C–0753	Sub. Code
	90113

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

First Semester

Catering and Hotel Administration

BASIC FOOD PRODUCTION AND PATTISSERIE

(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 $(5 \times 5 = 25)$

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.

2   **C–0753**

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.

————————

3 | **C–0753**

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 $(5 \times 5 = 25)$

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.

2   **C–0754**

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.

————————

3 **C–0754**

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.

                    2   C–0755

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–0755

C–0756

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.

C–0756

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 ecofriendy product of housekeeping? Name three ecofriendy 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.

3   **C–0756**

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–0756

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 habbit among youth?

2   **C–0757**

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–0757

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?

2   **C–0758**

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.

_____

3

C–0758

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 $(5 \times 5 = 25)$

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?

C–0759

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?

——————————

3　　　　　　　　**C–0759**

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 $(10 \times 2 = 20)$

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.

2 **C–0760**

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.

————————

3　　　　　　　　　　**C–0760**

C–0761	Sub. Code
	90113

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

First Year

Catering and Hotel Administration

BASIC FOOD PRODUCTION AND PATTISSERIE

(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?

2 **C–0761**

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–0761

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?

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?

C–0762

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?

    ——————

3 | **C–0762**

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?

2

C–0763

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

Or

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

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

Or

(b) Layout of front office department.

————————

3

C–0763

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 $(10 \times 2 = 20)$

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 maintanance 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 a 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

C–0764

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–0764

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

C – 0765

15. (a) Explain about:

   (i) Hors d' oeuvres

   (ii) Mousre

   (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

————————

3 C – 0765

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.

C–0766

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 $(10 \times 2 = 20)$

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 occassions.

2   **C–0767**

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–0767

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.

C–0768

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.

————————

3

C–0768

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 laundary.

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 laundary management.

Or

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

2 **C–0769**

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 satisfication.

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?

——————

3 **C–0769**

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.

2 **C–0770**

Part C $(3 \times 10 = 30)$

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.

––––––––––––––

3 **C–0770**

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.

2   **C–0771**

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.

————————

3

C–0771

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

2

C–0772

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–0772

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-0773

C-0774	Sub. Code
	90113

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

First year

Catering and Hotel Administration

BASIC FOOD PRODUCTION AND PATTISSERIE

(Upto 2015 Batch)

Time : 3 Hours　　　　　　　Maximum : 60 Marks

Part A　　　　　　$(6 \times 3 = 18)$

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　　　　　　$(4 \times 8 = 32)$

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 $(1 \times 10 = 10)$

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.

————

2 **C–0775**

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.

_____

2   **C–0776**

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 $(1 \times 10 = 10)$

(Compulsory)

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

————————

2   **C–0778**

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 $(6 \times 3 = 18)$

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 $(4 \times 8 = 32)$

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-0779

C–0780

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 $(1 \times 10 = 10)$

Compulsory

13. Discuss the different sales techniques.

_____

2   **C–0780**

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.

————————

2 **C–0781**

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–0782

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?

———————

2   **C–0783**

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 Argmanc

   (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–0784

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.

—————————

2 **C–0785**

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–0786

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–0787

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　　　　　　　　$(6 \times 3 = 18)$

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　　　　　　　　$(4 \times 8 = 32)$

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–0788

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   ($6 \times 3 = 18$)

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   ($4 \times 8 = 32$)

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 $(1 \times 10 = 10)$

Compulsory

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

————————

2   **C–0789**

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 $(1 \times 10 = 10)$

Compulsory

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

————————————

2   **C–0790**

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–0791

C–0792	**Sub. Code**
	90136

B.Sc.DEGREE EXAMINATION, NOVEMBER 2019

Third Year

Catering and Hotel Administration

ADVANCED FOOD PRODUCTION AND PATTISSERIE

(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 $(1 \times 10 = 10)$

Compulsory

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

————————————

C–0792

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 $(1 \times 10 = 10)$

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–0793

C–0753	Sub. Code
	90113

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

First Semester

Catering and Hotel Administration

BASIC FOOD PRODUCTION AND PATTISSERIE

(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.

2 **C–0753**

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.

——————————

3   **C–0753**

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.

2 **C–0754**

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.

———————

3   **C–0754**

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 $(10 \times 2 = 20)$

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.

2 **C–0755**

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

———————————

3

C–0755

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.

2 **C–0756**

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 ecofriendy product of housekeeping? Name three ecofriendy 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.

C–0756

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

<div align="center">Or</div>

(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?

<div align="center">Or</div>

(b) Define the following:
    (i) Linen Chute
    (ii) Box sweeper
    (iii) Disinfectant
    (iv) Squeegee
    (v) Spring cleaning

————————

C–0756

C–0757

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 habbit among youth?

2 **C–0757**

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–0757

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 $(5 \times 5 = 25)$

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?

2

C–0758

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 $(3 \times 10 = 30)$

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–0758

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?

2   **C–0759**

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?

————————

3 **C–0759**

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 $(10 \times 2 = 20)$

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 $(5 \times 5 = 25)$

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 $(3 \times 10 = 30)$

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.

2 **C–0760**

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.

————————

3 **C–0760**

C–0761	Sub. Code
	90113

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

First Year

Catering and Hotel Administration

BASIC FOOD PRODUCTION AND PATTISSERIE

(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?

2 **C–0761**

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.

————————

3 C–0761

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?

2   C–0762

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?

————————

3   C–0762

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?

2 **C–0763**

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

Or

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

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

Or

(b) Layout of front office department.

————————

3   **C–0763**

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 maintanance 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 a 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

2   **C–0764**

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?

————————

3

C–0764

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

C – 0765

15. (a) Explain about:

    (i) Hors d' oeuvres

    (ii) Mousre

    (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 – 0765

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.

C–0766

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 occassions.

2   **C–0767**

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–0767

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　　　　　　$(10 \times 2 = 20)$

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.

C–0768

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–0768

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 laundary.

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 laundary management.

Or

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

C–0769

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 satisfication.

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?

———————

3   **C–0769**

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 $(10 \times 2 = 20)$

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.

C–0770

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.

_____

3   **C–0770**

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 $(10 \times 2 = 20)$

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 $(5 \times 5 = 25)$

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 $(3 \times 10 = 30)$

Answer **all** questions.

16. (a) Distinguish between management and administration.

Or

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

2 $\boxed{\textbf{C–0771}}$

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.

––––––––––––––

3

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

2

C–0772

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–0772

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 PATTISSERIE

(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 $(1 \times 10 = 10)$

Compulsory

13. Classification equipments used in kitchen.

_____

C–0775

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–0775

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–0776

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 $(6 \times 3 = 18)$

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.

———————————

2 **C–0777**

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 $(1 \times 10 = 10)$

(Compulsory)

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

———————

2   **C–0778**

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 $(6 \times 3 = 18)$

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 $(4 \times 8 = 32)$

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.

———————

2 **C-0779**

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 $(1 \times 10 = 10)$

Compulsory

13. Discuss the different sales techniques.

_____

C–0780

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.

————————

2 **C–0781**

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–0782

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 $(4 \times 8 = 32)$

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 $(1 \times 10 = 10)$

(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?

———————

2   **C–0783**

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 $(6 \times 3 = 18)$

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 Argmanc

   (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.

———————

2 | **C–0784**

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　　　　　　($6 \times 3 = 18$)

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　　　　　　($4 \times 8 = 32$)

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–0785

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–0786

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–0787

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.

——————————

2

C–0788

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.

_____

2 **C–0789**

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 $(6 \times 3 = 18)$

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 $(4 \times 8 = 32)$

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 $(1 \times 10 = 10)$

Compulsory

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

————————

        C–0790

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 PATTISSERIE

(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 $(1 \times 10 = 10)$

Compulsory

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

_____

2   **C–0792**

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.

_____

2   **C–0793**

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　　　　　　　　　$(10 \times 2 = 20)$

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.

C–0794

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 $(3 \times 10 = 30)$

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.

3   C–0794

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–0794

C–0795

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.

<div align="center">பகுதி ஆ</div>   (5 × 5 = 25)

<div align="center">**எல்லா** வினாக்களுக்கும் விடை தருக.</div>

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.

<div align="center">2</div>   C–0795

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–0795

| 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. Eerivez la conjugation du verb "etre" :
   (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 $(5 \times 5 = 25)$

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

2   C–0796

(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. Repondez :

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

Ou

(b) Comment est le drapeau al gerien ?

3

WS9

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.

————————

4   **C–0796**

C–0797

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 $(10 \times 2 = 20)$

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 है?

<div align="center">खण्ड ख   (5 × 5 = 25)</div>

<div align="center">सभी प्रश्नों के उत्तर दीजिए। उत्तर संक्षेप में हो।</div>

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।

<div align="center">2   C–0797</div>

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–0797

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

                         2   **C–0798**

(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.

3

C–0798

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.

——————

4   **C–0798**

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 எதுதுக.

(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.

2   **C–0802**

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–0802

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. Eerivez la conjugation du verb 'etre':

    (a) Nous and   (b) Ils.

8. Traduisez en anglosis:

    (a) Une clé →   (b) Mademoiselle →

9. Completez les expressions :

    (a) B _ n _ _ n _ _ t and

    (b) B _ _ j _ _ r

10. Eerivez les chiffres:

    (a) Trente →   (b) Vingt - deux → .

<div align="center">

Part B   (5 × 5 = 25)

Answer **all** questions.

</div>

11. (a) Traduisez les expressions suivantes:

        (i) Vous allez bien?

        (ii) Excusez - moi

        (iii) Voila votre Fax, monsieur

        (iv) Qui est David?

<div align="center">OU</div>

   (b) Retrouvez les mots:

        (i) Vibenneue →

        (ii) Uetoivr →

        (iii) Degiu →

        (iv) Harcfufue → .

     C–0803

12. (a) Trouvez le mot en François:
    (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.

C–0803

Part C (3 × 10 = 30)

Answer **all** questions.

16. (a) Decrivez l' autre fête que vous savez.

[Describe any festival what you know].

OU

(b) Dēcrivez votre journée

[Describe about your day].

17. (a) Dēcrivez l'autre personne sportive que vous savez.

[Describe any sports person whom you know].

OU

(b) Dēcrivez 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–0803

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 है?

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-अभिमानी 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।

C–0804

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-barrelled 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)

C–0804

(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.

————————

C–0804

C–0805

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 Niranjan.

	(Change into comparative degree)

Part B				(5 × 5 = 25)

Answer **all** questions

11.	(a)	Indians possivity, expecting everything to be done by the government. Explain.

			Or

	(b)	Write a short note on science from 'The scientific point of view'.

C–0805

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 brough 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.

3 **C–0805**

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".

4

C–0805

18. (a) Combine the pairs of sentences using proper form of the relative pronoun.

    (i) The main 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 prestigeous 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)

5   **C–0805**

(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)

———————

6

C–0805

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 claimbed ——————— the ladder to get ——————— the attic.

(iii) Please sign your name ——————— the dotted line ——————— you read the contract.

Or

2   **C–0808**

(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)

C–0808

(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.

_____

4

C–0808

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.

2 **C–0813**

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.

————————

3 **C–0813**

C–0753	Sub. Code
	90113

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

First Semester

Catering and Hotel Administration

BASIC FOOD PRODUCTION AND PATTISSERIE

(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 $(5 \times 5 = 25)$

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.

2   **C–0753**

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.

————————

3 **C–0753**

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 $(10 \times 2 = 20)$

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.

2   **C–0754**

Part C $(3 \times 10 = 30)$

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.

———————

3   **C–0754**

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.

2 C–0755

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–0755

C–0756

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.

2 **C–0756**

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 ecofriendy product of housekeeping? Name three ecofriendy 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.

3   C–0756

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

————————

4   **C–0756**

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 habbit among youth?

2 **C–0757**

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–0757

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?

2   **C–0758**

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–0758

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 $(5 \times 5 = 25)$

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?

C–0759

Part C $(3 \times 10 = 30)$

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?

————————

3   **C–0759**

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.

2   **C–0760**

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.

————————

3   **C–0760**

C–0761	Sub. Code
	90113

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

First Year

Catering and Hotel Administration

BASIC FOOD PRODUCTION AND PATTISSERIE

(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?

C–0761

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–0761

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?

C–0762

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?

———————

3 **C–0762**

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?

2

C–0763

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

Or

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

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

Or

(b) Layout of front office department.

———————

3   **C–0763**

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 $(10 \times 2 = 20)$

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 maintanance 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 a 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

C–0764

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?

————————

3 **C–0764**

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

C – 0765

15. (a) Explain about:

    (i) Hors d' oeuvres

    (ii) Mousre

    (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 – 0765

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　　　　　$(10 \times 2 = 20)$

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.

2   **C–0766**

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–0766

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 occassions.

2 **C–0767**

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–0767

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.

2   **C–0768**

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.

_____

3

C–0768

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 laundary.

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 laundary management.

Or

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

C–0769

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 satisfication.

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?

——————

3 **C–0769**

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.

2 **C–0770**

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.

—————————

3   **C–0770**

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 $(10 \times 2 = 20)$

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 $(5 \times 5 = 25)$

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 $(3 \times 10 = 30)$

Answer **all** questions.

16. (a) Distinguish between management and administration.

Or

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

2 C–0771

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.

————————

3   C–0771

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

2

C–0772

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–0772

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-0773

C-0774	Sub. Code
	90113

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

First year

Catering and Hotel Administration

BASIC FOOD PRODUCTION AND PATTISSERIE

(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.

<div align="center">

Part C $(1 \times 10 = 10)$

Compulsory

</div>

13. Classification equipments used in kitchen.

<div align="center">

_____

</div>

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–0775

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 $(6 \times 3 = 18)$

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 $(4 \times 8 = 32)$

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 $(1 \times 10 = 10)$

Compulsory

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

————————

C–0777

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.

————————

2   **C–0777**

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 $(6 \times 3 = 18)$

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 $(4 \times 8 = 32)$

Answer **any Four** questions

7.   Explain the classification of a computer with its merits and demerits.

8.   Explain any four external MS DOS commands.

WS8

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 $(1 \times 10 = 10)$

(Compulsory)

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

_____

2   **C–0778**

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-0779

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.

————————

2   **C–0780**

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.

———————————

2 **C–0781**

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–0782

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?

_____

2 **C–0783**

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 Argmanc

   (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–0784

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.

sp2

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.

———————

2   **C–0786**

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.

———————

2 **C–0787**

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 $(6 \times 3 = 18)$

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 $(4 \times 8 = 32)$

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.

——————————

2 **C–0788**

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 $(1 \times 10 = 10)$

Compulsory

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

————————

C–0789

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.

––––––––––––––

2   **C–0790**

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–0791

C–0792	Sub. Code
	90136

B.Sc.DEGREE EXAMINATION, NOVEMBER 2019

Third Year

Catering and Hotel Administration

ADVANCED FOOD PRODUCTION AND PATTISSERIE

(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.

———————————

2 **C–0792**

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 PATTISSERIE

(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 $(5 \times 5 = 25)$

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.

2   **C–0753**

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–0753

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.

2 | **C–0754**

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.

———————

3   **C–0754**

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.

2 C–0755

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

————————————

3   **C–0755**

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 $(10 \times 2 = 20)$

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.

2 **C–0756**

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 ecofriendy product of housekeeping? Name three ecofriendy 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.

3   C–0756

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–0756

C–0757

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 habbit among youth?

2 **C–0757**

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–0757

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 $(10 \times 2 = 20)$

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 $(5 \times 5 = 25)$

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?

2   **C–0758**

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–0758

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?

C–0759

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?

————————

3

C–0759

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 $(5 \times 5 = 25)$

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 $(3 \times 10 = 30)$

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.

2   **C–0760**

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–0760

C–0761	Sub. Code
	90113

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

First Year

Catering and Hotel Administration

BASIC FOOD PRODUCTION AND PATTISSERIE

(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?

2 **C–0761**

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–0761

C–0762

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?

                          2   C–0762

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?

———————

3 **C–0762**

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?

2 **C–0763**

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

Or

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

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

Or

(b) Layout of front office department.

————————

3

C–0763

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 $(10 \times 2 = 20)$

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 maintanance 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 a 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

2   **C–0764**

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–0764

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

C – 0765

15. (a) Explain about:

   (i) Hors d' oeuvres

   (ii) Mousre

   (iii) Aspic

                    Or

   (b) Explain few equipments and tools for Gardemanger Kitchen.

                Part C $(3 \times 10 = 30)$

              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

                    —————————

                    3   **C – 0765**

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 $(5 \times 5 = 25)$

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.

C–0766

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–0766

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 $(10 \times 2 = 20)$

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 occassions.

2 **C–0767**

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–0767

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.

2   **C–0768**

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.

————————

3   **C–0768**

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 laundary.

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 laundary management.

Or

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

2 **C–0769**

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 satisfication.

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?

————————

3 **C–0769**

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.

2 **C–0770**

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.

    ————————

3   **C–0770**

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 $(10 \times 2 = 20)$

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 $(5 \times 5 = 25)$

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 $(3 \times 10 = 30)$

Answer **all** questions.

16. (a) Distinguish between management and administration.

Or

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

2 | **C–0771**

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.

————————

3 **C–0771**

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

C–0772

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

––––––––––––––

3   **C–0772**

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 PATTISSERIE

(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-0774

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–0776

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.

_____

2 **C–0777**

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 $(6 \times 3 = 18)$

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 $(4 \times 8 = 32)$

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 $(1 \times 10 = 10)$

(Compulsory)

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

_____

2

C–0778

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.

<div align="center">

Part C (1 × 10 = 10)

(Compulsory)

</div>

13. Discuss the difference theories of leadership.

———————

C-0779

C–0780

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 $(1 \times 10 = 10)$

Compulsory

13. Discuss the different sales techniques.

_____

2   **C–0780**

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–0782

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?

———————

2 C–0783

C–0784

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 $(6 \times 3 = 18)$

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 Argmanc

   (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–0784

C-0785

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–0787

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.

————————

2 **C–0788**

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.

_____

2 **C–0789**

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 $(6 \times 3 = 18)$

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 $(4 \times 8 = 32)$

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 $(1 \times 10 = 10)$

Compulsory

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

_____

2   **C–0790**

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–0791

C–0792	Sub. Code
	90136

B.Sc.DEGREE EXAMINATION, NOVEMBER 2019

Third Year

Catering and Hotel Administration

ADVANCED FOOD PRODUCTION AND PATTISSERIE

(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–0792

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.

_____

2 **C–0793**

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 $(5 \times 5 = 25)$

                 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.

                    2   C–0794

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 $(3 \times 10 = 30)$

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.

3   C–0794

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–0794

C–0795

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.

2   C–0795

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. Eerivez la conjugation du verb "etre" :
   (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

2

C–0796

(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. Repondez :

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

Ou

(b) Comment est le drapeau al gerien ?

3

C–0796

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.

———————

4   **C–0796**

C–0797

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

<div align="center">

खण्ड क $(10 \times 2 = 20)$

सभी प्रश्नों के उत्तर संक्षेप में लिखिए।
</div>

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 है?

<div align="center">

खण्ड ख (5 × 5 = 25)

सभी प्रश्नों के उत्तर दीजिए। उत्तर संक्षेप में हो।

</div>

11. (अ) लाल बिहारी का संक्षिप्त परिचय दीजिए।

<div align="center">(या)</div>

    (आ) 'प्रायश्चित्त' कहानी की शीर्षक की सार्थकता पर विचार कीजिए।

12. (अ) 'उसने कहा था' इस कहानी में कौन किससे क्या कहा था?

<div align="center">(या)</div>

    (आ) पाँच मिनट की मुलाकात में गोपाल ने बाबूजी से क्या कहा?

13. (अ) तोताराम के साथ निर्मला की शादी किस हालत में हुई?

<div align="center">(या)</div>

    (आ) जियाराम ने आत्महत्या क्यों की?

14. (अ) सियाराम किसके साथ भाग गया और क्यों?

<div align="center">(या)</div>

    (आ) कल्याणी और उदयभानुलाल के बीच में झगडा क्यों हुआ?

15. (अ) 'कारक' किसे कहते हैं? उनके भेदों को उदाहरण सहित समझाइए।

<div align="center">(या)</div>

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

<div align="center">

2

C–0797

</div>

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।

————————

3

C–0798

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.

<div align="center">

Part B (5 × 5 = 25)

Answer **all** questions.

</div>

11. (a) What are the essential ingredients of education according to six Richard Living stone?

<div align="center">Or</div>

   (b) Write a short note on "On the power of youth".

12. (a) Explain A.G. Gardiners views on 'On Habits'.

<div align="center">Or</div>

   (b) Justify the title of the story "The Crime and Punishment".

13. (a) Explain the search for identify in Atwood's 'Survival'.

<div align="center">Or</div>

   (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.

<div align="center">Or</div>

<div align="center">2</div>

<div align="center">

C–0798

</div>

(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 $(3 \times 10 = 30)$

Answer **all** questions.

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

Or

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

3   **C–0798**

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.

—————

4

C–0798

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 எதுதுக.

(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.

2

C–0802

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–0802

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. Eerivez la conjugation du verb 'etre':

 (a) Nous and (b) Ils.

8. Traduisez en anglosis:

 (a) Une clé → (b) Mademoiselle →

9. Completez les expressions :

 (a) B _ n _ _ n _ _ t and

 (b) B _ _ j _ _ r

10. Eerivez 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 → .

2 **C–0803**

12. (a) Trouvez le mot en François:

    (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.

3   **C–0803**

Part C (3 × 10 = 30)

Answer **all** questions.

16. (a) Decrivez l' autre fête que vous savez.

[Describe any festival what you know].

OU

(b) Dēcrivez votre journée

[Describe about your day].

17. (a) Dēcrivez l'autre personne sportive que vous savez.

[Describe any sports person whom you know].

OU

(b) Dēcrivez 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–0803

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 है?

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-अभिमानी 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।

2   C–0804

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)

3

C–0804

(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.

———————

C–0804

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 Niranjan.

     (Change into comparative degree)

Part B   (5 × 5 = 25)

Answer **all** questions

11.   (a)   Indians possivity, 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 brough 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.

3   **C–0805**

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".

4 | **C–0805**

18. (a) Combine the pairs of sentences using proper form of the relative pronoun.

    (i) The main 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 prestigeous 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)

C–0805

(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)

—————————

6   **C–0805**

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 claimbed ————— the ladder to get ————— the attic.

(iii) Please sign your name ————— the dotted line ————— you read the contract.

Or

2 **C–0808**

(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)

3   **C–0808**

(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.

—————————

4   **C–0808**

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.

2 **C–0813**

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.

————————

3

C–0813

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 $(5 \times 5 = 25)$

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

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
$$l + 3m + 5n = 0 \ and \ \frac{2}{l} - \frac{6}{m} - \frac{5}{n} = 0$$

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,o) on the curve $xy^2=a^3–x^3$.

Or

(b) Find the evolute of the parabola $x^2 = 4ay$.

2   C-0799

14. (a) If $u = f(x, y)$, where $x = r\cos\theta$ and $y = r\sin\theta$, prove

that $\left(\dfrac{\partial u}{\partial x}\right)^2 + \left(\dfrac{\partial u}{\partial r}\right)^2 = \left(\dfrac{\partial y}{\partial r}\right)^2 + \dfrac{1}{r^2}\left(\dfrac{\partial u}{\partial\theta}\right)^2$

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 $\dfrac{\partial(u, v)}{\partial(r, \theta)}$

15. (a) Solve $(D^2 + 6D + 9)y = e^{-2x}x^3$.

Or

(b) Solve the equation $x^2\dfrac{d^2 y}{dx^2} + 4x\dfrac{dy}{dx} + 2y = x^2 + \dfrac{1}{x^2}$

Part C (3 × 10 = 30)

Answer **all** questions.

16. (a) Find the eigen values and eigen vectors of the

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.

3   **C-0799**

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 $\dfrac{x-2}{2} = \dfrac{y+1}{3} = \dfrac{Z}{4}; 2x + 3y - 5Z - 6$
$= 0 = 3x - 2y = Z + 3$

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 $\dfrac{d^2y}{dx^2} + y = x\cos x,$ by the method of variation of parameters.

———————

4   C-0799

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 $(10 \times 2 = 20)$

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.

2 **C–0800**

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.

————————

3

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 $(10 \times 2 = 20)$

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.

2 **C–0801**

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–0801

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　　　　　　$(10 \times 2 = 20)$

Answer **all** questions.

1. Evaluate $\int\limits_{0}^{\pi} \int\limits_{0}^{\sin\theta} \gamma \, d\gamma \, d\theta$.

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 $L^{-1}\left[\cot^{-1}(as)\right]$.

9. Define mean and mode.

10. Show that correlation coefficient lies between −1 and +1.

Part B $(5 \times 5 = 25)$

Answer **all** questions.

11. (a) Evaluate $\int\limits_{0}^{a} \int\limits_{0}^{\sqrt{a^2-x^2}} \sqrt{a^2 - x^2 - y^2}\, dy\, dx$.

Or

(b) Evaluate $\iint \left(x^2 + y^2\right)^{1/2} dx\, dy$ over the circle $x^2 + y^2 = a^2$.

12. (a) If $\bar{f} = xy^2\bar{i} + 2x^2yz\bar{j} - 3yz^2\bar{k}$, find $div\,\bar{f}$ and $curl\,\bar{f}$ at $(1, -1, 1)$.

Or

(b) Show that $\iint\limits_{S} \left(z\bar{i} + x\bar{j} + 3y^2z\bar{k}\right) \cdot \hat{n}\, ds = 90$ 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 $w = \dfrac{1}{z}$.

14. (a) If $L[f(t)] = \phi(s)$, then prove that $L\left[e^{-at}f(t)\right] = \phi(s + a)$.

Or

(b) State and prove convolution theorem.

2   C–0806

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 $\sigma_x = \dfrac{1}{2}\sigma_y$.

    Find the coefficient of correlation.

Part C $(3 \times 10 = 30)$

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 $\bar{f} = (2x - z)\bar{i} + x^2 y\bar{j} - xz^2\bar{k}$ 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 $\nabla^2 \left[\log |f(z)| \right] = 0$.

3   **C–0806**

18. (a) Solve by the method of Laplace transform :
$\left(D^2 + D - 2\right) = 20 \cos 2t$, 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.

————————

4   C–0806

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　　　　　　　$(10 \times 2 = 20)$

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 redunclant 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.

2 **C–0807**

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–0807

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 $(5 \times 5 = 25)$

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 out T–S diagrams.

Or

(b) Explain the working of Ice production plant.

14. (a) Explain, Entropy and Enthalpy of thermodynamics.

Or

(b) Explain Liqueification of gases.

15. (a) Explain the classification of gases turbines.

Or

(b) Explain work and forms of work.

2 **C–0809**

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 $(10 \times 2 = 20)$

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 $(5 \times 5 = 25)$

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).

                    2   **C–0810**

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

————————

3   **C–0810**

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.

2

C–0811

Part C (3 × 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–0811

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 $(10 \times 2 = 20)$

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 $(5 \times 5 = 25)$

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.

2   **C–0812**

Part C $(3 \times 10 = 30)$

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.

————————

3   **C–0812**

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 value?

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.

C–0814

Part C (3 × 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.

————————

3 **C–0814**

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?

2   **C–0815**

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.

————————

3 **C–0815**

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 $(10 \times 2 = 20)$

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.

2 **C–0816**

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–0816

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?

2   **C–0817**

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 $(3 \times 10 = 30)$

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.

3 **C–0817**

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).

———————

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.

2   **C–0818**

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–0818

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 $(10 \times 2 = 20)$

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.

2 **C–0819**

Part C (3 × 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.

————————

3   **C–0819**

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 $(10 \times 2 = 20)$

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.

2   **C–0820**

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.

————————

3 **C–0820**

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.

C–0821

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.

————————

3 | **C–0821** |

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 taxing 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.

2 **C–0822**

17. (a) State the special Inspections to be done on airplane affected by Lightening 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).

—————

3   **C–0822**

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.

C–0823

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.

————————

3 **C–0823**

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.

C–0824

Part C $(3 \times 10 = 30)$

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.

————————

3 C–0824

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 $(10 \times 2 = 20)$

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.

C–0825

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.

————————

3 **C–0825**

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.

C–0826

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.

————————

C–0826

C–0753	Sub. Code
	90113

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

First Semester

Catering and Hotel Administration

BASIC FOOD PRODUCTION AND PATTISSERIE

(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 $(5 \times 5 = 25)$

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.

C–0753

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.

————————

3 | **C–0753**

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 $(5 \times 5 = 25)$

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.

2   **C–0754**

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.

————————

3   **C–0754**

C–0755

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.

2 **C–0755**

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

———————

3   **C–0755**

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.

2 **C–0756**

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 ecofriendy product of housekeeping? Name three ecofriendy 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.

3   **C–0756**

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

_____

4 **C–0756**

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 habbit among youth?

2 **C–0757**

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?

—————————

3   **C–0757**

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 $(5 \times 5 = 25)$

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?

2   **C–0758**

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.

_____

3

C–0758

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 $(10 \times 2 = 20)$

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?

C–0759

Part C $(3 \times 10 = 30)$

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?

————————

3 **C–0759**

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 $(10 \times 2 = 20)$

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 $(5 \times 5 = 25)$

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 $(3 \times 10 = 30)$

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.

2

C–0760

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.

————————

3 **C–0760**

C–0761	Sub. Code
	90113

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

First Year

Catering and Hotel Administration

BASIC FOOD PRODUCTION AND PATTISSERIE

(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?

C–0761

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.

————————

3 **C–0761**

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 $(10 \times 2 = 20)$

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?

C–0762

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?

_____

3

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?

2   **C–0763**

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

Or

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

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

Or

(b) Layout of front office department.

————————

3

C–0763

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 maintanance 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 a 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

C–0764

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?

————————

3

C–0764

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

C – 0765

15. (a) Explain about:

   (i) Hors d' oeuvres

   (ii) Mousre

   (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

                 ———————

                    3 | **C – 0765** |

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 $(5 \times 5 = 25)$

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.

Sp1

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–0766

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 occassions.

2   **C–0767**

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–0767

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 $(5 \times 5 = 25)$

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.

C–0768

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–0768

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 laundary.

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 laundary management.

Or

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

2 **C–0769**

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 satisfication.

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–0769

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.

2 **C–0770**

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.

—————————

3 **C–0770**

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 $(10 \times 2 = 20)$

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 $(5 \times 5 = 25)$

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 $(3 \times 10 = 30)$

Answer **all** questions.

16. (a)   Distinguish between management and administration.

Or

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

2   **C–0771**

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.

————————

3   **C–0771**

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

2

C–0772

Part C $(1 \times 10 = 10)$

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–0772

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 PATTISSERIE

(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.

<div align="center">

Part C   (1 × 10 = 10)

Compulsory

</div>

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.

_____

2

C–0775

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 $(1 \times 10 = 10)$

Compulsory

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

————————

2 | **C–0776**

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 $(6 \times 3 = 18)$

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.

———————

2   **C–0777**

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 $(1 \times 10 = 10)$

(Compulsory)

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

————————

C–0778

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 $(6 \times 3 = 18)$

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 $(4 \times 8 = 32)$

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.

<div align="center">

Part C   (1 × 10 = 10)

(Compulsory)

</div>

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 $(1 \times 10 = 10)$

Compulsory

13. Discuss the different sales techniques.

_____

C–0780

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

——————————

2   **C–0782**

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 $(6 \times 3 = 18)$

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 Argmanc

   (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–0784

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 $(1 \times 10 = 10)$

Compulsory.

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

————————

C–0785

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–0786

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.

————————

2 **C–0787**

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.

———————————

2

C–0788

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–0789

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–0791

C–0792		Sub. Code
		90136

B.Sc.DEGREE EXAMINATION, NOVEMBER 2019

Third Year

Catering and Hotel Administration

ADVANCED FOOD PRODUCTION AND PATTISSERIE

(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 $(1 \times 10 = 10)$

Compulsory

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

———————————

2   **C–0792**

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 PATTISSERIE

(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.

2   **C–0753**

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.

————————

3   **C–0753**

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 $(10 \times 2 = 20)$

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.

2 C–0754

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–0754

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.

                2   **C–0755**

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

————————

3   **C–0755**

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.

2   **C–0756**

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 ecofriendy product of housekeeping? Name three ecofriendy products.

Part C $(3 \times 10 = 30)$

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.

3   **C–0756**

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

———————

4   **C–0756**

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 habbit among youth?

C–0757

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–0757

C–0758

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?

2 **C–0758**

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–0758

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 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?

————————

3 **C–0759**

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 $(5 \times 5 = 25)$

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 $(3 \times 10 = 30)$

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.

2 **C–0760**

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.

————————

3 **C–0760**

C–0761	Sub. Code
	90113

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

First Year

Catering and Hotel Administration

BASIC FOOD PRODUCTION AND PATTISSERIE

(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?

2   **C–0761**

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?

2

C–0762

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?

    _____

3   C–0762

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?

2   **C–0763**

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

Or

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

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

Or

(b) Layout of front office department.

————————

3   C–0763

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 $(10 \times 2 = 20)$

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 maintanance 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 a 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

C–0764

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?

————————

3   **C–0764**

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 $(10 \times 2 = 20)$

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

C – 0765

15. (a) Explain about:

   (i)   Hors d' oeuvres

   (ii) Mousre

   (iii) Aspic

   Or

   (b) Explain few equipments and tools for Gardemanger Kitchen.

   Part C $(3 \times 10 = 30)$

   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

—————

3

C – 0765

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.

2   **C–0766**

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

    ———————

3   **C–0766**

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 occassions.

2   **C–0767**

Part C $(3 \times 10 = 30)$

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.

————————

3   **C–0767**

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　　　　　　$(10 \times 2 = 20)$

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.

C–0768

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.

————————

3 **C–0768**

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 laundary.

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 laundary management.

Or

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

　　　C–0769

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 satisfication.

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–0769

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 $(10 \times 2 = 20)$

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.

2 **C–0770**

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–0770

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　　　　　　　$(10 \times 2 = 20)$

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.

2 | C–0771 |

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.

————————

3   **C–0771**

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

C–0772

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–0772

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-0773

C-0774	Sub. Code
	90113

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

First year

Catering and Hotel Administration

BASIC FOOD PRODUCTION AND PATTISSERIE

(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.

WS19

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.

<div align="center">

Part C $(1 \times 10 = 10)$

Compulsory

</div>

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.

_____

2 **C–0775**

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.

———————————

2   **C–0776**

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 $(6 \times 3 = 18)$

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.

———————————

2   **C–0777**

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–0778

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.

<div align="center">

Part C   (1 × 10 = 10)

(Compulsory)

</div>

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 $(1 \times 10 = 10)$

Compulsory

13. Discuss the different sales techniques.

_____

2 **C–0780**

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.

———————

2 **C–0781**

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–0782

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?

———————————

2   **C–0783**

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 $(6 \times 3 = 18)$

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 Argmanc

   (b) Grand Champagne

   (c) Three star

   Part B $(4 \times 8 = 32)$

   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 $(1 \times 10 = 10)$

   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–0784

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.

<div align="center">

Part C (1 × 10 = 10)

Compulsory.

</div>

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

_____

C–0785

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.

————————

2   **C–0786**

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–0787

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–0788

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 $(1 \times 10 = 10)$

Compulsory

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

———————

2   **C–0789**

C–0790

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–0790

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.

_____

2   **C–0791**

C–0792		Sub. Code
		90136

B.Sc.DEGREE EXAMINATION, NOVEMBER 2019

Third Year

Catering and Hotel Administration

ADVANCED FOOD PRODUCTION AND PATTISSERIE

(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 $(1 \times 10 = 10)$

Compulsory

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

————————

2   **C–0792**

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.

––––––––––––––

2 **C–0793**

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.

C–0794

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.

3   C–0794

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

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 விடையளிக்க.

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.

2   C–0795

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–0795

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. Eerivez la conjugation du verb "etre" :
    (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

                2   **C–0796**

(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. Repondez :

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

Ou

(b) Comment est le drapeau al gerien ?

3

C–0796

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.

    _____

4 **C–0796**

C–0797

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 $(10 \times 2 = 20)$

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 है?

<div align="center">

खण्ड ख $(5 \times 5 = 25)$

सभी प्रश्नों के उत्तर दीजिए। उत्तर संक्षेप में हो।

</div>

11. (अ) लाल बिहारी का संक्षिप्त परिचय दीजिए।

<div align="center">(या)</div>

(आ) 'प्रायश्चित्त' कहानी की शीर्षक की सार्थकता पर विचार कीजिए।

12. (अ) 'उसने कहा था' इस कहानी में कौन किससे क्या कहा था?

<div align="center">(या)</div>

(आ) पाँच मिनट की मुलाकात में गोपाल ने बाबूजी से क्या कहा?

13. (अ) तोताराम के साथ निर्मला की शादी किस हालत में हुई?

<div align="center">(या)</div>

(आ) जियाराम ने आत्महत्या क्यों की?

14. (अ) सियाराम किसके साथ भाग गया और क्यों?

<div align="center">(या)</div>

(आ) कल्याणी और उदयभानुलाल के बीच में झगडा क्यों हुआ?

15. (अ) 'कारक' किसे कहते हैं? उनके भेदों को उदाहरण सहित समझाइए।

<div align="center">(या)</div>

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

<div align="center">

2   **C–0797**

</div>

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।

———————

3   C–0797

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

2   **C–0798**

(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 $(3 \times 10 = 30)$

Answer **all** questions.

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

Or

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

3   **C–0798**

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.

——————

4

C–0798

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 எதுதுக.

(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.

2   **C–0802**

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.

————————

3

C–0802

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. Eerivez la conjugation du verb 'etre':

   (a) Nous and   (b) Ils.

8. Traduisez en anglosis:

   (a) Une clé →   (b) Mademoiselle →

9. Completez les expressions :

   (a) B _ n _ _ n _ _ t and

   (b) B _ _ j _ _ r

10. Eerivez 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 → .

2   **C–0803**

12. (a) Trouvez le mot en François:

   (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.

3   **C–0803**

Part C (3 × 10 = 30)

Answer **all** questions.

16. (a) Decrivez l' autre fête que vous savez.

[Describe any festival what you know].

OU

(b) Dēcrivez votre journée

[Describe about your day].

17. (a) Dēcrivez l'autre personne sportive que vous savez.

[Describe any sports person whom you know].

OU

(b) Dēcrivez 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.

————————

4 | **C–0803**

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 है?

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-अभिमानी 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।

2   C–0804

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-barrelled 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)

3

C–0804

(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.

————————

C–0804

C–0805

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 Niranjan.

     (Change into comparative degree)

Part B   (5 × 5 = 25)

Answer **all** questions

11. (a)   Indians possivity, expecting everything to be done by the government. Explain.

                        Or

     (b)   Write a short note on science from 'The scientific point of view'.

2

C–0805

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 brough 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.

3 **C–0805**

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".

4 **C–0805**

18. (a) Combine the pairs of sentences using proper form of the relative pronoun.

   (i)   The main 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 prestigeous 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)

5   C–0805

(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)

——————

6   **C–0805**

| 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 claimbed ——————— 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)

3   **C–0808**

    (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–0808

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.

2 | **C–0813**

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.

————————

3   **C–0813**

C–0753	Sub. Code
	90113

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

First Semester

Catering and Hotel Administration

BASIC FOOD PRODUCTION AND PATTISSERIE

(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.

2 **C–0753**

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–0753

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　　　　　　　$(10 \times 2 = 20)$

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.

2 **C–0754**

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.

————————

3

C–0754

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.

2   **C–0755**

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

————————

3 **C–0755**

C–0756

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?

Wk 3

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.

2 **C–0756**

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 ecofriendy product of housekeeping? Name three ecofriendy products.

Part C $(3 \times 10 = 30)$

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.

3   **C–0756**

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–0756

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 $(10 \times 2 = 20)$

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 habbit among youth?

2 **C–0757**

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–0757

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 $(5 \times 5 = 25)$

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?

2   **C–0758**

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.

———————————

3

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?

C–0759

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–0759

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.

2   **C–0760**

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.

————————

3   **C–0760**

C–0761	Sub. Code
	90113

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

First Year

Catering and Hotel Administration

BASIC FOOD PRODUCTION AND PATTISSERIE

(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?

2　　　　　　　　　**C–0761**

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–0761

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?

                    2   **C–0762**

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?

————————

3

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?

2

C–0763

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

Or

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

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

Or

(b) Layout of front office department.

————————

3   **C–0763**

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 maintanance 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 a 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

2   **C–0764**

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?

————————

3 **C–0764**

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

2 | **C – 0765** |

15. (a) Explain about:

   (i) Hors d' oeuvres

   (ii) Mousre

   (iii) Aspic

               Or

(b) Explain few equipments and tools for Gardemanger Kitchen.

Part C $(3 \times 10 = 30)$

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

———————

3   **C – 0765**

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.

2 **C–0766**

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–0766

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　　　　　　　$(10 \times 2 = 20)$

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 occassions.

2 **C–0767**

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.

———————

3 **C–0767**

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 $(10 \times 2 = 20)$

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 $(5 \times 5 = 25)$

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.

C–0768

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–0768

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 laundary.

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 laundary management.

Or

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

2 **C–0769**

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 satisfication.

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?

———————

3 **C–0769**

C–0770

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.

2 **C–0770**

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–0770

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 $(10 \times 2 = 20)$

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.

2 **C–0771**

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.

————————

3   **C–0771**

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

2

C–0772

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

———————

3   C–0772

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-0773

C-0774	Sub. Code
	90113

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

First year

Catering and Hotel Administration

BASIC FOOD PRODUCTION AND PATTISSERIE

(Upto 2015 Batch)

Time : 3 Hours　　　　　　　Maximum : 60 Marks

Part A　　　　　　$(6 \times 3 = 18)$

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　　　　　　$(4 \times 8 = 32)$

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.

_____

2 **C–0775**

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　　　　　　　　($6 \times 3 = 18$)

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　　　　　　　　($4 \times 8 = 32$)

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.

————————

2   **C–0776**

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.

———————————

2 **C–0777**

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 $(1 \times 10 = 10)$

(Compulsory)

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

_____

2   **C–0778**

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 $(1 \times 10 = 10)$

(Compulsory)

13. Discuss the difference theories of leadership.

_____

C-0779

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.

————————

2   **C–0780**

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–0781

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–0782

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 $(6 \times 3 = 18)$

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 Argmanc

   (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–0784

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 $(1 \times 10 = 10)$

Compulsory.

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

————————

C–0785

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.

———————————

2   **C–0786**

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 $(6 \times 3 = 18)$

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 $(4 \times 8 = 32)$

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.

————————

2   **C–0787**

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　　　　　　　$(6 \times 3 = 18)$

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　　　　　　　$(4 \times 8 = 32)$

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.

————————————

2

C–0788

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 $(6 \times 3 = 18)$

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 $(4 \times 8 = 32)$

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–0789

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.

_____

2 | **C–0790** |

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–0791

C–0792	Sub. Code
	90136

B.Sc.DEGREE EXAMINATION, NOVEMBER 2019

Third Year

Catering and Hotel Administration

ADVANCED FOOD PRODUCTION AND PATTISSERIE

(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–0792

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–0793

C–0753	**Sub. Code**
	90113

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

First Semester

Catering and Hotel Administration

BASIC FOOD PRODUCTION AND PATTISSERIE

(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.

2 **C–0753**

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.

————————

3   **C–0753**

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　　　　　　　$(10 \times 2 = 20)$

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.

2   **C–0754**

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.

———————

3

C–0754

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.

2   **C–0755**

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

————————

3 **C–0755**

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.

2 **C–0756**

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 ecofriendy product of housekeeping? Name three ecofriendy 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.

C–0756

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–0756

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 $(10 \times 2 = 20)$

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 habbit among youth?

2 **C–0757**

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?

————

3 **C–0757**

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　　　　　　($10 \times 2 = 20$)

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?

2 **C–0758**

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.

———————————

3

C–0758

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?

C–0759

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–0759

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 $(5 \times 5 = 25)$

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 $(3 \times 10 = 30)$

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.

2   **C–0760**

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.

————————

3 **C–0760**

C–0761	Sub. Code
	90113

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

First Year

Catering and Hotel Administration

BASIC FOOD PRODUCTION AND PATTISSERIE

(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?

2

C–0761

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–0761

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 $(5 \times 5 = 25)$

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?

2

C–0762

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?

————————

3 **C–0762**

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?

2

C–0763

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

Or

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

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

Or

(b) Layout of front office department.

————————

3   **C–0763**

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 $(10 \times 2 = 20)$

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 maintanance 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 a 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

2   **C–0764**

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?

————————

3 **C–0764**

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

C – 0765

15. (a) Explain about:

   (i) Hors d' oeuvres

   (ii) Mousre

   (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 – 0765

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 $(10 \times 2 = 20)$

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.

2   **C–0766**

Part C $(3 \times 10 = 30)$

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

———————

3   **C–0766**

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 occassions.

2 **C–0767**

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–0767

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 $(10 \times 2 = 20)$

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.

C–0768

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–0768

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 laundary.

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 laundary management.

Or

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

2 **C–0769**

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 satisfication.

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?

————————

3 **C–0769**

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 $(5 \times 5 = 25)$

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.

C–0770

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.

————————

3   **C–0770**

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.

C–0771

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

C–0772

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

———————

3

C–0772

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-0773

C-0774	Sub. Code
	90113

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

First year

Catering and Hotel Administration

BASIC FOOD PRODUCTION AND PATTISSERIE

(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.

WS19

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 $(1 \times 10 = 10)$

Compulsory

13. Classification equipments used in kitchen.

_____

2 C-0774

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–0775

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 $(1 \times 10 = 10)$

Compulsory

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

————————

C–0776

C–0777

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.

———————

2 **C–0777**

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–0778

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 $(1 \times 10 = 10)$

(Compulsory)

13. Discuss the difference theories of leadership.

_____

C-0779

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.

————————

2   **C–0780**

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.

——————————

2 **C–0781**

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　　　　　　　($6 \times 3 = 18$)

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　　　　　　　($4 \times 8 = 32$)

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–0782

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?

———————

2   **C–0783**

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 Argmanc

   (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.

_____

2

C–0784

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 $(1 \times 10 = 10)$

Compulsory.

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

————————

2   **C–0785**

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.

_____

2 **C–0786**

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.

———————

2   **C–0787**

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.

_____

2

C–0788

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–0789

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.

—————————

2   **C–0790**

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 PATTISSERIE

(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 $(1 \times 10 = 10)$

Compulsory

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

———————————

2   **C–0792**

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.

_____

2 **C–0793**

C–0794

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 $(5 \times 5 = 25)$

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.

                2   C–0794

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 $(3 \times 10 = 30)$

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.

C–0794

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–0794

C–0795

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.

<div align="center">

பகுதி ஆ   (5 × 5 = 25)

எல்லா வினாக்களுக்கும் விடை தருக.

</div>

11. (அ) செம்மொழிக்கான தகுதிகள் எவை? விளக்குக.

<div align="center">(அல்லது)</div>

     (ஆ) தமிழ் மொழியின் சிறப்புக்கள் யாவை?

12. (அ) காலத்துக்கு ஏற்ற ஆடை என்பதனைத் தெரிவுபடுத்துக.

<div align="center">(அல்லது)</div>

     (ஆ) ஆடையில் வேலைப்பாடுகள் பற்றி எழுதுக.

13. (அ) அணி வகைகளை விளக்குக.

<div align="center">(அல்லது)</div>

     (ஆ) குழந்தைகளின் அணிகலன்கள் யாவை?

14. (அ) சிற்பக்கலையின் சிறப்புகள் பற்றி கூறுக.

<div align="center">(அல்லது)</div>

     (ஆ) ஓவியத்தின் தோற்றம் பற்றி வரைக.

15. (அ) தமிழ் மருத்துவம் பற்றி நீவிர் அறிவன யாவை?

<div align="center">(அல்லது)</div>

     (ஆ) தமிழ் சோதிட முறைகளை விவரி.

<div align="center">2   C–0795</div>

<div align="center">

பகுதி இ   (3 × 10 = 30)

எல்லா வினாக்களுக்கும் விடை தருக.

</div>

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

<div align="center">(அல்லது)</div>

    (ஆ) ஆடை அணியும் பண்பாட்டின் தோற்றம் வளர்ச்சி பற்றி விவரிக்க.

17. (அ) ஆண் பெண் ஆடைகள் பற்றி விளக்குக.

<div align="center">(அல்லது)</div>

    (ஆ) இசைக்கலையின் வளர்ச்சி பற்றி எழுதுக.

18. (அ) கட்டடக்கலையின் தோற்றம் வளர்ச்சி குறித்து மதிப்பிடுக.

<div align="center">(அல்லது)</div>

    (ஆ) தமிழர்களின் வானியல் அறிவைப் புலப்படுத்துக.

<div align="center">—————————</div>

<div align="center">

3   C–0795

</div>

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. Eerivez la conjugation du verb "etre" :
    (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

                2   **C–0796**

(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. Repondez :

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

Ou

(b) Comment est le drapeau al gerien ?

3 **C–0796**

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.

————————

4   **C–0796**

C–0797

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 है?

<div align="center">

खण्ड ख (5 × 5 = 25)

सभी प्रश्नों के उत्तर दीजिए। उत्तर संक्षेप में हो।

</div>

11. (अ) लाल बिहारी का संक्षिप्त परिचय दीजिए।

<div align="center">(या)</div>

(आ) 'प्रायश्चित्त' कहानी की शीर्षक की सार्थकता पर विचार कीजिए।

12. (अ) 'उसने कहा था' इस कहानी में कौन किससे क्या कहा था?

<div align="center">(या)</div>

(आ) पाँच मिनट की मुलाकात में गोपाल ने बाबूजी से क्या कहा?

13. (अ) तोताराम के साथ निर्मला की शादी किस हालत में हुई?

<div align="center">(या)</div>

(आ) जियाराम ने आत्महत्या क्यों की?

14. (अ) सियाराम किसके साथ भाग गया और क्यों?

<div align="center">(या)</div>

(आ) कल्याणी और उदयभानुलाल के बीच में झगडा क्यों हुआ?

15. (अ) 'कारक' किसे कहते हैं? उनके भेदों को उदाहरण सहित समझाइए।

<div align="center">(या)</div>

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

<div align="center">

2 C–0797

</div>

खण्ड ग   (3 × 10 = 30)

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

16. (अ) कहानी कला के तत्त्वों 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–0797

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

2

C–0798

(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 $(3 \times 10 = 30)$

Answer **all** questions.

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

Or

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

3   **C–0798**

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.

———————

4

C–0798

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 $(10 \times 2 = 20)$

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.

2   **C–0802**

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.

————————

3

C–0802

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. Eerivez la conjugation du verb 'etre':

   (a) Nous and   (b) Ils.

8. Traduisez en anglosis:

   (a) Une clé →   (b) Mademoiselle →

9. Completez les expressions :

   (a) B _ n _ _ n _ _ t and

   (b) B _ _ j _ _ r

10. Eerivez 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 → .

2   **C–0803**

12. (a) Trouvez le mot en François:

      (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.

3   **C–0803**

Part C (3 × 10 = 30)

Answer **all** questions.

16. (a) Decrivez l' autre fête que vous savez.

[Describe any festival what you know].

OU

(b) Dēcrivez votre journée

[Describe about your day].

17. (a) Dēcrivez l'autre personne sportive que vous savez.

[Describe any sports person whom you know].

OU

(b) Dēcrivez 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.

———————

4 C–0803

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 है?

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-अभिमानी 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।

2

C–0804

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)

3

C–0804

(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.

————————

C–0804

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 Niranjan.

    (Change into comparative degree)

Part B (5 × 5 = 25)

Answer **all** questions

11. (a) Indians possivity, expecting everything to be done by the government. Explain.

                          Or

    (b) Write a short note on science from 'The scientific point of view'.

2   **C–0805**

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 brough 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.

3 **C–0805**

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".

4 **C–0805**

18. (a) Combine the pairs of sentences using proper form of the relative pronoun.

   (i) The main 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 prestigeous award.

   (x) My mother cares for me. I love her.

<div align="center">Or</div>

   (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)

<div align="center">5</div> C–0805

(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)

————————

6   **C–0805**

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 claimbed ———————— the ladder to get ———————— the attic.

(iii) Please sign your name ———————— the dotted line ———————— you read the contract.

Or

2 **C–0808**

(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)

3   **C–0808**

    (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.

———————

4   **C–0808**

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.

2   **C–0813**

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.

————————————

3

C–0813

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　　　　　　　$(10 \times 2 = 20)$

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 $(5 \times 5 = 25)$

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

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
$$l+3m+5n = 0 \ and \ \frac{2}{l}-\frac{6}{m}-\frac{5}{n}=0$$

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,o) on the curve xy²=a³–x³.

Or

(b) Find the evolute of the parabola x² = 4ay.

2

C-0799

14. (a) If $u = f(x, y)$, where $x = r \cos \theta$ and $y = r \sin \theta$, prove

that $\left(\dfrac{\partial u}{\partial x} \right)^2 + \left(\dfrac{\partial u}{\partial r} \right)^2 = \left(\dfrac{\partial y}{\partial r} \right)^2 + \dfrac{1}{r^2} \left(\dfrac{\partial u}{\partial \theta} \right)^2$

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 $\dfrac{\partial(u, v)}{\partial(r, \theta)}$

15. (a) Solve $(D^2 + 6D + 9)y = e^{-2x}x^3$.

Or

(b) Solve the equation $x^2 \dfrac{d^2 y}{dx^2} + 4x \dfrac{dy}{dx} + 2y = x^2 + \dfrac{1}{x^2}$

Part C $(3 \times 10 = 30)$

Answer **all** questions.

16. (a) Find the eigen values and eigen vectors of the

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.

3   C-0799

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 $\dfrac{x-2}{2} = \dfrac{y+1}{3} = \dfrac{Z}{4}; 2x + 3y - 5Z - 6$
$= 0 = 3x - 2y = Z + 3$

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 $\dfrac{d^2y}{dx^2} + y = x\cos x,$ by the method of variation of parameters.

––––––––––––

4

C-0799

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.

2 **C–0800**

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.

——————————

3   **C–0800**

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 $(10 \times 2 = 20)$

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 $(5 \times 5 = 25)$

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 $(3 \times 10 = 30)$

Answer **all** questions.

16. (a) Describe the Transformer and its types

Or

(b) Explain Kirchhoff voltage and current law with neat diagrams and equations.

2 $\boxed{\textbf{C–0801}}$

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

——————————

3 **C–0801**

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 $(10 \times 2 = 20)$

Answer **all** questions.

1.   Evaluate $\int\limits_{0}^{\pi} \int\limits_{0}^{\sin\theta} \gamma \, d\gamma \, d\theta$.

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 $L^{-1}\left[\cot^{-1}(as)\right]$.

9.   Define mean and mode.

10. Show that correlation coefficient lies between –1 and +1.

Part B $(5 \times 5 = 25)$

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 $\bar{f} = xy^2\bar{i} + 2x^2 yz\bar{j} - 3yz^2\bar{k}$, find $div\,\bar{f}$ and $curl\,\bar{f}$ at $(1, -1, 1)$.

Or

(b) Show that $\iint_S (z\bar{i} + x\bar{j} + 3y^2 z\bar{k}) \cdot \hat{n}\, ds = 90$ 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 $w = \dfrac{1}{z}$.

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.

2   C–0806

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 $\sigma_x = \dfrac{1}{2}\sigma_y$.

Find the coefficient of correlation.

Part C $(3 \times 10 = 30)$

Answer **all** questions.

16. (a) Change the order of integration in

$$\int\limits_{0}^{2a} \int\limits_{\frac{x^2}{4a}}^{a} (x + y)\, dy\, dx .$$

Or

(b) Verify Gauss divergence theorem for $\bar{f} = (2x - z)\bar{i} + x^2 y\bar{j} - xz^2\bar{k}$ 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 $\nabla^2 \left[\log |f(z)|\right] = 0$.

3 C–0806

18. (a) Solve by the method of Laplace transform :
    $(D^2 + D - 2) = 20 \cos 2t$, 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 $(10 \times 2 = 20)$

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 redunclant frames.

9. Explain poison's ratio in Hooke's law.

10. What is shafts?

Part B $(5 \times 5 = 25)$

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.

2 **C–0807**

Part C (3 × 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.

_____

3

C–0807

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.

sp5

Part B $(5 \times 5 = 25)$

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 out T–S diagrams.

Or

(b) Explain the working of Ice production plant.

14. (a) Explain, Entropy and Enthalpy of thermodynamics.

Or

(b) Explain Liqueification of gases.

15. (a) Explain the classification of gases turbines.

Or

(b) Explain work and forms of work.

2   **C–0809**

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–0809

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 $(10 \times 2 = 20)$

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).

2   **C–0810**

Part C (3 × 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

————————

3 | **C–0810** |

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 $(5 \times 5 = 25)$

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.

2

C–0811

Part C (3 × 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.

————————————

3 **C–0811**

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 $(10 \times 2 = 20)$

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.

C–0812

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.

——————

3   **C–0812**

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 value?

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.

C–0814

Part C (3 × 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.

————————

3 **C–0814**

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?

2

C–0815

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.

———————

3 **C–0815**

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 $(10 \times 2 = 20)$

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.

2   **C–0816**

Part C $(3 \times 10 = 30)$

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.

————————

3

C–0816

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?

2   C–0817

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 $(3 \times 10 = 30)$

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.

3   **C–0817**

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).

———————

C–0817

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 $(5 \times 5 = 25)$

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.

2

C–0818

15. (a) Write briefly about the forces acting on a Propeller.

Or

(b) Describe the construction of composite blade propellers.

Part C $(3 \times 10 = 30)$

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–0818

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 $(10 \times 2 = 20)$

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.

C–0819

Part C (3 × 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.

————————

3 **C–0819**

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.

2   **C–0820**

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.

————————

3   **C–0820**

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.

C–0821

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.

—————————

3 **C–0821**

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 taxing 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.

2 **C–0822**

17. (a) State the special Inspections to be done on airplane affected by Lightening 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).

_____

3 **C–0822**

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.

2   C–0823

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.

————————

3 C–0823

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　　　　　　　$(10 \times 2 = 20)$

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.

C–0824

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.

————————

C–0824

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.

2 | **C–0825**

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–0825

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.

2   **C–0826**

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.

——————————

3   **C–0826**

C–0827	Sub. Code
	91412

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

First Semester

(Optometry)

GENERAL ANATOMY AND PHYSIOLOGY

(2016 onwards)

Time : 3 Hours   Maximum : 75 Marks

Part A   (10 × 2 = 20)

Answer **all** questions.

1. List any two functions of Hemoglobin.

2. Enumerate the clotting factors.

3. Hypoxia.

4. Cardiac Valves.

5. Mention any four function of skin.

6. Define Anaemia.

7. Name the parts of the digestive tract.

8. Enumerate the differences between skeletal and cardiac muscle.

9. Define Glomerular filtration rate.

10. List the parts of the female reproductive system.

Part B $(5 \times 5 = 25)$

Answer **all** questions.

11. (a) Describe LIVER in detail.

                    Or

     (b) Discuss ERYTHROPOIESIS.

12. (a) Discuss BILE.

                    Or

     (b) Discuss SKULL BONES.

13. (a) Describe the stages ENDOMETRIAL CYCLE .

                    Or

     (b) Discuss MALE REPRODUCTIVE SYSTEM.

14. (a) Discuss the composition   function of SALIVARY JULCE SECRETION.

                    Or

     (b) Discuss the parts and functions of EXCRETORY SYSTEM.

15. (a) Define Blood Pressure Discuss Blood pressure in detail.

                    Or

     (b) Discuss PANCREATIC JUICE.

                    2   **C–0827**

Part C (3 × 10 = 30)

Answer **all** questions.

16. (a) Define cerebroispoiral fluid. Discuss its formation, circulation and functions of CSF.

Or

(b) Discuss Respiratory organs in detail.

17. (a) Discuss THYROID GLAND in detail.

Or

(b) Discuss parts of the NERVOUS SYSTEM.

18. (a) Discuss LEUCOCYTES.

Or

(b) Classify and discuss JOINTS.

————————

3 **C–0827**

C–0828	Sub. Code
	91413

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

First Semester

Optometry

GENERAL AND OCULAR BIOCHEMISTRY

(2016 onwards)

Time : 3 Hours　　　　　　　　Maximum : 75 Marks

Part A　　　　$(10 \times 2 = 20)$

Answer **all** questions.

1.　Write the structure of D – Glucose.

2.　What are ketone bodies?

3.　Define the secondary structure of protein.

4.　What are the functions of folic acid?

5.　Define refractive power of cornea.

6.　Mention the types of contact lens.

7.　Mention the function of 2 onucle.

8.　Write short notes on diabetic cataract.

9.　Interpret the values of serum cholesterol.

10.　What is an isotonic solution?

Part B (5 × 5 = 25)

Answer **all** questions.

11. (a) Write the reaction of glycolysis.

Or

(b) Explain the types and structure of fat.

12. (a) Mention the classification of protein.

Or

(b) Illustrate the factors affecting enzyme activity.

13. (a) How is cornea maintaining its transparency? Explain.

Or

(b) Write about layers and functions of ciliary process.

14. (a) What are cataractogenic agents? Explain.

Or

(b) Write the steps involved in the formation of aqueous humour.

15. (a) Explain the estimation of blood sugar.

Or

(b) What are the clinical uses of bleeding time and clotting time.

C–0828

Part C (3 × 10 = 30)

Answer **all** questions.

16. (a) Explain the structure, chemistry and functions of hetero polysaccharides.

Or

(b) Elaborate the classification of amino acids.

17. (a) Write short notes on

(i) Vitamin D

(ii) Disaccharides

Or

(b) Explain the layers, chemical composition and functions of cornea.

18. (a) Describe the layers, functions of Tear film.

Or

(b) Illustrate the structure and functions of lens.

————————

C–0829	Sub. Code
	91414

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

First Semester

Optometry

GEOMETRICAL OPTICS

(2016 onwards)

Time : 3 Hours   Maximum : 75 Marks

Part A $(10 \times 2 = 20)$

Answer **all** questions.

1. What is dual nature of light?

2. State the law of refraction.

3. Define total internal reflection.

4. What is optical path length of rays.

5. Define wave front.

6. Define dispersive power.

7. What is thin lenses?

8. Define cardinol points.

9. Write any two uses of optical fibers.

10. Explain in short prism diopters.

Part B $(5 \times 5 = 25)$

Answer **all** questions.

11. (a)   Write a brief note on speed, wavelength and frequency of light.

Or

 (b)   Explain laws of reflection based on fermats principle.

12. (a)   Explain in brief relative and absolute refractive indices.

Or

 (b)   Explain the concept of vergence.

13. (a)   Write in brief refraction by convex and concave surfaces.

Or

 (b)   Describe in detail dioptic power.

14. (a)   Write a short note on this lens shapes.

Or

 (b)   Explain in brief matrix theory in paraxial optics.

15. (a)   Write a brief note on prism diopters and dispersion of prism.

Or

 (b)   Write some medical applications of optical.

2   **C–0829**

Part C (3 × 10 = 30)

Answer **all** questions.

16. (a) Explain in detail refraction by plane parallel slab of glass.

Or

(b) Derive vergence equation.

17. (a) Derive an expression for axial magnification.

Or

(b) Derive lens makers formula.

18. (a) Derive an expression for equivalent focal length of this lenses separates by distance.

Or

(b) Express geometrical theory of optical fibers.

—————

3 **C–0829**

C–0830		Sub. Code
		91415

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

First Semester

Optometry

NUTRITION

(2016 onwards)

Time : 3 Hours   Maximum : 75 Marks

Part A   (10 × 2 = 20)

Answer **all** questions.

1.   Define food.

2.   What are nutrients?

3.   Write the units of energy.

4.   Illustrate the energy requirements for a pregnant women.

5.   Mention the marasmus.

6.   What are the sources of fibrous protein?

7.   Write the dificency disorder of iron.

8.   What is zero birth weight?

9.   Give any four nutrients acting as antioxidant.

10.   Define promotiny sound habit.

Part B $(5 \times 5 = 25)$

Answer **all** questions.

11. (a) Explain the history of nutrition.

Or

(b) Elaborate the food group systems.

12. (a) Mention the saturation limitation of the daily food guide.

Or

(b) Discuss the energy expenditure.

13. (a) Write short notes on nitrogen balance.

Or

(b) Illustrate complete and incomplete protein supplement foods.

14. (a) Explain the essential fatty acid.

Or

(b) Discuss on sources and abnormalities of lipids.

15. (a) What are electrolytes? Explain the function of electrolytes in eye.

Or

(b) Mention the measles and eye disorder.

C–0830

Part C $(3 \times 10 = 30)$

Answer **all** questions.

16. (a) Elaborate the diet planning.

Or

(b) How would you measure energy value of food? Explain.

17. (a) Write short notes on :

(i) obesity

(ii) satiety value.

Or

(b) Elaborate the hyperlipidemia and heart disease.

18. (a) Write short notes on :

(i) Atherosclerosis.

(ii) Calcium.

Or

(b) Write an essay on functions and deficiency disorder of Vitamin A.

———————

3 **C–0830**

C–0831	Sub. Code
	91416

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

First Semester

Optometry

COMPUTERS

(2016 onwards)

Time : 3 Hours   Maximum : 75 Marks

Part A   (10 × 2 = 20)

Answer **all** questions.

1. List the types of computer.

2. Name any two peripheral devices.

3. Convert the following decimal number to octal and hexadecimal:8762

4. List the symbols in hexadecimal number system.

5. Write the classes of software.

6. What is the purpose of control panel in windows?

7. Write steps to insert header and footer for all the pages in your word document.

8. How many rows and columns are there in a worksheet?

9. What is meant by the term 'Browsing'?

10. Name any two anti virus products.

Part B (5 × 5 = 25)

Answer **all** questions.

11. (a) Write the functions of a personal computer.

Or

(b) Explain the working principle of a display monitor.

12. (a) Perform the following: (i) 101010 + 111111 (ii) Convert $ABCD_{16}$ to decimal number system.

Or

(b) Create a table to represent decimal numbers 1 to 15 in binary and octal number systems.

13. (a) Explain the purpose of tools in accessories group in windows.

Or

(b) Describe the purpose of program manager in windows.

14. (a) Explain about font, paragraph and line space formatting in word.

Or

(b) Write any five numeric functions in excel and explain their use.

15. (a) List out the types of viruses and their nature of infection.

Or

(b) Brief on the basic concepts of Internet.

C–0831

Part C (3 × 10 = 30)

Answer **all** questions.

16. (a) Draw the block diagram of a computer system and explain the functional components.

Or

(b) Explain the working principle of any printer.

17. (a) Explain in detail about mail merge operation in word. Write steps to do it.

Or

(b) Write steps to create a power point presentation to present the courses in an educational institution. Write commands/mouse operations to manage the slides.

18. (a) Explain about slide transition and animation setup for different objects on a slide.

Or

(b) Explain E-mail and chatting facilities in Internet.

————————

3 C–0831

C–0832	Sub. Code
	91422

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Second Semester

Optometry

OCULAR ANATOMY

(2016 onwards)

Time : 3 Hours Maximum : 75 Marks

Part A (10 × 2 = 20)

Answer **all** questions.

1. Angle of anterior chamber.

2. Vitreous humour.

3. Optic Canal.

4. Macula.

5. Layers of CORNEA.

6. Conjunctiva.

7. Levator palpebrae superioris.

8. Pupil.

9. Arteries forming Circle Of Willis.

10. Contents of the Orbit.

Part B (5 × 5 = 25)

Answer **all** questions.

11. (a) Discuss the Layers of Retina.

Or

(b) Discuss Sclera.

12. (a) Describe Tear Filr.

Or

(b) Discuss abducent nerve.

13. (a) Discuss Palpebrae.

Or

(b) Trace the fourth cranial nerve.

14. (a) Blood supply to retina.

Or

(b) Discuss boundaries of orbit.

15. (a) Describe Ciliary Ganglion.

Or

(b) Discuss optic nerve.

Part C (3 × 10 = 30)

Answer **all** questions.

16. (a) Discuss Aqueous Humour in detail.

Or

(b) Discuss UVEA.

C–0832

17. (a) Describe extraocular muscles in detail.

Or

(b) Discuss crystalline lens.

18. (a) Trace the visual pathway.

Or

(b) Discuss oculomotor nerve.

———————

C–0832

C–0833	Sub. Code
	91423

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Second Semester

Optometry

OCULAR PHYSIOLOGY

(2016 onwards)

Time : 3 Hours   Maximum : 75 Marks

Part A   (10 × 2 = 20)

Answer **all** questions.

1. What is presbyopia?

2. Enumerate the functions of pupil.

3. Define stereopsis.

4. What is Horopter?

5. Factors maintaining corned transparency.

6. What is pannunis area?

7. Define contrast sensitivity.

8. Define Visual Acuity.

9. What are the methods of measurement of field of vision?

10. What is Saccadic movement?

Part B   (5 × 5 = 25)

Answer **all** questions.

11. (a) Accomodation reflex.

Or

    (b) Binocular vision.

12. (a) Discuss Lacrimal Apparatus.

Or

(b) Electro retinogram.

13. (a) Visual croked potential.

Or

(b) Vitreous Humour.

14. (a) Walds visual cycle.

Or

(b) Dark Adaptation.

15. (a) Light reflex.

Or

(b) Layers of Retina.

Part C $(3 \times 10 = 30)$

Answer **all** questions.

16. (a) Discuss visual pathway.

Or

(b) Color vision.

17. (a) Discuss Aquous Humour.

Or

(b) Discuss Blinking.

18. (a) Discuss Tear film.

Or

(b) Photochemistry of vision.

———————

C–0833

C–0834	Sub. Code
	91424

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Second Semester

Optometry

PHYSICAL OPTICS

(2016 onwards)

Time : 3 Hours   Maximum : 75 Marks

Part A   (10 × 2 = 20)

Answer **all** questions.

1. Define dual nature of light.

2. State the law of refraction based on Hygen's principle.

3. What is phase difference?

4. What is intensity distribution infringes?

5. Define diffraction.

6. What is graffing element?

7. Define polarization.

8. What is plane of polarization?

9. Define population inversion.

10. Write any two applications of LASER.

Part B (5 × 5 = 25)

Answer **all** questions.

11. (a) Write in brief Superposition of sample harmoric waves.

Or

(b) Explain wave velocity and group velocity.

12. (a) Explain in brief coherence, and path diffence of light.

Or

(b) Explain in detail Young's double slit experiment.

13. (a) Explain diffraction nature on circular aperature.

Or

(b) Write a short note on dispenssive power of graffing.

14. (a) How nicol prism act as a ploarizer explain.

Or

(b) Write is brief the principle of quarter waveplate.

15. (a) Explain the concept of stimulated emission, and its characteristics.

Or

(b) What are the different pumping methods in LAZER?

Part C (3 × 10 = 30)

Answer **all** questions.

16. (a) Give a mathematical representation of Simple harmonic wave.

Or

(b) Explain in detail Hygen's law of reflection.

2   C–0834

17. (a) Explain with a neat diagram the theory of Newton's ring experiment.

Or

(b) Explain complitude and intensity distribution due to diffraction by single slit.

18. (a) Describe in detail Rayleigh criterion.

Or

(b) With a neat diagram explain the construction and working of any one LASER instrument?

———————————

C–0834

C–0835	Sub. Code
	91425

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Second Semester

Optometry

MICROBIOLOGY AND PATHOLOGY

(2016 onwards)

Time : 3 Hours   Maximum : 75 Marks

Part A $(10 \times 2 = 20)$

Answer **all** questions.

1.   What you meant by opportunistic pathogen?

2.   Illustrate the steps of Giemsa staining.

3.   Streptococcal infection causes joint pain with fever. Comment.

4.   Mention any two enterobacteria.

5.   Name any two DNA viruses.

6.   What you mean the conjunctivitis?

7.   What is a fibroplast cell?

8.   Which is cement substance used to tissue repair?

9.   What is hordeolum externum?

10.   Define glaucoma.

Part B   (5 × 5 = 25)

Answer **all** questions.

11. (a) How do you collect ocular sample? Explain.

Or

(b) Write the structure, classification and function of immunoglobulins.

12. (a) Explain the systemic and ocular lesions of meningococci.

Or

(b) Discuss briefly on the ocular lesions of Treponema pallidum and Leptospria.

13. (a) Illustrate the ocular lesions of Toxocara and Echinococcus.

Or

(b) Explain the ocular lesions and treatment of Fusarium and mucor.

14. (a) Elaborate the inflammatory process.

Or

(b) Elaborate the role of cellular component involved in tissue repair.

15. (a) Write briefly on pseudo tumors.

Or

(b) Discuss on the clinical features and diagnosis of corneal ulcer.

2   **C–0835**

Part C (3 × 10 = 30)

Answer **all** questions.

16. (a) Write an essay on physical and chemical methods of sterilization.

Or

(b) Explain the clinical lesions, diagnosis and treatment of <u>m.tuberculosis.</u>

17. (a) Elaborate the clinical importance, ocular lesions and treatment of retro virus.

Or

(b) Describe the hypersensitivity reactions.

18. (a) Discuss in detail note on the pathology of lens.

Or

(b) Write short notes on

(i) Chalazion

(ii) Malignant melanoma

————————

C–0835

C–0836

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Third Semester

Optometry

VISUAL OPTICS

(2016 onwards)

Time : 3 Hours　　　　　　　　Maximum : 75 Marks

Part A　　　　　　$(10 \times 2 = 20)$

Answer **all** questions.

1. Angle kappa.

2. Keratometry.

3. Astigmatism.

4. Range of Accommodation.

5. What is Magnification?

6. Vertex distance.

7. What is Refraction?

8. JCC.

9. Define Aberration.

10. Define Contrast Sensitivity.

Part B $(5 \times 5 = 25)$

Answer **all** questions.

11. (a) Brief note on Contrast Sensitivity.

Or

(b) Visual axis and Visual angles of the eye.

12. (a) Optics of Astigmatism.

Or

(b) Anomalies of Accommodation.

13. (a) Changes in lens during accommodation.

Or

(b) Components of Optical system.

14. (a) Factors affecting visual acuity.

Or

(b) Principle and procedures of Retinoscopy.

15. (a) Define myopia and its types and treatment.

Or

(b) Define Hyperopia and its types and treatment.

Part C $(3 \times 10 = 30)$

Answer **all** questions.

16. (a) Detail about Keratometry.

Or

(b) Aberration and its types in detail.

2

C–0836

17. (a) Define Visual acuity and its various types of charts in detail.

Or

(b) Subjective methods of verification on Refraction.

18. (a) What is schematic and reduced eye in detail?

Or

(b) Note on Aphakia and Pseudophakia.

————————

3

C–0836

C–0837	Sub. Code
	91433

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Third Semester

Optometry

OCULAR DISEASES – I

(2016 onwards)

Time : 3 Hours   Maximum : 75 Marks

Part A   (10 × 2 = 20)

Answer **All** questions.

1.   What are the principles of Genoiscopy?

2.   What is trichiasis.

3.   Nanophthalmes.

4.   Write about Pinguecula.

5.   WHO grading of trachoma.

6.   What are Congenital Capsular Cataract?

7.   What is Episcleritis and etiology behind it?

8.   Causes of corneal opacities.

9.   What is microspherophakia.

10.   What are Iris supported IOLS?

Part B (5 × 5 = 25)

Answer **all** questions.

11. (a)   Explain about the Etiology about congenital and developmental cataracts.

Or

(b)   Simple Allergic conjenctivits..

12. (a)   Classification of Uvertis.

Or

(b)   Episcleritis.

13. (a)   Discuss about various types of corneal epacities.

Or

(b)   Ectropion and its types.

14. (a)   Primary angle cause glaucoma.

Or

(b)   Macular corneal dystrophy.

15. (a)   Vitamin A deficiency.

Or

(b)   Evisceration.

C – 0837

Part C (3 × 10 = 30)

Answer any **three** questions.

16. (a) Describe the types and clinical features of ptocis. Write about the clinical evaluation of ptocis.

Or

(b) Explain about stromal corneal dyctrophy.

17. (a) What is anterior uveritis? Explain about its clinical features, symptoms, signs, complications and sequelose.

Or

(b) What is displacement of lens? Explain about its types.

18. (a) Explain in detail about "Dry Eye".

Or

(b) Explain about the steps involved in conventional Extracapsular cataract extraction.

———————

3 C – 0837

C–0838		Sub. Code
		91434

B.Sc DEGREE EXAMINATION, NOVEMBER 2019

Third Semester

Optometry

OPTOMETRIC INSTRUMENTS - I

(2016 onwards)

Time : 3 Hours   Maximum : 75 Marks

Part A   (10 × 2 = 20)

Answer **all** questions.

1.   Write about dynamic retinoscopy.

2.   Lasers used in ophthalmology.

3.   Instruments used to measure corneal thickness.

4.   Write about schiotz tonometer.

5.   Write about Farnsworth 100 hue test.

6.   Write down the uses of cobalt – blue filter in slit-lamp.

7.   Name some near vision charts.

8.   Write about the illumination of consulting room.

9.   Convex lens causes minification or magnification?

10.   Exophoria is measured by ————— prism.

Part B (5 × 5 = 25)

Answer **all** questions

11. (a) Write about Ishihara test.

Or

(b) Write about vision analyser.

12. (a) Write about the optics of Direct Ophthalmoscope.

Or

(b) Write about pediatric vision charts.

13. (a) Notes on neutralization in retinoscope.

Or

(b) Accessories in trial set.

14. (a) Write about applanation tonometer.

Or

(b) Difference between Direct and Indirect ophthalmoscopes.

15. (a) Write about orbscan.

Or

(b) Write about glare testing.

Part C (3 × 10 = 30)

Answer **all** questions.

16. (a) Write about the illuminations of slit-lamp.

Or

(b) Notes on abberometer.

2 **C–0838**

17. (a) Write about Bausch and lomb Keratometer.

Or

(b) Write about Javal-Schiotz Keratometer.

18. (a) Write about radiuscope.

Or

(b) Write about microscopes.

————————

C–0838

C–0839	Sub. Code
	91435

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Third Semester

Optometry

GENERAL AND OCULAR PHARMACOLOGY

(2016 onwards)

Time : 3 Hours   Maximum : 75 Marks

Part A $(10 \times 2 = 20)$

Answer **all** questions.

1.   Mention any two advantages of anal route of drug administration.

2.   What is an ocustrip?

3.   Define ED_{50} and LD_{50}.

4.   What do you meant by drug abuse?

5.   Mention any four sedatives.

6.   How is aspirin better than cortisone?

7.   What is synoptics?

8.   Mention the sympathetic nerves.

9.   Give the function of penicillin.

10.   Mention the use of hyaluronic acid.

17. (a) Elaborate the dose response relationship.

   Or

   (b) Illustrate the ophthalmic diagnostic drugs.

18. (a) Explain in detail note on local anesthetics.

   Or

   (b) Mention the therapeutic uses of cholinergic drugs.

————————

C–0839

C–0840	Sub. Code
	91436

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Third Semester

Optometry

CLINICAL EXAMINATION OF VISUAL SYSTEM

(2016 onwards)

Time : 3 Hours   Maximum : 75 Marks

Part A $(10 \times 2 = 20)$

Answer **all** questions.

1. Hischberrg's test

2. NITBUT

3. Principle of retinoscopy

4. Optometer principle

5. Polarized target

6. Principle of duochrome

7. Amplitude of accomodation

8. Principle of AT

9. Types of illumination in slit lamp

10. Pursuits

Part B $(5 \times 5 = 25)$

Answer **all** questions.

11. (a) Explain Extra ocular motility.

Or

(b) Briefly write about pupillary examination.

12. (a) Complete Tear evaluation.

Or

(b) Write about photo stress test.

13. (a) Write about different methods of dynamic retinoscopy.

Or

(b) Explain JCC.

14. (a) Write about pinhole estimation of refractive error.

Or

(b) Different methods of measuring amplitude of accomodation.

15. (a) Write short notes on prescription writing.

Or

(b) Write about corneal sensitivity tests.

Part C $(3 \times 10 = 30)$

Answer **all** questions.

16. (a) Write about history taking.

Or

(b) Explain principle, construction, uses, merits and demerits of auto refractometer.

2

C–0840

17. (a) Write note on binocular balancing.

Or

(b) Pusbyopia.

18. (a) Write about slit lamp biomicroscopy.

Or

(b) Different methods of measuring IOP.

——————

C–0840

C–0841		Sub. Code
		91442

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Fourth Semester

Optometry

OPTOMETRIC OPTICS

(2016 onwards)

Time : 3 Hours   Maximum : 75 Marks

Part A $(10 \times 2 = 20)$

Answer **all** questions.

1. Define mirror.

2. Rotatory Prism.

3. Sag formula.

4. Prismatic affect.

5. Abbe value.

6. Impact resistance.

7. Designs of Bifocals.

8. Define and pherocylinder.

9. Define ARC.

10. What are the defects of Lens.

Part B   (5 × 5 = 25)

Answer **all** questions.

11. (a) Fersnel Prisms and Rotatory Prisms.

Or

(b) Law of Reflection and law of Refraction.

12. (a) Centeration and decentration of lenses.

Or

(b) Vertex distance and vertex power.

13. (a) History of ophthalmic blanks.

Or

(b) Terminology used in Lens workshops.

14. (a) Drop ball test explain.

Or

(b) Definition and characteristics of Glass and plastic lens.

15. (a) Uses, nomenclature and units of lenses and prisms.

Or

(b) Note on (i) Trilogy, (ii) Polycarborate.

Part C   (3 × 10 = 30)

Answer **all** questions.

16. (a) What is Bifocals. Types and their designs in detail.

Or

(b) PAL in detail.

2   **C–0841**

17. (a) Form of lenses in detail.

Or

(b) Terminology used in lens workshops and manufacturing.

18. (a) Prismatic effect on plano cylinder and sperocylinder.

Or

(b) Abberation in Ophthalmic lens detail.

————————

C–0841

C–0842

Sub. Code
91443

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Fourth Semester

Optometry

OCULAR DISEASES – II

(2016 onwards)

Time : 3 Hours   Maximum : 75 Marks

Part A   (10 × 2 = 20)

Answer **all** questions.

1.   Anophthalmos

2.   Two signs of Marfan's syndrome

3.   Signs of exophytic retinal tumour.

4.   Signs of Retinal Detachment.

5.   Advantages of Indirect ophthalmoscopy

6.   Two causes of infections optic neuritis

7.   Cherry Red spot

8.   Two signs of RP

9.   Amsur grid

10. 7M 100 Hue test

Part B (5 × 5 = 25)

Answer **all** questions.

11. (a) Rhegmatogenous Retinal Detachment.

Or

(b) Congenital stationary night blindness.

12. (a) Retrobillbar optic neuritis.

Or

(b) Discuss about the degenerations of Retina.

13. (a) Write notes on kier and Behr syndrome.

Or

(b) Write notes on BRVO.

14. (a) Optic disc coloboma.

Or

(b) Anisocoria.

15. (a) Blepharospasm.

Or

(b) Craniopharyngioma.

Part C (3 × 10 = 30)

Answer **all** questions.

16. (a) Retino blastoma.

Or

(b) Diabetic Retinopathy.

2 C–0842

17. (a) Anterior Ischenic optic neuropathy.

                        Or

    (b) Methods of assessing posterior segment.

18. (a) Write an account on third nerve palsy.

                        Or

    (b) Write notes on night blindness.

————————

C–0842

C–0843	Sub. Code
	91444

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Fourth Semester

Optometry

OPTOMETRY INSTRUMENTS — II

(2016 onwards)

Time : 3 Hours   Maximum : 75 Marks

Part A   (10 × 2 = 20)

Answer **all** questions.

1.   Write about ENG.

2.   Write the parts of Schiotz tonometer.

3.   Diathermy.

4.   What is parallelopiped in slit lamp?

5.   Mention the uses of genera lens.

6.   What is the normal IOP range?

7.   What is the principle of A-scan?

8.   What is False negative in HFA?

9.   Write about TBUT.

10.   What are the uses of pachymetry?

Part B (5 × 5 = 25)

Answer **all** questions.

11. (a) Explain about Applanation tonometer.

Or

(b) Explain about Logmar chart.

12. (a) Explain about Ishihara testing.

Or

(b) Filter used in direct ophthalmoscope.

13. (a) Write about Neutralization in Retinoscopy.

Or

(b) Write about Neutralization in ERG.

14. (a) Explain about Pachymetry.

Or

(b) Explain about Adaptometry.

15. (a) Explain Schiner's test.

Or

(b) Explain Ocular photography.

2 **C–0843**

Part C   (3 × 10 = 30)

Answer **all** questions.

16. (a) Explain Indirect ophthalmoscope.

Or

(b) Explain HFA.

17. (a) Explain in detail about VEP.

Or

(b) Explain in detail about A-Scan.

18. (a) Write about Gonioscopy.

Or

(b) Write about Lensometer.

————————

3   **C–0843**

C–0844

Sub. Code
91451

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Fifth Semester

Optometry

CONTACT LENS — I

(2016 onwards)

Time : 3 Hours   Maximum : 75 Marks

Part A   (10 × 2 = 20)

Answer **all** questions.

1.   Write the rule of thumb for RGP and SCL.

2.   Write any two indications for BCL.

3.   What is extended wear contact lens?

4.   Write any two advantages of high water content lenses.

5.   What is residual astigmatism?

6.   What are mucin balls?

7.   What is pervaporation?

8.   How do you check the base curve of contact lens in the laboratory?

9.   What is CLARE?

10. Write any two causes of corneal hypoxia.

Part B $(5 \times 5 = 25)$

Answer **all** questions.

11. (a) Explain about the contact lens terminology.

Or

(b) Explain the anatomy and physiology and tear film.

12. (a) Write notes on tear lens in RGP lens fitting.

Or

(b) Write the preliminary measurements to be taken before SCL fitting.

13. (a) Write the indications and contraindications of contract lenses.

Or

(b) Write notes on FDA classification of CL.

14. (a) Write notes on disinfectants in lens care solution.

Or

(b) Write the SCL complications.

15. (a) Write notes on the insertion and removal techniques of SCL.

Or

(b) Write notes on the insertion and removal techniques of RGP CL.

2   **C–0844**

Part C (3 × 10 = 30)

Answer **all** questions.

16. (a) Discuss in detail about the signs and symptoms of steep and flat fitting SCL. What is the rule of thumb for SCL.

Or

(b) Discuss about the accommodation magnification and convergence with contact lenses over spectacles.

17. (a) Write notes on the different illumination techniques in slit lamp examination.

Or

(b) What are the parameters to be checked in a contact lens from the laboratory?

18. (a) Discuss the importance of corneal topography and contact lens fitting.

Or

(b) Explain in detail about RGP lens fit and the fluroscein pattern.

————————

3 **C–0844**

C–0845	Sub. Code
	91452

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Fifth Semester

Optometry

BINOCULAR VISION — I

(2016 onwards)

Time : 3 Hours   Maximum : 75 Marks

Part A   (10 × 2 = 20)

Answer **all** questions.

1.   Define retino motor value at forea.

2.   Define Panum's area.

3.   What is vision therapy?

4.   Define preudotorsion.

5.   Explain field of fixation.

6.   Define secondary deviation.

7.   Define optical penalization.

8.   Define ductions.

9.   Define axes of ficks.

10. What is NRC?

Part B (5 × 5 = 25)

Answer **all** questions.

11. (a) Explain physiological diplopia.

Or

(b) Explain diplopia.

12. (a) Explain horopter.

Or

(b) Explain grades of BSV.

13. (a) Explain titmus fly test.

Or

(b) Explain randot test.

14. (a) Explain types of convergence.

Or

(b) Write about management of suppression.

15. (a) Explain occlusion therapy.

Or

(b) Explain plcoptics.

Part C (3 × 10 = 30)

Answer **all** questions.

16. (a) Explain monocular clues.

Or

(b) Explain types of suppression.

2 **C–0845**

17. (a) Write about actions of EOM.

Or

(b) Define laws of ocular motility.

18. (a) Explain in detail about types of accommodation.

Or

(b) Explain about ARC and its tests.

———————

3   **C–0845**

C–0846	Sub. Code
	91453

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Fifth Semester

Optometry

PEADIATRIC AND GERIATRIC OPTOMETRY

(2016 onwards)

Time : 3 Hours   Maximum : 75 Marks

Part A   (10 × 2 = 20)

Answer **all** questions.

1. Milestones in sixth month of gestation.

2. Lighthouse picture chart.

3. Write two degenerative changes in vitreous.

4. Cataract.

5. Amblyopia.

6. Explain ductions.

7. Hirschberg's test.

8. Albinism.

9. Pterygium.

10. Hypertension.

Part B (5 × 5 = 25)

Answer **all** questions.

11. (a) History taking geriatric patients.

Or

(b) Visual acuity assessment in 1-3 yrs child.

12. (a) Pupillary anomalies.

Or

(b) Anisometropia.

13. (a) Nystagmus and its treatment.

Or

(b) Retinolastoma.

14. (a) Congenital glaucoma.

Or

(b) Accommodation.

15. (a) Contact lens dispensing in elderly.

Or

(b) Anomalies of sclera.

Part C (3 × 10 = 30)

Answer **all** questions.

16. (a) Spectacle dispensing in childrens.

Or

(b) Vascular diseases of elderly eye.

2 $\boxed{\textbf{C--0846}}$

17. (a) Hyperopia.

Or

(b) Pharmacological aspects of ageing.

18. (a) Low vision assessment in elderly.

Or

(b) COPD.

_____

C–0846

C–0847		Sub. Code
		91454

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Fifth Semester

Optometry

DISPENSING OPTICS

(2016 onwards)

Time : 3 Hours   Maximum : 75 Marks

Part A   (10 × 2 = 20)

Answer **all** questions.

1. How to identify polarized lenses?

2. What is gradient tint?

3. Find out intermediate add for prescription reading as −4.00dsph/-3.00dcyl x 90 Add +1.50

4. What are thermoplastics frames?

5. What are solid tinted lenses?

6. What is length to bend?

7. What is Pantascopic tilt?

8. What is face form?

9. What is segment drop?

10. Transpose +2.00dsph/-2.00dcyl x 35

Part B   (5 × 5 = 25)

Answer **all** questions.

11. (a) What are lenticular lenses? Explain the uses of lenticular lenses.

Or

(b) What are Fresnel lenses? Explain the application of Fresnel lenses in ophthalmic practice.

12. (a) What are different type of plastic frame materials available? Explain atleast three materials in detail.

Or

(b) Write the properties of gold and titanium materials.

13. (a) Explain different parts of frames with diagram.

Or

(b) Explain different type of temples and nose bridge.

14. (a) What are special purpose frames? Explain ptosis and multiple pinhole frames.

Or

(b) What are the accessories used along with spectacle and role of the accessories in maintenance of spectacle frames.

15. (a) What are the components of spectacle? Explain each component in detail.

Or

(b) Explain procedure of marking IPD.

2   **C–0847**

Part C $(3 \times 10 = 30)$

Answer all questions.

16. (a) What is photochromatism? Explain in detail about photochromic lenses.

    Or

    (b) What is polarized lenses? Explain in detail about polarized lenses.

17. (a) What are different metal frame materials available? Explain the characteristics of each materials.

    Or

    (b) What is neutralization? Explain the process of neutralization in detail.

18. (a) What are absorptive lenses? Explain different method of tinting and its advantage and disadvantage.

    Or

    (b) What are PALs? Explain the dispensing, advantage, disadvantage and indication of PALs.

————————

3   **C–0847**

C–0848	Sub. Code
	91455

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Fifth Semester

Optometry

PUBLIC HEALTH AND COMMUNITY OPTOMETRY

(2016 onwards)

Time : 3 Hours   Maximum : 75 Marks

Part A   (10 × 2 = 20)

Answer **all** questions.

1. Define occupational health.

2. Any two signs of vitamin A deficiency.

3. Define crude Death Rate.

4. Any two causes of Leukocoria.

5. Primary level of procreation in viral conjunctivitis.

6. List any two lost factors in disease transmission.

7. According to WHO, moderate low vision is visual acuity of ——————.

8. Define social blindness?

9. Define direct costs in health economics.

10. List any two signs of River blindness.

Part B (5 × 5 = 25)

Answer **all** questions.

11. (a) Brief on the manpower employed for maintenance of health care centre.

Or

(b) Brief out the role of outreach comps in screening.

12. (a) Write brief notes on Trachoma.

Or

(b) Write notes on xerophthalmia in children.

13. (a) Write note on WHO classification of visual impairment.

Or

(b) Give notes on Magnitude of visual impairment in a global and national perspective.

14. (a) Elaborate on role of optometrist in visual Rehabilitation.

Or

(b) Enumerate the responsibilities of optometrist in prevention of blindness

15. (a) Write short note on diabetic retinopathy screening.

Or

(b) Give brief notes on primordial level of Disease prevention with suitable example.

2 **C–0848**

Part C　　　　　　(3 × 10 = 30)

Answer **all** questions.

16. (a) Write in detail about determinants and indicators of health.

Or

(b) Write in detail about Amblyopia and its intervention.

17. (a) Write a detailed account on concepts of public health optometry its implementation.

Or

(b) Write in detail about Tele Optometry.

18. (a) Compare and contrast between clinical and community health programmes.

Or

(b) Write an account international health agencies.

————————

3　　　　　　**C–0848**

C–0849	Sub. Code
	91456

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Fifth Semester

Optometry

BIO–STATISTICS

(2016 onwards)

Time : 3 Hours   Maximum : 75 Marks

Part A $(10 \times 2 = 20)$

Answer **all** questions.

1.   Write any two applications of Biostatics.

2.   Write any two uses of measurement of mortality.

3.   Why we study sampling? Write any two uses.

4.   Define hypothesis.

5.   Write any two uses of correlation.

6.   Write the formula for Regression.

7.   When will apply binomial distribution?

8.   Write any two applications for chi-square test.

9.   Why we study hospital statistics?

10.   Define bed occupancy rate.

Part B $(5 \times 5 = 25)$

Answer **all** questions.

11. (a) What do you understand by Bio-statistics?

Or

(b) Explain Infant mortality rate.

12. (a) Explain cluster sampling.

Or

(b) How to determine sample size? Explain.

13. (a) Explain primary data.

Or

(b) Calculate mean, median and mode for the following data.

Size: (in cm)	15	16	17	18	19	20
No. of persons	12	14	15	25	4	3

14. (a) Explain Poisson distribution.

Or

(b) Write the properties of normal distribution.

15. (a) How to analysis hospital services.

Or

(b) How to calculate patient census in hospital.

2 **C–0849**

Part C (3 × 10 = 30)

Answer **all** questions.

16. (a) Explain probability sampling in detail.

Or

(b) Calculate two Regression equations for the following data:

X   50   60   70   80   90

Y   5   10   15   20   25

17. (a) Explain classification of data in detail.

Or

(b) What are the different types of diagrams used in biostatistics?

18. (a) Write the properties of poisson distributuion.

Or

(b) Out of a sample of 120 persons in a village, 76 persons were administered a new drug for preventing influenza and out of them 24 person were attaked by influenza, out of those who were not administered the new drug 12 persons were not affected by influenza. prepare 2 × 2 frequency table and use χ^2–test for finding out whether the new drug is effective or not.

_____

3   **C–0849**

C–0850

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Sixth Semester

Optometry

CONTACT LENS – II

(2016 onwards)

Time : 3 Hours   Maximum : 75 Marks

Part A   (10 × 2 = 20)

Answer **all** questions.

1.   Define DK/t & DK of contact lens.

2.   What are mucin balls?

3.   Write any two indications of bandage contact lens fitting.

4.   Write two sign of steep see fitting.

5.   Expand CLARE, CLPU, CLPC and SEAL.

6.   Write the types of prosthetic contact lens.

7.   Write any two advantages of contact lenses over glasses.

8.   What is LARS rule?

9.   Define DW lens & EW lens.

10. What happens to the see fitting

     (a)   Increase in BC —————.

     (b)   Increase in total diameter —————.

Part B (5 × 5 = 25)

Answer **all** questions.

11. (a) Write the indications and contra indications of contact lens.

Or

(b) Explain the insertion/removal technique of RGP contact lens.

12. (a) Explain soft toric contact lens fitting.

Or

(b) Mr. X – old conventional contact lens uses visits your clinic with complaints of itching, rubbing of eyes and occasional redness of both eyes with present lens. (lens is 1 year old). How do you treat (or) manage this patient?

13. (a) Discuss the lens options for irregular cornea conditions.

Or

(b) Write the complications of soft contact lens.

14. (a) Write the importance of disinfecting agents.

Or

(b) Explain prosthetic a fitting, types and any two indications.

15. (a) Patient wearing spectacle correction in OD : –3.00 DS / 2.00 DC × 180 was fitted with OD : –3.00 DS / –1.75 DC × 170 soft toric contact lens power on slit lamp examination, the right eye lens showed 10° movement towards left side. Discuss the toric lens modification.

Or

(b) Calculate the BVP of contact lens. Spectacle power is +10.00 DS, with vertex distance d = 12mm.

2 **C–0850**

Part C (3 × 10 = 30)

Answer **all** questions.

16. (a) Explain toric lens stabilization techniques in detail.

Or

(b) Explain history taking in contact lens patient and how do you fit See?

17. (a) Discuss presbyopic contact lens correction.

Or

(b) Discus on pediatric contract lens fitting.

18. (a) Recent advances in contact lens – Discuss about any two advancement.

Or

(b) Discuss the

(i) Lens selection

(ii) Fluroscein pattern of RGP contact lens in optimal, steep and flat fitting.

——————————

3 **C–0850**

C–0851	Sub. Code
	91462

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Sixth Semester

Optometry

BINOCULAR VISION — II

(2016 onwards)

Time : 3 Hours   Maximum : 75 Marks

Part A   (10 × 2 = 20)

Answer **all** questions.

1.   Define accommodative excess.

2.   Write about CAM visual stimulator.

3.   Explain near penalization.

4.   Write about eccentric viewing.

5.   Notes on action of Inferior oblique.

6.   Write about Brown syndrome.

7.   Define pseudo convergence insufficiency.

8.   Write about intermittent divergent squirt.

9.   What are the grades of BV?

10. Define negative angle kappa.

Part B $(5 \times 5 = 25)$

Answer **all** questions.

11. (a) Explain Hirschberg test and modified Krimsky test.

Or

(b) Explain Hess charting.

12. (a) Management of divergence insufficiency.

Or

(b) Management of paralytic strabismus.

13. (a) Write about the role vision therapy in orthoptics.

Or

(b) Explain maddox rod test.

14. (a) Explain park 3 step test.

Or

(b) Explain alternate cover test.

15. (a) Explain brown syndrome.

Or

(b) Duane's retraction syndrome type-I, Explain.

2   C–0851

Part C (3 × 10 = 30)

Answer **all** questions..

16. (a) Explain diplopia charting.

Or

(b) Write about accommodative esotropia.

17. (a) Write about vision therapy for abnormal retinal correspondence.

Or

(b) Write about vision therapy for convergence insufficiency.

18. (a) Write down the uses of prism.

Or

(b) Write about A-V pattern.

————————

C–0851

C–0852		Sub. Code
		91463

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Sixth Semester

Optometry

LOW VISION AID

(2016 onwards)

Time : 3 Hours   Maximum : 75 Marks

Part A   (10 × 2 = 20)

Answer **all** questions.

1.   Handicapped visually.

2.   Relative size magnification.

3.   Fresnel's prism

4.   Galileon telescope

5.   Eccentric viewing

6.   LMBB syndrome

7.   Glare test

8.   Magicam

9.   Name few non-optical aids.

10.   Entrance and exit pupil.

Part B (5 × 5 = 25)

Answer **all** questions.

11. (a) Grades of low vision.

Or

(b) Explain about LMBB syndrome and its low vision treatment.

12. (a) Explain Lebenson's formula with example.

Or

(b) Write on Handheld magnifies.

13. (a) Explain instructions for dispensing LVA.

Or

(b) Amsler chart.

14. (a) Write on vocational guidance given to low vision patients.

Or

(b) Write notes on Retinitis Pigmentosa.

15. (a) Write about Down's syndrome in low vision.

Or

(b) Explain counselling of low vision patients.

Part C (3 × 10 = 30)

Answer **all** questions.

16. (a) Write on epidemology of low vision.

Or

(b) Explain non-optical aids in low vision.

2 **C–0852**

17. (a) Write about different types of spectacle magnifies.

Or

(b) Write on CCTV.

18. (a) Explain about mobility and orientation in low vision.

Or

(b) Describe about dispensing of LVA to paediatric.

————————

3   **C–0852**

C–0853	Sub. Code
	91464

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Sixth Semester

Optometry

OCCUPATIONAL OPTOMETRY

(2016 onwards)

Time : 3 Hours　　　　　　　　Maximum : 75 Marks

Part A　　　　　　$(10 \times 2 = 20)$

Answer **all** questions.

1. What is siderosins Bulbi?

2. Define Hazard.

3. Any two types of face protection.

4. Define occupational Health.

5. What is the first aid far acid and Alkali Injury?

6. Describe visibility.

7. Define PPE.

8. Define working distance

9. Define vision distance

10. ILO stands for ————— and was found in the year ————— .

Part B (5 × 5 = 25)

Answer **all** questions

11. (a) Describe the role of occupational Health services.

Or

(b) Enumerate the objectives of ILO.

12. (a) Give notes on central labour institute.

Or

(b) What are the roles of Optometist is Occupational Health?

13. (a) Enumerate the safety measures for Lasers.

Or

(b) Give notes on Non-Mechanical Oular Hazards.

14. (a) Describe in detail about the Hazard assessment.

Or

(b) Give notes on protective eye wear.

15. (a) List the benefits of occupational screening.

Or

(b) Discuss on the steps involved in industrial eye checkup.

Part C (3 × 10 = 30)

Answer **all** questions.

16. (a) Discuss the vision standards for

(i) Army personnel.

(ii) Ambulance Drivers.

Or

(b) Describe in detail about occupational Medicine and its objectives.

2 C–0853

17. (a) List the three principal Acts pertaining to occupational health in India. Discuss their objectives.

Or

(b) Write in detail about Visual Task Analysis.

18. (a) Write detailed notes on Industrial vision screenings.

Or

(b) Assuming you were given the job as Eye safety consultant in an Automobile company, Enumerate your activities in the new role.

————————

C–0853

C–0854		Sub. Code
		91465

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Sixth Semester

Optometry

SYSTEMIC DISEASE AFFECTING THE EYE

(2016 onwards)

Time : 3 Hours   Maximum : 75 Marks

Part A   (10 × 2 = 20)

Answer **all** questions.

1.   Cardiovascular complication of Hypertension.

2.   List microvascular complications of Diabetes.

3.   Jone's minor criterias in Rheumative heart disease.

4.   Characteristics of Malignant neoplasms.

5.   Reiter's syndrome.

6.   Exenteration.

7.   Dot and Blot Gemorrhage.

8.   Hutchinson's triad.

9.   Vitamin 'D' Deficiencies.

10.   Polymyositis.

Part B (5 × 5 = 25)

Answer **all** questions.

11. (a) Diabetic Retinopathy.

Or

(b) How does Group A streptococcus cause heart disease? Explain briefly.

12. (a) Grading and Staging of tumor.

Or

(b) Graves Ophthalmopathy.

13. (a) Syphilis.

Or

(b) papillaidema.

14. (a) Multiple sclerosis.

Or

(b) Tuberculosis and Eye.

15. (a) How does Leprosy affect eyes?

Or

(b) Complications of Hypertensive Retinopathy.

2   **C–0854**

Part C (3 × 10 = 30)

Answer **all** questions.

16. (a) Define Hypertension. Explain about its causes classification, clinical manifestation diagnosis and management.

Or

(b) How does connective tissue disorder affect eyes?

17. (a) Explain about Genetic disorders and eye.

Or

(b) Write about visual pathway lesions in detail.

18. (a) What are the Tropical diseases associated with Eye? Explain.

Or

(b) Explain in detail about vitamin deficiency and its association with Eye.

————————

C–0854

C–0855	Sub. Code
	91411

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

First Semester

Optometry

GENERAL ANATOMY AND PHYSIOLOGY

(Upto 2015 Batch)

Time : 3 Hours   Maximum : 70 Marks

Part A   (5× 6 = 30)

Answer **five** questions.

1.   Write on Osseous tissue and its types.

2.   Write on male reproductive system.

3.   Functions of Skin

4.   Tunics of Blood Vessel

5.   Write on Deglutition.

6.   Micturition.

7.   Anatomy of Pancreas

8.   Cardiac Cycle

Part B   (4× 10 = 40)

Answer **four** questions.

9.   Classify nervous system broadly and Differentiate between Sympathetic and Parasympathetic nervous system

10. Explain muscular contraction. Differentiate between Skeletal muscle, smooth muscle and Cardiac muscle with diagram.

11. Classify skeletal system in details.

12. Explain the physiology of Respiration and lung volumes.

13. Draw and explain systemic circulation and cardiac circulation.

14. Draw liver and explain its histology, secretions and blood supply.

15. What are Endocrine Glands and list them. Write in detail about Thyroid Glands

_____

C–0855

C–0856	Sub. Code
	91412

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

First Semester

Optometry

GENERAL AND OCULAR BIOCHEMISTRY

(Upto 2015 batch)

Time : 3 Hours   Maximum : 70 Marks

Part A   (5 × 6 = 30)

Answer any **five** questions.

1. Explain the classification and chemistry of monosaccharides.

2. Give an account on the chemistry and properties of fat.

3. List out the functions of protein with example.

4. Write the classification of enzyme.

5. Mention the steps involved in the formation of aqueous humour.

6. Draw the structure and functions of WBC.

7. Describe the application of Blood urea and creatinine.

8. Elaborate the classification of "structure of protein".

Part B   (4 × 10 = 40)

Answer any **four** questions.

9.   Elaborate the structure, chemistry and functions of starch and glycogen.

10.   Write the structure and chemistry of phospholipids.

11.   Explain the sources, biological uses and deficiency disorder of Vitamin A and Vit D.

12.   Describe the layers and functions of tear film.

13.   Discuss on biochemistry, structure and functions of lends.

14.   How do you estimate blood sugar? Discuss the values.

15.   Elaborate the method and uses of blood grouping.

———————

C–0856

C–0857

Sub. Code
91413

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

First Semester

Optometry

GEOMETRICAL OPTICS

(Upto 2015 batch)

Time : 3 Hours   Maximum : 70 Marks

Part A   (5 × 6 = 30)

Answer any **five** questions.

1. Spherical aberrations

2. Magnification

3. Cardinal points of an optical system

4. Astigmatism

5. Achromatic lenses

6. Snell's Laws of Refraction of light

7. Fermat principle

8. Explain the different shapes of lenses.

Part B   (4 × 10 = 40)

Answer any **four** questions.

9. Explain the refraction of light through a convex surface.

10. Uses of optical fibres.

11. Dispersion of prism and uses of prisms.

12. Derive lens makers formula and give it importance.

13. Explain matrix theory in paraxial optics to locate cardinal planes.

14. Define aberration. Explain different types of aberrations and their effect.

15. Explain the terms: Relative and Absolute Refractive Indices; Total Internal Reflection; Critical Angle Wave front.

_____

C–0857

C–0858	Sub. Code
	91414

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

First Semester

Optometry

ENGLISH

(2015 Batch)

Time : 3 Hours   Maximum : 70 Marks

Part A   (5 × 6 = 30)

Answer any **five** questions.

1. Explain the use of "Do and Does" with examples.

2. Define command and request.

3. What are the basic structure for a paragraph?

4. What are the different methods of collecting material?

5. Mention the basic steps to be followed in writing business letter.

6. Explain public speaking skills.

7. How do you select a title for the presentation?

8. Write a short note on types of group discussion.

Part B $(4 \times 10 = 40)$

Answer any **four** questions.

9.   What are the different kinds of sentences. Explain briefly.

10.   What are the qualities of a good essay?

11.   Write an essay on 'Science – A Blessing'.

12.   Write a letter to your friend, inviting him to spend a couple of days with you.

13.   Write an essay on structure and types of reports.

14.   Explain on giving and preparing a presentation.

15.   Prepare a group discussion on 'The Computer'.

———————

C-0858

C–0859

Sub. Code
91415

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

First Semester

Optometry

NUTRITION

(Upto – 2015 Batch)

Time : 3 Hours   Maximum : 70 Marks

Part A   (5 × 6 = 30)

Answer any **five** questions.

1.   Milk and eggs are easily digested by human. Elaborate.

2.   Write short notes on RDA of food.

3.   Explain the impacts of obesity.

4.   Discuss in detail note on nitrogen balance.

5.   Describe the function and sources of lipids.

6.   What are trace elements? Explain their functions.

7.   Write short note on promotiny sound habit in pregency.

8.   Elaborate   the   causes   and   pathogenesity   of atherosclerosis.

Part B (4 × 10 = 40)

Answer any **four** questions.

9. Write an essay on diet planning.

10. How would you measure the energy value of food?

11. Explain the complete and incomplete protein supplement food.

12. Mention the impact of lipids in cardiac diseases.

13. Give an account on sources, functions and deficiency disorder of vitamin A.

14. Write short note on:

   (a) Antioxidant nutrients

   (b) Source and functions of iodine.

15. How are measles affect eye?

———————

C–0859

C–0860	Sub. Code
	91421

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Second Semester

Optometry

ANATOMY OF THE EYE AND ORBIT

(Upto 2015 Batch)

Time : 3 Hours   Maximum : 70 Marks

Part A   (5 × 6 = 30)

Answer any **five** questions.

1. Write notes on Apertures of Orbit.

2. Write about caruncle and plica semilunaris.

3. Write the microscopic structure of iris.

4. Write about striated muscle of eyelids.

5. Write the microscopic structure of conjunctiva.

6. Write about structures of angle of Anterior chamber.

7. Write about anatomy of sclera.

8. Write about blood supply of Uvea.

Part B (4 × 10 = 40)

Answer any **four** questions.

9. Explain about anatomy of Cornea.

10. Write about III CN.

11. Write about anatomy, blood supply, nerve supply of EOM.

12. Explain anatomy of Crystalline Lens.

13. Write in detail about blood supply of Visual Pathway.

14. Explain anatomy of lacrimal Passage.

15. Explain about orbital fascia.

————————

C–0860

C–0861	Sub. Code
	91422

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Second Semester

Optometry

PHYSIOLOGY OF THE EYE

(Upto 2015)

Time : 3 Hours   Maximum : 70 Marks

Part A   (5 × 6 = 30)

Answer any **five** questions

1. Write a note on functions of vitreous humor.

2. Explain about function of aqueous humour.

3. Write a note on ocular changes in accommodation.

4. Discuss about neurophysiology of perception.

5. write a note on blinking.

6. Explain about corneal vascularization.

7. Write a note on tear film dynamics.

8. Write a note on binocular movements.

Part B   (4 × 10 = 40)

Answer any **four** questions

9. Explain in detail the function of tears.

10. Write a note on contrast sensitivity.

11. Describe drainage and circulation of aqueous humor.

12. Write in detail about visual acuity.

13. Describe about grades of binocular vision and horopter.

14. Write a note on VER.

15. Write a note on factors affecting IOP.

_____

C–0861

C–0862	Sub. Code
	91423

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Second Semester

Optometry

PHYSICAL OPTICS

(Upto 2015 onwards)

Time : 3 Hours　　　　　　　　Maximum : 70 Marks

Part A　　　　　　(5 × 6 = 30)

Answer any **five** questions.

1. Write a brief note on wave velocity and group velocity.

2. Explain the law of refraction based on Huygen's principle.

3. Explain with neat diagram, Young's double slit experiment.

4. Explain the concept of importance of Anti-reflection coating and its uses.

5. Describe in detail, Rayleigh criterion.

6. How Nicol prism act as polarises and analyser?

7. Write a brief note on Wollaston prism.

8. Write the concept of stimulated emission and spontaneous emission.

Part B (4 × 10 = 40)

Answer any **four** questions.

9. Define a mathematical representation of super position of simple harmonic wave.

10. Explain with a neat diagram how to find the velocity of light.

11. Explain the working principle of zone plates and give its characteristics.

12. Explain the concept of air wedge with neat diagram.

13. What are the advantages of reflecting prisms? Explain with neat diagram about the principles of reflecting prisms.

14. Explain with neat diagram the analysis of circular and elliptical polarised light.

15. Describe any one laser instrument working and its application.

—————

C–0862

C–0863		Sub. Code
		91424

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Second Semester

Optometry

COMPUTERS

(Upto – 2015 batch)

Time : 3 Hours   Maximum : 70 Marks

Part A   (5 × 6 = 30)

Answer any **five** questions.

1. What are I/O devices? Explain the functioning of anyone device.

2. Bring out the evolution of computers.

3. Write a table containg numbers from 1 to 15 in decimal and their equivalents in binary, octal and hexadecimal number systems.

4. Perform the following binary arithmetic:

    (a) 1+1+1

    (b) 1010-1000

5. Explain the options found in Accessories folder and their use.

6. What is software? Explain the features of anyone software.

7. Explain the command options in Edit Menu.

8. Explain the basic concepts of internet.

Part B (4 × 10 = 40)

Answer any **four** questions.

9. With block diagram, explain the functional components of a computer system.

10. Perform the following:

    (a) AAA to binary (4)

    (b) BBB to octal (4)

    (c) 1111 to hexadecimal (2)

11. Explain about the elements found on a window, desktop icons and Start button.

12. Explain about table and picture handling in Word.

13. Explain the steps in sorting data in Excel.

14. How will you search and receive E-mail? Explain in detail.

15. Explain the process of mailmerge in word.

————————

C–0863

C–0864	Sub. Code 91425

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Second Semester

Optometry

MICROBIOLOGY AND PATHOLOGY

(Upto – 2015 batch)

Time : 3 Hours   Maximum : 70 Marks

Part A   (5 × 6 = 30)

Answer **any five** questions.

1. What is Normal Ocular flora explain?

2. Differentiate between sterilization and disinfectants.

3. Explain about any three types of conjunctivitis.

4. Write short notes on Gram's staining.

5. What is healing and repair mechanism?

6. What is Bacteriology explain?

7. Mention the types of tumors.

8. Explain the method of collecting conjunctival swab.

Part B (4 × 10 = 40)

Answer **any four** questions.

9. Brief about the healing and repair mechanism.

10. Define virus and write short notes on Adeno and rubella virus.

11. Explain about lens induced glaucoma and write about the pathology of cataract.

12. Write short notes on immune mediated reactions.

13. Explain briefly on Fisarium, Mucor, Candida and Histoplasma with clinical manifestations.

14. Explain briefly about chlamydiae.

15. Explain about keratoconnus in detail.

————————

2

C–0865	Sub. Code
	91431

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Third Semester

Optometry

VISUAL OPTICS

(Upto 2015 Batch)

Time : 3 Hours　　　　　　　　Maximum : 70 Marks

Part A　　　　　　(5 × 6 = 30)

Answer any **five** questions.

1.　What are catoptric images? Explain purkinje image in detail?

2.　Explain the axes and angle of the eye.

3.　Explain Schiener disc experiment.

4.　What is amplitude of accommodation? Explain methods of measuring amplitude of accommodation.

5.　Explain depth of field and depth of focus.

6.　Write short notes on IOL. Explain the advantages and disadvantages of IOL.

7.　Write short notes spectacle magnification.

8.　Explain the use JCC in refraction.

Part B (4 × 10 = 40)

Answer any **four** questions.

9. What is myopia? Explain sign, symptoms and management of myopia.

10. What is presbyopia? Explain sign, symptoms and management of presbyopia.

11. Explain different methods of retinoscopy.

12. What is contrast sensitivity? Explain different contrast sensitivity charts.

13. What is aberration? Explain aberration of the eye and how it is overcome in the eye.

14. What is accommodation? Explain the process of accommodation, changes taking place during accommodation and stimulus of accommodation.

15. What is visual acuity? Explain the components of visual acuity and how to check acuity with LOGMAR chart.

————————

2 **C–0865**

C–0866

Sub. Code
91432

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Third Semester

Optometry

CLINICAL REFRACTION – I

(Upto 2015 Batch)

Time : 3 Hours　　　　　　　　　　Maximum : 70 Marks

Part A　　　　　(5 × 6 = 30)

Answer **any FIVE** questions.

1. Write about the importance of demographic data and medical history.

2. Give notes on Near vision checking and recording.

3. Write notes on 'Enhancement' technique in Retinoscopy.

4. Give brief notes on characteristics of Reflex.

5. Give notes on stenopic slit refraction.

6. Write short notes on Duo chrome test.

7. List the uses of subjective Auto-refractor.

8. Discuss the significance of vertex distance.

Part B (4 × 10 = 40)

Answer **any FOUR** questions.

9. What are the methods of Dynamic Retinoscopy? Explain them.

10. List the differences between snellen chart and LogMAR chart.

11. Write in detail about cycloplegic Refraction.

12. Discuss about the significance of IPD measurement in spectacle prescription.

13. Write an account on astigmatic refining using astigmatic dial.

14. Write in detail about Binocular balancing techniques.

15. Explain about the correction lenses prescribing methods in presbyopia.

—————————

C–0866

C–0867		Sub. Code
		91433

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Third Semester

Optometry

OCULAR DISEASES – I

(Upto 2015 Batch)

Time : 3 Hours   Maximum : 70 Marks

Part A   (5 × 6 = 30)

Answer any **five** questions.

1.   Write notes on blepharitis.

2.   Write about Vernal keratoconjunctivitis.

3.   Write notes on scieritis.

4.   Write about epiphora and its investigations.

5.   Write about Normotensive Glaucoma.

6.   Write about Fuch's Dystrophy.

7.   Explain the procedure of Evisceration.

8.   Write the degenerations of Conjunctiva.

Part B   (4 × 10 = 40)

Answer any **four** questions.

9.   Explain about dry eye, its symptoms, investigations and treatment.

10.   Write about Primary Angle Closure Glaucoma.

11. Explain senile cataract.

12. Write about Vitamin A deficiency.

13. Write in detail about ectropion and its types.

14. Explain Iridocyclitis.

15. Explain the procedure of Trabeculectomy.

—————

C–0867

C–0868	Sub. Code
	91434

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Third Semester

Optometry

OPHTHALMIC INSTRUMENTATION – I

(Upto 2015 onwards)

Time : 3 Hours   Maximum : 70 Marks

Part A $(5 \times 6 = 30)$

Answer any **five** questions.

1.   Write notes on Binoculars.

2.   Huygens and Ramsden eye pieces. Explain.

3.   Discuss about the optics of Radius cope.

4.   What are the different types of Reflex seen in Retinoscopy?

5.   What are the advantages of LogMAR Chart?

6.   Enumerate the sources of errors in Manual Keratometry.

7.   Mention the uses of indirect illumination in SLE.

8.   Write about JCC.

Part B (4 × 10 = 40)

Answer any **four** questions.

9. Give notes on different types of Telescopes.

10. Write in detail about projectors.

11. Write in detail about Javal Schiotz Keratometer.

12. Explain in detail about trial box and its contents.

13. Write an account on optics of Autorefractometer.

14. Give notes on vision test charts.

15. Describe in detail about Lensometer.

————————

C–0868

C–0869

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Third Semester

Optometry

GENERAL AND OCULAR PHARMACOLOGY

(Upto 2015 Batch)

Time : 3 Hours   Maximum : 70 Marks

Part A   (5 × 6 = 30)

Answer any **five** questions.

1.   Write short notes on nature and source of drug.

2.   Explain about dose response relationship.

3.   What is riscoelastic agents.

4.   Define antibiotics, explain any two drugs with mechanism of action.

5.   Discuss about insomnia.

6.   What is an NSAID explain?

7.   Write short notes on new drug delivery system.

8.   Enumerate the steps involved in Acute drug poisoning.

Part B (4 × 10 = 40)

Answer any **four** questions.

9. Explain about the receptors and their mode of action.

10. Detail about the pharmacotherapy of sedatires and Hypnotics.

11. Write a brief note on drugs acting on ANS.

12. Enumerate the pharmacological activity of General Anaesthetics.

13. Describe the types of Adverse drug reactions.

14. Brief about the antiglaucomic drugs.

15. Write in detail about the drugs effective in convulsive disorders.

————————

C–0869

C–0870	Sub. Code
	91441

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Fourth Semester

Optometry

DISPENSING OPTICS

(Upto 2015 Batch)

Time : 3 Hours   Maximum : 70 Marks

Part A   (5 × 6 = 30)

Answer any **five** questions.

1. What are best form lenses?

2. Transpose the following into two cylinder format

    (a) $+6.00 Dsph / +1.00 Dcyl \times 180$

    (b) $-2.00 Dsph / -3.00 Dcyl \times 90$

    (c) $\pm Dsph / -2.00 Dcyl \times 45$

    (d) $+5.50 Dsph / \pm Dcyl \times 100$

    (e) $+1.00 Dsph / -3.50 Dcyl \times 90$

    (f) $+3.00 Dsph / -3.00 Dcyl \times 75$

3. Resolve $6\Delta @ 45°$

4. Compare the properties of polycarbonate and trivex. Write down indications and contraindication of polycarbonate and trivex.

5. What is Anti reflection coating? Explain path phase and amplitude phase.

6. What are three methods of tinting? Explain the process in detail. Explain the advantages and disadvantages of each method.

7. Compare between boxing system and datum system.

8. Explain common occupational hazards.

Part B $(4 \times 10 = 40)$

Answer any **four** questions.

9. What is photochromatism? Explain the process of photochromatism in glass and plastic. Explain the factors influencing photochromatism. Explain indication, contraindication, advantages and disadvantages of photochromatic lenses.

10. What is neutralization of lens? Explain the methods of neutralizing lenses.

11. What are progressive lenses? Explain designs of progressive lenses. Explain the process of dispensing progressive lenses.

12. What are occupational lenses? Explain different types of occupational lenses? List out few occupations requiring occupational lenses.

13. Explain the color characteristic feature of

    (a) Red

    (b) Green

    (c) Brown

    (d) Yellow

    (e) Grey

C–0870

14. What is surfacing? Explain the process of surfacing. Explain the common faults and defects of surfacing.

15. Draw and label different parts of frames. Explain different frames materials available.

———————————

3   C–0870

C–0871		Sub. Code
		91442

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Fourth Semester

Optometry

OCULAR DISEASES – II

(Upto 2015 onwards)

Time : 3 Hours Maximum : 70 Marks

Part A (5 × 6 = 30)

Answer any **five** questions.

1. Write short note on classification of Nystagmus.

2. Write about Adie's pupil.

3. Write about infectious optic neuritis.

4. Write a short note on 'Retinitis'.

5. Write about optic atrophy and its classification.

6. What are the stages in Papillordema?

7. What is malingering and what are the tests for malingering?

8. Write about Cystord Macular Edema.

Part B (4 × 10 = 40)

Answer any **four** questions.

9. Write about horizontal gaze palsy.

10. Explain about Retinopathy of Prematurity.

11. Explain Retinoblastoma.

12. Write in detail about VI CN palsy.

13. Write about Retinitis Pigmentoea.

14. Write about Rhegmatogenous Retinal detachment.

15. Write and explain about "Light–Near" dissociation.

——————————

C–0871

C–0872	Sub. Code
	91443

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Fourth Semester

Optometry

CLINICAL REFRACTION – II

(Upto 2015 batch)

Time : 3 Hours   Maximum : 70 Marks

Part A   (5 × 6 = 30)

Answer any FIVE question.

1.   Discuss the types, diagnosis and management of accommodative anomalies.

2.   Write a note on neuro optometric rehabilitation.

3.   Explain about the common visual disorders in geriatric population.

4.   What are the causes of irregular corneal astigmatism? Explain various treatment options.

5.   Write in detail about refraction in aphakia.

6.   What is anisometropia? How can it be managed?

7.   A 15 year old patient comes with headache associated with visual tasks. Discuss the various tests to be done for diagnosis.

8.   Write a note on sports vision.

Part B $(4 \times 10 = 40)$

Answer any FOUR questions.

9.   What is amblyopia & what are the causes? What are the treatment options?

10. What are the questions to be asked in pediatric case history? Explain about the methods of visual acuity assessment in preverbal and new born children.

11. Explain in detail about Esotropia.

12. What is low vision? Explain about various optical and non optical aids.

13. Draw a tabular column and list the extraocular muscles, their action and nerve supply.

14. Discuss about various refractive surgeries.

15. Discuss about evaluation, diagnosis and optometric management of children with mental retardation.

———————————

C–0873

Sub. Code
91444

B.Sc DEGREE EXAMINATION, NOVEMBER 2019

Fourth Semester

Optometry

OPHTHALMIC INSTRUMENTATION - II

(Upto 2015 onwards)

Time : 3 Hours　　　　　　　　Maximum : 70 Marks

Part A　　　　　　(5 × 6 = 30)

Answer any **five** questions.

1. Write in brief about reliability Indices in HFA perimetry.

2. Enumerate the methods of non contact Pachymetry and add brief notes on them.

3. Write a brief note on schiotz Tonometec.

4. Explain in brief about Time Domain OCT.

5. Write notes on anomalies of colour vision.

6. Write about FACT chart.

7. Write in brief about ultrasonography.

8. Write notes on LASER safety.

Part B　　　　　　(4 × 10 = 40)

Answer any **four** questions

9. Explain in detail about A scan.

10. Write in detail about Fundus Fluorescein Angiography.

11. Give a detailed account on gonioscopic view of Angle structures.

12. What are the diferent types of field defects found in perimetry. Add diagrams.

13. Write about potential acuity meter.

14. Explain in detail about Goldman Applanation Tonomery.

15. What are the different types of Lasers used in Ophthalmology and their implications?

————————

2

C–0874	Sub. Code
	91451

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Fifth Semester

Optometry

CONTACT LENSES – I

(Upto 2015 onwards)

Time : 3 Hours　　　　　　　　Maximum : 70 Marks

Part A　　　　　(5 × 6 = 30)

Answer any **five** questions.

1. Write the advantages of contact lenses over spectacles.

2. Mr. X has a spectacle power of +11.00DS. How will you calculate the CL BVP if the vertex distance is 12 mm?

3. Explain in detail about the advantages and disadvantages of high water (HW) and Low water (LW) content lenses.

4. Write the indications and contraindications of contact lenses.

5. Explain about the role of tear lens in RGP contact lens.

6. Write the rule of thumb in RGP and SCL fitting with examples.

7. Write briefly on FDA classification of cis.

8. Write the preliminary measurements taken for SCL fitting.

Part B (4 × 10 = 40)

Answer any **four** questions.

9. Explain different illumination techniques used in slit lamp examination.

10. Write in detail about the signs and symptoms of flat and steep fitting SCL.

11. (a) Write the differences between conventional and disposable lenses.

    (b) Write in detail about the SCL classification based on lens wear modality.

12. Write the steps involved in RGP fitting

    (a) Patient selection

    (b) BC selection

    (c) Fit assessment

    With one example. Write the final prescription also.

13. Write in detail about lens verification from laboratory.

14. Explain the insertion and removal techniques of SCL.

15. Write the complications of soft contact lens.

————————————

C–0874

C–0875	Sub. Code
	91452

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Fifth Semester

Optometry

BINOCULAR VISION - I

(Upto 2015 batch)

Time : 3 Hours　　　　　　　　　Maximum : 70 Marks

Part A　　　　　　(5 × 6 = 30)

Answer any **five** questions.

1. Local vs Global stereopsis

2. Convergence Insufficiency

3. What is vergence amplitudes? How do you asses it?

4. Explain ocular motility and its clinical significance.

5. Fict's axis

6. Use of red and green goggles in optometry work-up.

7. Explain vision therapy and its role.

8. Explain about pleoptics.

Part B (4 × 10 = 40)

Answer any **four** questions.

9.   Types of monoular cues?

10. Explain about physiology of EOM.

11. Explain about the theories of Binocular vision.

12. Explain about prism, clinical significance of therapeutic prisms.

13. Supra-nuclear control of Eye movements.

14. Explain about binocular movements and its types.

15. Explain NSBVA and its treatment modalities.

—————————

C–0875

C–0876	Sub. Code
	91453

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Fifth Semester

Optometry

PEDIATRIC OPTOMETRY AND GERIATRIC OPTOMETRY

(Upto 2015 Batch)

Time : 3 Hours   Maximum : 70 Marks

Part A   (5 × 6 = 30)

Answer any **five** questions.

1.   APGAR score.

2.   Hypertensive Retinopathy.

3.   ARMD.

4.   Retinopathy of Prematurity.

5.   Write about CSM evaluation.

6.   Congenital Ptosis.

7.   Prenatal and Postnatal factors.

8.   Birth History and its significance.

Part B $(4 \times 10 = 40)$

Answer any **four** questions.

9.   Classify Amblyopia and explain in detail about its management.

10. Write on TORCH and about Congenital Cataract.

11. Explain and enumerate the Ageing changes of Eye.

12. Describe the changes in eye due to Diabetes.

13. Accommodative Esotropia and its management.

14. Write a note on visual milestones.

15. Spectacle Dispensing considerations in elderly patients.

_____

C–0876

C–0877	Sub. Code
	91454

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Fifth Semester

Optometry

BIO STATISTICS

(Upto 2015 onwards)

Time : 3 Hours   Maximum : 70 Marks

Part A   (5 × 6 = 30)

Answer any **five** questions.

1. Describe the indirect method of standardising death rates.

2. Enumerate the merits and demerits of standardising death rates.

3. List the properties of normal distribution.

4. Discuss the polynomial distribution.

5. Define Quota sampling. Merits and limitations of Quota sampling.

6. How to develop sampling plan?

7. Write down the condition for binomial distribution.

8. Discuss the multiple linear regression.

Part B (4 × 10 = 40)

Answer any **four** questions.

9. Explain in brief about standardised death rate.

10. Explain non–probability sampling.

11. Calculate Karl Pearson's coefficient of correlation from the following data.

    x : 3 5 7 9 10

    y : 10 14 17 19 20

12. Explain bed occupancy rate.

13. Four coins are tossed simultaneously and the number of heads occurring at each throw was noted. This was repeated 240 times with following results.

    No. of heads : 0 1 2 3 4

    No. of throw : 13 64 85 58 20

    Find the frequency distribution

14. Write in detail about Hospital statistics.

15. Explain the need for study of Biostatistics.

———————

C–0877

C–0878		Sub. Code
		91455

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Fifth Semester

Optometry

HOSPITAL PROCEDURES

(Upto 2015 onwards)

Time : 3 Hours   Maximum : 70 Marks

Part A   (5 × 6 = 30)

Answer any **five** questions.

1. Discuss the importance of eye banking.

2. What are the necessary equipments used in eyebank?

3. Discuss about the calibration of different ophthalmic equipments and its need.

4. Write in brief about completion of a medical Record.

5. What are the objectives of House keeping department in a hospital?

6. Enumerate the duties of a receptionist in a patient care systems.

7. List the questions of HR department.

8. List the activities of biochemistry department.

Part B (4 × 10 = 40)

Answer any **four** questions.

9. Discuss the various methods in which the donor cornea is preserved in an eye bank.

10. Explain in detail about the monitoring and audit of medical records.

11. What are the challenges of Human Resource Department in current scenario.

12. What is the role of biomedical engineer in an ophthalmic hospital?

13. Enumerate the functions of microbiology laboratory and brief its importance.

14. Discuss about the activities of correspondence department.

15. Give a detailed account on diagnostic equipments handled by optometrists.

—————

C–0878

C–0879

Sub. Code
91461

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Sixth Semester

Optometry

CONTACT LENSES — II

(Upto – 2015 onwards)

Time : 3 Hours   Maximum : 70 Marks

Part A   (5 × 6 = 30)

Answer any **five** questions.

1.   How do you take history for a contact lens patient?

2.   Write the indications and contra indications of contact lens wear.

3.   Write notes on indication of BU.

4.   Write the indications for RGPCL.

5.   What is orthokeratology?

6.   Write notes on silicone hydro gels.

7.   Write the complications of soft contact lens.

8.   What is monovision? Write the advantages and disadvantages of monovision.

Part B (4 × 10 = 40)

Answer any **four** questions.

9. Explain in detail about keratoconus contact lens fitting.

10. Write the stabilization techniques of soft toric lens.

11. Calculate the back vertex power of contact lens if the spectacle power is + 10,00 DS and the vertex distance is 12 mm.

12. Write the types of prosthetic lenses and their indications.

13. Write notes on pediatric contact lens fitting.

14. Write the do's and dont's of contact lens use.

15. Write notes on disinfectants in lens care system.

————————————

C–0879

C–0880	Sub. Code
	91462

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Sixth Semester

Optometry

BINOCULAR VISION — II

(Upto 2015 batch)

Time : 3 Hours　　　　　　　　　　Maximum : 70 Marks

Part A　　　　　　　(5 × 6 = 30)

Answer any **five** questions.

1. Notes on synaptophore.

2. Write about sensory and motor fusion.

3. Hirschberg's test, Explain.

4. Write about diplopia charting.

5. Explain Randot test.

6. What are the grades of BV? Explain.

7. What is accommodative esotropia?

8. Explain Ocular motility.

Part B (4 × 10 = 40)

Answer any **four** questions.

9. Write down the tests for the assessment of degree of squint.

10. Explain Hess charting.

11. Explain the assessment of abnormal retinal correspondance.

12. Explain convergence insufficiency.

13. Explain the neuropathology of amblyopia.

14. What is patching therapy?

15. Write about park three step test.

————————

C–0881	Sub. Code
	91463

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Sixth Semester

Optometry

LOW VISION AIDS

(Upto 2015)

Time : 3 Hours   Maximum : 70 Marks

Part A   (5 × 6 = 30)

Answer any **five** questions.

1. Write about Entrance pupil.

2. Explain about Glare test.

3. Write notes on Amsler test.

4. Telemicroscope.

5. Achromatopria in low vision.

6. Write about prescribing a optical low vision aid.

7. Write on CCTV.

8. Write different definition of low vision.

Part B $(4 \times 10 = 40)$

Answer any **four** questions

9.   Write about history taking in low vision.

10. Write notes on telescopes.

11. Spectacle magnifiers.

12. Write about orientation and mobility in low vision.

13. Write on Non-optical aids.

14. Epidemology of low vision.

15. Retinitis pigmentosa in low vision.

——————

C–0881

C–0882	Sub. Code 91464

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Sixth Semester

Optometry

SYSTEMIC DISEASES AFFECTING THE EYE

(Upto 2015 Batch)

Time : 3 Hours   Maximum : 70 Marks

Part A   (5 × 6 = 30)

Answer any **five** questions.

1. Characterize benign and malignant neoplasms and explain malignances arising from connective tissues.

2. Explain in detail about Arterial hypertension.

3. Write in detail about classification, symptoms and treatment modalities and diabetes Mellitus.

4. Write notes on Retinoblastoma.

5. Shortly explain bacterial endocarditis.

6. Write on Malaria.

7. Vitamin deficiencies and eye problems associated with it.

8. In short explain about Rheumatoid arthritis.

Part B $(4 \times 10 = 40)$

Answer any **four** questions.

9.   Visual pathway lesions. Explain.

10.   Describe Hypertensive retinopathy.

11.   Occular complication of Diabetes.

12.   How does thyroid disease affect the eye?

13.   Explain tuberculosis and associated eye diseases.

14.   How ocular problems associated with genetic disorders?

15.   Explain Demye linating disease.

—————

C–0882

C–0883	Sub. Code
	11613

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

First Semester

Nautical Science

NAUTICAL MATHEMATICS–I

(2016 onwards)

Time : 3 Hours   Maximum : 75 Marks

Part A $(10 \times 2 = 20)$

Answer **all** questions.

1. Find $\bar{f}.\bar{g}$ if $\bar{f} = x\bar{i} + y\bar{i} + z\bar{k}$ and $\bar{g} = 2\bar{i} + 3\bar{j} - 4\bar{k}$.

2. State the axioms of probability.

3. Define ellipse.

4. Find the equation of normal to the parabola $x^2 = 9y$ at $(-3, 1)$.

5. If $y = a^x$, find $\dfrac{dy}{dx}$.

6. Write any two properties of right angled spherical triangle.

7. Find the derivative of $y = \log(\sin x)$.

8. Evaluate $\int \sqrt{x^2 + a^2}\, dx$.

9. When the system of equations is said to be consistent?

10. Find the rank of the matrix $A = \begin{bmatrix} 1 & 1 \\ 1 & 1 \end{bmatrix}$.

Part B $(5 \times 5 = 25)$

Answer **all** questions.

11. (a) If $\bar{a} = \bar{i} + \bar{j} + \bar{k}$, $\bar{b} + 2\bar{i} + \bar{k}$, $\bar{c} = 2\bar{i} + \bar{j} + \bar{k}$ and $\bar{d} = \bar{i} + \bar{j} + 2\bar{k}$, find $(\bar{a} \times \bar{b}).(\bar{c} \times \bar{d})$.

Or

(b) A continuous random variable has a pdf $f(x) = 3x^2, 0 \le x \le 1$. Find a and b such that

(i) $p(x \le a) = p(x > a)$ and

(ii) $p(x > b) = 0.05$

12. (a) Find the equation of the parabola if the vertex is $(4, 1)$ and the focus is $(4, -3)$

Or

(b) Find the volume of a sphere.

13. (a) In a spherical triangle ABC, derive

$$\frac{SinA}{Sina} = \frac{SinB}{Sinb} = \frac{SinC}{Sinc}$$

Or

(b) In a spherical triangle ABC, $\lfloor C$ is right angle, prove that $\sin^2 \frac{1}{2} c = \sin^2 \frac{1}{2} a \cos^2 \frac{1}{2} b + \cos^2 \frac{1}{2} a \sin^2 b$.

2 **C–0883**

14. (a) If $\sin y = x \sin(\alpha + y)$, prove $\dfrac{dx}{dy} = \dfrac{\sin^2(\alpha + y)}{\sin \alpha}$

   Or

(b) Evaluate $\int \dfrac{dx}{x^2 - a^2}$

15. (a) Find the rank of the matrix $A = \begin{bmatrix} 1 & -2 & 1 \\ -2 & 1 & 1 \\ 1 & 1 & -2 \end{bmatrix}$.

   Or

(b) Verify the matrix $A = \begin{bmatrix} 2 & -1 & 2 \\ -1 & 2 & -1 \\ 1 & -1 & 2 \end{bmatrix}$ satisfies its

   characteristic equation.

Part C $(3 \times 10 = 30)$

Answer **all** questions.

16. (a) Find the correlation coefficient between X and Y from the following data.

   | X: | 78 | 89 | 97 | 69 | 59 | 79 | 61 | 61 |

   | Y: | 125 | 137 | 156 | 112 | 107 | 136 | 123 | 108 |

   Or

(b) Find the equation of the sphere passing through the points (1,1,–2) and (–1,1,2) and having its centre on the live $x + y - z - 1 = 0$, $2x - y + z - 2$.

3 | **C–0883**

17. (a) Given c=69°25', A=54°55', C=90°, solve the triangle.

Or

(b) Evaluate $\int\limits_{0}^{\pi/2} \log \sin x \, dx$.

18. (a) Diagonalize the matrix $A = \begin{bmatrix} 2 & 1 & -1 \\ 1 & 1 & -2 \\ -1 & -2 & 1 \end{bmatrix}$ by

means of an orthogonal transformation.

Or

(b) Verify Cayley–Hamilton theorem for the matrix
$A = \begin{bmatrix} 2 & 2 & 0 \\ 2 & 1 & 1 \\ -7 & 2 & -3 \end{bmatrix}$.

—————————

4

C–0883

C–0884		Sub. Code
		11614

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

First Semester

Nautical Science

NAUTICAL PHYSICS AND ELECTRONICS – I

(2016 onwards)

Time : 3 Hours   Maximum : 75 Marks

Part A $(10 \times 2 = 20)$

Answer **all** questions.

1.   Define Planetary motion.

2.   What is projectile?

3.   Give the advantages of Toroid.

4.   List out the characteristics of batteries.

5.   State Stoke's theorem.

6.   What is Bourdon Pressure Gauge?

7.   Define photoelectric effect.

8.   What is optical pyrometer?

9.   What is a semiconductor? Give its uses.

10.   Draw a neat sketch of Half wave rectifier.

Part B $(5 \times 5 = 25)$

Answer **all** questions.

11. (a) State and explain Lami's theorem.

Or

(b) Explain the terms
(i) Surface tension
(ii) Capillary.

12. (a) Discuss about Hysteresis and magnetic elements of the earth.

Or

(b) Write a short notes on
(i) RMS and Peak value
(ii) Transformers.

13. (a) Explain in detail
(i) Streamline flow
(ii) Turbulent flow

Or

(b) Explain the terms
(i) Photometers
(ii) Photo voltaic cell.

14. (a) Give the applications of optical pyrometer and astronomical telescope.

Or

(b) Differentiate N-type and P-type semiconductors.

2

C–0884

15. (a) Explain the construction and characterization of the thermistor.

Or

(b) Discuss about Tactical Air Navigation (TACAN).

Part C (3 × 10 = 30)

Answer **all** questions.

16. (a) State end explain Newton's Experiment Law.

Or

(b) Illustrate the uses, characteristics, care and precautions of batteries.

17. (a) Briefly explain about Photo diode, LDR and LED with applications.

Or

(b) Explain the rectifiers with a neat diagram.

(i) Half wave rectifier

(ii) Full wave rectifier

(iii) Bridge rectifier.

18. (a) Write a short note on elements of RADAR system, RADAR range and its limitations.

Or

(b) Explain in detail about Weston differential pulley and Hydrograph.

—————————

3

C–0884

C–0885	Sub. Code
	11615

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

First Semester

Nautical Science

NAVAL ARCHITECTURE – I

(2016 onwards)

Time : 3 Hours   Maximum : 75 Marks

Use Hydrostatic Particulars for solving M.V. HINDSHIP problems.

Part A   (10 × 2 = 20)

Answer **all** questions.

1.   What are peak tanks used for?

2.   What are bilge keels?

3.   Define List and Heer.

4.   Define TPC and MCTC.

5.   What is density and relative density?

6.   Define centre of Buoyancy.

7.   Define LBP and LOA.

8.   What is draft and airdraft?

9.   What are the six degree of freedom?'

10.   Define freeboard.

Part B (5 × 5 = 25)

Answer **all** questions.

11. (a) Draw standard Load Live Marking.

Or

(b) Explain double bottom tanks of a ship.

12. (a) Describe about advantages of welding over Riveting.

Or

(b) Explain the types of welding.

13. (a) Differentiate 'stiff ship' and a 'tender ship'

Or

(b) Block coefficient is 0.8, mid-ship coefficient is 0.961. Calculate prismatic coefficient.

14. (a) Write any 9 of the ships.

Or

(b) Breadth is 42m. Draft is 14m. What is the increase in draft at a list of 2°?

15. (a) Explain types of framing.

Or

(b) A box-shaped vessel 18m × 5m × 2m floats in SW at a draft of 1.4m. Calculate the RB%.

2 | **C–0885**

Part C $(3 \times 10 = 30)$

Answer **all** questions.

16. (a) Define and sketch.
    (i)   Breadth extreme
    (ii)   Depth of vessel
    (iii) Draft
    (iv)   Camber
    (v)   Sheer
    (vi)   Rix of floor

                    Or

    (b) A ship of 4000t displacement has KG = 5:1m, KB = 2.1m, KM = 5.5m,. Find moment of statical stability when she is heels 24°. Assuming that she is wall sided.

17. (a) Define and sketch
    (i)   Metacentre
    (ii)   Metacentric height
    (iii) Righting lever
    (iv)   Centre of Buoyancy
    (v)   Centre of gravity

                    Or

    (b)   Draw and label a longitudinally framed double bottom construction showing solid floors and bracket floors.

18. (a) A ship 120m × 17m × 10m in has a block coefficient 0.800 and is floating at the load summer draft of 7.2m in F.W. Find how much more cargo can be loaded to remain at the same draft in salt water.

                    Or

    (b) Write notes on bras welding and safety precautions to be taken during ship construction.

C–0885

C–0886

Sub. Code
11616

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

First Semester

Nautical Science

SHIP OPERATION TECHNOLOGY – I

(2016 onwards)

Time : 3 Hours   Maximum : 75 Marks

Part A   (10 × 2 = 20)

Answer **all** questions.

1.   What is "forecastle deck"?

2.   What is the use of "draught marks"? -

3.   Express "Abandonship" drill.

4.   What is "immersion suit"?

5.   Which paint is suitable for "Boot topping area" and why?

6.   Mention the safety precautions while rigging "pilot ladder"

7.   Specify the different methods of fire extinguishing.

8.   What is "Fire drill" and state the periodicity of fire drill?

9.   What is a reef knot used for?

10.   What is the use of "Heaving line"?

Part B (5 × 5 = 25)

Answer **all** questions.

11. (a) Describe the process of preparing the ship a surface for painting.

Or

(b) List down the types of Merchant ships.

12. (a) Write down the launching process of Life raft.

Or

(b) Describe the construction and parts of life boat.

13. (a) Discuss the location and starting procedure of Emergency Fire Pump.

Or

(b) Enumerate fireman's outfit.

14. (a) Name the different types of Portable fire extinguishers used on board ship.

Or

(b) Name at least any five types of Natural fibre ropes.

15. (a) On what situations the OOW will call the Master?

Or

(b) Explain the construction of Steel wire ropes.

2 **C–0886**

Part C (3 × 10 = 30)

Answer **all** questions.

16. (a) Discuss briefly about Life saving appliances requirements for general Cargo ship.

Or

(b) Write notes on:
(i) Life buoys
(ii) Life Jacket
(iii) Line throwing appliances
(iv) Pyrotechniques
(v) Rescue boat

17. (a) Draw the profile of ship and mark at least any ten parts of a ship.

Or

(b) Draw the neat diagram of Water type portable extinguisher and mention the parts.

18. (a) Explain the fixed Smothering system used for extinguishing major fire in general Cargo ship.

Or

(b) Mention the special characteristics and care of synthetic ropes used on board ship.

—————————

3   **C–0886**

C–0887	Sub. Code
	11623

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Second Semester

Nautical Science

NAUTICAL MATHEMATICS – II

(2016 onwards)

Time : 3 Hours   Maximum : 75 Marks

Part A $(10 \times 2 = 20)$

Answer **all** questions.

1. Find the modulus of $\dfrac{(1 + 3i)(1 - 2i)}{3 + 4i}$.

2. Find the real and imaginary parts of $\cos(x + iy)$.

3. Write the formula of Simpson's three - eighth rule.

4. What is the order of error in the trapezoidal rule?

5. Define $\text{grad}\,\phi$.

6. Show that the vector $(x^2 - yz)\bar{i} + (y^2 - zx)\bar{j} + (z^2 - xy)\bar{k}$.

7. Form the differential equation by eliminating e from $y = ex + e - e^3$.

8. Solve $e^x \tan y\, d_x + (1 - e^x)\sec^2 y\, dy = 0$.

9. Find the particular integral of $(D^2 - 5D + 6)y = e^{4x}$.

10. Define simple harmonic motion.

Part B (5 × 5 = 25)

Answer **all** questions.

11. (a) Find the geometric representation of $z_1 + z_2$.

Or

(b) Separate $\tan^{-1}(x + iy)$ into real and imaginary parts.

12. (a) From the following data, obtain $\dfrac{d^2 y}{dx^2}$ at the point $x = 0.96$.

x :	0.96	0.98	1.00	1.02	1.04
$f(x)$:	0.7825	0.7739	0.7651	0.7563	0.7473

Or

(b) Calculate the value of $\displaystyle\int_{0}^{\frac{\pi}{2}} \sin x \, dx$ by Simpson's $\dfrac{1}{3}$ rule, using 11 ordinates.

13. (a) Evaluate $\displaystyle\int_{C} \left(x^2 dy + y^2 dx\right)$ where C is the path $y = x$ from $(0,0)$ to (1, 1).

Or

(b) When $\phi = x^3 + y^3 + z^3 - 3xyz$, find $\nabla \phi, \nabla \cdot \nabla \phi$ and $\nabla \times \nabla \phi$ at the point (1, 2, 3)?

C–0887

14. (a) Solve $\dfrac{dy}{dx} + \dfrac{y^2 + y + 1}{x^2 + x + 1} = 0$.

Or

(b) Solve : $\dfrac{dy}{dx} - y\tan x = \dfrac{\sin x \cos^2 x}{y^2}$.

15. (a) Solve : $\left(D^3 - D^2 - D + 1\right)y = 1 + x^2$.

Or

(b) Solve : $\left(D^2 + 4\right)y = \cos 2x$.

Part C $\qquad\qquad (3 \times 10 = 30)$

Answer **all** questions.

16. (a) State and prove Demoivre's theorem.

Or

(b) Sum the series $\sin^2\theta - \dfrac{1}{2}\sin 2\theta \sin^2\theta +$

$\dfrac{1}{3}\sin 3\theta \sin^3\theta - \dfrac{1}{4}\sin 4\theta \sin^4\theta + \ldots\infty$.

17. (a) Evaluate $\displaystyle\int_0^6 \dfrac{dx}{1 + x^2}$ by dividing it into 6 equal parts, using

   (i) Trapezoidal rule

   (ii) Simpson's $\dfrac{1}{3}$ rule and

   (iii) Weddle's rule and compare the result with its actual value.

Or

3 $\qquad$ **C–0887**

(b) Verify Gauss divergence theorem for $\bar{f} = x^2\bar{i} + y^2\bar{j} + z^2\bar{k}$ where S is the surface of the cuboid formed by the plane $x = 0, x = a$; $y = 0, y = b$; $z = 0$ and $z = c$.

18. (a) Solve :

(i) $(y - 3x^2)dx - x(1 - xy^2)dy = 0$

(ii) $(x^2 + y^2)(xdx + ydy) = a^2(xdy - ydx)$.

Or

(b) $(D^4 - 4D^2 - 5)y = e^x(x + \cos x)$.

————————

4

C–0887

C–0888	Sub. Code
	11624

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Second Semester

Nautical Sciences

NAUTICAL PHYSICS AND ELECTRONICS – II

(2016 onwards)

Time : 3 Hours   Maximum : 75 Marks

Part A   (10 × 2 = 20)

Answer **all** questions.

1.   Explain oil splashing.

2.   What is meant by LCR circuit?

3.   Explain electromagnetic spectrum.

4.   State De Morgan's theorem.

5.   Define RS Flip Flop.

6.   Define voltage gain.

7.   Give any two important terms in switching transistor.

8.   Define Modulation.

9.   Explain Fidelity.

10.   Define Transmitter.

Part B (5 × 5 = 25)

Answer **all** questions.

11. (a) Explain the uses of nuclear energy as a power for the ships and submarines.

Or

(b) Write a short notes on Impedance and its concepts.

12. (a) Write a short notes on MUF and Critical frequency in electro magnetic spectrum.

Or

(b) Describe NAND and NOR universal gates.

13. (a) Write a short notes on Astable and Monostable multivibrators.

Or

(b) Explain the transistor as amplifier in CE mode.

14. (a) Describe the basic concepts of AM and CW.

Or

(b) Explain the characteristics of switching transistor and its operation.

15. (a) Describe the functions of receiving antenna.

Or

(b) Explain the uses of superheterodyne receivers in ship borne ENA.

2 **C–0888**

Part C   (3 × 10 = 30)

Answer **all** questions.

16. (a) Write a essay on waste hazards, detection and safety precautions in nuclear reactor.

    Or

    (b) Describe briefly about the radiation pattern of Hertz antenna and Marconi antenna.

17. (a) What is flip flop? Explain briefly about RS and JK flip flop.

    Or

    (b) Describe briefly about a various circuits in which switching transistor is used as a switching device and its applications.

18. (a) Describe briefly about the transmission of information of the modulated carrier wave.

    Or

    (b) Write a essay on the characteristics of radio receivers such as selectivity, sensitivity and fidelity.

    _____

3   **C–0888**

C–0889	Sub. Code
	11625

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Second Semester

Nautical Science

SHIP OPERATION TECHNOLOGY — II

(2016 onwards)

Time : 3 Hours   Maximum : 75 Marks

Part A   (10 × 2 = 20)

Answer **all** questions.

1.   What is Kenter lugless shackle and give use of it?

2.   What is bitter end and cock-bill?

3.   How many pyrotechnics are in each life boat?

4.   Define the use of line throwing apparatus.

5.   Write down the safety precautions while using hand tools.

6.   Write down the name of the PPE on board.

7.   Write down the precautions while working aloft and over side?

8.   What is squat effect?

9.   Write down the use of international shore coupling (connection).

10. What is Draught and Trim?

Part B   (5 × 5 = 25)

Answer **all** questions.

11. (a) Explain the safety precaution while working in mast.

Or

(b) Explain the procedure of covering spurling pipe.

12. (a) Write down the rigging and maintenance of pilotlader.

Or

(b) Write down the maintenance of LSA equipments.

13. (a) Write down the procedure while entering confined or enclosed space.

Or

(b) Write down the safety precautions while using electric, pneumatic and hydraulic tools.

14. (a) What are the action to be taken in the event of fire?

Or

(b) What is the difference between mechanical foam and chemical foam? Explain with diagram.

15. (a) What action you will take while man over board?

Or

(b) Write down the dangers while using different types of rope in one mooring system.

C–0889

Part C   (3 × 10 = 30)

Answer **all** questions.

16. (a)   Write down safety precaution while painting.

Or

(b)   Write down the points while anchoring.

17. (a)   Explain the running moor with diagram.

Or

(b)   Explain the effect of current with diagram.

18. (a)   Write the details of hanging of an anchor.

Or

(b)   What is the FFA requirements for cargo ships and how will you take action in case of oil fire?

——————————

C–0890	Sub. Code
	11626

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Second Semester

Nautical Science

NAVIGATION – I

(CBCS – 2016 onwards)

Time : 3 Hours   Maximum : 75 Marks

Part A $(10 \times 2 = 20)$

Answer **all** questions.

1.   What is Equator?

2.   Define the term 'Meridian'.

3.   What is d'lat?

4.   Define the term 'Plane Sailing'.

5.   What do you mean by d' Long?

6.   What is DMP?

7.   What is Estimated Position?

8.   Define the term 'Deviation'.

9. What is Sextant altitude?

10. What do you understand by Semi-diameter?

Part B (5 × 5 = 25)

Answer **all** questions.

11. (a) (i) What is 'Meridional Parts'?

    (ii) Explain 'Mercator Sailing' with diagram.

    Or

    (b) Define the following with diagram.

    (i) Leeway

    (ii) Set and drift

12. (a) (i) Find Deviation and fill in the table.

	1	2	3
Brg (C)	205°(C)	120°(C)	358°(C)
Brg (M)	203°(M)	124°(M)	359°(M)
Dev	–	–	–

    (ii) Find the compass error (CE) and fill the table.

	1	2
Dev :	5°E	4°W
Var :	16°W	3°W
CE :	–	–

    Or

2   C–0890

(b) (i) Find the True Bearing form the following Relative bearing.

	1	2	3
Rel brg :	300°	090°	316°
True Course :	200°	100°	210°
True brg :	–	–	–

(ii) Find Relative bearing from the following.

	1	2
T. Brg :	300°	040°
T. Course :	200°	100°
R.Brg :	–	–

13. (a) (i) Define Quadrantal course and True course.

(ii) Find the Quadrantal course from the True course.

	1	2	3
T. Course	275°(T)	126°(T)	192°(T)
Q. Course	–	–	–

Or

(b) (i) Find d' long and name the direction.

	1	2	3
From :	074° 20'E	018° 09'W	174° 40'E
To :	068° 18'E	009° 39'E	170° 30'W
d'Long	–	–	–

(ii) Find Mean Latitude (M'lat)

	1	2
Lat A :	45° 36'N	24° 58'N
Lat B :	11° 44'N	52° 10'S
M'lat :	–	–

3   **C–0890**

14. (a) (i) What do you understand by refraction?

(ii) Find DMP of the following latitudes.

	1	2	3
A :	07° 12's	20° 30'N	60° 45'S
B :	15° 25'N	45° 35'N	35° 40'N
DMP :	–	–	–

Or

(b) (i) What is Ded Reconmg (PR) position?

(ii) Solve the following (Use TT)

Course	Dist	D'lat		dep	
	(M)	N	S	E	W
S 70° W	345	–	–	–	–
N 34° E	348	–	–	–	–
N 20° W	112	–	–	–	–

15. (a) Find course and distance (Parallel Sailing)

A : Lat : 44° 44'S Long : 154° 30'E

B : Lat : 44° 44'S Long : 179° 50'E.

Or

(b) Find the position arrived. (Parallel Sailing)

Position Left : Lat : 69° 11'N: Long : 099° 39'W

Course : 207° (T) : Distance : 794.8M.

4 **C–0890**

Part C (3 × 10 = 30)

Answer **all** questions.

16. (a) Find the course and distance (Parallel Sailing)

From A : 20° 30.0 N 179° 36.0'E

To B : 16° 18.0 N 178° 32.0W

Or

(b) Find the position arrived in the following case (Plane)

Position left : Lat : 36°00.7'S 068°20.4'E

Course : 121°(T) : Distance : 597 M.

17. (a) Find the course and distance using Traverse Table

From A : 42° 29' N 177° 37'W

To B : 44° 16' N 179° 24'E

Or

(b) Find the Rhumb line course and distance from starting position P : 10° 19'N 140° 40'W to

arrived position Q : 02° 12'S 160° 18'W.

18. (a) Find the position arrived after sailing 301° (T) for 1408 M form starting position P : 00° 04'S 178° 20'W Mercator Sailing.

Or

5 **C–0890**

(b) Day's Work : On 6th March a ship in position 46° 36'S 175° 34'E steamed as follow :

	Time	Co (C)	Dev	L'way	Wind	Speed kn
6th	1200	150°	5°E	3°	SWXW	8
	1600	140°	4°E	5°	SW	8
	2000	120°	3°E	NIL	SW	7.5
	2400	120°	3°E	NIL	SW	6.5
	0400	100°	1°E	NIL	S	8
	0800	095°	NIL	NIL	S	8
7th	1200	095°	NIL	NIL	S	8

Variation 10°E throughout. Find the DR position at noon on 7th March and if the observed position then was 48° 14. 3 S 178 ° 06.5'E. Find the Set and drift of Current.

————————————

6   C–0890

C–0891

Sub. Code
11632

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Third Semester

Nautical Science

CARGO HANDLING AND STOWAGE – I

(2016 onwards)

Time : 3 Hours   Maximum : 75 Marks

Part A   (10 × 2 = 20)

Answer **all** questions.

Define the followings.

1.   Bulk carriers

2.   Bale capacity

3.   Load density

4.   Safe working load

5.   Displacement

6.   Ship sweat

7.   Lowering

8.   Two types of containers

9.   Frozen cargoes

10.   Any two types of deck cargoes.

Part B   (5 × 5 = 25)

Answer **all** questions.

11. (a) What are the types of tankers? Explain any two types of tankers.

Or

(b) Explain the procedures of loading grain in bulk by conveyor.

12. (a) Define the followings

(i) Heavy lift ships

(ii) Ro–Ro ships

Or

(b) Describe the followings:

(i) Reefer Cargoes

(ii) Dangerous Cargoes

13. (a) How do you monitor the temperature of Bulk cargo loaded in hold, while sailing?

Or

(b) Write any five important duties of the officer on cargo watch.

14. (a) What are the checks to be done on ship's cargo gear prior cargo operation?

Or

(b) Draw a sketch of a container and mark all parts.

15. (a) What is Segragation? Explain the care of containers carrying dangerous goods.

Or

(b) Why should record the temperature of Refrigerated Cargoes?

2   **C–0891**

Part C   (3 × 10 = 30)

Answer **all** questions.

16. (a) What are the various types of ships and state what are the cargoes carried?

                    Or

     (b) Explain the causes and procedures for Ballasting and deballasting while cargo operation.

17. (a) (i)   What are the various types of deck cargoes?

          (ii) What are the efficient methods for securing deck cargoes?

                    Or

     (b) What are the contents and use of rigging plan? Explain.

18. (a) (i)   What are the procedures of securing a derrick?

          (ii) Define cut off limit in crane.

                    Or

     (b) Explain in detail about the preparation of Cargo Hold.

———————————

3   **C–0891**

C–0892

Sub. Code
11633

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Third Semester

Nautical Science

MARINE ENGINEERING AND CONTROL SYSTEM – I

(2016 onwards)

Time : 3 Hours   Maximum : 75 Marks

Part A   (10 × 2 = 20)

Answer **All** questions.

1. What is the effect ocarbon on steel.

2. Name any two methods of heat treatment of o steel.

3. What are two methods of making fresh water from sea water.

4. Gauge glass in a Boiler Serves what purpose.

5. In a Cargo ship what temperatures are maintained in meal and Fish rooms.

6. What is the difference between forced and natural ventilation.

7. What is the function of a circuit breaker?

8. What is a CI engine.

9. What is combustion in CI engines.

10. What is the function of a steering gear in ships.

Part B (5 × 5 = 25)

Answer **all** questions.

11. (a) List safety devices in two stage reciprocating air compressor and in the air receiver/Bottle.

Or

(b) With a Line sketch describe working of a hydrophore system.

12. (a) What is NPSH in Centrifugal pumps.

Or

(b) List component parts of a four stroke diesel engine.

13. (a) Make a line sketch of an air conditioning plant and label the parts.

Or

(b) Write short notes on stepup and step down transformers.

14. (a) What is a Boiler economiser. Explain with a line sketch.

Or

(b) State Boyle's and Charles' Law of gases.

15. (a) What are the two modern methods of steel making.

Or

(b) What are the mountings on a boiler.

2   C – 0892

Part C   (3 × 10 = 30)

Answer **all** questions.

16. (a) Sketch a composite fire tube boiler and describe it's operation in port and while on a voyage.

Or

(b) List the various types of pumps in the engine room. What pumps are used for

(i) Ballasting and

(ii) For handling heavy fuel oil

17. (a) Make a line sketch of a vapour compression refrigeration system. also mention the state of refrigerant at each stage.

Or

(b) How is electric power produced and distributed in ships.

18. (a) List all the Component's of a two stroke marine propulsion engine.

Or

(b) Sketch a evoporator type fresh water generator and label the Componet parts.

_____

3   **C – 0892**

C–0893	Sub. Code
	11634

B.Sc DEGREE EXAMINATION, NOVEMBER 2019

Third Semester

Nautical Science

VOYAGE PLANNING AND COLLISION PREVENTION -I

(2016 onwards)

Time : 3 Hours   Maximum : 75 Marks

Part A $(10 \times 2 = 20)$

Answer **all** questions.

1. Define a natural scale.

2. What are the various units used on charts for measuring depths?

3. What is the use of the publication BA 5011?

4. What do you mean by a 'small correction'?

5. Define 'VARIATION'.

6. Explain what do you mean by 'observed position'?

7. What does the term "GROUND TRACK" refer?

8. As per COLREGS Define the term "VESSEL".

9. What do you mean by "HEAD ON" situation?

10. When will a V/L become 'NVC'?

Part B $(5 \times 5 = 25)$

Answer **all** questions

11. (a) What are the various projections by which a chart is made?

Or

(b) What details can you obtain from a Nautical chart?

12. (a) Give the symbols/abbreviation for the following

(i) Pilot station

(ii) Fishing Prohibited area

(iii) Depth contour 20m.

(iv) Wreck dangerous for surface Navigation

(v) Racon.

Or

(b) Give the symbols/abbreviation for the following

(i) $\frac{0}{100}$

(ii) Designated anchorage

(iii) Rock bottom

(iv) Light vessel

(v) Eddies.

13. (a) Write short notes about Notice to mariners.

Or

(b) What is Horizontal sextant angel (HSA)? How do you use to fix position of vessel.

2 **C–0893**

14. (a) Write briefly on Roucting charts.

Or

(b) How will you apply GYRD ERROR to obtain true course from GYRO course? Show with an example.

15. (a) Explain from 'LOOKOUT' is carried out as per COLRTGS.

Or

(b) What are the conditions a vessel can be considered as "RAM" V/L?

Part C (3 × 10 = 30)

Answer **all** questions.

16. (a) Explain about various types of charts.

Or

(b) Write about contents of admiralty chart catalogue? What is the use of it?

17. (a) Explain how a vessel should Navigate in T.S.S.

Or

(b) What is crossing situation? What are the duties of vessels involved. Explain with a simple sketch.

18. (a) How a 'SAFE SPEED' of vessel is determined as per COLREGS?

Or

(b) What are the responsibilities between V/C's according to COLREGS?

———————

3

C–0893

C–0894	Sub. Code
	11635

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Third Semester

Nautical Science

NAVAL ARCHITECTURE – II

(2016 onwards)

Time : 3 Hours　　　　　　　　Maximum : 75 Marks

Use Hydrostatic Particulars for solving M.V. Hindship
Problems.

Part A　　　　　$(10 \times 2 = 20)$

Answer **all** the questions.

1. Define LCB.

2. What is bilge and Ballart line system?

3. What is shell expansion plan?

4. What is free surface effect?

5. What is prime function of bilge keels?

6. Define TPC and MCTC with formula.

7. What is rise of floor, tumble home and flare?

8. Define Butt weld and Seam weld.

9. Define Sheer strake and garboard strake.

10. State Simpson's first rule and second rule.

Part C (3 × 10 = 30)

Answer **all** the questions.

16. (a) What is statical stability curve and enumerate the stability data you will get from this curve?

Or

(b) 'MV HINDSHIP' in at a river port in water of RD 1.014 has a displacement of 10,230 t. GM (fluid) is 0.82 m. FSC is 0.077 m she loads 470 t of cargo kg 9.8 m. 150 t of water ballast is run into No. 1 DB tank. Find her final GM (fluid)

17. (a) 'MV HINDSHIP' floating at a displacement of 8420 tonnes, has a free surface moment of 1542 mt. Find her GM (fluid) if KG = 7.651 m.

Or

(b) Explain the construction of transverly and longitudinal frammed double bottom structure along with neat sketch.

18. (a) A ship 120 metres long at the waterline has equidistantly spaced half ordinates commencing from forward as follow :

0, 3.7, 5.9, 7.6, 7.5, 4.6 and 0.1 meters respectively.

Find the area of the waterplane and TPC at this draft?

Or

(b) Explain the construction of Aft peak Tank along with neat sketch and perfectly labelled.

————————

C–0894

C–0895

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Third Semester

Nautical Science

SHIP OPERATION TECHNOLOGY - III

(2016 onwards)

Time : 3 Hours   Maximum : 75 Marks

Part A   (10 × 2 = 20)

Answer **all** questions.

1. Write down five PPE.

2. How many pyrotechnics are there in a life boat?

3. Write down the types of ropes.

4. How will you determine anchor is dragging?

5. At what depth would you expect the hydrostatic release unit of a life Raft to activate?

6. Why do you require battening down the hatch cover before sailing?

7. What is the use of D.B. Tank, Fore Peak Tank and after Peak Tank?

8. Write down the different name of anchors. What type of anchor mostly we are using in cargo ship?

9. Why should we do the weather tightness and hose testing before loading?

10. What is " EPIRB" and give the use in GMDSS station?

Part B (5 × 5 = 25)

Answer **all** questions.

11. (a) Explain the types of fire and suitable extinguisher.

Or

(b) How to measure the depth by using hand lead line? And give five examples of call out sounding.

12. (a) How will you lower a lifraft manually in case of emergency?

Or

(b) How to care and maintain steel wire rope?

13. (a) List out all life saving appliances used on board cargo ship and explain about any two LSA.

Or

(b) Describe the reasons for anchoring.

14. (a) Explain about life boat propulsion and buoyancy tank.

Or

(b) What safety precaution will you observe when entering battery room?

15. (a) What are shallow water effects and explain how to avoid?

Or

(b) What is the importance of safety committee meeting?

2 C–0895

Part C (3 × 10 = 30)

Answer **all** questions.

16. (a) Write the details about the maintenance of crew accommodation.

Or

(b) Write down the full notes on sart working methods.

17. (a) Write down the dry docking procedures.

Or

(b) Write down the full taking over duties during cargo handling.

18. (a) Explain the following life saving appliance.

(i) Epirb

(ii) Sart

(iii) Pyrotechnics

(iv) Immersion suit

(v) Mob marker

Or

(b) Write notes on survey and classification of ships.

———————

3 **C–0895**

C–0896	Sub. Code
	11637

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Third Semester

Nautical Science

NAVIGATION–II

(2016 onwards)

Time : 3 Hours   Maximum : 75 Marks

Part A   (10 × 2 = 20)

Answer **all** questions.

Draw diagram, if necessary.

1.   Define Celestial Meridian.

2.   What is Zenith Distance?

3.   Define Prime Verticals.

4.   What is Visible Horizon?

5.   Define Equinoxes.

6.   Define Right Ascension.

7.   What is Sidereal day?

8.   Explain Advancing of ship's clock.

9.   Define Marine Sextant.

10. What is chronometer?

Part B (5 × 5 = 25)

Answer **all** questions.

11. (a) (i) Explain the term Zone Time.

(ii) Convert given longitude into Time

	1	2	3
Long :	089°56'	156°17'	178°23'

Or

(b) (i) Explain the term 'Dip'

(ii) Find the GMT is the following cases.

	1	2
Long :	122°18E'	076°16'W
LMT :	14^d 06^h 12^m 19^s	30^d 05^h 09^m 50^s

12. (a) (i) List the corrections to be applied to find True attitude from sextant attitude of star.

(ii) Find the longitudes in the following cases

	1	2
GMT :	18^d 16^h 10^m 30^s	19^d 20^h 57^m 16^s
LMT :	18^d 10^h 07^m 50^s	20^d 08^h 04^m 08$^{s.}$

Or

(b) (i) If Equation of Time is +6^m. What is the LMT of the Sun's Meridian Passage?

(ii) At 1300 Hrs GMT, when equation of time is –8^m. What is the Sun's GHA?

13. (a) Find the Moon's GP at GMT March 04^d 10^h 11^m 13$^{s.}$

Or

(b) Find the GP of VENUS on Sept 2008 at GMT 12^d,04^h 23^m 04^s, in position 41°21'S 142° 27.2'W.

2 | **C-0896**

14. (a) (i) On 29th Nov 2008 in DR.26°27'N 130°27'W at East of meridian, the chron showed 05h49m20s (error 01m31s fast). Find the correct GMT date and time.

    (ii) What is variation?

Or

(b) Solve the followings

    (i) Compass course : 166°(C), True Course :175°(T) Var:5°W, Find Deviation.

    (ii) True course is 315°(T),Compass Course is 317°(C) find Compass Error.

    (iii) Compass Course is 086°(C),Dev: 5°W, Var:5°W Find the True Course.

    (iv) Find compass Error, if Dev 5°W Var: 7°E

15. (a) Find the LHA of star CANOPUS on 21st Sept 2008, PM in DR 43°18'S 140°11 W,GMT is 22d 07h 31m 04s.

Or

(b) On 23rd Sept 2008, the sextant altitude of Sun's LL was 56° 19.8'. If HE was 12m and HE was 2.8' on the arc. Find the TZD

Part C   (3 × 10 = 30)

Answer **all** questions.

16. (a) On 2nd Sept 2008, in DR 40°28'N 064°20'E, the rising Sun bore 090°(C).If variation was 5°W, find the deviation of the compose.

Or

(b) On 27th April 2008, AM at ship in DR 33°30'N 140°11'W the Moon bore 204.0° (G) at 16h 30m 56s by GPS clock. Calculate the Gyro Error and state if it is High or Low.

3

C-0896

17. (a) On 21ˢᵗ Jan 2008, in DR 24°36'S 110°20'W the sextant Meridian Altitude of the Sun's LL was 85°03.5'. If IE was 1.6' off the arc and HE was 1.0m, find the latitude and state the direction of the PL (LOP)

Or

(b) On 28ᵗʰ April 2008, in DR 25°20'N 075° 00'E the sextant Meridian altitude of the Moon's LL was 42° 05.8'. If IE was 1.5' off the are and the HE was 25m, Calculate the latitude and LOP.

18. (a) On 29ᵗʰ Nov 2008, AM at ship in DR 25°30'S. 107°20'W, the Sextant altitude of the star RIGEL was 35°10.3'. When the GPS clock showed 11ʰ 29ᵐ 20ˢ. If IE was 2.8' on the arc and the HE was 12m, find the direction of the LOP and the longitude where it crosses the DR. latitude.

Or

(b) On 17ᵗʰ Jan 2008. PM at ship in DR 34°36'N 093°30'W, the sextant altitude of the Moon's UL was 48° 15.4', When the chron showed 10ʰ 44ᵐ 12ˢ (error 03ᵐ 29ˢ slow). If HE was 16 m and IE was 2.8' on the arc, Calculate the Intercept and the direction of the LOP.

———————

4   **C-0896**

C–0897

Sub. Code
11642

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Fourth Semester

Nautical Science

CARGO HANDLING AND STOWAGE – II

(2016 onwards)

Time : 3 Hours   Maximum : 75 Marks

Part A   (10 × 2 = 20)

Answer **all** questions.

1.   Name three various types of containers.

2.   What is an Inert Gas?

3.   What is Spontaneous combustion?

4.   Explain 'TML'.

5.   Give some examples of concentrates.

6.   What is IMSBC code?

7.   What is Broken Stowage?

8.   What is DOA?

9.   Expand
     (a)   UFL
     (b)   LEL

10.   What should be the % of oxygen in IG?

Part B $(5 \times 5 = 25)$

Answer **all** questions.

11. (a) Write briefly about securing years of a container.

Or

(b) How do you carry a frozen cargo in a container?

12. (a) What precautions do you take for deck machinery from dust in a bulk carrier?

Or

(b) Define the following :

(i) Angle of Repose

(ii) FMP

13. (a) How will a master test suitability of concentrate before loading?

Or

(b) What are the log book entries required as per IMSBC code.

14. (a) What is the grain loading stability criteria for ships with/without DOA.

Or

(b) What are the means of securing grain cargo?

15. (a) What are the equipments required as per 'SOPEP'?

Or

(b) What is the use of a

(i) PV VALVE

(ii) PV BREAKER

(iii) MAST RISER

2   **C–0897**

Sp6

Part C (3 × 10 = 30)

Answer **all** questions.

16. (a) Draw and label parts of a container. Write briefly on the various types of container.

Or

(b) What are the hazard associated with bulk cargo. Explain briefly.

17. (a) How will you prepare V/L for loading High density cargoes?

Or

(b) Draw Flamability diagram. Explain how will you use it for gas freeing of Cargo tanks.

18. (a) Write in detail about 'COW' operation.

Or

(b) (i) What is an 'UTI'? What is its use.

(ii) Write about ODME.

————————

3   **C–0897**

C–0898	Sub. Code
	11643

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Fourth Semester

Nautical Science

MARINE ENGINEERING AND CONTROL SYSTEMS — II

(2016 onwards)

Time : 3 Hours   Maximum : 75 Marks

Part A   (10 × 2 = 20)

Answer **all** questions.

1.   Define MARPOL.

2.   What are the major emergencies are there in engine room?

3.   Why treatment of fuel required?

4.   Which pump is used in bilge system?

5.   Write any five deck machinery and its application.

6.   Difference between petrol and diesel engines.

7.   What is the function of lubrication?

8.   Define UMS.

9.   Explain fire triangle.

10. Write the types of fixed fire fighting system.

Part B (5 × 5 = 25)

Answer **all** questions.

11. (a) Explain all the parts of 4 stroke engine and its working.

Or

(b) Write any five auxillary machinery in engine room and its application.

12. (a) Explain the IG system onboard.

Or

(b) Explain the types of detectors and its uses.

13. (a) Define the following :

(i) Sounding

(ii) Ullage

(iii) Striker plate

(iv) Sounding tape.

Or

(b) Explain the purpose of bow thruster, types of propeller.

14. (a) Difference between 2-stroke and 4-stroke engine.

Or

(b) Write all the mountings of 4-stroke engine cylinder head and its uses.

2 **C–0898**

15. (a) Write the properties of fuel oil and lube oil.

Or

(b) With neat simple sketch, explain the bilge system onboard.

Part C $(3 \times 10 = 30)$

Answer **all** questions.

16. (a) Explain the working and construction of 4-stroke engine with its timing diagram.

Or

(b) With neat sketch, describe the F.W. cooling system of 2-stroke engine.

17. (a) Draw and explain the CO_2 flooding system.

Or

(b) Draw and explain the sprinkler system onboard.

18. (a) Explain the ballast and deballasting system with neat sketch.

Or

(b) Explain the following :

(i) Trim

(ii) Draft

(iii) Clinometer

(iv) TPC

(v) Buoyancy

(vi) Reserve Buoyancy.

—————

3

C–0898

C–0899	Sub. Code
	11644

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Fourth Semester

Nautical Science

VOYAGE PLANNING, COLLISION PREVENTION — II

(2016 onwards)

Time : 3 Hours   Maximum : 75 Marks

Part A   (10 × 2 = 20)

Answer **all** questions.

1.   Define 'MASTHEAD LIGHT'.

2.   Name the shapes used for Day signals?

3.   What is an 'ALL ROUND LIGHT'?

4.   What is the day signal displayed by a NUCU/L?

5.   Name four different nautical publication.

6.   What is the use of guide to port entry?

7.   What is a courtesy flag?

8.   Define the term 'LANDFALL'.

9.   What is the use of RADAR?

10. What is a separation ZONE?

Part B (5 × 5 = 25)

Answer **all** questions.

11. (a) State the day and night signals for a fishing V/L.

Or

(b) What is the visibility of lights for following :

(i) V/L 50 m or more in length

(ii) V/L 12m or more but less than 50 min length.

12. (a) Write in detail about ALRS.

Or

(b) What is the use of sailing directions?

13. (a) What is the importance of the following flags.

(i) Quarantine flag

(ii) Pilot flag.

Or

(b) What are the consequences of not using or wrongly using flags?

14. (a) How will you select a suitable anchorage?

Or

(b) What information do you get from a chart?

2 **C–0899**

15. (a) What is the use of RADAR in fixing position?

Or

(b) Write briefly about ECDIS.

Part C (3 × 10 = 30)

Answer **all** questions.

16. (a) Write in detail list of distress signals given in ANNEX IV of COLRTHS.

Or

(b) Write about IALA buoyage system.

17. (a) Write about the sound signals used in restricted visibility (RULE 35).

Or

(b) What are the various maneuvering and warming signals used by V/L's (RULE 3t) ?

18. (a) Find the height of tide and depth of water at 1430 hrs on March 2ⁿᵈ at a position off Singapore where charted depth is 4 metres. Extracts from the tide tables for the day under reference are given below.

Extracts from A.T.T

Zone Time   –0800

TIME	HEIGHT
0014	2.7m
0603	0.8m
1209	2.9m
1830	0.6m

Or

3   **C–0899**

(b)　Find the height of tide off Singapore harbour at 1100 hrs (S.T) on 3rd February. The following extracts from the tide table for the date under reference are given below.

Extracts from A.T.T

Zone Time　　–0800

TIME	HEIGHT
0123	2.7m
0703	0.9m
1302	2.9m
1930	0.5m

———————

4　　　　**C–0899**

C–0900	Sub. Code
	11645

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Fourth Semester

Nautical Science

NAVAL ARCHITECTURE — III

(2016 onwards)

Time : 3 Hours   Maximum : 75 Marks

Use hydrostatic particulars for solving
M.V. Hindship problems.

Part A   (10 × 2 = 20)

Answer **all** questions.

1.   What are the different welding methods used in ship building?

2.   What is classification society and give its prime function?

3.   Define net tonnage and gross tonnage.

4.   What are called as fire divisions?

5.   What is permeability of a compartment?

6.   Define Angle of Loll and formula.

7.   Define LCF and LCB.

8.   What is dry docking and grounding?

9.   What are the different types of welding joints?

10. What is load line regulation?

Part B   (5 × 5 = 25)

Answer **all** questions.

11. (a) Explain about welding of ferrous and non-ferrous metals.

Or

(b) Sketch the different types of welding joints.

12. (a) Write any eight classification societies.

Or

(b) Give a brief note on load line regulation.

13. (a) A ship of 3000 tonnes displacement is 100 m long, has KM = 6 m, KG = 5.5 m. the centre of floation is 2 m aft of midships and MCTC = 40 tonnes. m find the maximum trim for the ship to enter a dry dock, if the metacentric height at the critical instant before the ship takes the blocks forward and aft is to be not loss than 0.3 m use any one method to calculate the required virtual loss of GM (MM₁)?

Or

(b) Describe about the closing appliances of water fight door.

14. (a) Give a note on defects of welding and explain briefly.

Or

(b) A box shaped vessel is 64 metres long is floating an a even keel at 3 meters draft. A compartment amidships is 12m long and contains cargo having a permeability of 25% calculate the increase in the draft if this compartment be bilged.

2   **C–0900**

15. (a) What are the classes of fix divisions and describe?

Or

(b) A ship of 4000 tonnes displacement has KG = 5.5 m and KM = 6.0 m. Calculate the righting moment and moment of statical stability when heeled by 5 degrees.

Part C (3 × 10 = 30)

Answer **all** questions.

16. (a) A ship is floating in salt water on an even keel at 6m draft. TPC is 20 tonnes A rectangular. Shaped compartment ancid strips is 20 meters long, 10 metres wide and 4 metres deep . The compartment contains cargo with permeability 25%. Find the new draft if this compartment is bilged.

Or

(b) Write all the classification societies and explain its functions.

17. (a) Explain about load live regulations along with a neat sketch of standard load line marking (denote the dimensions).

Or

(b) M.V. Hind ship floating in condition No. 2 loads 400 tonnes of Cargo is No. 1 TD and on the voyage consumes the entire oil in No.2 D.B tanks P and S. Calculate GM (solid and fluid) As change of displacement is negligible, assume FSC constant.

3

C–0900

18. (a) A box-shaped vessel is 150 metres long X 24 metres wide X 12 metres deep, and is floating on an even Keel at 5 metres draft. GM = 0.9 m A compartment amidship is 20 metres long is empty. Find the new GM if this compartment is bilged?

Or

(b) Define Angle of loll and derive the equation to determine the formula of angle of loll, when the ship is wall sided between upright and inclined water.

_____

4   **C–0900**

C–0901	Sub. Code
	11646

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Fourth Semester

Nautical Science

NAVIGATION - III

(2016 onwards)

Time : 3 Hours   Maximum : 75 Marks

Part A $(10 \times 2 = 20)$

Answer **all** questions.

1.   What is the use of a Gnomonic chart?

2.   What is Perigee and Apogee?

3.   Define a 'SYNODIC PERIOD' of moon.

4.   What is NAVTEX?

5.   What is the use of 'EBL' in a RADAR?

6.   Name the three segments by which a GPS functions.

7.   What is 'GDOP'?

8.   What are the three degrees of freedom for a free Gyro?

9.   What is a VDR?

10. What are the markings you will find in a course recorder?

Part B (5 × 5 = 25)

Answer **all** questions

11. (a) Write short notes on Eclipses?

Or

(b) What are the phases of moon?

12. (a) What effect moon has an human life?

Or

(b) Explain some errors of GPS which affect accuracy.

13. (a) How is the efficiency of RADAR determined?

Or

(b) Write briefly about ARPA.

14. (a) Draw a block diagram how a Echo sounder works.

Or

(b) Write briefly about how a Gyro works.

15. (a) How does a Course Recorder Functions?

Or

(b) Write briefly on AIS.

Part C (3 × 10 = 30)

Answer **all** questions

16. (a) Find the G.C distance, initial course and final course From A 30° 20′S 142°45′W To B 50° 40′S 170° 30′W.

Or

(b) Draw a block diagram of a RADAR and explain the parts briefly.

2 $\boxed{\textbf{C–0901}}$

17. (a) On the morning of 1ˢᵗ Dec 2008 in DR. 47°16′ N 143° 26′E the sextant altitude of the pole star was 46° 50.7′ at 08h 51m15s chrono time (error 05m 11s slow). If It was 2.1′ off the arc and HE was 17m. Find the direction of the LOP and a position through which it passes. If at that the POLE STAR bore 005°(c) & VARIATION was 3°W. Find the deviation for that compass course.

Or

(b) On 21ˢᵗ JAN 2008, in DR 24°36′S 110°20′W, the sextant altitude of the sun's LL on the Meridian was 85° 03.5′. If It was 1.6' off the arc and HE was 10m. Find the Latitude and state the direction of the LOP.

18. (a) On 2ⁿᵈ MAY 2008, in DR 15° 36′S 080°11′W, the sextant altitude of the Sun's LL near the meridian was 58°22.6' when the GPS clock showed 17h 37m 48s. If it was 1.6′ on the arc and HE was 15m. Find the direction of the LOP and the Lat where it cuts the DR LONG

Or

(b) On 1ˢᵗ DEC 2008 AM at ship in DR 45° 20′S 75°00'E the sextant meridian altitude was 39° 28.8'. If It was 1.5' off the arc and HE was 25m, Find the Latitude and LOP. Also find the GMT of Meridian Passage.

———————

3   **C–0901**

C–0902		Sub. Code
		11651

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Fifth Semester

Nautical Science

CARGO HANDLING AND STOWAGE – III

(2016 onwards)

Time : 3 Hours   Maximum : 75 Marks

Part A   (10 × 2 = 20)

Answer **all** questions.

1. Name some factors which affect stability of ships carrying Timber Deck Cargo.

2. Give some lashing materials /equipments used in ships carrying timber.

3. What is a Mate's receipt?

4. What do you mean by UNND?

5. What is labelling.

6. Define EMS schedule.

7. What is TLV?

8. What equipments is used for measuring oxygen in tanks?

9. What is IGC code?

10. Name the types of Gas tankers.

Part B $(5 \times 5 = 25)$

Answer **all** questions.

11. (a) Why is regular inspection required during in the carriage of timber?

Or

(b) What is Jettisoning? When it is carried out? What communication is to be done during this process?

12. (a) What is a note of protest?

Or

(b) What is a B/L? Explain atleast two of them.

13. (a) What precautions required for loading/unloading heavy lifts?

Or

(b) What are the documents required for carrying IMDG Cargo?

14. (a) What are the criteria for carrying explosives in Passenger vessels?

Or

(b) Write about MFAG. How do you use it in case of emergencies?

15. (a) What is the use of a vapour return line?

Or

(b) Write about deep well pump?

2   C–0902

Part C $(3 \times 10 = 30)$

Answer **all** questions.

16. (a) What is a charter party? Write about various C/P's.

Or

(b) Write about :

(i) Cargo claim

(ii) Third party damage.

17. (a) Name all the different classes of IMDG with example.

Or

(b) What is seggregation? Explain various seggregation with diagrams.

18. (a) What is a PA manual? Name some entries made on Cargo record book.

Or

(b) What are the various categories of cargoes as per IBC? Explain briefly about various types of chemical tankers.

———————

3 **C–0902**

C–0903		Sub. Code
		11652

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Fifth Semester

Nautical Science

VOYAGE PLANNING AND COLLISION PREVENSION-III

(2016 onwards)

Time : 3 Hours   Maximum : 75 Marks

Part A   (10 × 2 = 20)

Answer **all** questions.

1.   Define distress and safety alert.

2.   What is DSC?

3.   What types of warnings and messages available from EGC?

4.   Define GMDSS and say uses.

5.   What is WWNWS?

6.   What are the uses of ITU publications?

7.   Define MMSI.

8.   What is VTS? Explain.

9.   What is Radar? Explain the uses.

10.   Define Safety Net.

Part B   (5 × 5 = 25)

Answer **all** questions.

11. (a) What are the uses and functions of NAVTEX? Explain in details with Message types and Region.

Or

(b) Define CASPAS–SARSAT system of communication. What is the basic concept of these satellite?

12. (a) (i) What is 'INMARSAT'?

(ii) What are the equipment to carry on board vessel under GMDSS?

Or

(b) What is SART? Explain the functions and uses of SART in Emergency.

13. (a) (i) What is VTIS? Explain the functions of VTIS on control the ship's traffic at VTS

(ii) What is the procedure while crossing, leaving and joining TSS by a power driven vessel?

Or

(b) (i) What is ALRS?

(ii) What are the ALRS publications to carry on board vessel at all times and information available in each ALRS volume with validity?

14. (a) (i) What is the Geographical Range of the light?

(ii) A store light height 144 feet is observed to dip height of eye 36 feet. Calculate the distance of the light from the observer.

Or

(b) (i) What is the Nominal Range of the lights?

(ii) Find the raising distance of light (F1.27M). If the height of eye is 10 meters (33 feet).

2   **C–0903**

15. (a) (i) What are the log books to carry on board vessel?

       (ii) Explain in detail about carbage log and the mates log.

Or

(b) Define the following:

       (i) EPIRB

       (ii) IALA Buoyage system

Part C $(3 \times 10 = 30)$

Answer **all** questions.

16. (a) (i) What are the four sea areas? Explain and list in table with Radio Equipment and frequencies to use.

       (ii) What is the role and responsibility of India as a coordinator of navarea 8?

Or

(b) (i) What do you understand by COLREGS? List the rules from 1 to 38.

       (ii) How many annexes are their in ROR? Explain each annex with atleast three examples.

17. (a) (i) What are the differences between INMARSAT services and CASPAS–SARSAT system?

       (ii) What are the services provided under INMARSAT?

Or

(b) While on a course of 340° (T) at 15 Knots, a target on the Radar screen was observed at 0800 to bear 020°(T) at a range of 12M. At 0812 it bore 017°(T) at 9M range. Find the time and range at CPA. course and speed of target and the aspect at 0812.

3   **C–0903**

18. (a) Whilst steering 182°(T) at 16 knots, the following observations of a target were made on the PPI.

Ship's Time	Bearing (R)	Range (M)
2040	348°	14.0
2052	350°	8.6

Find :

    (i)   CPA range and time

    (ii)   Course and speed of target

    (iii) Aspect at 2052

If at 2055, the target altered course to starboard by 35°, find the range and time at the now CPA.

Or

(b) Own course 234° at 14 knots.

Ship's Time	Bearing (T)	Range (M)
2008	300°	6.00
2014	299°	3.95

Find :

    (i)   CPA range and time

    (ii)   Course and speed of target

    (iii) Aspect at 2014

At 2016 own ship reduced speed to 6 knots, Find the new CPA range and time

————————————

4   **C–0903**

C–0904

Sub. Code
11653

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Fifth Semester

Nautical Science

COMPUTER PROGRAMMING AND UTILITIES

(2016 onwards)

Time : 3 Hours   Maximum : 75 Marks

Part A   (10 × 2 = 20)

Answer **all** questions.

1. What are the functions of Arithmetic and Logic Unit (ALU)?

2. Define Compiler.

3. What are the components of database?

4. What are the functions of database?

5. Write short note on: Preparing and Running C program.

6. List the types of operators in C.

7. What are the applications of Internet?

8. Name any two Internet Service Providers (ISP).

9. List any two mathematical functions used in spreadsheet.

10. Write short note on: Program Development life Cycle.

Part B (5 × 5 = 25)

Answer **all** questions.

11. (a) Discuss about various kinds of output devices with neat diagram.

Or

(b) Explain about various types of memory.

12. (a) Write short note on: Data Dictionary.

Or

(b) Briefly explain about Normalization.

13. (a) Define Array. How 2D arrays are declared and manipulated? Explain.

Or

(b) Explain about switch statement with syntax and example.

14. (a) Distinguish between Intranet and Extranet.

Or

(b) Write short note on: Internet Protocols.

15. (a) Write short note on: Spell Check in Spread Sheet.

Or

(b) Discuss about the standard functions in MS-Excel. Give example.

2 **C–0904**

Part C (3 × 10 = 30)

Answer **all** questions.

16. (a) Explain in detail about generation of computer.

Or

(b) Discuss about Data Definition Language (DML) and Data Manipulation Language (DDL)- SQL commands with examples.

17. (a) Explain about '*while*' and '*do – while*' looping structures in C with suitable examples.

Or

(b) Explain in detail about various network topologies with neat diagram.

18. (a) Describe the procedure for the following in the spread sheet cell:

(i) Enter employee names and their basic pay, allowances and deductions.

(ii) Aligning the text in left (Name of the employee).

(iii) Include formula to calculate gross-pay and net-pay.

Or

(b) Discuss in detail about creating and formatting various types of charts in spread sheet with suitable examples.

————————

3 | **C–0904**

C–0905

Sub. Code
11654

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Fifth Semester

Nautical Science

SHIPPING MANAGEMENT

(2016 onwards)

Time : 3 Hours   Maximum : 75 Marks

Part A   (10 × 2 = 20)

Answer **all** questions.

1. Describe organizational behavior?

2. What do you meant by HRM?

3. What is HR planning?

4. Define 'Man Power Planning'.

5. What do you mean by Maritime Fraud?

6. Define Tramp Services.

7. What is freight?

8. Define charter party.

9. What do you mean by ship broker?

10. What is mean by IRS?

Part B (5 × 5 = 25)

Answer **all** questions.

11. (a) Describe probability and statistics of a company.

Or

(b) Describe the following

(i) Managerial Economics

(ii) Formal Safety Management

12. (a) What is organization? Give the various types of shipping companies.

Or

(b) Describe the cargo management. What is the role of cargo management on shipping industry?

13. (a) Explain the role of port on controlling shipping traffic.

Or

(b) Describe the function and range of sources of Indian ports.

14. (a) What is the basic structure of shipping industry?

Or

(b) What is meant by intermediaries and what is the role of intermediaries in shipping business?

15. (a) How is the freight rate fixed, give the different method of calculation.

Or

(b) A ship's load displacement is 16,000t and TPC is 20. If she is in DW of RD 1.010, find by how much she may immerse her load line so that she will not be overloaded when goes to sea.

2   **C–0905**

Part C (3 × 10 = 30)

Answer **all** questions.

16. (a) What are the types of shipping services? Explain in detail all types.

Or

(b) What are the procedures of Custom House prior vessel entering discharge port?

17. (a) Why should get the port clearance from a load port? What are the procedure to get a port clearance?

Or

(b) What do you meant by chartering? Explain the different types of chartering in detail.

18. (a) What are the procedure of shipping cargos. Give the list of documents required related to ship cargoes.

Or

(b) What is meant by loadline marker? Draw and explain the loadline markings and procedure to calculate zone problems.

————————

C–0905

C–0906	Sub. Code
	11655

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Fifth Semester

Nautical Science

METEOROLOGY AND OCEANOGRAPHY – I

(2016 onwards)

Time : 3 Hours   Maximum : 75 Marks

Part A   (10 × 2 = 20)

Answer **all** questions.

1. What is an ISOBAR?

2. What is Barometric tendency?

3. What equipments is used for measuring wind?

4. What do you mean by Diurnal variation of pressure?

5. Explain coriolis force.

6. What is a Hail?

7. Define relative Humidity.

8. Name some equipments used for weather prediction.

9. What is a bore tide?

10. How are tides caused?

Part B (5 × 5 = 25)

Answer **all** questions.

11. (a) Explain

 (i) DALR

 (ii) SALR

 Or

 (b) How heat exchange is carried?

12. (a) Write about beaufort scale of wind force.

 Or

 (b) What do you mean by Diurnal variation of pressure.

13. (a) How does weather impact shipping industry?

 Or

 (b) What is Geostropic and a cyclostrophic wind?

14. (a) Write how fog is formed? Also how it affects visibility.

 Or

 (b) What is a warm current and a cold current? Explain with example.

15. (a) Sketch neatly a whirling psychrometer with all parts.

 Or

 (b) Draw a Stevenson hydrometer.

2 **C–0906**

Part C (3 × 10 = 30)

Answer **all** questions.

16. (a) What are the various layers of atmosphere? Describe briefly with a simple sketch.

Or

(b) Write about Green house effect.

17. (a) What is true and apparent wind? Explain how true wind is calculated with the help of a clear sketch.

Or

(b) Explain various types of clouds with respect to their height.

18. (a) Write about Aneroid Barometer with a sketch.

Or

(b) Explain a Barograph with a neat sketch.

————————

3 **C–0906**

C–0907	Sub. Code
	11656

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Fifth Semester

Nautical Science

NAVIGATION – IV

(2016 onwards)

Time : 3 Hours   Maximum : 75 Marks

Part A   (10 × 2 = 20)

Answer **all** questions.

1. Identify any four stars and state the magnitude of them (use almanac).

2. What do you mean by constellation?

3. What is Navigation light alarm?

4. Name any two-bridge Alarm system.

5. Write any two limitations of auto pilot.

6. Define the term-charted depth.

7. What is tidal stream?

8. What is Doppler log?

9. What is Gyro error?

10. What is NAVSTAR?

Part B   (5 × 5 = 25)

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

11. (a)   Explain the following alarm systems

(i)   Smoke detector alarm

(ii)   Tank pressure alarm

Or

(b)   Explain the following alarm system

(i)   Off course alarm

(ii)   Steering motor alarm.

12. (a)   State the procedures to switch over from manual steering to Auto pilot and from Auto pilot to manual steering.

Or

(b)   Explain the following (i) follow up (ii)   non follow up

13. (a)   Draw a neat sketch of different levels of tide and mark them.

Or

(b)   How do you calculate longitudinal correction to find tide for secondary post? Give example.

14. (a)   What is the principle and working of an auto pilot?

Or

(b)   What is the operational principles of Doppler shift?

2   **C–0907**

15. (a) What are difference between spring tide and Neap tide? Explain.

Or

(b) What are the uses and limitation of an AIS?

Part C (3 × 10 = 30)

Answer **all** questions.

16. (a) Explain the followings

(i) Diurnal and semi-diurnal Tides.

(ii) Effects of attracting forces due to the moon and the sun.

Or

(b) What are the controls of an auto pilot? Explain.

17. (a) What is GPS? Describe the segments of GPS in detail.

Or

(b) (i) What is VDR? State the location installed

(ii) State the information available in VDR.

18. (a) Find the time of which there will be 7 meters of water in the afternoon of 27th April on of shoal patch, off Darwin where the chart shows 3 metres soundings.

Extract from ATT

Time	Height
0550	6.6m
1157	2.5m
1743	6.3m

Or

3

C–0907

(b) Find the height of tide at 1930 Hrs standard port time on 4ᵗʰ February at Darwin (Australia). Extracts from the tide tables for the day under reference are as under:

Extracts from ATT

Time	Height
0250	2.0m
0830	6.6m
1436	1.2m
2105	7.5m

Note : Use Tide curve chart.

———————————

4

C–0907

C–0908	Sub. Code
	11661

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Sixth Semester

Nautical Science

MARINE ENVIRONMENTAL PRODUCTION

(2016 onwards)

Time : 3 Hours   Maximum : 75 Marks

Part A $(10 \times 2 = 20)$

Answer **all** questions.

All questions carry equal marks.

1. Define the term 'Oil'.

2. What do you understand by 'Nearest Land'?

3. What is the meaning of 'Special Area'?

4. What is 'Clean Ballast'?

5. What is PPM?

6. Define the term 'Sludge'.

7. What is the meaning of 'Protocol'?

8. What do you understand by 'Garbage'?

9. What is 'Sewage'?

10. Define SO_x.

Part B $(5 \times 5 = 25)$

Answer **all** questions.

All questions carry equal marks.

11. (a) (i) What are the special areas to avoid in discharge of oily water as per Annex-I?

(ii) What is MARPOL 73/78? Explain.

Or

(b) (i) What is Global warming and Ozone Depletion?

(ii) What are the Noxious substances affecting the ozone layer?

12. (a) (i) What are the procedures to discharge of sewage?

(ii) What are the discharge standards under Regulation 13 of Annex–II?

Or

(b) What are the measures to take prior inspection by PSC under Regulation 16 of MARPOL Annex-II?

13. (a) (i) Explain, why certain harmful substances are to be loaded in limiting the quantity.

(ii) What does Annex-III say?

Or

(b) (i) What are the criteria for washing oil tank?

(ii) What are the guidelines for identification of harmful substances in packed form?

2 | **C–0908**

14. (a) (i) What does Annex IV say? Explain.

      (ii) What are the dimensions of flange for discharge connections of sewage tanks?

Or

(b) (i) What are the purpose of the Annex-V in MARPOL 73/78?

      (ii) What does the Regulation 4 say relating to discharge of Garbage?

15. (a) (i) Discuss with Garbage Record Book keeping.

      (ii) What do you understand by Duration and Validation of certificates?

Or

(b) (i) What are the requirements while ships are operating within a Emission Control Area

      (ii) Define the following :

         (1) IOPP (2) IAPP.

Part C   (3 × 10 = 30)

Answer **all** questions.

All questions carry equal marks.

16. (a) (i) What are the types of vessels exempted to carry endorsement of certificate to prevent the oil from ship under Regulation-3? Why?

      (ii) If there is any accidental discharge during bunkering. What is your action?

Or

3   **C–0908**

(b) What are the entries in ORB Part-I at the following movements?

   (i) Engine Room Oil.

   (ii) Incineration.

   (iii) Discharge through approved equipment for E/R bilde.

   (iv) Shore reception facilities (Sludge).

17. (a) (i) What are the cleaning medium used in washing Noxious liquid substances?

   (ii) What are the 'Emergency Plan' for Noxious liquid substances?

<center>Or</center>

(b) (i) What are the procedures of disposal of different types of Garbages into sea?

   (ii) List the names of Garbages which are grouped under MARPOL Annex-V.

18. (a) (i) What are the Special Areas, which are not to dispose of Garbage? Explain the Annex under MARPOL 73/78.

   (ii) What is Emission Control Areas? Why so called?

<center>Or</center>

(b) (i) What are the percentage of sulphur content permitted in Emission Control Area?

   (ii) Define the following :

   (1) SECA.

   (2) Incinerator.

C–0908

C–0909	Sub. Code
	11662

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Sixth Semester

Nautical Science

SEAMANSHIP PRACTICES

(2016 onwards)

Time : 3 Hours   Maximum : 75 Marks

Part A   (10 × 2 = 20)

Answer **all** questions.

1. Draw the diagram of four knots and name it?

2. What is Corrosion? Write down the names of corrosion.

3. Why do we paint on steel and other surface?

4. How will you pass the mooring lines to shore?

5. What is Brought up? What is snub cable?

6. What is buoys? What is mooring buoys?

7. What is Clearing Anchors? What is foul hawse?

8. What is the special care while using CO_2 extinguishers?

9. Write down the all types of fire extinguishers.

10. What is Growing? What is tide rode?

Part B (5 × 5 = 25)

Answer **all** questions.

11. (a) Write the types of Corrosion? What is cathodic protection?

Or

(b) What is the use of stopper and at what occasion we can use the stopper?

12. (a) How will you Rig the gangway and how will you do the gangway watch?

Or

(b) Describe the procedure for taking special care in tidal ports.

13. (a) Define what is sounding in ship. What is reading draft?

Or

(b) Write down the special safe working practice.

14. (a) Write about Hard Fibre Ropes.

Or

(b) Write notes on Soft-Fibre Ropes.

15. (a) Write down how will you take care of ropes.

Or

(b) (i) Write down all names of natural fibre ropes and synthetic fibre ropes.

(ii) Which is the strongest rope in it?

(iii) What is the disadvantages of Nylon rope?

(iv) What is the two types of twist in wire rope?

2 **C–0909**

Part C (3 × 10 = 30)

Answer **all** questions.

16. (a) Describe the docking plans and dry docking works for ship.

Or

(b) Describe the safe working practice clearly.

17. (a) How will the OOW do the anchor watch when a vessel in busy anchorage area?

Or

(b) What are the precautions to be carried out when approaching to anchorage?

18. (a) How will you do the navigation watch in restricted visibility?

Or

(b) Write down the notes about preparing and securing anchor.

————————

3 **C–0909**

C–0910		Sub. Code
		11663

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Sixth Semester

Nautical Science

CONVENTION REGULATION

(CBCS – 2016 onwards)

Time : 3 Hours   Maximum : 75 Marks

Part A   (10 × 2 = 20)

Answer **all** questions.

1. Expand

    (a)   ITF

    (b)   ILO

2. What is a convention?

3. Name atleast two codes.

4. What is 'NEAREST LAND' according to Marpol?

5. What does MARPOL ANNEX II deal with.

6. What 'STCW' stand for?

7. How is baseline define as per UNCLOS?

8. What is 'UNLLOS'?

9. Explain GRT.

10. What is 'INMARSAT' used for?

Part B $(5 \times 5 = 25)$

Answer **all** questions.

11. (a) Write briefly on IMO.

Or

(b) What is the objective of WHO?

12. (a) What is Annex I of MARPOL? Explain briefly.

Or

(b) Write short notes on 'AIRPOLLUTION' according to MARPOL.

13. (a) Write a brief note on STCW convention.

Or

(b) What certificates are required under STCW for officers?

14. (a) What is the legal status on high seas?

Or

(b) Write briefly on EEZ.

15. (a) Write short notes on MLC (2006).

Or

(b) Write in detail about IAMSAR.

Part C $(3 \times 10 = 30)$

Answer **all** questions.

16. (a) What are the various International organisations dealing with shipping Industry? Write briefly about them.

Or

(b) Tabulate various annexes of MARPOL with what it deals and when it came into force.

2   C–0910

17. (a) Explain what is 'SPECIAL AREA' according to MARPOL. Give a list for various annexes.

    Or

    (b) Write in general about 'SOLAS' convention.

18. (a) Write about various sea areas according to UNCLOS and explain briefly.

    Or

    (b) Write briefly on Tonnage measurment.

————————

C–0910

C–0911		Sub. Code
		11664

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Sixth Semester

Nautical Science

MARITIME LAW

(2016 onwards)

Time : 3 Hours　　　　　　　　　　Maximum : 75 Marks

Part A　　　　　　　$(10 \times 2 = 20)$

Answer **all** questions.

1. What is a Civil Law?

2. Who is a Shipping Master?

3. What is the minimum age as per MSA 58 for being allowed as seamen?

4. What is a Marine Insurance?

5. What is Wreck?

6. Give an account on 'LOF'.

7. Explain Marine Lien.

8. What is ISPS code?

9. Who signs the 'DOS'?

10. What is safe manning?

Part B (5 × 5 = 25)

Answer **all** questions.

11. (a) What is the source of Maritime Law?

    Or

    (b) How is a certificate of Registry obtained?

12. (a) Write about Article of Agreement.

    Or

    (b) How property of deceased seamen is taken care according to MSA 1958.

13. (a) Write short notes on Multi Modal transport.

    Or

    (b) Write short notes on Hamburg Rules.

14. (a) What is the role of PQI club in shipping?

    Or

    (b) What is General Average?

15. (a) What are the equipments required under ISPS for maintaing security?

    Or

    (b) Write about various security levels.

2 C–0911

Part C (3 × 10 = 30)

Answer **all** questions.

16. (a) What is an 'OFFICIAL LOG BOOK'? What entries are made in it?

Or

(b) Write short notes on

  (i) Engagement of Seamen

  (ii) Discharge of Seamen

  (iii) Deseretion

17. (a) Write the difference between HV Rules and Hamburg Rules.

Or

(b) Write about various charter party in detail.

18. (a) Define the following as per ISPS code.

  (i) SSO

  (ii) CSO

  (iii) PFSCO and explain their duties. What is ISSC.

Or

(b) Write in detail on MLC 2006.

———————

3

C–0911

C–0912	Sub. Code
	11665

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Sixth Semester

Nautical Science

METEOROLOGY AND OCEANOGRAPHY – II

(2016 onwards)

Time : 3 Hours   Maximum : 75 Marks

Part A $(10 \times 2 = 20)$

Answer **All** questions.

1.   Swell

2.   Squall

3.   Dew point temperature

4.   Drizzle

5.   Rain

6.   Grazed frost

7.   Hoar frost

8.   Dew

9.   Relative humidity

10.   Any two main names of ocean currents.

Part B (5 × 5 = 25)

Answer **all** questions.

11. (a) What are the four main ways for the formation of clouds.

Or

(b) Describe any two main stages of Hydrological cycles.

12. (a) Enumerate the reasons why mercury is used in barometer.

Or

(b) Describe the principle and construction of a Marine Barometer.

13. (a) Define the following:

(i) Sea Breeze

(ii) Land Breeze and

(iii) Norwester

Or

(b) Radiation and Insolation.

14. (a) Describe advection fog and give any two examples of advection fog.

Or

(b) Define any five Isobaric Patterns.

2   C – 0912

15. (a) Ships speed and course were 14 kts and 195⁰ (T) respectively. True wind 300⁰ (T) at the rate of 18 kts. Find the direction and speed of apparent wind.

Or

(b) Enumerate any five ocean currents and their respective direction of flow and location at sea.

Part C (3 × 10 = 30)

Answer all questions.

16. (a) What are the early warning signs and ideal conditions attributing to TRS.

Or

(b) Draw a neat diagram of a TRS and label and describe the weather associated with TRS.

17. (a) Compare the diurnal variation of atmospheric temperature over land and sea.

Or

(b) Describe with diagrams any five types of clouds.

18. (a) Decode the following:

    BBXX   AT OT   25 033   99 004   1 04 66
    A1 593   7 0510   10 285   20 208   4 00 88
    53 036   7 06 94   84 299   222 42   00 2 06

Or

(b) Write and explain any five Basic Isobaric patterns with appropriate diagrams.

————————

3

C – 0912

C–0913	**Sub. Code**
	11666

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Sixth Semester

Nautical Science

NAVIGATION - V

(2016 onwards)

Time : 3 Hours   Maximum : 75 Marks

Part A   (10 × 2 = 20)

Answer **all** questions.

1. Define coefficiant Apparent 'A'.

2. What is 'Soft Iron Magnetism'?

3. Define 'Vertical soft Iron'.

4. What does the position of 'standby' mean in Radar set?

5. Define "DGPS'.

6. What is 'RACON'?

7. Define coefficient 'D'.

8. What is 'NAVSTAR'?

9. What is 'VDR'?

10. Define 'SONAR' System.

Part B $(5 \times 5 = 25)$

Answer **all** questions

11. (a) What is Earth's Magnetism? Explain with diagram.

Or

(b) (i)   What is Induced 'B' (IB)?

(ii) Define the magnetic elements of the Earth's Magnetic field.

12. (a) If Deviation due to coefficient induced 'B' is $5°E$. When heading 210°(c)   at position (1), Where angle of dip is +45°, Find the deviation when heading 330° (c) at position (2), Where the angle of dip is +30°.

Or

(b) How does the Radar use for safe Navigation in collision avoidance situations?

13. (a) (i)   What is the working Principles of An AIS?

(ii) What is SART?

Or

(b) (i)   Explain the operation of the GDOP.

(ii) Define 'RAMARK'.

14. (a) What is GPS? How does it Works?

Or

(b) Explain the similarities and differences between GNSS and GPS.

15. (a) (i)   What is Echo Sounder?

(ii) What is S-VDR? State the information available in any Emergency.

Or

(b) (i)   What is 'phasing'?

(ii) Explain the operation principles of an EPIRB.

C–0913

Part C (3 × 10 = 30)

Answer **all** questions.

16. (a) (i) How does phasing assist and affect in accuracy in obtaining depths at long ranges?

    (ii) The following deviations were observed on an uncorrected compass. Calculate the value of coefficient 'B' and the deviation due to coefficient B on a compass course 330°(c)

Comp Hdg:	N	NE	E	SE
Deviation	6°W	$19\frac{1}{2}^{\circ}$ E	15° E	$1\frac{1}{2}^{\circ}$ W

Comp Hdg:	S	SW	W	NW
Deviation	4°E	$12\frac{1}{2}^{\circ}$ E	5°W	$22\frac{1}{2}^{\circ}$ W

Or

(b) Describe the followings.

    (i) EPIRB – Operation and Maintenance.

    (ii) Errors affecting Echo sounder performance.

17. (a) Draw block diagram of a Marine Radar and Explain all controls and limitations.

Or

(b) Whilst steering 044°(T) and 15 knots the following observations were made on the radar screen.

Ship's time	Bearing (T)	Range (M)
1200	005°	7.0
1203	005°	6.4
1206	$005\frac{1}{2}^{\circ}$	5.75

3   **C–0913**

Find:

(i) The range and time of CPA.

(ii) The Course and speed of Target.

(iii) Aspect at 1206.

At 1207, the target indicates its intention to take action at 1210 by altering her course 30° to starboard and also reducing her speed by 4 knots.

Find:

(iv) the New CPA range and time.

18. (a) (i) Draw a block diagram of an Echo Sounder, label them and Explain all controls.

(ii) What is the operation and maintenance of SART?

Or

(b) While on a course of $055°$(T) at 15 knots, a target were observed as follows:

Ships time	Bearing (T)	Range (M)
0930	105°	14.0
0936	105°	11.5
0942	$104\frac{1}{2}^{\circ}$	08.9

Find

(i) CPA and TCPA.

(ii) Course and speed of target.

(iii) Aspect at 0942.

The Caption of the own ship decides to let the target pass ahead own ship a CPA 1.5 M by altering course to starboard at 0945.

Find:

(iv) the alteration necessary and

(v) the New CPA time.

————————

4

C–0913

| C–0914 |

Sub. Code
11612

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

First Semester

Nautical Science

NAUTICAL MATHEMATICS – I

(Upto 2015 batch)

Time : 3 Hours   Maximum : 100 Marks

Answer **all** questions.

$(5 \times 20 = 100)$

1. (a) (i) Find the Karl Pearson's correlation coefficient between X and Y from the following data :
            (10)

X :	78	89	97	69	59	79	61	61
Y :	125	137	156	112	107	136	123	108

   (ii) If the lines of regression of y on x and x on y are respectively $a_1x + b_1y + c_1 = 0$ and $a_2x + b_2y + c_2 = 0$, prove that $a_1b_2 \le a_2b_1$.   (10)

Or

   (b) (i) Let $\bar{a} = 2\bar{i} + 3j - \bar{k}$, $\bar{b} = 3i - 7\bar{j} + 2\bar{k}$, $\bar{c} = \bar{i} + \bar{j} - \bar{k}$. Find $\bar{a} \cdot (\bar{b} \cdot \bar{c})$, $\bar{a} \cdot (\bar{b} \times \bar{c})$, $\bar{b} \cdot (\bar{a} \times \bar{c})$ and $\bar{a} \times (\bar{b} \times \bar{c})$.   (10)

   (ii) Define events, sample space and state and prove Baye's theorem.   (10)

2. (a) Derive the standard form of equation of the parabola $y^2 = 4ax$. (20)

Or

(b) (i) Find the centre and radius of the sphere whose equation is $x^2 + y^2 + z^2 - 2x - 4y - 6z - 2 = 0$. Show that the intersection of this sphere and the plane $x + 2y + 2z - 20 = 0$ is a circle whose centre is the point $(2, 4, 5)$ and find the radius of the circle. (10)

(ii) Find the equation of the spheres which passes through the circle $x^2 + y^2 + z^2 = 5$ and $x + 2y + 3z = 3$ and touch the plane $4x + 3y = 15$. (10)

3. (a) (i) The sides of a spherical triangle ABC are all quadrants and x, y, z are the arcs joining any point within the triangle to the angular points, prove that $\cos^2 x + \cos^2 y + \cos^2 z = 1$. (10)

(ii) In a spherical triangle ABC, prove that (10)

$\sin b \sin c + \cos b \cdot \cos c \cdot \cos A = \sin B \sin C$

$- \cos B \cos C \cos a$

Or

(b) (i) In a spherical triangle ABC, derive the Napier's formula

$$\tan \frac{1}{2}(A + B) = \frac{\cos \frac{1}{2}(a - b)}{\cos \frac{1}{2}(a + b)} \cot C/2 .$$ (10)

(ii) Given $a = 66°14'$, $A = 57°30'$, $C = 90°$, solve the triangle. (10)

2

C–0914

4. (a) (i) Find the derivative of $y = a^x$, $y = x^7$, $y = x \sin x$, $y = \sin^{-1} ax$, $y = e^x \cos x$. (10)

   (ii) If $y = e^{-x} \cos x$, prove that $y_4 + 4y = 0$. (10)

Or

(b) (i) Prove that $\int\limits_0^{\pi/2} \cos^2 x \, dx = \int\limits_0^{\pi/2} \sin^2 x \, dx = \pi/4$. (10)

   (ii) Evaluate $\int\limits_0^{\pi/2} \log \sin x \, dx$. (10)

5. (a) (i) Find the rank of the matrix
$$A = \begin{bmatrix} 1 & 2 & 1 \\ -1 & 0 & 2 \\ 2 & 1 & -3 \end{bmatrix}.$$ (10)

   (ii) Verify Cayley-Hamilton theorem for
$$A = \begin{bmatrix} 1 & 1 & 1 \\ 1 & 5 & 1 \\ 3 & 1 & 1 \end{bmatrix}.$$ (10)

Or

(b) Find the eigen values and eigen vector of
$$A = \begin{bmatrix} 2 & 2 & 0 \\ 2 & 1 & 1 \\ -7 & 2 & -3 \end{bmatrix}.$$ (20)

_____

C–0914

C–0915		Sub. Code
		11621

B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Second Semester

Nautical Science

NAUTICAL MATHEMATICS - II

(Upto 2015 batch)

Time : 3 Hours   Maximum : 100 Marks

Answer **all** questions.

$(5 \times 20 = 100)$

1. (a) Explain the geometric representation of Z_1 / Z_2.

Or

   (b) Expand $\sin^7 \theta \cos^3 \theta$ in a series of sines of multiples of θ.

2. (a) Find the sum to infinity of the series

$$1 - \frac{1}{2} \cos \theta + \frac{1.3}{2.4} \cos 2 \theta - \frac{1.3.5}{2.4.6} \cos 3 \theta + ...$$

$$(-\pi < \theta < \pi).$$

Or

   (b) Separate $\tan^{-1}(x + i y)$ into real and imaginary parts.

3. (a) Given that

x	1.0	1.1	1.2	1.3	1.4	1.5	1.6
y	7.989	8.403	8.781	9.129	9.451	9.750	10.031

Find $\dfrac{dy}{dx}$ and $\dfrac{d^2y}{dx^2}$ at $x = 1.1$ and $x = 1.6$.

Or

(b) Find the value of $\displaystyle\int_{1}^{2} \dfrac{dx}{x}$ by Simpson's rule. Hence obtain approximate value of $\log_e 2$.

4. (a) Find the work done in moving a particle in the force field $F = 3x^2 I + (2xz - y) J + ZK$ along

(i) the straight line from $(0, 0, 0)$ to $(2, 1, 3)$.

(ii) the curve defined by $x^2 = 4y$, $3x^3 = 8z$ from $x = 0$ to $x = 2$.

Or

(b) Verify Green's theorem for $\displaystyle\int_{C} \left[(x\,y + y^2)\,dx + x^2\,dy \right]$, where C is bounded by $y = x$ and $y = x^2$.

5. (a) Apply stoke's theorem to evaluate $\displaystyle\int_{C} (y\,dx + z\,dy + x\,dz)$ where C is the curve, of intersection of $x^2 + y^2 + z^2 = a^2$ and $x + z = a$.

Or

(b) A vector field is given by $F = (x^2 - y^2 + x)\,I - (2x\,y + y)\,J$. Show that the field is irrotational and find its scalar potential. Hence evaluate the line integral from $(1, 2)$ to $(2, 1)$.

———————

2

C–0915