

C-1354

Sub. Code

90212

DIPLOMA EXAMINATION, NOVEMBER 2019

First Semester

Catering and Hotel Administration

BASIC FOOD PRODUCTION AND PÂTISSERIE

(2018 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Define Personal hygiene of a cook.
2. Write the role of salt in cookery.
3. What are the uses of electricity in kitchen?
4. List out the four leafy vegetables.
5. What is steaming?
6. Write the continental breakfast.
7. What is "Mirepoix"?
8. Define the term "Bouquet – Garni".
9. List out the basic raw materials required for a bakery.
10. What is the term "Fermentation"?

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Explain in detail on “HACCP”.
- Or
- (b) List out the various dals used in food Production with examples of dishes.
12. (a) Draw the cuts of chicken and write their uses.
- Or
- (b) What are the safety precautions followed in kitchen?
13. (a) Write notes on ingredients used in “Oriental Cuisine”.
- Or
- (b) List out the equipments used in “French Cuisine”.
14. (a) Explain the various thickening agents used in Basic Sauces.
- Or
- (b) Write the recipe of “Minestrone Soup”.
15. (a) State the role of the following ingredients in bakery section.
- (i) Salt,
 - (ii) Water,
 - (iii) Egg,
 - (iv) Sugar,
 - (v) Chocolate.
- Or
- (b) Write the recipe for “Bread”.

Part C

(3 × 10 = 30)

Answer **all** the questions.

16. (a) Describe in detail on major nutrients and their uses towards human.

Or

- (b) What are the quality points to be followed while purchasing meats?

17. (a) Describe on various methods of cooking.

Or

- (b) Write a recipe of French Cuisine with flavour of wine.

18. (a) Match the following :

- | | |
|-------------------------------|---------------------------|
| (i) Protein deficiency | (1) Butchery department |
| (ii) Yeast | (2) Poulet |
| (iii) Meat cutting Machine | (3) Tomato Concasse |
| (iv) French term for chicken | (4) Bread Varieties |
| (v) Blanching | (5) Cripe |
| (vi) Baking Powder | (6) Italy |
| (vii) Be'arnaise Sauce | |
| (viii) Roast leg of Lamb | (7) Osmotic Imbalance |
| (ix) French term for Pancakes | (8) Caramel Colour |
| (x) Pizza. | (9) Leavening agent |
| | (10) Hollandaise Sauce |
| | (11) Mint Sauce, Jus-lie. |

Or

(b) Give short answers.

- (i) Write the steps in detail for the preparation of "Pizza". (5)
 - (ii) Define "doughnut" and write the recipe of "Chocolate doughnut". (5)
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C-1355

Sub. Code

90213

DIPLOMA 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. What is a multi-cuisine restaurant?
2. Mention the duties of restaurant hostess.
3. What is cocktail bar?
4. Define the term "cover".
5. Mention the French terms for appetizer and sweet in courses of menu.
6. What are cyclic menus?
7. What do you mean by syrup?
8. Give any four examples for non-aerated beverages.
9. What is formal banquet?
10. What do you mean by Finger Buffet?

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

11. (a) Draw the job description of restaurant manager.

Or

- (b) What is personal hygiene? Mention its importance to food and beverage service staff.
12. (a) What is room service? Mention the types of room service and their characteristics.

Or

- (b) Write notes on specifications and uses of any three types of trolleys found in restaurant.
13. (a) Mention the accompaniments for the following.
- (i) Cold Asparagus
 - (ii) Fish fingers
 - (iii) Walnuts
 - (iv) Idiyappam
 - (v) Brie cheese

Or

- (b) What do you mean by Gueridon service? Mention its salient features.
14. (a) Write notes on any three types of tea.

Or

- (b) Classify non-alcoholic beverages and mention their characteristics with examples.

15. (a) Write notes on any three types of buffet.

Or

(b) What do you mean by toasting in banquets? Mention the procedures involved in toasting.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Draw the organization chart of an Indian speciality restaurant with 120 covers in a 5-star hotel. Explain the duties of various personnel.

Or

(b) What do you mean by transport catering? Classify transport catering and explain their salient feature.

17. (a) What do you mean by linen? Mention the specifications and uses of various restaurant linen.

Or

(b) Enumerate the rules to be observed while planning menus for restaurants.

18. (a) Write notes on:

(i) Service procedure for coffee (5)

(ii) Cover and service procedure for fresh fruit juices. (5)

Or

(b) Write notes on:

(i) Duties and responsibilities of Banquet head waiter. (5)

(ii) Table and seating plans in a Banquet. (5)

C-1356

Sub. Code

90221

DIPLOMA (C & HA) EXAMINATION, NOVEMBER 2019

Second Semester

Catering and Hotel Administration

BASIC FRONT OFFICE OPERATION

(2018 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Define Tourism.
2. What is motel?
3. What is transit hotels?
4. What is resort?
5. What is crib rate?
6. What is pent house suit?
7. Expand GIT.

8. What is Amendment?
9. What is pre-registration?
10. What is CRO?

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) What are the various benefits of tourism?

Or

- (b) Explain the different types of Tourism.

12. (a) Explain the time share hotels, service apartments all suite hotels.

Or

- (b) Classify hotels based on the length of guest stay.

13. (a) Explain the duties and Responsibilities of Receptionist.

Or

- (b) Explain in brief about the rooms of the house of front office staff.

14. (a) What are the modes of Reservation?

Or

- (b) Briefly explain about central Reservation system.

15. (a) Explain the process of in Room check – IN.

Or

- (b) How will you handle a group Check – IN?

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Draw a separate organisational chart each of a medium and large hotels.

Or

- (b) What are the various cultural and social benefits of Tourism?

17. (a) Explain in brief about the qualities and attributes a required for front office staff.

Or

- (b) Explain the different types of rooms.

18. (a) Explain about the different types of plans.

Or

- (b) Briefly explain about the co-ordination of front office department with other department.

C-1357

Sub. Code

90222

DIPLOMA 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 Hospitality.
2. What is Cabana?
3. What do you mean by master key?
4. What are the Bathroom Supplies?
5. Explain the Motel.
6. Name any four mechanical equipment used in housekeeping departments.
7. Who is an EHK?
8. What are the guest room supplies?
9. Abbreviate — GRA, LAF.
10. What do you mean by evening service?

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Explain in detail about guest room procedures.

Or

- (b) Explain public areas cleaning procedure.

12. (a) Explain in details about Types of guest rooms.

Or

- (b) What are the standard supplies used in guest room?

13. (a) Explain the types of cleaning equipments used in housekeeping.

Or

- (b) What is guest room inspection check list?

14. (a) Explain the key handling procedures.

Or

- (b) Explain the:

- (i) Babysitting
- (ii) Valet service.

15. (a) Differentiate between personal hygiene and guest room hygiene.

Or

- (b) In detail explain the co-ordination with other department in housekeeping.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Explain in detail the job description of house keeping personnel.

Or

- (b) Draw and explain the organizational structure of housekeeping department in Medium hotel.

17. (a) Classify the various manual and mechanical equipments used in housekeeping department.

Or

- (b) Explain the bed making procedure.

18. (a) Draw the format of room attendant's carts.

Or

- (b) Explain in details about cleaning agents.

C-1358

Sub. Code

90225

DIPLOMA EXAMINATION, NOVEMBER 2019

Second Semester

Catering and Hotel Administration

ENVIRONMENTAL STUDIES

(2018 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. What is pollution?
2. List the types of pollution.
3. What are pollutants?
4. What are endangered species?
5. What is Biodiversity?
6. What is food chain?
7. What is food web?
8. Define: Ecosystem.
9. Define: Species.
10. Define: Ecosystem diversity.

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

11. Write a note on
- (a) ecological pyramid.
- Or
- (b) Nuclear hazard.
12. (a) Brief : India is a Mega diversity nation.
- Or
- (b) Write a note on ecosystem diversity.
13. (a) Write note on paching of wildlife.
- Or
- (b) Write a note on in situ conservation.
14. (a) Differentiate between renewable and non renewable resources.
- Or
- (b) Man – Wildlife conflicts.
15. (a) Structure and functions of ecosystem.
- Or
- (b) Food resources : Brief note.

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

16. (a) Air pollution : Explain.
- Or
- (b) Explain forest resources.

17. (a) Explain ecosystem.

Or

(b) Explain land resources.

18. Explain

(a) Bio Geographical classification of India.

Or

(b) Water pollution.

C-1359

Sub. Code

90231

DIPLOMA EXAMINATION, NOVEMBER 2019

Third Semester

Catering and Hotel Administration

ADVANCED FOOD PRODUCTION

(2018 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Name three chinese dessert.
2. What is consomme?
3. Explain bouquet garni.
4. List three Indian panner dishes.
5. List different spread used in sandwich.
6. Define standard recipe.
7. Name any three derivatives of Brown Sauce.
8. What are the duties of CDP?
9. What is designing a menu?
10. What is structured inadequacy?

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Explain food cost percentage and analysis results with causes and remedies.

Or

- (b) Draw and explain the different tools and equipments connected to garde manager.
12. (a) Elaborate on French cuisine and Italian cuisine.

Or

- (b) Plan a traditional South Indian buffet menu with breakfast, lunch, high tea and dinner for a marriage function.
13. (a) Explain the standard portion, control equipment used in a hotel with examples.

Or

- (b) What are the functions and importance of garde manager department?
14. (a) Write the recipe of any two mother sauce and its derivatives.

Or

- (b) Explain menu engineering.
15. (a) What are the safety precaution to be taken while working in the hotel kitchen?

Or

- (b) Write the different methods of making cakes.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Plan a dosa festival for 1000 pax. Explain the step by step procedure for the arrangement of the same.

Or

- (b) You are appointed as the executive chef of a restaurant the restaurant is Chettinadu speciality restaurant. Plan the restaurant for operation.
17. (a) Define stock and its types importance write the recipe of fish stock.

Or

- (b) Write about sausage and its uses and types and 3 dishes each.
18. (a) Draw a chart to show the classification of soup and explain each of them.

Or

- (b) Write 10 potato preparation and its uses.
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C-1360

Sub. Code

90232

**DIPLOMA IN CATERING AND HOTEL
ADMINISTRATION EXAMINATION, NOVEMBER 2019**

Third Semester

ADVANCED FOOD AND BEVERAGE SERVICE

(2018 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. What is Viticulture?
2. List out any six grape varieties.
3. Classify different types of wines.
4. Give any six international brand names of beer.
5. Write any four difference between liquors and liqueurs.
6. Define Feni and Schnapps.
7. Name any six important tools and equipments used in Bar.
8. List out any five international cocktail names.
9. What is patent still distillation method?
10. Define Tequila and Vodka.

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

11. (a) Explain – Fortified wines, manufacturing methods, types, service procedure and brands.

Or

- (b) Draw the chart of classification of alcoholic beverages and explain aromatized wine.

12. (a) Describe various ingredients used for beer manufacturing and write 10 countries with two brands each.

Or

- (b) Beer manufacturing process – Explain.

13. (a) Write about other spirits, Absinthe, Ouzo, Akvavit, Arrack and Slivovitz.

Or

- (b) Explain – Liqueurs, manufacturing procedure, producing countries.

14. (a) Define Bar and explain various equipments and tools used in bar.

Or

- (b) Write the recipe and methods for collins, punches and screwdriver.

15. (a) Draw the 'picture of pot still distillation' method and explain proof systems.

Or

- (b) 'RUM' Manufacturing method, styles, brand names with countries – Explain.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Describe in detail about 'WINE' manufacturing process and discuss some famous wine producing countries.

Or

- (b) Write about various grape varieties of red and white and explain different wine serving temperatures.
17. (a) Explain – Cocktails, preparation methods, parts and name some familiar cocktails.

Or

- (b) Briefly explain about liqueurs, with base, colour, flavour and popular countries.
18. (a) Discuss in detail about : Scotch whisky, Irish whisky, Manufacturing process, types, brands and regions.

Or

- (b) Write about cognac, American, Gin, manufacturing method, types, brand and its serving procedure.

C-1361

Sub. Code

90235

DIPLOMA 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. Define Nutrition.
2. What is Vitamin?
3. Define Carbohydrates.
4. Define energy.
5. What is polysaccharides?
6. What is whey proteins?
7. Name any two fat soluble vitamins.
8. What are micro nutrients?
9. What is balanced diet?
10. Define Lipids.

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

11. (a) Explain the function of proteins.
Or
(b) What are the various dietary sources of protein available?
12. (a) Explain about the classification of vitamin.
Or
(b) Brief about the water soluble vitamin in detail.
13. (a) Explain about the classification of minerals.
Or
(b) Explain the functions of water.
14. (a) What are the various factors affecting meal planning?
Or
(b) How to plan a nutritionally belonged meal?
15. (a) How does the nutrients play their role in the basis of age gender and physiological state?
Or
(b) Explain the significance of Fatty acid.

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

16. (a) Explain the classification of saturated and unsaturated fats.
Or
(b) Briefly explain about the methods of improving the quality and protein.

17. (a) Explain the various dietary sources of water.

Or

(b) Explain the role of water in maintaining health.

18. (a) How to calculate the nutritive value of a meal?

Or

(b) Explain cholesterol and its various dietary sources.

C-1362

Sub. Code

90212

DIPLOMA EXAMINATION, NOVEMBER 2019

First Year

Catering and Hotel Administrations

BASIC FOOD PRODUCTION

(2016 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. What is kitchen Hygiene?
2. What is a fuel?
3. Name some animal fat used in cookery?
4. What is a puree?
5. What is breading?
6. List out Indian Breads.
7. Define – Farinaceous.
8. What is Ausratin?
9. What is Glaze?
10. What is a Game?

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Draw a layout of a large hotel and explain.

Or

- (b) Name and explain various fuels.

12. (a) Briefly explain about raising agents.

Or

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

13. (a) Explain about moist heat cooking methods.

Or

- (b) Name five types of milk and its products.

14. (a) Mention the types of soups and explain.

Or

- (b) Explain about mother sauces and its derivative sauces with name of the dish.

15. (a) Name spices of India and explain it.

Or

- (b) Explain staple food in India.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Explain the following (i) sugar (ii) fats and oils (iii) spices and condiments (iv) cereals and pulses (v) convenience food.

Or

- (b) Explain in detail AACCP.

17. (a) Draw a egg. Mention its points. Explain about its uses.

Or

- (b) Explain – Barbecue, Croutons, Con casee, Baster, FarinaCloun, Emulsion.

18. (a) Explain about Bread Making methods.

Or

- (b) Mention three types of rice and dishes made out of it. Explain.
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C-1363

Sub. Code

90213

DIPLOMA EXAMINATION, NOVEMBER 2019

First Year

Catering and Hotel Administration

BASIC FOOD SERVICE

(2016 Onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. What is Restaurant?
2. What is Pub?
3. What is Mobile Catering Service?
4. Define: Discotheque.
5. Name two Glassware?
6. Name three special equipments?
7. Define: Brunch.
8. Define: A – la – Carte.
9. What is Mis – en – sene?
10. What is KOT?

Part B

(5 × 5 = 25)

Answer **all** questions

11. (a) What is a welfare and non – welfare Catering?

Or

- (b) Define Duties and Responsibilities of waiter in a five Star Hotel.

12. (a) Define the types and size of linen used in F and B service.

Or

- (b) Name any Ten Cutlery with its uses.

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

Or

- (b) Compile a II Course menu?

14. (a) Difference between American and French service?

Or

- (b) What is Room Service?

15. (a) Define W.O.T. and B.O.T. (Manual a Electronic)

Or

- (b) What are the different types of Buffet? Explain.

Part C (3 × 10 = 30)

Answer **all** questions.

16. (a) Define various F and B outlets and Explain.

Or

- (b) Classify Restaurant equipments and Explain.

17. (a) Explain the various types of Menu in detail.

Or

- (b) Explain Non – Alcoholic Berraser and with classifications.

18. (a) What are the different methods of service and explain.

Or

- (b) Brief off – premises Catering and Fast food service.

C-1364

Sub. Code

90214

DIPLOMA 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. What are the reasons for travelling.
2. Define the term hotel.
3. What is Ltinerary?
4. Define casina.
5. What is Ap?
6. What is Duplex room?
7. Define Credit Card.
8. What is FIT?
9. How to prepare red slip?
10. Expand ARR.

Part B

(5 × 5 = 25)

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

11. (a) List the different types of lodging houses that existed in ancient Europe.

Or

- (b) How does tourism affect the hotel industry.

12. (a) What are the different buses of the classification of hotels.

Or

- (b) Explain B and B hotels.

13. (a) Explain the types of meal plans.

Or

- (b) Discuss mission statement.

14. (a) What role do reservations play in the revenue of the hotel.

Or

- (b) What are the functions performed at the information desk.

15. (a) Write the process of Registration.

Or

- (b) Write the procedure of assigning of rooms.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Discuss the contribution of American hotels to the development of the hotel industry.

Or

- (b) Write the infrastructure for the tourism industry.

17. (a) Classify hotels on the basis of Levels of Service.

Or

- (b) What is the difference between time-share and condominium hotels.

18. (a) Explain the role of front office Cashier.

Or

- (b) Explain the check in procedure of scarty baggage.
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C-1365

Sub. Code

90215

DIPLOMA 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. What is upholstery?
2. What is Amenity?
3. What is night report?
4. Draw the format of an accident book.
5. What is Dustettes?
6. How to clean the leather?
7. Name two types of abrasives.
8. Define springing cleaning.
9. What is valet service?
10. What is Buffing?

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

11. (a) Write the responsibilities of housekeeping department

Or

- (b) What do the following terms mean

- (i) Hat checker
- (ii) Stay over
- (iii) Floor pantry

12. (a) Why is the control desk crucial to the housekeeping department? Explain

Or

- (b) Give the meaning of the following.

- (i) Lanai
- (ii) Quad
- (iii) Pent house

13. (a) Describe a room attendants cart with Labelled diagram.

Or

- (b) Discuss the storage and issue of cleaning agents.

14. (a) Discuss the cleaning of the public areas.

- (i) Entrance
- (ii) Elevators
- (iii) Patio

Or

- (b) Write the note of frequency schedule.

15. (a) Explain what are the amenities and giveaways, provided to VIP Guest.

Or

- (b) Explain the procedure of a turn down service in a single occupancy twin room.

Part C (3 × 10 = 30)

Answer **all** questions.

16. (a) List the duties and responsibilities of

- (i) Executive Housekeeper
- (ii) Night supervisor

Or

- (b) How does housekeeping coordinate with the following

- (i) Food and Beverage department
- (ii) Sales and marketing

17. (a) Discuss the types of mechanical equipment used in the housekeeping department.

Or

- (b) Discuss water as a cleaning agent in detail.

18. (a) Write down the procedure of second service.

Or

- (b) Discuss the importance of guest corridors, drawing a layout of the same.

C-1366

Sub. Code

90221

DIPLOMA 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. Name the steamed foods.
2. Name two Chettinad dishes.
3. What is Jhol?
4. What is Khorma?
5. Name some vegetable cuts.
6. Name the tandoor dish.
7. Proportion of Dosa batter – Mention.
8. What is sausage?
9. Name two snacks from millet.
10. Name two mushalai dishes.

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Give a brief note on North Indian Cuisine.
- Or
- (b) Name five dishes and methods of cooking in East Indian Cuisine.
12. (a) Explain stern generator and stern renel opertion.
- Or
- (b) Give a brief note on raw materials of West Indian Cuisine.
13. (a) What is portion control and explain in detail.
- Or
- (b) Name the different cuts of vegetables.
14. (a) Give recipe for Kolukattai and Paniyaram
- Or
- (b) Mention the names dishes from small grain.
15. (a) How to analyse food cost percentage?
- Or
- (b) Brief : Aspic, Horsdoeuvres, chaudhoid.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Give a elaborate note on Garde manger.
- Or
- (b) Give a brief note on Uenel operation.

17. (a) How to seem a Tandoor pot? Give the recipe of Murgh Tikka.

Or

- (b) What is menu engineering and food costing?

18. (a) Draw the Tandoor pot and mention its parts.

Or

- (b) Give a brief note on :

- (i) Terrain
 - (ii) Galantine
 - (iii) Mousse
 - (iv) Salani
 - (v) Sausage.
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C-1367

Sub. Code

90222

**DIPLOMA CATERING AND HOTEL
ADMINISTRATIONS EXAMINATION, NOVEMBER 2019**

Second Year

FRONT OFFICE OPERATIONS

(2016 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. What is Guest paging?
2. What is attitudinal complaint?
3. What is ordinary mail?
4. Define concierge.
5. What is city ledger?
6. Define folio.
7. What is high balance report?
8. Define night audit.
9. What is travel agent voucher?
10. Define errand card.

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Explain the different types of mails received by the hotel.

Or

- (b) Describe the procedure for wake-up calls.

12. (a) Write the job description of bell captain.

Or

- (b) Write the procedure of arranging the transport for airport.

13. (a) What is the front office accounting system? Describe its purpose.

Or

- (b) What is visitors tabular ledger? Explain.

14. (a) Explain the following (i) occupancy report (ii) reconciliation of financial transaction.

Or

- (b) Write the duties and responsibilities of night auditor.

15. (a) What is late charges and how can late charge be avoided?

Or

- (b) Draw foreign currency exchange certificate and foreign currency control sheet.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Explain the procedure of allotment and surrendering of safe deposit box.

Or

- (b) Explain the types of baggage handling.

17. (a) Explain the departure procedure.

Or

- (b) Explain the night audit process in detail.

18. (a) Discuss guest folio. Give the detailed process of preparing it.

Or

- (b) Explain the use of a location from in handling telephone calls in the absence of guests.

C-1368

Sub. Code

90223

DIPLOMA 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 is a Glass fiber?
2. Define velvet.
3. Name some bed linens.
4. Define soft furnishing.
5. What is condemned linen?
6. Define sewing room.
7. What is mean by detergent?
8. Define sorting.
9. What is mean by pest control?
10. Name some types of flower arrangement.

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Write a short note on yarn and its types.
Or
(b) Write a short note on fibres and fabrics.
12. (a) Write the duties of linen room staff.
Or
(b) Write the procedure to issue linen to floors and records maintained.
13. (a) Write the procedure for handling guest laundry.
Or
(b) What is Condemned linen? How it can be used?
14. (a) Write in detail about Buffer and calendar machine.
Or
(b) Write the role of laundry agents
15. (a) Write the importance of flower arrangements.
Or
(b) Write the types of pest in hotels.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Write a detailed note on fabrics that are commonly used in hotels.
Or
(b) Write the principles of flower arrangements.

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

Or

(b) List the flowers used in flower arrangements.

18. (a) Draw and explain the flow process of industrial laundry.

Or

(b) Write in detail about the stages in washing cycle.

C-1369

Sub. Code

90231

DIPLOMA 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. Who is a chef?
2. Who is a commiss?
3. What is a satellite kitchen?
4. What is Nouvelle cuisine?
5. Define yield.
6. What is a sausage?
7. Name two types of Forcemeats.
8. What is Pate?
9. What is marination?
10. Define Theme.

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Sketch the organization chart at a food production term.

Or

- (b) Name a Duty Roster for a service department, mentioning all department.

12. (a) Define: Banquet kitchen, Speciality Restaurant kitchen, Centralized kitchen.

Or

- (b) What is Char cautire? How sausagen are made?

13. (a) Define types of Brine and how to prepare?

Or

- (b) What is a forcemeat? Explain.

14. (a) Explain menu planning.

Or

- (b) Explain standard operating procedure.

15. (a) What is menu engineering?

Or

- (b) What is yield management? Explain.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Draw a kitchen layout of a 5 Star Hotel.

Or

- (b) Name different five extinguishers for different types of fires.

17. (a) Brief in detail – Brine, cures and Marinades.

Or

- (b) Name a theme and plan how you will execute it.

18. (a) How does menu engineering define the probability and popularity of a menu item?

Or

- (b) Describe the points to be considered while increasing the merchandising the value of the menu.

C-1370

Sub. Code

90232

DIPLOMA 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 mean by yield management?
2. Define identical yield.
3. Write the formula for potential average single rate.
4. Define personal selling.
5. What is mean by interior designing?
6. Define outsourcing.
7. Define upholstery.
8. What is mean by re decoration?
9. What is a linen room?
10. Define guest laundry.

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Write the elements of yield management.

Or

- (b) Write a short note on measuring yield.

12. (a) Write a short note on purpose of selling.

Or

- (b) Write the role of front office in marketing and sales.

13. (a) Write the principles of interior designing.

Or

- (b) Write the factors that affects interior designing.

14. (a) Write a short note on floors and floor coverings.

Or

- (b) Write a short note on wall and wall treatments.

15. (a) Write the importance of fire safety in hotels.

Or

- (b) Write the advantages of on premises laundry.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Write a detailed note on linen room management.

Or

- (b) Write the importance of security department.

17. (a) Write a detail note on furniture and fixtures.

Or

(b) Write the role of colour in interior designing.

18. (a) Write the advantages and disadvantages of off premises laundry.

Or

(b) Write in detail about the brain storm areas of promotion.

C-1371

Sub. Code

90233

DIPLOMA 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. What is fortified wine?
2. Define sparkling wine.
3. What is Marsala?
4. Define solera.
5. Define vintage.
6. Name any two grape varieties used in Italian wine making.
7. Define grist.
8. What is liqueurs?
9. Define Bitters.
10. Name any two cocktails mode up of tequila.

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

11. (a) Explain the classification of wines with example.

Or

- (b) Explain in brief about the production of bar.

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

Or

- (b) Explain different types of Gin.

13. (a) Explain in briefly about write paining.

Or

- (b) Explain different types of Rum.

14. (a) Explain the difference between single malt whisky and Blended whisky.

Or

- (b) Describe about Pot still method.

15. (a) Explain Vodka production method with international and domestic brand names.

Or

- (b) What is liqueurs? Mention any ten orange flavour based liqueurs with its country of origin.

Part C

(3 × 10 = 30)

Answer **all** questions.

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

Or

- (b) Explain the process of Gin production method.

17. (a) Explain the method and procedures of making Cognac.

Or

- (b) Explain about the different types of beer.

18. (a) Explain in detail about the different proof methods of spirits.

Or

- (b) What is Cocktail and Mocktail, state the points to be remembered while making a Cocktail and Mocktail.

C-1372

Sub. Code

90211

DIPLOMA EXAMINATION, NOVEMBER 2019

First Year

Catering and Hotel Administration

PRINCIPLES OF ACCOUNTANCY

(Upto – 2015 batch)

Time : 3 Hours

Maximum : 60 Marks

Part A

(6 × 3 = 18)

Answer **all** questions.

1. Define Book Keeping.
2. Write a note on golden rules of accounting.
3. What is note on 'Contra entry'?
4. What is Purchase Book?
5. What do you mean by Error of Omission?
6. What is current asset?

Part B

(4 × 8 = 32)

Answer any **four** questions.

7. Explain the basic concepts of Accounting.
8. Prepare Journal from the following information:

S.No.	Particulars	Rs.
(a)	Pandiyam started business with cash	60,000
(b)	Purchased furniture	10,000
(c)	Rent paid	2,000
(d)	Purchased goods on credit from Chollan	30,000
(e)	Goods sold for cash to Raja	25,000

9. What is cash book? What are its features and advantages?
10. Explain the various kinds of subsidiary books.
11. A Company purchased a plant for Rs.50, 000. The useful life of the plant is 10 years and the residual value is Rs. 10,000. Find out the rate of depreciation under the straight line method.
12. Write the difference between a trial balance and balance sheet.

Part C

(1 × 10 = 10)

(Compulsory)

13. Enter the following in the double column cash book of Mr. Srinivasan.

Date	Particulars	Rs.
2012		
May 1	Cash in hand	50,000
May 3	Cash paid to Rajan	6,000
	Discount allowed by him	100
May 6	Cash purchases	10,000
May 10	Received cash from Arun	2,900
	Discount allowed	100
May 13	Cash sales	15,000
May 15	Electricity charges paid	1,000
May 18	Paid for miscellaneous expenses	2,000
May 20	Received cash from Murali	3,450
	Discount allowed	50

C-1373

Sub. Code

90212

DIPLOMA EXAMINATION, NOVEMBER 2019

First Year

Catering and Hotel Administration

BASIC FOOD PRODUCTION

(Upto 2015 Batch)

Time : 3 Hours

Maximum : 60 Marks

Part A

(6 × 3 = 18)

Answer **all** questions

1. Write the colour coding of cutting board.
2. Explain Braising and Poaching.
3. Define stock and its uses.
4. Name any six pasta varieties.
5. Define yeast and its uses.
6. Write the stages of cooking sugar with Degree.

Part B

(4 × 8 = 32)

Answer any **four** questions

7. Write the Duties and Responsibilities of Executive Chef.
8. Write about the methods of cooking.

9. Write the cuts of fish and explain them.
10. Write a note on Mother sauces and write two derivatives for each.
11. Write the classification of soup and Explain.
12. Write the faults in bread and the ways to rectify them.

Part C

(1 × 10 = 10)

(Compulsory)

13. Write in detail about the classification of raw materials.
-

C-1374

Sub. Code

90213

DIPLOMA EXAMINATION, NOVEMBER 2019

First Year

Catering and Hotel Administration

BASIC FOOD SERVICE

(Upto 2015 Batch)

Time : 3 Hours

Maximum : 60 Marks

Part A

(6 × 3 = 18)

Answer **all** questions.

1. What is table d' hote menu?
2. Define coffee shop.
3. Write short notes on KOT.
4. Define banquet.
5. Write the sizes of Hiball glass, full plate and tea cup.
6. What is discotheque?

Part B

(4 × 8 = 32)

Answer any **four** questions.

7. What are the points to be considered while planning a menu?
8. Explain about the qualities and attributes required for a F and B personnel.

9. Write French classical menu in order with two examples of each course with accompaniments.
10. What are the rules to be followed while waiting at a table?
11. Explain the classification of non-alcoholic beverages in detail.
12. Explain the following :
 - (a) Caviar Knife
 - (b) Butter Knife
 - (c) Corn on the cob holder
 - (d) Soda decanter.

Part C

(1 × 10 = 10)

(Compulsory)

13. As a restaurant manager plan for a 15 Pax VIP with proper set up and 11 course menu.

C-1375

Sub. Code

90214

DIPLOMA EXAMINATION, NOVEMBER 2019

First Year

Catering and Hotel Administration

BASIC ROOM DIVISION OPERATION

(upto 2015 onwards)

Time : 3 Hours

Maximum : 60 marks

Part A

(6 × 3 = 18)

Answer **all** questions.

1. Differentiate between standard room and suite.
2. What are the two types of polishes? Mention their characteristics.
3. Write notes on bed making procedure.
4. How do you classify hotels based on number of room?
5. What is central reservation system?
6. What do you mean by the following?
 - (a) FRRO
 - (b) C-Form
 - (c) O.O.O

Part B

(4 × 8 = 32)

Answer any **four** questions.

7. Write note on:
- (a) Duties and responsibilities of floor supervisor (4)
 - (b) Need for co-ordination between front office and house keeping. (4)
8. What are the types of guest room keys? Explain their features and control measures.
9. Write notes on:
- (a) Cleaning arcade for shopping arcade (4)
 - (b) Definition of first aid and its importance to house keeping staff. (4)
10. Draw the organization chart of front office department in a Five star hotel. Explain the duties and responsibilities of front office manager.
11. Write notes on:
- (a) Basis of charging room tariff. (4)
 - (b) Any four modes of reservation. (4)
12. What do you mean by check-in? Explain the procedures involved in check-in of a guest.

Part C

(1 × 10 = 10)

Compulsory

13. As room reservation assistant in a luxury hotel, how do you process the request for room reservation over telephone? You are also required to draw the specimen of room reservation form.

C-1376

Sub. Code

90215

DIPLOMA EXAMINATION, NOVEMBER 2019

First – Year

Catering and Hotel Administration

BASIC SYSTEM OPERATION

(Upto – 2015 Batch)

Time : 3 Hours

Maximum : 60 Marks

Part A

(6 × 3 = 18)

Answer **all** questions.

1. Write the major components of computer.
2. Write the features of control panel.
3. What is Internal command and External command?
4. List out the options in Menu bar.
5. Write the procedure for Aligning the Text.
6. Write the steps for page layout and Print Preview.

Part B

(4 × 8 = 32)

Answer any **four** questions

7. What are the output devices available in computer? Explain.
8. Describe the External commands of DOS.

9. What is Virus? Describe the different kinds of virus.
10. Write in detail about Menu bar and Tool bar.
11. Explain how to create a new document and also how to Format a Text?
12. Discuss about orientation in detail.

Part C (1 × 10 = 10)

(Compulsory)

13. Write in detail about role of computers in entertainment.
-

C-1377

Sub. Code

90221

DIPLOMA EXAMINATION, NOVEMBER 2019

Second Year

Catering and Hotel Administration

QUANTITY FOOD PRODUCTION

(Upto 2015 Batch)

Time : 3 Hours

Maximum : 60 Marks

Part A

(6 × 3 = 18)

Answer **all** questions.

1. Which part of TN called as Chettinad?
2. Write the short note on Satellite Kitchen.
3. Write the basic mother Sause.
4. What is basic Gravies?
5. Which flower used for Thikening agent
6. What is known Kashmiri Pulav.

Part B

(4 × 8 = 32)

Answer any **four** questions.

7. Gives the four traditional food items of the following states
 - (a) Tamildadu
 - (b) Kerala
 - (c) Karnataka
 - (d) Andrapradesh

8. Write the brief Centralized – kitchen
9. Explain the following
 - (a) Menu
 - (b) Temperature Control
 - (c) Defroster
 - (d) Bain Marie
10. Brief explain about deep oil frying and frying.
11. Define the following
 - (a) Buffet Menu
 - (b) Condiments
 - (c) FSSAI
 - (d) Micro Oven
12. Explain the term menu planning in detail.

Part C

(1 × 10 = 10)

Compulsory.

13. Imagine you are the Chef in a brand five star hotel want increase your food sales how will you plan for Grand Buffet menu to attract weekend – Give two examples of menu.

C-1378

Sub. Code

90222

DIPLOMA 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. Classify French wines and mention their characteristics.
2. Give any three examples for brands of gin and any three examples for flavouring agents used in gin production.
3. What is brewing? Mention its role in beer production.
4. Write notes on any two methods of mixing cocktails.
5. Mention the storage procedure for cigars.
6. What is bin card? Mention its role in cellar management.

Part B

(4 × 8 = 32)

Answer **any four** questions.

7. Write notes on:
 - (a) Wines of Bordeaux (4)
 - (b) Famous wines from Italy (4)

8. Explain the various stages involved in the production of rum. Give any four examples for brands of rum.
9. Give a detailed account on types of beer and their characteristics.
10. Comment on the specifications and uses of any eight equipments found in a cocktail bar.
11. Write notes on:
 - (a) Important tobacco producing countries (4)
 - (b) Strength of cigars. (4)
12. Write notes on:
 - (a) Differences between cocktail and mocktail with examples . (4)
 - (b) Characteristics of any four liqueurs. (4)

Part C (1 × 10 = 10)

Compulsory

13. Give a detailed account on any two licenses required for the operation of a bar and any two beverage control records.
-

C-1379

Sub. Code

90223

DIPLOMA EXAMINATION, NOVEMBER 2019**Second Year****Catering and Hotel Administration****ROOM DIVISION OPERATION****(Upto 2015 Batch)**

Time : 3 Hours

Maximum : 60 Marks

Part A

(6 × 3 = 18)

Answer **all** questions.

1. Define Fiber.
2. Write notes on Laundry operation in a Hotel.
3. Define the term Pest Control.
4. What is Logbook?
5. Write briefly about on Concierge.
6. Write short notes on Guest Credit Monitoring.

Part B

(4 × 8 = 32)

Answer any **four** questions.

7. What are the various classification of Linen? Explain any three of them.
8. Explain about flow process of Industrial laundering.

9. Explain about Stock taking procedures in Housekeeping department.
10. Write notes Telephone service and Wakeup calls.
11. Write notes on Job description of front office cashier.
12. Write notes on:
 - (a) Guest account (2)
 - (b) Folio (2)
 - (c) Voucher (2)
 - (d) Ledger. (2)

Part C (1 × 10 = 10)

(Compulsory)

13. Discuss in detail about need for Co-ordination between front office and other departments in a Hotel.
-

C-1380

Sub. Code

90224

DIPLOMA 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. What are the format style in a word document?
2. How can you add automatic page number in a word document?
3. Write down the advantages of Worksheet.
4. What do you mean by dynamic linking?
5. What is slide master?
6. List out the features of Internet.

Part B

(4 × 8 = 32)

Answer any **four** questions.

7. Illustrate the concept of mailmerge.
8. Write the procedure for sort a cell range in MS-Excel. Give an example.

9. Explain the printing parameters in MS-Excel.
10. How will you create a power point presentation with different methods? Discuss.
11. Explain the following:
 - (a) Custom Animation
 - (b) Slide Transition
 - (c) Auto content wizard
 - (d) Formatting Text
12. Describe the types of Network.

Part C (1 × 10 = 10)

Compulsory.

13. Imagine you are working as a system Administrator in a five star hotel.
 - (a) How will you establish a network connection in a hotel?
 - (b) What are the basic requirements for Internet connection for all rooms?
-

C-1381

Sub. Code

90231

DIPLOMA EXAMINATION, NOVEMBER 2019**Third Year****Catering and Hotel Administration****PRINCIPLES OF MANAGEMENT****(Upto 2015 Batch)**

Time : 3 Hours

Maximum : 60 Marks

Part A

(6 × 3 = 18)

Answer **all** questions.

1. Write down the nature of management.
2. What are the areas of Controlling?
3. Write down the different types of Planning.
4. What are the elements of direction?
5. What is democratic style leadership?
6. Define communication and list out its types.

Part B

(4 × 8 = 32)

Answer any **four** questions.

7. Write short note on the different levels of management with examples.
8. What do you mean by management principles? Write down the Taylor's principles of management.

9. Explain the essentials of a sound plan.
10. What are the qualities required for a leadership? Explain.
11. Explain the various steps in decision making.
12. What is Directing? Explain the various principles of directing.

Part C (1 × 10 = 10)

(Compulsory)

13. “Planning is looking ahead and control is looking back”. Analyse your answer.

C-1382

Sub. Code

90232

DIPLOMA EXAMINATION, NOVEMBER 2019

Third Semester

Catering and Hotel Administration

HOSPITALITY LAW

(Upto 2015 onwards)

Time : 3 Hours

Maximum : 60 Marks

Part A

(6 × 3 = 18)

Answer **all** questions.

1. What is the objective of Law for catering establishments?
2. Define the following terms:
 - (a) Award
 - (b) Lockout
3. What are the benefits of Employees State Insurance Act 1948?
4. Definition of Sales of goods Act 1930.
5. What are the roles of consumers?
6. List the types of organization.

Part B

(4 × 8 = 32)

Answer **any four** questions.

7. Explain about Procurement of License and permits required to operate hotels.
8. Explain the Right and Privileges of Registered Trade Union.

9. Write a short note on minimum wages act 1948.
10. Explain about the Law of Insurance.
11. Explain about the applicability of consumer Protection act.
12. Discuss about shares and debentures.

Part C

(1 × 10 = 10)

Compulsory

13. Explain in detail about the payment of bonus ac.
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C-1383

Sub. Code

90233

DIPLOMA EXAMINATION, NOVEMBER 2019

Third Year

Catering And Hotel Administration

TRAVEL AND TOURISM

(Upto 2015 Batch)

Time : 3 Hours

Maximum : 60 Marks

Part A

(6 × 3 = 18)

Answer **all** the questions.

1. Explain the purpose of tourism?
2. Define modern tourism.
3. Make a short note on UFTAA.
4. Define booking.
5. Explain costing a tour.
6. Define theme resorts.

Part B

(4 × 8 = 32)

Answer any **four** questions.

7. What are the types of tourism?
8. Explain the history of tourism.
9. What are the advantages and limitations of travel agencies?

10. Expand SITA and explain its functions.
11. Briefly explain packaging tour.
12. What are the famous hill stations in Tamilnadu?

Part C

(1 × 10 = 10)

Compulsory

13. Write a short note on:
 - (a) Tamilnadu tourism department:
 - (b) Incredible of India
-

C-1384

Sub. Code

90234

DIPLOMA EXAMINATION, NOVEMBER 2019

Third Year

Catering and Hotel Administration

ROOM DIVISION MANAGEMENT

(Upto 2015 batch)

Time : 3 Hours

Maximum : 60 Marks

Part A

(6 × 3 = 18)

Answer **all** questions.

1. Define Budget.
2. What is interior design?
3. Write short notes on First aid procedures in a Hotel.
4. Write short notes on Daily operation report in housekeeping department.
5. Write briefly about on Guest feed back.
6. Write short notes on Fire safety.

Part B

(4 × 8 = 32)

Answer any **four** questions.

7. Write notes on Stores and Stock control procedures in housekeeping department.
8. Explain about Principles of interior decoration.

9. Explain about Role of Housekeeping in safety awareness.
10. Write notes on Concepts of Yield Management in a Hotel.
11. Explain about Role of the Front Office in Marketing and Sales.
12. Write notes on Emergency communication procedures in a Hotel.

Part C

(1 × 10 = 10)

Compulsory

13. Discuss in detail about Property Management System in a Hotel.
-

C-1385

Sub. Code

90235

DIPLOMA EXAMINATION, NOVEMBER 2019

Third Year

Catering and Hotel Administration

CULINARY ARTS AND TECHNICS

(Upto 2015 Batch)

Time : 3 Hours

Maximum : 60 Marks

Part A

(6 × 3 = 18)

Answer **all** questions.

1. Why Cold Storage
2. Important of Pest Control
3. FASSAI
4. Portion Control/Standard recipe
5. What you refer while purchase
6. Why we do Food Costing

Part B

(4 × 8 = 32)

Answer any **four** questions

7. Write the Italian / French popular dishes.
8. Why Consistence, Aroma, and Texture are important
9. What is the Point you look when you buy fish

10. Short Notes
- (a) Sauces for fish
 - (b) What is known for Sweet Sauces?
11. Name tea International soups with origin.
12. Short Notes
- (a) Wall and window treatment
 - (b) Identical Yield

Part C

(1 × 10 = 10)

Compulsory

13. What are the Ingredients need to prepare Pastry Dishes write in brief.
- _____

C-1386

Sub. Code

90236

DIPLOMA EXAMINATION, NOVEMBER 2019

Third Year

Catering and Hotel Administration

FOOD AND BEVERAGE SERVICE MANAGEMENT

(Upto 2015 Batch)

Time : 3 Hours

Maximum : 60 Marks

Part A

(6 × 3 = 18)

Answer **all** questions.

1. Mention any three dishes prepared from Gueridon trolley.
2. Define Beverage Cost.
3. What is Menu Engineering?
4. Name any three Bar Glassware with its uses.
5. Define Finger Buffet.
6. What is Fast Food?

Part B

(4 × 8 = 32)

Answer any **four** questions.

7. Discuss in detail about the points to be remembered in Gueridon service.
8. Draw the diagram of Gueridon trolley and explain the sequence of service.

9. What are the advantages and disadvantages of convenience foods?
10. State the points to be considered while compiling a menu.
11. Explain briefly about the merits and demerits of fast foods.
12. What are the general points to be considered while planning a restaurant in the basis of theme, colour and lighting?

Part C

(1 × 10 = 10)

Compulsory.

13. You are planning to start a restaurant. How will you plan for lighting, colour, theme and atmosphere of your restaurant?
-