

C-4330

Sub. Code

90212

DIPLOMA EXAMINATION
CATERING AND HOTEL ADMINISTRATION
APRIL 2021 EXAMINATION
&
APRIL 2020 ARREAR EXAMINATION
First Semester
BASIC FOOD PRODUCTION AND PATISSERIE
(2018 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Brief on HACCP.
2. Write the uses of salt in kitchen.
3. Define 'Chateaubriand'.
4. Name any four 'Heavy equipments' from Star Hotel kitchen.
5. What is poaching?
6. List out any four herbs from continental cuisine.
7. What is mirepoix?
8. Name any four derivative sauces from white sauce.

9. List out the special breakfast rolls.
10. Write the role of sugar in bakery.

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Write the importance of personal hygiene required in a kitchen.

Or

- (b) Explain on 'Basal Metabolism'.

12. (a) What are the types of cooking fuels?

Or

- (b) Explain the steps needed for care and maintenance of kitchen equipments.

13. (a) Describe on 'Asian Cooking'.

Or

- (b) Explain the steps followed in 'Roasting'.

14. (a) Define sauce and name the basic (or) mother sauces with few examples of derivatives.

Or

- (b) Write the recipe of minestrone soup.

15. (a) Describe the method of bread production.

Or

- (b) Differentiate on batters – pancakes with examples.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Elaborate on “Classification of Ingredients”.

Or

- (b) Draw the cuts of beef and brief their uses.

17. (a) Describe methods of cooking with appropriate examples.

Or

- (b) Match the correct terms :

- | | |
|--|----------------------------|
| (i) Chappaties | (1) Mint chutney |
| (ii) Fish colbert | (2) Protein from egg white |
| (iii) Dices of apple with mayonnaise sauce | (3) Unleavened bread |
| (iv) Chicken tikkas | (4) Brown sauce |
| (v) Albumin | (5) Tartare sauce |
| (vi) Horse Radish sauce | (6) Appetizer |
| (vii) Sodabi carbonate | (7) Waldorf salad |
| (viii) Espagnole sauce | (8) Flour and butter |
| (ix) Hors d'oeuvre | (9) Roast beef |
| (x) Roux | (10) Raising agent |
| | (11) Bacteria |

18. (a) Write the recipe of 'French Loaf'.

Or

(b) Give short answers :

- (i) Croissant
 - (ii) Yeast
 - (iii) Welldecorated cake
 - (iv) Cookies
 - (v) Choux pastry.
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C-4331

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90213

DIPLOMA EXAMINATION
CATERING AND HOTEL ADMINISTRATION
APRIL 2021 EXAMINATION
&
APRIL 2020 ARREAR EXAMINATION
First Semester
BASIC FOOD AND BEVERAGE SERVICE
(2018 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Name the various types of commercial catering operations.
2. Who is Maitred hotel?
3. What are the various types of silverware that are used in restaurant?
4. What is Banquet?
5. Define – Menu.
6. What do you mean by accompaniment?
7. What is squash?
8. What do you mean by aerated beverages?

9. List out various types of functions that are conducted in Hotel.
10. What do you mean by seating plan?

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Write short notes on welfare catering.

Or

- (b) Brief the job description of chef de Rang (Station Waiter).

12. (a) What do you mean by crockery? Mention the different types of crockeries that are used in restaurant.

Or

- (b) Describe the differences between Restaurant and Room Service.

13. (a) Explain about the rules to be followed while planning menu.

Or

- (b) Write about continental Breakfast and its cover set up.

14. (a) Explain about the production method of Tea and write any five brand names.

Or

- (b) Write a note on American table service with its service procedure.

15. (a) Describe the various types of functions that are occur in hotel.

Or

- (b) What are the different types buffet service? Explain.

Part C (3 × 10 = 30)

Answer **all** questions.

16. (a) Sketch the organizational structure of food and Beverage department and explain the attributes of food and beverage service personnel.

Or

- (b) List out and explain the different outlets that are available in Hotel.

17. (a) Elaborate the different types of table service in Hotel restaurant.

Or

- (b) Explain in detail the specialized Gueridon trolley with its and service procedure.

18. (a) Classify the non-alcoholic beverages and elaborate its servicing procedure.

Or

- (b) Bring out a detail account in booking procedure with forms and formats of various functions in hotel.

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90221

DIPLOMA EXAMINATION
CATERING AND HOTEL ADMINISTRATION
APRIL 2021 EXAMINATION
&
APRIL 2020 ARREAR EXAMINATION
Second Semester
BASIC FRONT OFFICE OPERATIONS
(2018 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Define Hotel.
2. Define tourism.
3. What do you mean by Alternative accommodation with example?
4. What is downtown hotel?
5. What is motel?
6. What is cabana?
7. What is MAP plan?
8. What is mean by the term Tariff?
9. Name some other department front office co-ordinates with.
10. What is GRC?

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) What are the different components of tourism?

Or

- (b) Name some important tourism places in India.

12. (a) Explain types of hotels.

Or

- (b) Explain types of management operation of hotels.

13. (a) Explain importance of front office.

Or

- (b) Explain different equipment used in front office department.

14. (a) Explain qualities and attributes of front office staff.

Or

- (b) What are types of plan?

15. (a) Explain different types of rooms.

Or

- (b) Explain types of reservations.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Draw a separate organisation chart of 5 star Hotel.

Or

- (b) Explain types of tourism in details with example.

17. (a) Draw and explain hierarchy of front office department.

Or

(b) Explain in detail about front office communications and co-ordinations with other departments.

18. (a) Explain in detail types of reservations followed in star hotels.

Or

(b) Explain the step by step process of guest arrival to departure.

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90222

DIPLOMA EXAMINATION
CATERING AND HOTEL ADMINISTRATION
APRIL 2021 EXAMINATION
&
APRIL 2020 ARREAR EXAMINATION
Second Semester
BASIC ACCOMMODATION OPERATION
(2018 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Define Hospitality.
2. What is lanai?
3. What is a sub master key?
4. What are Bathroom supplies?
5. What are guest loan items? Give example.
6. Explain Floor pantry.
7. Name any four manual equipment used in House-keeping department.

8. What is a dusttee?
9. What is turn down service?
10. What is Baby-sitting?

Part B (5 × 5 = 25)

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

11. (a) Explain role of housekeeping in hospitality industry.

Or

- (b) Draw the layout of house keeping department? Mention 5 qualities of housekeeping staffs.

12. (a) Briefly explain the types of vaccume cleaners.

Or

- (b) What are the various types of cloths used in housekeeping?

13. (a) Detail the procedure for cleaning occupied room.

Or

- (b) Explain the rules for entering guest room.

14. (a) Classify VIP's and mention the standard supply provided.

Or

- (b) Write short note on special services provided housekeeping.

15. (a) Explain the key handling procedure.

Or

(b) Draw a format of guest room check list and explain.

Part C

(3 × 10 = 30)

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

16. (a) Explain in detail about types of guest room.

Or

(b) Give the job discription of EHK.

17. (a) Draw the organizational structure of housekeeping in Medium hotel.

Or

(b) Explain the procedure for 'Turn down service'.

18. (a) Explain the Bed Making procedure.

Or

(b) Explain the role of cleaning agents.

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90225

DIPLOMA EXAMINATION
CATERING AND HOTEL ADMINISTRATION
APRIL 2021 EXAMINATION
&
APRIL 2020 ARREAR EXAMINATION

Second Semester

ENVIRONMENTAL STUDIES

(2018 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Mining.
2. Land Degradation.
3. Soil erosion.
4. Food chain.
5. Poaching.
6. Acid rain.
7. Marine pollution.
8. Cyclone.

9. Solid waste.
10. Effluent.

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) What are the difference types of environment?

Or

- (b) Different components of environment.

12. (a) What is Renewable and non Renewable resources?

Or

- (b) Causes of deforestation.

13. (a) What are the role of an individual in conservation of Natural Resource?

Or

- (b) Explain the structure and functions of Desert Ecosystem.

14. (a) What are the different value of biodiversity?

Or

- (b) What are the classification of pollution.

15. (a) Different types of solid waste.

Or

- (b) What are the different role of an individual in prevention of pollution?

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) What are the objectives of public awareness?

Or

- (b) What are the role of an individual in conservation of Natural Resources?

17. (a) Explain biotic and abiotic components of ecosystem with suitable examples.

Or

- (b) Define biodiversity. Discuss the major threats of biodiversity.

18. (a) Describe food chain, food web and ecological pyramid with suitable examples and diagrams.

Or

- (b) Define shifting cultivation. What are the major impact of shifting cultivation on land degradation?

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DIPLOMA EXAMINATION
CATERING AND HOTEL ADMINISTRATION
APRIL 2021 EXAMINATION
&
APRIL 2020 ARREAR EXAMINATION
Third Semester
ADVANCED FOOD PRODUCTION
(2018 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. What is the garnish for Clamart?
2. What is Tofu?
3. How do you prepare Sushi?
4. What are the parts of Salad?
5. How do you make petite fours?
6. What is flaky pastry?
7. Define the term frozen dessert.
8. What is Liqueur chocolate?

9. What is open sandwich?
10. Name any two uses of dressings in salads.

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Give the garnish for the following :
- (i) Lyonnais
 - (ii) Dubbary
 - (iii) Parmentiere
 - (iv) Nicoise
 - (v) Vichy

Or

- (b) Explain classification of salads.
12. (a) Write the preparation of Choux pastry. Name any four products made out of Choux pastry.

Or

- (b) Name cooked sauces of Chinese cuisine and their method of preparation.
13. (a) Explain cooking methods using dry heat.

Or

- (b) How will you classify sausages?
14. (a) Explain Japanese eating habits and meal delights.

Or

- (b) Write the method of cooking of Pate.

15. (a) Write short note on dry/semi-dry sausages.

Or

(b) What are the influences of Thai cuisine?

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Describe the classification of Pasta.

Or

(b) Describe the heat application & blending of ingredients in Chinese cooking.

17. (a) Write the rules for selection of icing.

Or

(b) Explain the classification of frozen dessert.

18. (a) Enumerate different types of sponge cakes.

Or

(b) Provide the job description of Chef-de-partie.

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DIPLOMA EXAMINATION
CATERING AND HOTEL ADMINISTRATION
APRIL 2021 EXAMINATION
&
APRIL 2020 ARREAR EXAMINATION
Third Semester
ADVANCED FOOD AND BEVERAGE SERVICE
(2018 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. What is Vinification?
2. Define fortified wine.
3. What are the hops used for beer production?
4. What is Toddy?
5. What is the storage condition of Beer?
6. What are the major ingredients used for manufacturing Feni?
7. Name any four popular liqueur brands.
8. Define Under Bar.

9. What do you mean by alcohol proof?
10. Define COGNAC.

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Bring out the major wine producing regions in France and their significance.

Or

- (b) Explain the composition of the Grape Berry.

12. (a) Explain any five top fermenting beer styles with brand names.

Or

- (b) Bring out the manufacturing process of Cider.

13. (a) Define Akvavit. Explain the procedure for serving Aquavit.

Or

- (b) Explain the characteristics of Arrack drink.

14. (a) Bring out the recipe and method of any two Brandy based cocktail.

Or

- (b) What are the points to remember while making cocktails and mixed drinks?

15. (a) Explain the process of patent still method of distillation.

Or

- (b) Bring out the different styles of vodka.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Explain the classification of alcoholic beverages with example.

Or

- (b) Explain the different stages in the process of manufacturing champagne wine.

17. (a) Describe the various stages in the brewing process.

Or

- (b) Explain the different types of liqueurs their characteristics.

18. (a) Discuss the manufacturing process of Irish whiskey.

Or

- (b) List out and explain the various Bartending tools and their uses.

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DIPLOMA EXAMINATION
CATERING AND HOTEL ADMINISTRATION
APRIL 2021 EXAMINATION
&
APRIL 2020 ARREAR EXAMINATION
Third Semester
NUTRITION AND FOOD SCIENCE
(2018 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Define Health.
2. Name the micro nutrients present in food.
3. Mention the energy contribution from macronutrients.
4. What is overweight?
5. Give two dietary sources of cholesterol.
6. Name the dietary sources of carbohydrates.
7. Define proteins.
8. Give any two functions of Vitamin K.
9. What is a balanced diet?
10. Give the RDA for a pregnant woman.

Part B

(5 × 5 = 25)

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

11. (a) Give the classification of nutrients with examples.

Or

- (b) Discuss the different functions of food.

12. (a) Write a note on the thermodynamic function of food.

Or

- (b) Discuss the health hazards associated with underweight.

13. (a) Enumerate the functions of fats.

Or

- (b) Give the classification of proteins based on their composition.

14. (a) Highlight the sources, functions and significance of calcium.

Or

- (b) Discuss the sources, functions and nutritional significance of riboflavin.

15. (a) Briefly explain the importance of balanced diet.

Or

- (b) Suggest a healthy lunchbox menu for a preschooler and calculate its nutritive value.

Part C

(3 × 10 = 30)

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

16. (a) Analyze the factors affecting energy requirements of an individual.

Or

- (b) Discuss the classification of carbohydrates with examples.

17. (a) Write the definition and classification of vitamins along with their sources.

Or

- (b) Give the sources and functions of water.

18. (a) Plan a day's meal for a teenage male or female and justify your choice of foods based on three food group system.

Or

- (b) Discuss the factors affecting meal planning.
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DIPLOMA EXAMINATION
CATERING AND HOTEL ADMINISTRATION
APRIL 2021 EXAMINATION

&

APRIL 2020 ARREAR EXAMINATION

Fourth Semester

ADVANCED ACCOMMODATION OPERATION

(2018 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. List all the types of fibres.
2. Name the Classification of Fibres.
3. What are types of the bath linen and its size?
4. What are all the equipment's used in the sewing room?
5. What are the records keep on stock taking?
6. List out the various types of laundry machines.
7. What do you mean by Par stock?

8. What are the conditionings of plant material used in flower arrangement?
9. Name the types of flowers used in the flower arrangement.
10. What is called Western and Japanese style flower arrangement?

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Define and classify about fibres.

Or

- (b) List out the fabrics commonly used in hotel industry.

12. (a) Define the types of linen.

Or

- (b) What are the flings used in Flower arrangement?

13. (a) What are the points should be considered while purchase linen?

Or

- (b) List out the records keeping in linen room and uniform room.

14. (a) What is role of laundry agent?

Or

- (b) Duties and responsibilities of laundry staff.

15. (a) List out the purposes of flower arrangement.

Or

(b) Define Western, Japanese, Free style flower arrangement.

Part C (3 × 10 = 30)

Answer **all** questions.

16. (a) Explain about the location and layout of linen room.

Or

(b) Briefly explain the stages of wash cycle.

17. (a) Give the layout of laundry and uniform room.

Or

(b) Explain about the table linen and its size.

18. (a) What are the principles involved in flower arrangement?

Or

(b) What are the kinds of linen used in accommodation section?

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DIPLOMA EXAMINATION
CATERING AND HOTEL ADMINISTRATION
APRIL 2021 EXAMINATION

&

APRIL 2020 ARREAR EXAMINATION

Fourth Semester

ADVANCED FRONT OFFICE OPERATION

(2018 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. What is forecasting room revenue?
2. How do you identify the market for sale of rooms?
3. Define PMS.
4. What is rule of thumb approach?
5. What do you mean by incentive programme?
6. What is hardware?
7. What do you mean by room division budget report?
8. Formula for REV PAR, REV PAC and potential average single rate.

9. How important is PMS? Explain.
10. Discuss hurdle rate.

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Explain Hubbert formula in detail.

Or

- (b) Explain about group room sale.

12. (a) Explain the importance and function of CRM.

Or

- (b) Explain about the training programme for a point of sale front office.

13. (a) Write about the procedure for performing read analysis.

Or

- (b) Explain about room key security system.

14. (a) Explain in detail the rule of thumb approach.

Or

- (b) What are the elements of yield management?

15. (a) How do you promote sale of rooms?

Or

- (b) Briefly explain customer relations management.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Explain in detail the Hubbart formula.

Or

- (b) As a front office staff, what are the procedure to be followed in case of death of a hotel staff in your hotel.

17. (a) Explain the evaluation procedures followed during fire in a hotel.

Or

- (b) Explain in detail the Hubbart formula for calculating room staff.

18. (a) Who is a bell captain? Explain his duties and responsibilities.

Or

- (b) Explain right auditing process.

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90244

DIPLOMA EXAMINATION
CATERING AND HOTEL ADMINISTRATION
APRIL 2021 EXAMINATION
&
APRIL 2020 ARREAR EXAMINATION

Fourth Semester
HOTEL ENGINEERING
(2018 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. List out the uses of fuel?
2. What are the major duties of maintenance department?
3. What are LPG and its uses?
4. What are the types of gas bunk?
5. What is AC and DC?
6. Define Parallel connection.
7. What do you mean by fluorescent lamp and its use?
8. What do you mean by incandescent, lamps and its uses?
9. What are the types of energy?
10. How to control air pollution?

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) List out the preventive maintenance in hotels.
Or
(b) What are the entire duties and responsibilities maintenance department?
12. (a) What are the types of fuels used in kitchen?
Or
(b) Define gas bank and its type.
13. (a) How to calculate the electric energy consumption of equipment?
Or
(b) List out the types of wiring.
14. (a) Explain about the types of lighting.
Or
(b) Define LPG and its properties.
15. (a) What is illumination and units of illumination.
Or
(b) List out the external lighting uses.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Explain the organization of maintenance department.
Or
(b) Explain the classifications of fuels and its use in catering industry.

17. (a) What are the safety precautions to be observed while wiring electric appliances?

Or

(b) Explain single phase and three phases.

18. (a) Explain about the electric circuits.

Or

(b) Explain power energy concepts.

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Sub. Code

90251

DIPLOMA EXAMINATION
CATERING AND HOTEL ADMINISTRATION
APRIL 2021 EXAMINATION
&
APRIL 2020 ARREAR EXAMINATION
Fifth Semester
FOOD AND BEVERAGE MANAGEMENT
(2018 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Define gross profit.
2. The incharge for satellite kitchen is _____.
3. When pricing menu's the food cost must not exceed _____
4. Define menu balance.
5. Explain cool freeze thaw.
6. Define any two methods of pricing.
7. Define over head cost.
8. The ideal wine for cheese is _____.

9. Returns empty book is used for _____.
10. Ullages register is used for _____.

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) What are the concepts of material management?

Or

- (b) Draw the layout of a satellite kitchen of an Chinese restaurant and briefly explain its function.

12. (a) Define the concepts of standard recipe.

Or

- (b) Give a sample menu design for a seafood restaurant.

13. (a) List out the procedures for cool freeze system and explain its advantages.

Or

- (b) Define the importance of plate presentation.

14. (a) What are the guidelines for paring wine and food (compiling).

Or

- (b) List out in brief the concepts of food and beverage management.

15. (a) Define inter bar transfer.

Or

(b) Explain in brief spoilage allowance.

Part C

(3 × 10 = 30)

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

16. (a) Draw the layout of food receiving area.

Or

(b) Give a sample kitchen layout and explain the breakdown of work.

17. (a) Explain in detail the concepts of rechauff.

Or

(b) Explain par stock or bottle control.

18. (a) Explain in detail how bar frauds can be prevented.

Or

(b) Define menu engineering and explain its concepts.

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90252

**DIPLOMA EXAMINATION
CATERING AND HOTEL ADMINISTRATION
APRIL 2021 EXAMINATION
&
APRIL 2020 ARREAR EXAMINATION
Fifth Semester
ACCOMMODATION MANAGEMENT
(2018 onwards)**

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Write a short note on benefits of training.
2. What the different types of designs.
3. What is snag list?
4. Define budget.
5. What is par stock?
6. What is blocked room?
7. What do you mean by spring clearing?
8. What is horticulture?
9. Name some areas which needs to be cleared daily.
10. Explain DL and DND.

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Explain periodic clearing procedure and its schedules and records.

Or

- (b) Explain house keeping special services.

12. (a) Explain

(i) Types of keys and its importance

(ii) Explain lost and found.

Or

- (b) Explain clearing agents and its importance.

13. (a) Explain daily clearing and its schedules and records.

Or

- (b) Explain housekeeping rules on a guest floor.

14. (a) Explain about guest room. Furniture and fixtures in detail.

Or

- (b) Write job specification and description of executive house keeper.

15. (a) What is leasing? And write about its merits and demerits.

Or

- (b) Write about the basic elements of art and principles of Interior design.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Prof and SA about the outing, in the housekeeping department.

Or

- (b) What are the objectives, benefits and types of training?

17. (a) Explain the various types of managerial styles in house keeping.

Or

- (b) Explain budget and how to prepare a budget for front office department.

18. (a) Explain the following

- (i) Hibbert formula
- (ii) Rule of thumb approach
- (iii) Market condition approach.

Or

- (b) Profely explain advantages and disadvantages of budgeting.

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90254A

DIPLOMA EXAMINATION
CATERING AND HOTEL ADMINISTRATION
APRIL 2021 EXAMINATION
&
APRIL 2020 ARREAR EXAMINATION
Fifth Semester
FOOD PRODUCTION AND PATISSERIE
(2018 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Explain steaming.
2. Explain the term stir frying.
3. What is icing?
4. Explain meringue.
5. Define ice-cream.
6. What is preservative?
7. What is toppings?
8. What are the staple food of Spain?
9. What is the main ingredient in meringue?
10. Write a short note on Mexican cuisine.

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Write a brief note on Mexican cuisine.
Or
(b) Differentiate icings and toppings.
12. (a) What are the different cooking methods followed in Chinese cuisine?
Or
(b) Write a recipe for Royal icing.
13. (a) Write a recipe for butter cream icing.
Or
(b) Write a note on the specialities of French cuisine.
14. (a) Write a brief note on additives used in ice-cream.
Or
(b) What are the equipments and utensils used in Chinese cuisine?
15. (a) Write a recipe for meringue.
Or
(b) Explain the various types of Frozen desserts.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Based on the historical background, equipments used and geographical location write a brief note on Portugal cuisine.
Or
(b) Write a note on various icing used in pastry/bakery.

17. (a) Based on the regional cooking style, write a brief note on Chinese cuisine.

Or

- (b) What is ice cream? Explain various methods of preparing ice-cream.

18. (a) Write a procedure to make meringues.

Or

- (b) Based on the geographical locations historical background, write a brief note on oriental cuisine.
-

C-4344

Sub. Code

90254B

**DIPLOMA EXAMINATION
CATERING AND HOTEL ADMINISTRATION
APRIL 2021 EXAMINATION**

&

APRIL 2020 ARREAR EXAMINATION

Fifth Semester

FOOD AND BEVERAGE SERVICE

(2018 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part - A

(10 × 2 = 20)

Answer **all** questions.

1. Who is Carver?
2. What do you mean by Job specification?
3. What is SOP?
4. What is Cocktail?
5. What is Bar?
6. What is Mocktail?
7. What is Front Bar?
8. What is squashes?

9. Name any two Whisky based cocktail?
10. What is Champagene?

Part - B

(5 × 5 = 25)

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

11. (a) Write the job description of Senior captain in Banquet.

Or

- (b) Write the duties and responsibilities of Restaurant Manager.

12. (a) What are the supervisory skills needed for F and B manager.

Or

- (b) Write short notes on Bacardi.

13. (a) What is Dispense Bar? Write its importance.

Or

- (b) What are the opening and closing duties of Bar tender.

14. (a) Write the role of Bar Manager in Bar Staffing.

Or

- (b) Write short notes on Under Bar.

15. (a) Write the elements of Cocktail.

Or

- (b) Write the recipe for Manhattan.

Part - C

(3 × 10 = 30)

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

16. (a) What is Duty Roaster? Write its characteristics, benefits and points to take care during formulation of duty roaster.

Or

- (b) Explain the SOP in detail.

17. (a) Name any ten Brandy based cocktails and write its recipe with its method of preparation.

Or

- (b) Classify Bar and explain all.

18. (a) Define cocktail and write its history.

Or

- (b) Write different methods of making cocktails. Explain with examples.
-

C-4345

Sub. Code

90254C

DIPLOMA EXAMINATION
CATERING & HOTEL ADMINISTRATION
APRIL 2021 EXAMINATION
&
APRIL 2020 ARREAR EXAMINATION

Fifth Semester
HOUSE KEEPING
(2018 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. What is Job safety analysis?
2. Classify fires on the basis of their source of fuel.
3. What is Hue?
4. What is snagging list?
5. What is Rhythm?
6. What do you mean by Formal Balance?
7. What do you mean by Refurbishing?
8. What is Staffing?

9. Suggest any two ways to create harmony in a building.
10. What is Branding?

Part B

(5 × 5 = 25)

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

11. (a) Write three E's of Safety.

Or

- (b) What are the basic guidelines that can be followed for the prevention of accidents?

12. (a) Write the advantages of using carpet.

Or

- (b) Write the different types of Furniture.

13. (a) What are the things to be done to prepare a room for Redecoration?

Or

- (b) Write short notes on any five types of windows.

14. (a) Draw a colour wheel and explain any two colour schemes.

Or

- (b) Explain five types of window treatment.

15. (a) Write the special features of an Eva Floor.

Or

- (b) Explain setting up of the security program and security requirements.

Part C

(3 × 10 = 30)

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

16. (a) Explain different types of Fire Extinguishers.

Or

- (b) As a Housekeeping Manager how can you deal with terrorism. Explain the step by step procedure and precautions.

17. (a) What is Lighting? Explain different types of lighting.

Or

- (b) Write the components of carpet. Classify carpets and explain all.

18. (a) Explain different elements of Art and Design.

Or

- (b) Write a note on New property count down.

C-4346

Sub. Code

90254D

DIPLOMA EXAMINATION
CATERING & HOTEL ADMINISTRATION
APRIL 2021 EXAMINATION
&
APRIL 2020 ARREAR EXAMINATION

Fifth Semester

FRONT OFFICE

(2018 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part - A

(10 × 2 = 20)

Answer **all** questions.

1. Define Yield.
2. How can you measure yield?
3. What is meant by Discount allocation?
4. What do you mean by Time share?
5. What is Discount Grid?
6. What is average daily rate?
7. What is Bell desk?
8. What is Lobby?

9. What is Eva Floor?
10. What is Terrace?

Part - B

(5 × 5 = 25)

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

11. (a) How the Yield Management and Revenue Management are related?

Or

- (b) Write the benefits of Yield Management?

12. (a) Write the advantages of Time share business.

Or

- (b) What are the difficulties faced in Time share business?

13. (a) Explain the term Block out period.

Or

- (b) How can you ensure security in Front office department?

14. (a) Write the features of disabled guest bathroom in a hotel.

Or

- (b) How does Yield management maximise revenue?

15. (a) Draw the Back office layout and explain.

Or

- (b) Write the role of management in designing the security programme.

Part - C

(3 × 10 = 30)

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

16. (a) How do you motivate employees and make them more effective in Yield management?

Or

- (b) Define Time share and explain different types of Time share options.

17. (a) Explain the common growth of Time share business in India.

Or

- (b) Draw the layout of Front Office in a Star hotel and explain it.

18. (a) Explain the procedure to set up the security programme.

Or

- (b) As a Front office manager how can you deal with drunken guest who is causing trouble in Front Office area.

C-4347

Sub. Code

90212

**DIPLOMA EXAMINATION
CATERING AND HOTEL ADMINISTRATION
APRIL 2021 EXAMINATION**

&

APRIL 2020 ARREAR EXAMINATION

First Year

BASIC FOOD PRODUCTION

(2016 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Write personal grooming.
2. What is reheating?
3. What is brigade?
4. List out the nutrients in the food?
5. Difference between fish and shell-fish.
6. Write about laminated pastry.
7. How to cook root vegetables?
8. What is sent?
9. What is Roux?
10. Name six popular Indian breads.

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Write about the importance of personal food safety standards.

Or

- (b) Write about duties and responsibilities of kitchen brigade.

12. (a) Draw a general layout of kitchens in large hotel.

Or

- (b) Explanation and application of HACCP principles- Temperature and standards.

13. (a) Write about the basic principles of culinary arts.

Or

- (b) Explain-milk and milk products.

14. (a) Write about basic pastries.

Or

- (b) Write about bread faults and remedies.

15. (a) List out the cuts of beef and its suitable cooking methods.

Or

- (b) Explain various textures and its characteristics of the finished products.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Explain the functions of microwave cooking.

Or

(b) Classification of vegetables and the types of vegetable cutting.

17. (a) Define-stock and what is the difference between vegetable stock and broth?

Or

(b) Write about salads and salad dressings.

18. (a) How many types of gravies are there in Indian cuisine?

Or

(b) What are the main spices used in Indian cooking and give recipe for Garam masala.

C-4348

Sub. Code

90213

**DIPLOMA EXAMINATION
CATERING AND HOTEL ADMINISTRATION
APRIL 2021 EXAMINATION**

&

APRIL 2020 ARREAR EXAMINATION

First Year

BASIC FOOD SERVICE

(2016 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Explain "Potage".
2. What is "Motel"?
3. What do you mean by "A-LA-carte"?
4. What is "Brunch"?
5. What is "MIS-EN-Place"?
6. Explain "Russian Service".
7. Expand "K.O.T".
8. What is "Buffet"?
9. Explain "Mocktail".
10. Explain "Bar-Be-Que".

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Compile a seven course French classical menu.

Or

- (b) Explain the types of menu.

12. (a) Explain the types of buffet.

Or

- (b) Compile a seven course South Indian menu for a wedding reception.

13. (a) Explain Fast food services, list out the advantages and disadvantages.

Or

- (b) Explain the different setups for a banquet hall with the help of diagram.

14. (a) Draw the tray setup of dinner service.

Or

- (b) Explain the factors to be considered while compiling the menu.

15. (a) Explain non-Alcoholic beverages.

Or

- (b) Compile a seven course south Indian vegetarian lunch menu.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Draw the layout of F and B department and explain the attributes of an F and B personnel.

Or

- (b) Duties and responsibilities of each staff in F and B department.

17. (a) Explain Gueridon service and flambe service. Write the recipe of crepes suzette.

Or

- (b) Compile a eleven course French classical menu with accompaniment and garnishes.

18. (a) Explain the classification and sizes of restaurant equipments.

Or

- (b) Explain the various catering establishments and its functions.

C-4349

Sub. Code

90214

**DIPLOMA EXAMINATION
CATERING AND HOTEL ADMINISTRATION
APRIL 2021 EXAMINATION**

&

APRIL 2020 ARREAR EXAMINATION

First Year

BASIC FRONT OFFICE OPERATION

(2016 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. What is guest cycle?
2. What is cultural tourism?
3. What is international tourism?
4. What is pilgrimage tourism?
5. What is boutique hotels?
6. What is pre-registration?
7. What is 'C' form?
8. What is walk-in guest?
9. What is up-selling?
10. What is ARR?

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Explain some social benefits of tourism.

Or

- (b) Explain basic three components of tourism.

12. (a) Explain the different between International and domestic tourism.

Or

- (b) Explain the about time share and condominium.

13. (a) Explain about ecotels and heritage hotels.

Or

- (b) Explain about casino hotels and convention hotels.

14. (a) Draw Hierarchy of front office department.

Or

- (b) Explain different types of tariff.

15. (a) Explain importance of front office.

Or

- (b) Explain importance of reservation.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Explain any five factors that promotes tourism.

Or

- (b) Explain cultural benefits of tourism.

17. (a) Explain Adverse effects of tourism.

Or

(b) Explain development and growth of hotel industry in India.

18. (a) Explain some sources of reservation.

Or

(b) Explain types of reservation.

C-4350

Sub. Code

90215

**DIPLOMA EXAMINATION
CATERING AND HOTEL ADMINISTRATION
APRIL 2021 EXAMINATION
&
APRIL 2020 ARREAR EXAMINATION
First Year
BASIC ACCOMMODATION OPERATION
(2016 onwards)**

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. List the room inspection check list.
2. What is the role of House keeping in Hospitality industry?
3. Discuss on furniture and fixtures.
4. List some brushes and brooms.
5. What is machine room?
6. List types of beds.
7. Define (a) Freshen up service (b) second service.
8. What is red slip?
9. Brief on special cleaning.
10. List the basic principles for walking in a guest room.

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Discuss on inter departmental relationship of house keeping department.

Or

- (b) Draw the layout of house keeping department.

12. (a) Discuss the housekeeping Activities at CENTRAL DESK.

Or

- (b) Discuss on key handling procedure.

13. (a) Explain care and uses of mechanical equipments.

Or

- (b) Discuss the types of cleaning agents and give their importance.

14. (a) Discuss on Guest rooms and floor pantry operations.

Or

- (b) What are the frequency of cleaning?

15. (a) Enumerate the rules on a guest floor.

Or

- (b) Discuss on the guest room supplies.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Discuss on any ten cleaning equipment with their uses.

Or

- (b) Explain the bed making procedures in detail.

17. (a) Make a detailed study on guest room cleaning procedures, methods and services given by housekeeping department.

Or

- (b) List the importance of keys. What is lost and found. How are keys controlled in the hotel industry?

18. (a) Explain about weekly cleaning routines and procedures following in hotel house keeping department.

Or

- (b) Discuss on various types of soils. Explain about stains and their removal procedure.

C-4351

Sub. Code

90221

**DIPLOMA EXAMINATION
CATERING AND HOTEL ADMINISTRATION
APRIL 2021 EXAMINATION
&
APRIL 2020 ARREAR EXAMINATION
Second Year
ADVANCED FOOD PRODUCTION
(2016 onwards)**

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Write about Malabar cuisine.
2. What is the staple food of South India?
3. What are the names of Indian food?
4. What foods are in the west region?
5. What are Chettinad spices?
6. Uses of minicing machine.
7. Varieties of South Indians Dosa.
8. Write about Mughal cuisine.
9. Write about cold kitchen.
10. What is Galantin?

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Write about South Indian cuisine.
Or
(b) Write about North Indian cuisine based on their geographical location.
12. (a) What are the popular dishes from West Indian cuisine of India?
Or
(b) Give recipe for machcher Jhol.
13. (a) Write about the functions of tandoor pot.
Or
(b) Write about steam vessel operation.
14. (a) Give traditional Kolukkattai recipe.
Or
(b) Write Tamilnadu popular foods of small grains.
15. (a) Influence of Mughal cuisine on Indian cuisine.
Or
(b) What is standard purchase specifications and standard recipe?

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) What is the typical South Indian breakfast?
Or
(b) Write about buffet presentation menu and types of food.

17. (a) What do you understand the functions of garde manger?

Or

(b) What is menu engineering?

18. (a) What are the types of forcemeat and how forcemeat made of?

Or

(b) Write about chettinad cuisine and its culinary treasures.

C-4352

Sub. Code

90222

**DIPLOMA EXAMINATION
CATERING AND HOTEL ADMINISTRATION
APRIL 2021 EXAMINATION**

&

APRIL 2020 ARREAR EXAMINATION

Second Year

FRONT OFFICE OPERATIONS

(2016 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Define city ledger.
2. What is debit card?
3. What is empty folio?
4. What is business center?
5. Give some equipments used in front office.
6. Give some service related complaints.
7. What is logbook?
8. What is bell desk?
9. What is baby sitting?
10. What is over booking?

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Explain any two mechanical related complaints.

Or

- (b) Explain any two attitudinal complaint.

12. (a) Explain front office security functions.

Or

- (b) What is protection of funds?

13. (a) Explain the emergency procedure for medical assistance with example.

Or

- (b) Explain the emergency procedure for guest suicide inside guest room.

14. (a) Explain the baggage handling procedure of VIP's guest.

Or

- (b) Explain-late check and early check in.

15. (a) Explain – High balance report and daily operation report.

Or

- (b) Explain Reconcile status discrepancies.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Explain night Audit procedure.

Or

(b) Write duties and responsibilities of a night auditor.

17. (a) Explain any four miscellaneous services.

Or

(b) Explain all types of key cards.

18. (a) What are all the procedures followed in check-in process?

Or

(b) What are the general complaints occurs in a hotel explain.

C-4353

Sub. Code

90223

**DIPLOMA EXAMINATION
CATERING AND HOTEL ADMINISTRATION
APRIL 2021 EXAMINATION**

&

APRIL 2020 ARREAR EXAMINATION

Second Year

ACCOMMODATION OPERATION

(2016 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. What is a fibre? Give example.
2. What is spinning?
3. What is a damask?
4. Explain spotter.
5. What is a linen room?
6. Mention nay two bath linen with sizes.
7. What is a uniform room?
8. What is hydro-Extractor? Give two brand names.
9. What is 'Ikebana'?
10. What is 'Soap curd'?

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Briefly note few activities of linen room.

Or

- (b) Classify fibre. Explain any five characteristics.

12. (a) Write short note on stock taking with procedure and record.

Or

- (b) Draw a layout of Linen room and mention few used.

13. (a) Mention the purchase specification for bed sheet and towels.

Or

- (b) What is uniform room? Mention few activities.

14. (a) Write down the duties for laundry manager.

Or

- (b) Explain the role of laundry agents.

15. (a) Explain principles of flower arrangement.

Or

- (b) Name five different types of pest and their prevention.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Explain in detail about each fabric used in hotel.

Or

- (b) Give the job description of Linen Attendant.

17. (a) Explain the 'Wash cycle' in detail.

Or

- (b) Draw the hierarchy of laundry department and explain it.

18. (a) Explain 'Ikebana' in detail.

Or

- (b) Brief the styles of flower arrangement in detail with drawing.

C-4354

Sub. Code

90231

**DIPLOMA EXAMINATION
CATERING AND HOTEL ADMINISTRATION
APRIL 2021 EXAMINATION**

&

APRIL 2020 ARREAR EXAMINATION

Third Year

FOOD PRODUCTION AND SERVICE MANAGEMENT

(2016 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Define-Duty roaster.
2. What is forecasting budgeting?
3. Write short note on coffee shop?
4. What is specialty restaurant kitchens?
5. What is SPA?
6. Write about brine solution.
7. What is the uses of crockery?
8. What is menu?
9. Define-GSM.
10. What is SOP?

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) What is kitchen organization?

Or

(b) How do you calculate edible portion costs?

12. (a) Write about stand alone restaurant.

Or

(b) What is the difference between a banquet and catering?

13. (a) Write about the preparation of sausages.

Or

(b) What are the types of force meat?

14. (a) What is the objectives of layout strategy?

Or

(b) What is menu planning?

15. (a) How do you plan a restaurant SOP?

Or

(b) What is the purpose of menu engineering?

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Name different fire extinguishers for different types of fires.

Or

(b) Brief in detail – Brine, cures and marinades.

17. (a) Write about contributinal margin-advantage and disadvantage.

Or

(b) Write about F and B outlet.

18. (a) Explain the preparation of making galantines.

Or

(b) Write about the functions of banquet and centralised kitchens.

C-4355

Sub. Code

90232

**DIPLOMA EXAMINATION
CATERING AND HOTEL ADMINISTRATION
APRIL 2021 EXAMINATION
&
APRIL 2020 ARREAR EXAMINATION
Third Year
ROOMS DIVISION MANAGEMENT
(2016 onwards)**

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. What is yield management?
2. Define equivalent occupancies.
3. Write the formula for potential average rate.
4. What up selling? Give example to justify.
5. What is interior designing?
6. What is leasing?
7. What is refurbishing?
8. Write short note on protection of funds.
9. What is a laundry?
10. What is a Pitt scale?

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Write short note on application of yield management in hospitality industry.

Or

- (b) Explain
(i) Transient room sales
(ii) Food and Beverage activities.

12. (a) Briefly explain planning a point of sale in front office.

Or

- (b) What is ABC selling? Explain.

13. (a) Write short note on outsourcing.

Or

- (b) What are the factors affecting interior designing?

14. (a) Write short note on various types of floor and floor covering.

Or

- (b) What are the various types of window and their treatment?

15. (a) Write short note on importance of fire safety in hotels.

Or

- (b) Write short note on guest room supervision.

Part C

(3 × 10 = 30)

Answer **all** questions.

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

Or

- (b) Write the importance of In-house security department.

17. (a) Write about the various lighting and lighting system used in hotel.

Or

- (b) Write about the basis element used in interior designing.

18. (a) Write about the advantages and disadvantages of on-premises laundry.

Or

- (b) Write about the various guest choices that hotel should focus on Guest satisfaction.

C-4356

Sub. Code

90233

**DIPLOMA EXAMINATION
CATERING AND HOTEL ADMINISTRATION
APRIL 2021 EXAMINATION**

&

APRIL 2020 ARREAR EXAMINATION

Third Year

BEVERAGE SERVICE

(2016 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Define Beverage.
2. List the types of cones.
3. Give five Italian wine names.
4. Write on old world cones.
5. Define
 - (a) TANIN
 - (b) VAT
 - (c) OAKY.
6. List the types of beer.
7. What are the methods of production of spirits?
8. Brief on Tequilla brands.
9. List the equipments used for mocktails.
10. What is meant by proof for spirits?

Part B

(5 × 5 = 25)

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

11. (a) Explain classification of wines with examples.

Or

- (b) Discuss on Italian wines with five and names.

12. (a) Discuss on old world comes.

Or

- (b) How is tequila produced? Give five brands.

13. (a) Define aperitif and give some examples.

Or

- (b) What are liquors? Give production method.

14. (a) Debate on pot and patent still method.

Or

- (b) Discuss on whisky production. List ten international brands.

15. (a) List the components and equipment used in cocktail making.

Or

- (b) List the points to be method white making cocktails and mocktails.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Discuss on wine production methods in detail.

Or

- (b) Enumerate the rum production methods.

17. (a) Make a case study on COGNAC and its uniqueness.

Or

(b) Write on the different beers and its production methods.

18. (a) Write two cocktails each made from each of the basic distilled spirits with reape.

Or

(b) Make a seven course menu and enumerate on food and wine hormony.

C-4357

Sub. Code

90211

DIPLOMA EXAMINATION
CATERING AND HOTEL ADMINISTRATION
APRIL 2021 EXAMINATION
&
APRIL 2020 ARREAR EXAMINATION
First Year
PRINCIPLES OF ACCOUNTANCY
(Upto 2015 Batch)

Duration : 3 Hours

Maximum : 60 Marks

Part A

(6 × 3 = 18)

Answer **all** questions.

1. What is book keeping?
2. What is ledger?
3. Meaning of cash book.
4. What is trial balance?
5. What is error?
6. What is final accounts?

Part B

(4 × 8 = 32)

Answer any **four** questions.

7. Write any five accounting concepts.
8. Explain the kinds of accounts.

9. What are the types of cash book

10. Prepare journal accounts:

		Rs.
1.5.2012	Cash Received	5,000
25.5.2012	Cash Purchase	1,000
26.5.2012	Cash sales	15,000
29.5.2012	Cash paid	500

11. What are the types of depreciation?

12. Write the format of accounting rules.

Part C

(1 × 10 = 10)

Compulsory

13. Prepare final accounts

	Rs.		Rs.
Opening stock	5,000	Capital	10,000
Sales	10,000	General reserve	6,500
Purchase	4,000	Loan	3,500
Direct Exp.	1,000	Other liability	2,500
Indirect Exp.	3,500	Fixed assets	17,500
Other income	4,000	Other assets	5,000

Closing stock as on 31.3.2010 Rs. 2,000.

C-4358

Sub. Code

90212

DIPLOMA EXAMINATION
CATERING AND HOTEL ADMINISTRATION
APRIL 2021 EXAMINATION
&
APRIL 2020 ARREAR EXAMINATION
First Year
BASIC FOOD PRODUCTION
(Upto 2015)

Duration : 3 Hours

Maximum : 60 Marks

Part A

(6 × 3 = 18)

Answer **all** questions.

1. What are the various category hotels?
2. Define – HACCP.
3. What is smoking point?
4. What is marination?
5. What is margarine?
6. Write the uses of yeast?

Part B

(4 × 8 = 32)

Answer any **four** questions.

7. Write ten tips to good kitchen hygiene?
8. What is the hospitality kitchen brigade?

9. What are the ten cooking methods?
10. What is the most popular salad dressing?
11. Write about types of roux and its uses?
12. What are accompaniments served along with the main food item?

Part C (1 × 10 = 10)

Compulsory

13. What are the twelve steps of bread making and process of bread?
- _____

C-4359

Sub. Code

90213

**DIPLOMA EXAMINATION
CATERING AND HOTEL ADMINISTRATION
APRIL 2021 EXAMINATION**

&

APRIL 2020 ARREAR EXAMINATION

First Year

BASIC FOOD SERVICE

(Upto 2015 batch)

Duration : 3 Hours

Maximum : 60 Marks

Part A

(6 × 3 = 18)

Answer **all** questions.

1. Different types of menu.
2. Ten restaurant vocabulary and meaning.
3. Dummy waiter.
4. Eleven Course French classical menu.
5. Guerdon service.
6. Table-De-Hotel menu.

Part B

(4 × 8 = 32)

Answer any **four** questions.

7. Explain the departmental relationship in F and B Department with food production department and house keeping department.
8. List out explain different types of catering establishment.

9. Draw the special equipment used in F and B department and explain their uses.
10. Compile a seven course French menu.
11. What is preparation of restaurant?
12. Explain different F and B outlets and its hierarchy.

Part C (1 × 10 = 10)

Compulsory

13. Explain the duties and responsibilities of each staff in F and B service department and draw the hierarchy with the help of a chart.
-

C-4360

Sub. Code

90214

DIPLOMA EXAMINATION
CATERING AND HOTEL ADMINISTRATION
APRIL 2021 EXAMINATION
&
APRIL 2020 ARREAR EXAMINATION
First Year
BASIC ROOM DIVISION OPERATION
(Upto 2015 batch)

Duration : 3 Hours

Maximum : 60 Marks

Part A

(6 × 3 = 18)

Answer **all** questions.

1. Define
(a) Cabana (b) Efficiency room.
2. Give some manual equipments used in housekeeping.
3. What is evening service?
4. Define Atrium and Apart hotels.
5. List the types of Room plans.
6. What is pre registration procedures?

Part B

(4 × 8 = 32)

Answer any **four** questions only.

7. Write the job description of Housekeeping floor supervisor.
8. Discuss on cleaning agents.

9. Enumerate the preparation of Red sup.
10. How are the hotels classified based on location size and length of Guest stay.
11. What are the modes of reservation?
12. Enumerate : Rooming a guest.

Part C

(1 × 10 = 10)

Compulsory

13. Draw the layout of front office and draw the organization chart of front office.

List the attributes of front office staff.

C-4361

Sub. Code

90215

**DIPLOMA EXAMINATION
CATERING AND HOTEL ADMINISTRATION
APRIL 2021 EXAMINATION**

&

APRIL 2020 ARREAR EXAMINATION

First Year

BASIC SYSTEM OPERATION

(Upto 2015 Batch)

Duration : 3 Hours

Maximum : 60 Marks

Part A

(6 × 3 = 18)

Answer **all** questions.

1. Define computer.
2. Expand MS-Dos.
3. How to save a MS-word document and write short cut key?
4. How to create a folder. Write the steps.
5. What is the use of function key F1.
6. Define header.

Part B

(4 × 8 = 32)

Answer any **four** questions.

7. Describe about the classification of computer.
8. Describe about any six internal commands.

9. Explain about the multimedia.
10. Describe the use of paragraph line spacing.
11. Explain about the following
 - (a) Cut
 - (b) Paste
 - (c) Copy
 - (d) Select all.
12. Write about mouse techniques options.

Part C

(1 × 10 = 10)

Compulsory

13. Briefly explain about the input devices.
-

C-4362

Sub. Code

90221

**DIPLOMA EXAMINATION
CATERING AND HOTEL ADMINISTRATION
APRIL 2021 EXAMINATION**

&

APRIL 2020 ARREAR EXAMINATION

Second Year

QUANTITY FOOD PRODUCTION

(Upto 2015 batch)

Duration : 3 Hours

Maximum : 60 Marks

Part A

(6 × 3 = 18)

Answer **all** questions.

1. Write short note on basic gravies.
2. Write about walk-in-cooler.
3. What is cyclic menus?
4. Define purchase specification.
5. What is menu planning?
6. Define-Garnishes.

Part B

(4 × 8 = 32)

Answer any **four** questions.

7. What are the Indian regional cuisine? And its popular dishes.
8. How many different work areas can a hotel kitchen be divided into?

9. Explain about the conversion of recipes for quantity food production.
10. What is food production control?
11. What are the types of catering establishments?
12. Write about Indian food presentation and garnishing.

Part C (1 × 10 = 10)

Compulsory

13. What are the roles and responsibilities of an executive chief and what skills does an executive chef need?
-

C-4363

Sub. Code

90222

**DIPLOMA EXAMINATION
CATERING AND HOTEL ADMINISTRATION
APRIL 2021 EXAMINATION**

&

APRIL 2020 ARREAR EXAMINATION

Second Year

BEVERAGE SERVICE

(Upto 2015 onwards)

Duration : 3 Hours

Maximum : 60 Marks

Part A

(6 × 3 = 18)

Answer **all** questions.

1. Explain fortified wine.
2. Name any six popular wines from France.
3. Write down the origin of RUM.
4. How is vodka served?
5. Mention the basic ingredients used in beer making.
6. What are the components of a cocktail?

Part B

(4 × 8 = 32)

Answer any **four** questions.

7. What are the factors affecting the quality of wine? Explain.
8. Explain the manufacturing process of scotch whisky.

9. Bring out the different types of liqueurs and their uses.
10. Explain any two rum based cocktails with recipe.
11. Describe the different stages in the manufacturing process of cigar.
12. Explain the storage conditions of various alcoholic beverages in bar.

Part C

(1 × 10 = 10)

Compulsory

13. Discuss the different types of beer and their characteristics.

C-4364

Sub. Code

90223

DIPLOMA EXAMINATION
CATERING AND HOTEL ADMINISTRATION
APRIL 2021 EXAMINATION
&
APRIL 2020 ARREAR EXAMINATION

Second Year

ROOM DIVISION OPERATION

(Upto 2015 Batch)

Duration : 3 Hours

Maximum : 60 Marks

Part A

(6 × 3 = 18)

Answer **all** questions.

1. Define the term guest voucher.
2. Name some of the stain removal agents.
3. Write short note on "Lost and Found".
4. Give examples for guest supplies.
5. List the types of Bed Linen.
6. What is contract laundry?

Part B

(4 × 8 = 32)

Answer any **four** questions.

7. Write the methods followed by linen room in House Keeping Department.
8. Explain the procedure of handling mails and messages of the guest.

9. Evaluate the importance of cleaning equipments in Housekeeping.
10. Examine the need of co-operation between front office and housekeeping.
11. Narrate the preparation of Night Audit Reports.
12. Briefly explain the types and pests and their controlling methods.

Part C (1 × 10 = 10)

Compulsory

13. Discuss the different styles of flower arrangements and its importance.
-

C-4365

Sub. Code

90224

**DIPLOMA EXAMINATION
CATERING AND HOTEL ADMINISTRATION
APRIL 2021 EXAMINATION**

&

APRIL 2020 ARREAR EXAMINATION

Second Year

COMPUTER APPLICATIONS

(Upto 2015 batch)

Duration : 3 Hours

Maximum : 60 Marks

Part A

(6 × 3 = 18)

Answer **all** questions.

1. How to insert a picture in a word document?
2. Write the procedure for 'Auto fill' in MS-Excel.
3. How will you create a formula? Give an example.
4. Define Templates.
5. Write down the different options for present the slide show.
6. Comment on video conferencing.

Part B

(4 × 8 = 32)

Answer any **four** questions.

7. Explain the page set-up and print options in MS-word.
8. Describe the MS-Excel operators with suitable examples.

9. Explain the following
- (a) Embossing
 - (b) Shadowing
 - (c) Animated slide
 - (d) Master view.
10. State the important features of MS-Excel.
11. Write the steps to create an E-mail account.
12. Describe the functions of Internet.

Part C

(1 × 10 = 10)

Compulsory

13. Write the procedure to store the employee details using worksheet with the following fields.
(Emp-no, Emp-Name, salary, Date of birth, Date of joining, City-name)
- (a) Calculate the total salary
 - (b) Display the details in ascending order
 - (c) Calculate the years of experience
 - (d) Less than Rs. 15,000 as salary.

C-4366

Sub. Code

90231

**DIPLOMA EXAMINATION
CATERING AND HOTEL ADMINISTRATION
APRIL 2021 EXAMINATION**

&

APRIL 2020 ARREAR EXAMINATION

Third Year

PRINCIPLES OF MANAGEMENT

(Upto 2015 Batch)

Duration : 3 Hours

Maximum : 60 Marks

Part A

(6 × 3 = 18)

Answer **all** questions.

1. What is Executive?
2. Who are the pioneers of management?
3. What is span of control?
4. What is leadership?
5. What is controlling?
6. What is marketing management?

Part B

(4 × 8 = 32)

Answer any **four** questions.

7. What are the characteristics of management?
8. What are the role of manager?

9. Explain the levels of management.
10. Discuss the principles of organization.
11. What are the styles of leadership?
12. What are the functions and objectives of personnel management?

Part C (1 × 10 = 10)

Compulsory

13. Describe in detail about the 14 principles of management.
-

C-4367

Sub. Code

90232

**DIPLOMA EXAMINATION
CATERING AND HOTEL ADMINISTRATION
APRIL 2021 EXAMINATION**

&

APRIL 2020 ARREAR EXAMINATION

Third Year

HOSPITALITY LAW

(UP TO 2015 BATCH)

Duration : 3 Hours

Maximum : 60 Marks

Part A

(6 × 3 = 18)

Answer **all** questions.

1. Define the term wages and salary.
2. Who is an “employer”, “casual labour” and "employee.?"
3. What is a class/type A and B type fires?
4. What is an adulterant and adulteration?
5. Define the term company and its types
6. What is the meaning of Bailment? Bailor, and Bailee?

Part B

(4 × 8 = 32)

Answer any **four** question

7. Describe the features of minimum wages act 1948.
8. Write a note on Apprentice act.

9. Write the conditions of contract.
10. What are the duties of consumer redressal forum?
11. Write the features of public company
12. Explain the benefits of State insurance act of 1948.

Part C

(1× 10 = 10)

(Compulsory)

13. The promoters of a public company will have to take steps to raise the necessary capital for the company, after having obtained the Certificate of Incorporation. A public company may invite the public to subscribe to its shares or debentures. Prospectuses are to be issued for this purpose. To issue a prospectus is very essential for public company. If the promoters of the company are confident of raising the require capital privately from their friend or relatives, they need not issue a prospectus. In such a case, a statement in lieu of prospectus must be filed with the Registrar. A private company is not allowed to issue a prospectus since it cannot invite the general public to subscribe to its shares and debentures. It is not required to file a statement in lieu of prospectus .

Question :

Describe the detailed procedure for “formation of a company”.

C-4368

Sub. Code

90233

**DIPLOMA EXAMINATION
CATERING AND HOTEL ADMINISTRATION
APRIL 2021 EXAMINATION**

&

APRIL 2020 ARREAR EXAMINATION

Third Year

TRAVEL AND TOURISM

(Upto 2015 Batch)

Duration : 3 Hours

Maximum : 60 Marks

Part A

(6 × 3 = 18)

Answer **all** questions.

1. Define tourist.
2. What is absolute location?
3. What is modern tourism in India?
4. Exapand UFTAA.
5. What is special services?
6. What is travel agency?

Part B

(4 × 8 = 32)

Answer any **four** questions.

7. What are the forms of tourism?
8. What are the purpose of tourism?

9. Explain the account on ITDS.
10. What are the types of travel agencies?
11. Different famous theme resorts in Tamilnadu.
12. What are the function of travel agencies.

Part C (1 × 10 = 10)

Compulsory

13. What are the important tourist places in Andhra Pradesh, Karnataka, Kerala and Puducherry?
-

C-4369

Sub. Code

90234

**DIPLOMA EXAMINATION
CATERING AND HOTEL ADMINISTRATION
APRIL 2021 EXAMINATION**

&

APRIL 2020 ARREAR EXAMINATION

Third Year

ROOM DIVISION MANAGEMENT

(Upto 2015 Batch)

Duration : 3 Hours

Maximum : 60 Marks

Part A

(6 × 3 = 18)

Answer **all** questions.

1. What is the colour language of Violet?
2. What is capacity management?
3. What is Class A fire?
4. Who is a night auditor? Name any three duties of night auditor
5. What is the formula for calculating
 - (a) Yield percentage
 - (b) ARR
 - (c) Occupancy Percentage.
6. What is Terrazzo?

Part B

(4 × 8 = 32)

Answer any **four** question.

7. Describe the elements of Yield management in Front office.
8. Write the principles of interior decoration.
9. Explain check-in procedure for Airline crew
10. List down do's and don't's while handling complaints.
11. Explain Sprinkler system and smoke detectors as a part of fire fighting equipment.
12. Write the importance of Security department in the hotel.

Part C

(1 × 10 = 10)

(Compulsory)

13. The 12-part colour wheel is based on the three primary colours (red, yellow and blue) placed evenly around a circle. Between the three primaries are the secondary colours (green, orange and violet), which are mixtures of the two primaries they sit between. The tertiary colours fall between each primary and secondary. Between yellow and orange, for example, is yellow orange; between blue and violet is blue violet and so on.

Question :

- (a) Write the uses of Colour
- (b) Describe standard colour harmonies.

C-4370

Sub. Code

90235

**DIPLOMA EXAMINATION
CATERING AND HOTEL ADMINISTRATION
APRIL 2021 EXAMINATION**

&

APRIL 2020 ARREAR EXAMINATION

Third Year

CULINARY ARTS AND TECHNIQUES

(Upto 2015 batch)

Duration : 3 Hours

Maximum : 60 Marks

Part A

(6 × 3 = 18)

Answer **all** questions.

1. Hierarchy of larder section.
2. Explain salad and salad dressing.
3. Pates and terrines.
4. Sausages.
5. forcemeat.
6. Parts of sandwich.

Part B

(4 × 8 = 32)

Answer any **four** questions.

7. Short note
French cuisine and popular dishes.
8. Explain standard purchase specification.

9. Draw the layout of grade manger.
10. Explain different sections of larder.
11. Draw the equipments used in Chinese cuisine.
12. Define sandwiches explain the types with examples.

Part C

(1 × 10 = 10)

(Compulsory)

13. Different types of pastries and making method. Explain in detail.

C-4371

Sub. Code

90236

**DIPLOMA EXAMINATION
CATERING AND HOTEL ADMINISTRATION
APRIL 2021 EXAMINATION**

&

APRIL 2020 ARREAR EXAMINATION

Third Year

FOOD AND BEVERAGE SERVICE MANAGEMENT

(Upto 2015 Batch)

Duration : 3 Hours

Maximum : 60 Marks

Part A

(6 × 3 = 18)

Answer **all** questions.

1. List the special equipments used in Gueridon service.
2. Differentiate furnitures and fixtures.
3. List some basic bar equipments.
4. What is food costing?
5. Brief on modern trends in fast food operation.
6. List the types of banquet functions.

Part B

(4 × 8 = 32)

Answer any **four** questions.

7. What are the general points to be considered in Gueridon service?
8. Discuss on designing a BAR.
9. Write sequence of planning a restaurant.

10. Discuss pros and cons of Convenience food.
11. What are the equipments used in a fast food outlets?
12. Define banquet. Discuss on the functions types.

Part C (1 × 10 = 10)

(Compulsory)

13. Make a case study on Menu engineering and food costing followed in Fast food.
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