytons cycle with volume-pressure and Temperature pressure diagram.
17. (a) Briefly explain the construction features of turbo prop engine.

Or

- (b) Give general operation of FCU.
18. (a) Describe the types of Fuels used and its characteristics.

Or

- (b) Explain High-energy ignition system of a gas turbine engine.
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C-0820

Sub. Code

11854

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Fifth Semester

Aeronautical science

AIRCRAFT ELECTRICAL SYSTEM

(2016 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. What are the different configurations of switches?
2. What is circuit protection device?
3. What is expander?
4. What is the purpose of vented cell cap?
5. What are the two methods of battery charging?
6. What is thermal runaway?
7. What is circular mill of wire?
8. What is bonding and shielding?
9. What is residual magnetism?
10. What is the purpose of current of limiter of a generator?

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

11. (a) Draw a diagram of relay and explain.

Or

- (b) Explain about derating factors of a switch.

12. (a) Explain the procedure of constant voltage charging.

Or

- (b) Explain Hydrometer test.

13. (a) Explain DC alternator.

Or

- (b) Explain Navigation Lights Circuit.

14. (a) Explain the characteristics of electric wire.

Or

- (b) Explain the precautions to be taken while servicing aircraft batteries

15. (a) Explain ground power circuit.

Or

- (b) Explain the principle of alternator.

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

16. (a) Explain theory of Nickel cadmium battery.

Or

- (b) Explain construction of lead acid battery.

17. (a) Explain the classifications of DC generators.

Or

(b) Explain high power brushless alternator.

18. (a) Explain reverse current cutout relay.

Or

(b) Explain parallel electric power distribution system.

C-0821

Sub. Code

11855

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Fifth Semester

Aeronautical Science

INDUSTRIAL MANAGEMENT

(2016 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Define Industrial Management.
2. Define Management By objectives.
3. Is Management Science or Art? Explain.
4. Define Manpower planning.
5. Define Motivation.
6. Explain 600 barriers of communication.
7. Give any three techniques of time management.
8. Define Production Management.
9. Define Inventory and write the examples.
10. Define Work study.

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Explain the functional areas of management.

Or

- (b) Explain the characteristic of manager.

12. (a) Define Recruitment and their process.

Or

- (b) Define selection. Explain the process of selection.

13. (a) Define Motivation. Explain Mc Gregor's theory X and theory Y.

Or

- (b) Write the characters of good communication and importance of communication.

14. (a) Define Time Management and explain the ways of Managing time.

Or

- (b) Explain the types of production system.

15. (a) Explain the Ergonomics principled in the design of waste system.

Or

- (b) What is Records Inventory? Explain to step in Inventory Process.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Define Management, Explain the levels of Management and Managerial functions.

Or

- (b) Define MBO and write the elements, feature and benefits of MBO.

17. (a) What is power? Explain the concepts of power and sources of organizational power.

Or

- (b) Who is supervisor write the roles and duties of supervisor.

18. (a) Define filing. Explain functions, advantages and characteristic of good filing.

Or

- (b) Define work study. Write the purpose, technique and procedure of work study.

C-0822

Sub. Code

11861

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Sixth Semester

Aeronautical Science

**AIRCRAFT MAINTENANCE, GROUND HANDLING AND
SUPPORT EQUIPMENTS**

(2016 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. What is the significance of maintenance records?
2. Define maintenance.
3. What may be the cause of 'Dragging brake'?
4. State various methods used for Landing Gear retraction.
5. What is the basic principle of sheet metal repair?
6. Name four riveting tools with its purpose.
7. How the aircraft fitted with tail wheel is towed?
8. State various signals used for taxiing with its meanings.
9. What is the purpose of Tow bars?
10. Explain the purpose and precautions of a single base jack.

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

11. (a) Explain various records maintained by operator.
Or
(b) Write a note on Progressive inspection.
12. (a) Describe Landing Gear retraction test.
Or
(b) Briefly explain the Tire inspection.
13. (a) Describe the rivet Lay out.
Or
(b) Briefly explain the Hand riveting procedure.
14. (a) Describe the precautions against windstorm damage.
Or
(b) Describe various types of fire extinguishing agents.
15. (a) Briefly explain Air-conditioning and Heating Unit.
Or
(b) Describe the Hydraulic power unit.

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

16. (a) Describe various Inspections to be done on commercial aircraft.
Or
(b) Briefly explain demounting and mounting of Tire over the wheel.

17. (a) State the special Inspections to be done on airplane affected by Lightning strike and turbulent weather.

Or

- (b) Explain about Squeeze riveter and riveting operation.

18. (a) Describe the Towing operation.

Or

- (b) Explain the operating procedure and maintenance of ground power unit (GPU).
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C-0823

Sub. Code

11862

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Sixth Semester

Aeronautical Science

AERO ENGINE MAINTENANCE

(2016 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Define maintenance.
2. Write the objectives of servicing.
3. Define propeller track and its importance.
4. Name various Non-destructive test carried out on engine to find out damages.
5. Define 'Hot start' and 'Hung start'.
6. What is hand cranking?
7. What are the causes of compressor blade damages?
8. What is FOD? How it affect engine while running?.
9. What is Compressor wash?
10. What you understand by engine trimming?

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) What you understand by NDT check? Explain Magnetic particle Inspection.

Or

- (b) What are the problems caused by spark plug lead fouling?

12. (a) Explain Aluminium blade propeller inspection.

Or

- (b) Explain static balancing procedure of propeller blades.

13. (a) Explain the procedure of ignition system operational check during engine ground run.

Or

- (b) Explain the operation and principle of pitch change mechanism.

14. (a) Describe the compressor section inspection of a gas turbine engine.

Or

- (b) Describe the inspections and repair done on combustion section.

15. (a) Describe the turbine engine stopping procedure and post run check up.

Or

- (b) Write notes on :

- (i) Fuel flow indicator
(ii) RPM indicator.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Explain about cylinder compression check procedure.

Or

- (b) Write special inspections carried out on propeller after an accident and after installation of new propeller.

17. (a) Briefly explain the reciprocating engine performance control adjustments.

Or

- (b) Describe over heat and over speed inspection procedure of a gas turbine engine.

18. (a) Describe the procedure for assessment of engine performance.

Or

- (b) Describe various operational checks carried out on turbine engine.

C-0824

Sub. Code

11863

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Sixth Semester

Aeronautical Science

**AIRCRAFT COMMUNICATION AND NAVIGATION
SYSTEM**

(2016 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. What is sky wave?
2. What are the advantages of super heterodyne receiver?
3. What are the functions of Antenna coupler?
4. What are the procedures for testing communication radio?
5. What are the functions of receiver?
6. Describe Course Deviation Indicator.
7. What are the different modes of ATC transponder?
8. What is Audio control panel?
9. What are the functions of weather Radar?
10. What are the frequencies of ELT?

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

11. (a) Describe the operation of dynamic microphone.

Or

- (b) Explain HF communication system.

12. (a) Explain frequency modulation with a help of a diagram.

Or

- (b) Explain Selcal Decoder.

13. (a) Explain marker beacon system.

Or

- (b) Explain the operation of Cockpit Voice Recorder.

14. (a) Explain the operation of DME.

Or

- (b) Describe Radio Magnetic Indicator.

15. (a) Explain the operation of Radio altimeter.

Or

- (b) Explain ground proximity warning system.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Explain the operation of Instrument Landing system.

Or

- (b) Explain inertial Navigation System.

17. (a) Explain operation of VOR transmitter with the help of a diagram.

Or

- (b) Explain Global positioning system.

18. (a) Describe Traffic Alert and Collision Avoidance system.

Or

- (b) Draw the block diagram of ADF and explain its operation.
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C-0825

Sub. Code

11864

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Sixth Semester

Aeronautical Science

AIRPORT AND AIR TRAFFIC SERVICES

(2016 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. List out the goods that are prohibited from carrying in air.
2. Write the objectives of Air Traffic Control?
3. What do you by Runway incursion?
4. Describe in brief about taxiway markings.
5. List out the functions of briefing center in an airport.
6. Define airport security.
7. Define LCN and ARP.
8. What is obstruction lighting?
9. Define Stop way and Clearway.
10. What is load classification number?

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

11. (a) Briefly describe the functions of Airport.

Or

- (b) Elaborate the types of facilities provided at the airport.

12. (a) Explain the primary considerations for the layout of an airport.

Or

- (b) Describe the relationship between aircraft and airport.

13. (a) Describe Aircraft parking configuration.

Or

- (b) What is X-ray unit? Explain in detail.

14. (a) Explain the lounge area requirements.

Or

- (b) Describe the precautions taken during fueling.

15. (a) Describe the air traffic control aids.

Or

- (b) Write notes on :

- (i) Controlled air space
- (ii) Uncontrolled air space.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Briefly explain the functions of IATA.

Or

- (b) Describe the environmental factors to be considered with respect to Airport operations.

17. (a) Write brief notes on Apron, Holding apron and Terminal Apron.

Or

- (b) Describe Long haul and Short haul operation.

18. (a) Explain in detail about the effects of noise in airport.

Or

- (b) Describe in detail about VOR, NDB and DME.

C-0826

Sub. Code

11865

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Sixth Semester

Aeronautical Science

TRAVEL AND TOUR MANAGEMENT

(2016 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. What is travel trade?
2. What are the types of tour operator?
3. Why transportation is important to business?
4. Identify the country code: CA, SG, NZ, GB.
5. What should be included in the Itinerary?
6. What are the components of Tourism?
7. What is SIT's?
8. Duties of Travel Agents?
9. What is the role of Travel Trade Associations?
10. Who is a Tourist?

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Write a note about emergence of Thomas Cook.

Or

- (b) Explain Wholesale and retail Travel Agency business.

12. (a) Explain the sales distribution system.

Or

- (b) Write a note on Travel formalities.

13. (a) Briefly explain the Tour Formulation and Designing process.

Or

- (b) What are the Do's and Don'ts of Itinerary preparation?

14. (a) Write a short note on Cargo and Forex.

Or

- (b) Explain the functions of Travel Agency.

15. (a) Explain the roles and functions of UFTAA & IATO.

Or

- (b) Explain the roles and functions of ICCA & WTTC.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Briefly explain about Linkages and integration with the principal service providers.

Or

- (b) Write an essay about Tour Operator.

17. (a) Explain the types and components of tour packages.

Or

(b) Briefly explain the roles and responsibility of travel trade associations.

18. (a) Write an essay about Itinerary-Types, planning and development.

Or

(b) Write an essay about Travel industry sectors.
