

C-4727

Sub. Code

90113

B.Sc. DEGREE EXAMINATION, NOVEMBER 2021

First Semester

Catering and Hotel Administration

BASIC FOOD PRODUCTION AND PÂTISSERIE

(2018 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. What is Personal hygiene?
2. Define HACCP.
3. Define basal metabolism.
4. What are protein foods?
5. What is Grilling and steaming?
6. Mention the famous cheese in the world.
7. What is Food Preservation?
8. What is classical cuisine?
9. What is Baking?
10. What is knockback?

Part B

(5 × 5 = 25)

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

11. (a) Bring out the characteristics of ingredients in kitchen.

Or

- (b) Bring out the points to followed for general kitchen hygiene.

12. (a) Discuss about the food and its relation to health.

Or

- (b) Explain the uses of cooking fuels.

13. (a) Write the procedure for pre-preparation of food commodities.

Or

- (b) Explain the style of European cookery.

14. (a) Discuss about the thickening agents used in sauces for rectification.

Or

- (b) Explain in brief about principles in making soups with accompaniments.

15. (a) Write the types of cheese according to texture.

Or

- (b) Discuss about the types of batters with examples.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Explain the HACCP methods and standards for foods.

Or

- (b) Elaborate the ethics to be followed in kitchen.

17. (a) Narrate the safety precautions to be noted in the kitchen.

Or

- (b) Explain about the quality point and cuts of fish.

18. (a) Discuss the procedure for making popular international soups.

Or

- (b) Enumerate the methods of preserving perishable foods.

C-4728

Sub. Code

90114

B.Sc. DEGREE EXAMINATION, NOVEMBER 2021

First Semester

Catering and Hotel Administration

BASIC FOOD AND BEVERAGE SERVICE

(2018 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. What is commercial catering?
2. Who is Chef d'etage?
3. What is cruet set?
4. What is linen?
5. What are types of breakfast?
6. What are assisted service?
7. What is menu Planning?
8. What is English breakfast?
9. What are cold beverages?
10. What is cycle of service?

Part B

(5 × 5 = 25)

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

11. (a) List and explain job description of sommelier.
Or
(b) Explain the commercial catering establishments.
12. (a) Write a note on service done in coffee shop and bar.
Or
(b) Explain the maintenance methods of silverware.
13. (a) Discuss the various specialized services.
Or
(b) Discuss the food and its accompaniments with cover.
14. (a) List the basics of menu designing.
Or
(b) Bring out the brands and types of cocoa.
15. (a) Give the types, brands and service of aerated beverages.
Or
(b) Discuss about various types of functions.

Part C

(3 × 10 = 30)

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

16. (a) Enumerate the various types of catering establishments.
Or
(b) Elaborate on the types of breakfasts.

17. (a) Describe the various forms and formats used in service.

Or

(b) Explain about the types of buffet services.

18. (a) Discuss the procedure of planning table and seating for banquets.

Or

(b) Elaborate on the steps in preparing buffet for wedding reception.

C-1646

Sub. Code

90123

B.Sc. DEGREE EXAMINATION, NOVEMBER 2021

Second Semester

Catering and Hotel Administration

BASIC FRONT OFFICE OPERATIONS

(2018 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Define Tourism.
2. Write the importance of Tourism.
3. List out the classification of Hotel depending upon location.
4. Write the attributes of Front office personnel.
5. Name any five types of rates and explain anyone of it.
6. List out the equipments used in front office department.
7. Explain two types of meal plans.
8. Explain upselling.
9. Explain any two :
 - (a) FIT,
 - (b) American plan,
 - (c) No-show.
10. List out the modes of reservation.

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Explain any five types of Rates.

Or

- (b) Draw and mention the layout of FO department.

12. (a) Explain different types of Tourism.

Or

- (b) Draw the flow chart of classification of hotels.

13. (a) Explain :

- (i) Guaranteed reservation
- (ii) Group rate
- (iii) Arrival and departure list
- (iv) Lead time
- (v) European plan.

Or

- (b) Explain the types of reservation.

14. (a) Explain registration process in a star hotel.

Or

- (b) Explain check-in procedure with help of a flow chart.

15. (a) Draw the following formats :

- (i) Registration card
- (ii) Arrival errand card.

Or

- (b) Write the check-in procedure of walk-in guests with flowchart.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Draw the hierarchy of FO staff of a large hotel.

Or

- (b) Explain the duties and responsibilities of Front office manager and bell boy.

17. (a) Explain central reservation system and GDS.

Or

- (b) Explain guest cycle with a flow chart.

18. (a) Explain “STAY” activities of a hotel.

Or

- (b) Explain reservation reports.
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C-1647

Sub. Code

90124

B.Sc. DEGREE EXAMINATION, NOVEMBER 2021

Second Semester

Catering and Hotel Administration

BASIC ACCOMMODATION OPERATION

(2018 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Swabs and wipes
2. Sani bins
3. Shampooing machine
4. Metal polishes
5. Check out rooms
6. Freshen up service
7. Grand master key
8. Lost and found
9. Crib
10. Red slip.

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Draw the organizational chart of a housekeeping department in a small and medium sized hotel.

Or

- (b) Write short notes on distributional and storage and cleaning agents.
12. (a) Explain different types of manual equipments.

Or

- (b) What are the personal qualities required for a housekeeping staff?
13. (a) Write a note on daily cleaning procedure.

Or

- (b) Write the rules to be followed while making bed.
14. (a) Write a note on key handling procedure.

Or

- (b) Write a note on periodic cleaning procedure.
15. (a) Draw and explain any three types of mechanical equipments.

Or

- (b) Write the cleaning procedure for Health club and Pool area.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Draw the organizational structure of the housekeeping department and explain the job description of any three housekeeping personnel.

Or

- (b) Explain the classification of cleaning agents.
17. (a) Explain the operational areas of housekeeping department.

Or

- (b) Write down the cleaning procedure for occupied and check out rooms.
18. (a) Name and list down the various categories of guest supplies and explain in detail.

Or

- (b) Write the cleaning procedure for any four public areas.
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C-1688

Sub. Code
**90127/96527/
91924/96726**

UG DEGREE EXAMINATION, NOVEMBER 2021

Second Semester

**Common for all B.Sc. (C & HA)/B.Sc. (CA & CM)/
B.Sc. (ID)/B.Sc. (Visual Communication)**

ENVIRONMENTAL STUDIES

(2018 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Write any two non renewable resources.
2. What are the benefits of water conservation?
3. Define water logging.
4. What are the uses of alternate energy resources?
5. Define eco system.
6. What are the hot spots of bio diversity?
7. Define thermal pollution.
8. What are environmental assets?
9. Define degradation.
10. Define In-situ & Ex-Situ.

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

11. (a) Define multi disciplinary nature of environmental studies.

Or

- (b) Briefly write about forest resources, water resources and mineral resources.

12. (a) Explain bio diversity and its conservation.

Or

- (b) Explain about land resources, energy resources, food resources.

13. (a) Explain bio diversity at global, national and local levels.

Or

- (b) Explain causes, effects and control measures of air pollution.

14. (a) Explain causes, effects and control measures of water pollution.

Or

- (b) Explain bio geographical classification of India.

15. (a) Explain the control measures for marine and noise pollution.

Or

- (b) Explain causes, effects and control measures of

- (i) Land pollution
- (ii) Soil pollution
- (iii) Thermal pollution
- (iv) Nuclear hazards.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Explain in detail about floods and drought.

Or

(b) Explain in detail about land degradation and desertification.

17. (a) Explain in detail about structure and function of eco system.

Or

(b) Explain in detail about conservation of bio diversity.

18. (a) Explain in detail about noise pollution.

Or

(b) Explain in detail about thermal pollution.

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Sub. Code

90132

B.Sc. DEGREE EXAMINATION, NOVEMBER 2021

Third Semester

Catering and Hotel Administration

ADVANCE FOOD PRODUCTION

(2018 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. What is Gateaux?
2. List any five cold desserts?
3. Define — Cuisine.
4. What is Pesto?
5. What is the traditional food of Japan?
6. What is Miso soup?
7. Who is Executive Chef?
8. What do you mean by accompaniment?
9. What is Planning diet?
10. Name any five popular dishes with its garnish and accompaniments.

Part B

(5 × 5 = 25)

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

11. (a) Differentiate between voluntary standards and compulsory standards in WHO.

Or

- (b) Write about the different types of Gateaux with five examples.

12. (a) Describe about the various ingredients that are used in Italian cuisine.

Or

- (b) What are the different methods of cooking in French cuisine? Explain.

13. (a) Write any two specialty dishes in detail from Oriental cuisine.

Or

- (b) Explain the regional classification of Thai cuisine.

14. (a) Explain the job description of Executive Chef.

Or

- (b) Write about the recruitment and selection procedure of kitchen staff.

15. (a) What are the various factors that have to be considered while planning diet?

Or

- (b) Write the importance of garnish and accompaniments for dishes.

Part C

(3 × 10 = 30)

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

16. (a) Elaborate the principles of menu planning.

Or

- (b) Explain the different types of sponge cake in detail and write any two recipes for sponge cake.

17. (a) Discuss in detail the main features and the various method of cooking in Italian cuisine.

Or

- (b) Distinguish elaborately between the culinary delicacies of Spanish cuisine and Mexican cuisine.

18. (a) Narrate in detail the classification of salad, and write the principles of making salad and mention the different parts of salad.

Or

- (b) Explain in detail the various potato preparations with any two recipes.

C-4730

Sub. Code

90133

B.Sc. DEGREE EXAMINATION, NOVEMBER 2021

Third Semester

Catering and Hotel Administration

ADVANCED FOOD AND BEVERAGE SERVICE

(2018 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. What is consumption?
2. What do you mean by pruning?
3. Define — Beer.
4. What is Cognac?
5. Mention any five types of spirits.
6. What are the different types of Bar.
7. What is Cocktail?
8. What do you mean by dash in cocktail?
9. What is Cigar?
10. Name any five branded Cigars.

Part B

(5 × 5 = 25)

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

11. (a) Write the factors that affect the vine culture.

Or

- (b) What are the good qualities of wine? Explain.

12. (a) Describe the Service of Beer.

Or

- (b) Give a brief note on the History of Irish Whisky.

13. (a) Differentiate between Absinthe and Feni.

Or

- (b) Describe about base, colour and flavor of liqueur.

14. (a) Give the recipe of Cobbler in liqueur.

Or

- (b) Write the differences between classic cocktail and modern cocktail variations.

15. (a) Brief some of the few health hazards of Cigar.

Or

- (b) Write the storage procedure of cigar.

Part C

(3 × 10 = 30)

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

16. (a) Write the Classification of Wine in detail.

Or

- (b) Explain in detailed about fortified wine.

17. (a) Enumerate the various ingredients that are used in manufacturing Beer.

Or

(b) Discuss in detail about Pot still distillation.

18. (a) Write about the manufacturing procedure of liqueur.

Or

(b) Explain the various parts of Cigar and its servicing procedure.

C-4731

Sub. Code

90136

B.Sc. DEGREE EXAMINATION, NOVEMBER 2021

Third Semester

Catering and Hotel Administration

NUTRITION AND FOOD SCIENCE

(2018 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Define nutrients.
2. What are Micronutrients?
3. What is SDA?
4. What is dietary fibre?
5. What are monosaccharides?
6. Give the classification of proteins.
7. Give any food sources of Iodine.
8. What is menu planning?
9. What is QPF?
10. What are health specific meals?

Part B

(5 × 5 = 25)

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

11. (a) Bring out the various functions of food.

Or

- (b) Bring out the classification of nutrients.

12. (a) Discuss about the energy contribution from macronutrients.

Or

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

13. (a) Write the methods of improving quality of Protein.

Or

- (b) Explain the significance of fatty acids.

14. (a) Discuss about the functions of water.

Or

- (b) Explain in brief about the fat soluble vitamins.

15. (a) Give the importance of balanced diet.

Or

- (b) Discuss the new fast food products launched in the market.

Part C

(3 × 10 = 30)

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

16. (a) Explain the terms of nutrients and nutrition and its relation to health.

Or

- (b) Elaborate the energy and units of its measurements.

17. (a) Narrate the dietary sources and concepts of blood cholesterol.

Or

- (b) Explain about the functions of calcium and sodium.

18. (a) Discuss the planning of nutritionally balanced meals.

Or

- (b) Enumerate the critical evaluation of fast foods.

C-1651

Sub. Code

90142

B.Sc. DEGREE EXAMINATION, NOVEMBER 2021

Fourth Semester

Catering and Hotel management

ADVANCED ACCOMMODATION OPERATION

(2018 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Define fiber.
2. Write a short notes on spinning.
3. What are the classification of linen?
4. What is meant by linen hire?
5. Classify Fibre.
6. Define stock taking.
7. Write a short notes on Marking and Monogramming.
8. Write the purpose of flower arrangement.
9. Define pest control.
10. Write the procedure for Dispatching the linens.

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Write the origin, characteristics and uses of silk.

Or

- (b) Identify the fabric and write the use in the industry.
- (i) Flannelette
 - (ii) Damask
 - (iii) Terry
 - (iv) Brocade.

12. (a) What are the specification noted while purchasing material for bed spreads and curtains?

Or

- (b) Draw the layout of linen room and write the activities of linen room.
13. (a) Define condemned linen and write the cut down procedure followed in the linen room.

Or

- (b) What are the different styles of flower arrangement?
14. (a) Write the duties and responsibilities of linen room attendant.

Or

- (b) What are the different types of laundry agents and explain its uses?

15. (a) Write a note on sewing room and write the activities of sewing room.

Or

- (b) Write the procedure for collecting and delivering of linen in laundry.

Part C (3 × 10 = 30)

Answer **all** questions.

16. (a) What is the flow process of laundry and explain it in detail?

Or

- (b) Draw the layout of laundry and explain in detail also explain various machines used in laundry.

17. (a) Explain the principles of flower arrangement and explain in detail.

Or

- (b) Write a short note on dry cleaning and explain in detail about quest laundry.

18. (a) Explain role of pest control in house keeping department.

Or

- (b) Explain the various types of decorations used for various occasions.

C-1652

Sub. Code

90143

B.Sc. DEGREE EXAMINATION, NOVEMBER 2021

Fourth Semester

Catering and Hotel Administration

ADVANCED FRONT OFFICE OPERATIONS

(2018 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Draw the luggage tag format.
2. List the importance of concierge.
3. Explain high balance report.
4. What do you mean by Left luggage?
5. Write short notes on T-account.
6. Define Foreign Exchange.
7. Explain Franking machine.
8. What is Credit card?
9. Name different paging system.
10. List the equipment kept in Bell Desk.

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) What role does a cashier play in the Front office department?

Or

- (b) List the different logs maintained in front office.

12. (a) Differentiate between Folio and ledger.

Or

- (b) Explain the procedure of allotment and surrendering of the safe deposit box.

13. (a) List the benefits of computer billing.

Or

- (b) What is Visitors paid out?

14. (a) Draw Foreign currency exchange certificate and foreign currency control sheet.

Or

- (b) Draw and explain Departure Errand card.

15. (a) How does the Night auditor reconcile the financial transaction?

Or

- (b) Explain the procedure by which a hotel ensures the delivery of guest message.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Write the procedure to handle lost and found.

Or

- (b) What are the different mails received by the hotel and how to handle it?

17. (a) Discuss the various folios in front office and present the detailed process of preparing it.

Or

- (b) List the different checkout options in front office.

18. (a) Write about Night Audit process.

Or

- (b) Explain different accounts in Front office.

C-1653

Sub. Code

90145

B.Sc. DEGREE EXAMINATION, NOVEMBER 2021

Fourth Semester

Catering and Hotel Administration

HOTEL ENGINEERING

(2018 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Define Automative fire detector.
2. What is Preventive maintenance?
3. Explain Scale formation.
4. What is MCB?
5. How is Energy Audit is done?
6. Explain Dew point.
7. Write the preventive measures for slips and falls.
8. What are the necessity for contract maintenance?
9. What is Relative Humidity?
10. Define circuit breaker.

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Explain different types of rules used in electrical circuit. Describe briefly safety precaution to be observed while working on electrical appliances.

Or

- (b) Define the term Air conditioning. State two scientific principle used in Refrigeration.
12. (a) With the help of neat sketch, explain the functioning of gas burner.

Or

- (b) Explain different fuses used in electrical circuit. Describe briefly safety precaution to be observed while working on electrical appliance.
13. (a) State the disadvantage of using hard water in a hotel.

Or

- (b) Explain zeolite process with diagram used for softening hard water.
14. (a) Write about single phase and three phase and its importance on equipment specification.

Or

- (b) Write short notes on safety in handling electrical equipment.
15. (a) Explain water distribution system in a star hotel.

Or

- (b) Write short notes on hot water supply systems in hotels.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Explain different fire extinguisher.

Or

- (b) Do a comparative study of different fuel used in a hotel?

17. (a) Describe swimming pool maintenance in detail.

Or

- (b) Calculate the electricity bill for the month of pay having the following electricity load if cost of one unit is Rs.7.50

120 w Fan. 12 Nos. 06 hr / day

1.5 kw oven 12 Nos. 25 hr / day

40 w Tube light 10 Nos 12 hr / day

60 w Bull 08 Nos. 8 hr / day

2 kw Heater 03 Nos. 02 hr / day

18. (a) Draw an organization chart of maintenance dept with the duties of responsibilities of all.

Or

- (b) Write about the relationship of maintenance dept. with other dept. in a star hotel.

C-4732

Sub. Code

90151

B.Sc. DEGREE EXAMINATION, NOVEMBER 2021

Fifth Semester

Catering and Hotel Administration

PRINCIPLES OF MANAGEMENT

(2018 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Define management.
2. Is Management, a science or an art?
3. What are the objectives of planning?
4. State any four limitations of planning.
5. Define the term "Scalar Chain".
6. What is meant by delegation of authority?
7. Define staffing.
8. What is job enrichment?
9. Expand PERT and CPM.
10. What is strategic management?

Part B

(5 × 5 = 25)

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

11. (a) What are the major objectives of management?

Or

- (b) Management is both an art and a science. Discuss your opinion on the statement.

12. (a) Discuss the process of management.

Or

- (b) Write notes on the levels of management.

13. (a) State the advantages of organisation.

Or

- (b) Explain the line organization with a neat sketch.

14. (a) What are the sources of recruitment?

Or

- (b) Define the following terms:
(i) On-the-job training
(ii) Off-the-job training

15. (a) What are the characteristics of control?

Or

- (b) What do you mean by the term:
(i) TQM
(ii) Kaizen

Part C

(3 × 10 = 30)

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

16. (a) Explain Henri Fayol's 14 principles of management.

Or

- (b) What is planning? Explain the steps involved in planning.

17. (a) Distinguish between formal and informal organization.

Or

- (b) What do you understand by "leadership style"? Describe the different styles of leadership.

18. (a) Explain the barriers to effective communications.

Or

- (b) Explain the steps involved in the quality control process with advantages and disadvantages.

C-4733

Sub. Code

90152

B.Sc. DEGREE EXAMINATION, NOVEMBER 2021

Fifth Semester

Catering and Hotel Administration

FOOD AND BEVERAGE MANAGEMENT

(2018 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. What is material management?
2. What are sections of kitchen?
3. What is issuing?
4. What are non perishable foods?
5. What are Banquets?
6. Define sous vide.
7. What is food cost?
8. What is inventory?
9. What is Lounges?
10. What are function rooms?

Part B

(5 × 5 = 25)

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

11. (a) Bring out the procedure in planning of kitchen spaces.

Or

- (b) Draw and explain the layout of satellite kitchen.

12. (a) Discuss about the layout of storage areas.

Or

- (b) Explain about the speciality restaurants.

13. (a) Write the method of Plate presentation.

Or

- (b) Explain the procedure for cook chill systems.

14. (a) Discuss about the cost control, and Pricing.

Or

- (b) Explain the bar frauds and best practices in a bar.

15. (a) Give the importance of forecasting and budgeting in F and B outlets.

Or

- (b) Discuss the concepts of dining practices.

Part C

(3 × 10 = 30)

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

16. (a) Explain the Principles and methods of purchasing

Or

- (b) Elaborate the menu designing for Buffets.

17. (a) Narrate the principles of large scale commercial cooking.

Or

(b) Explain in detail about the catering systems.

18. (a) Discuss the objectives of Menu engineering.

Or

(b) Enumerate on the future of quick service restaurants.

C-4734

Sub. Code

90153

B.Sc. DEGREE EXAMINATION, NOVEMBER 2021

Fifth Semester

Catering and Hotel Administration

ACCOMMODATION MANAGEMENT

(2018 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Define — Hubbart Formula.
2. What do you mean by forecast?
3. What is Profit?
4. Define the term planning.
5. What is yield management?
6. What is discount allocation?
7. What do you mean by duty chart in housekeeping?
8. What do you mean by Team spirit?
9. What is Green housekeeping?
10. Mention the basic size of the swimming pool.

Part B

(5 × 5 = 25)

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

11. (a) Describe the Rule-of-Thumb approach.

Or

- (b) Write the factors for evaluating Front Office operations.

12. (a) Write short notes of the cycle of budget.

Or

- (b) Brief about planning of budget Front office department.

13. (a) Explain the importance of yield management.

Or

- (b) What do you mean by measuring yield? Describe.

14. (a) Write about the various managerial styles of housekeeping.

Or

- (b) What are the procedures followed while preparing duty chart for the staff.

15. (a) Describe the objectives of training to the staff.

Or

- (b) What do you mean by back washing cycle in swimming pool? Explain.

Part C

(3 × 10 = 30)

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

16. (a) Elaborate the Forecast formula and write the different types of forecast.

Or

- (b) Discuss in detail about the various types of budget.
17. (a) Distinguish elaborately about capital and operating budget for front office.

Or

- (b) What are the various application of yield management that are used in hotel industry.
18. (a) Explain in detail about the managerial styles in housekeeping.

Or

- (b) Comment in detail about the Outsourcing of housekeeping.
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C-4735

Sub. Code

90155-A

B.Sc. DEGREE EXAMINATION, NOVEMBER 2021

Fifth Semester

Catering and Hotel Administration

FOOD PRODUCTION AND PATISSERIE

(2018 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. What is the staple food of Great Britain?
2. What is Kabsa?
3. Mention the various styles of cooking in Chinese cuisine.
4. What in real Chinese chopsticks is made of?
5. What do you mean by icing?
6. List the varieties of icings.
7. What do you mean by frozen dessert?
8. Define the term additives.
9. What is meringue?
10. What is added to smooth the texture of ice-cream?

Part B

(5 × 5 = 25)

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

11. (a) Write the Geographical location of Middle East country.

Or

- (b) What are the speciality dishes of Arabian cuisine?

12. (a) Describe the historical background of Chinese cuisine.

Or

- (b) What are the different equipment's and tools that are used in Chinese cuisine?

13. (a) Brief the usage of Icing in bakery and confectionery.

Or

- (b) Give any one recipe from Icing.

14. (a) Write short notes on Frappe.

Or

- (b) Describe about the blending and pasteurizing procedure of ice-cream.

15. (a) Give a brief note on French meringue cookies.

Or

- (b) Differentiate between Icing and Toppings in ice-cream.

Part C

(3 × 10 = 30)

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

16. (a) Elaborate the geographical location and historical background of Italian cuisine.

Or

- (b) Explain the various methods of cooking styles in Chinese cooking.

17. (a) Write the recipe of Schezwan fried noodles.

Or

- (b) Enumerate the different types of toppings that are used in cake, ice-cream and cookies.

18. (a) Name some popular frozen desserts and write the recipe of any two.

Or

- (b) Elaborate the preparation method of meringue and mention any two recipes.

C-4736

Sub. Code

90155B

B.Sc. DEGREE EXAMINATION, NOVEMBER 2021

Fifth Semester

Catering and Hotel Administration

FOOD AND BEVERAGE SERVICE

(2018 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. What is duty roaster?
2. Who is steward?
3. What is KOT?
4. What do you mean by mise-en-place?
5. Define the term Bar.
6. What do you mean Bar control?
7. Mention any five types of cocktail.
8. Define — Cocktail.
9. List out any five tools that are used in making cocktail.
10. What is Bacardi?

Part B

(5 × 5 = 25)

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

11. (a) Write the job description of Banquet manager.

Or

- (b) Explain the different categories of food and beverage service department staff.

12. (a) Describe a note on staff scheduling.

Or

- (b) What is Sales analysis? Brief.

13. (a) Differentiate between Dispense bar and back bar.

Or

- (b) Give a short note on Bar staffing.

14. (a) Write the recipe of White Lady.

Or

- (b) Give any two recipes made from Brandy.

15. (a) Give the recipe for Bacardi.

Or

- (b) What do you mean by Champagne cocktail? Explain.

Part C

(3 × 10 = 30)

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

16. (a) Elaborate the hierarchy of food and beverage service department staff.

Or

- (b) Discuss in detail the Standard operating procedure.

17. (a) Enumerate the different types of bar in detail.

Or

- (b) Narrate the classification of cocktails.

18. (a) Explain the recipe for Gin Fizz and Bronx.

Or

- (b) Give a detailed note on mixed drinks and write the recipe for Tom Collins.

C-4737

Sub. Code

90155C

B.Sc. DEGREE EXAMINATION, NOVEMBER 2021

Fifth Semester

Catering and Hotel Administration

HOUSE KEEPING

(2018 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. What is First Aid?
2. Define the word "Hazard".
3. Give examples for Indoor Lighting?
4. What are accessories in House Keeping?
5. Expand: TDD, VDU.
6. Write the elements of Good Guest Room.
7. What is pre-test?
8. Define the term "Job Description".
9. Mention the Latest Trends in Hotel Planning.
10. What is SOP?

Part B

(5 × 5 = 25)

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

11. (a) Write the importance of Safety and Security in the House Keeping.

Or

- (b) State the various types of Accident Preventions.

12. (a) Write the elements and principles of Interior Design.

Or

- (b) Classify the different types of Colour Scheme.

13. (a) Draw the layout the Twin Room in Hotel.

Or

- (b) List the various kinds of Windows.

14. (a) Write about the various Types of rooms available in Luxury Hotels.

Or

- (b) Write short note on “New Property Countdown”.

15. (a) Highlight the importance of Manpower for a new property organized.

Or

- (b) Write the concept of zero based Budgeting.

Part C

(3 × 10 = 30)

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

16. (a) Elaborate on the commonly used Fire Warnings Systems and Fire Fighting Equipments found in Hotels.

Or

- (b) Elaborate about the steps to be taken by an employee in a Fire Emergency.

17. (a) Discuss the principles to be followed to achieve good Interior Design.

Or

- (b) Examine the Factors to be considered while design Hotel.

18. (a) Describe the step by step process of Responsibility of Executive House Keeper in New Property Operation.

Or

- (b) Explain the following term:

- (i) Division of work document
- (ii) Room sections.

C-4738

Sub. Code

90155D

B.Sc. DEGREE EXAMINATION, NOVEMBER 2021

Fifth Semester

Catering and Hotel Administration

FRONT OFFICE

(2018 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. What is yield management?
2. Write short notes on potential high demand tactics.
3. Define the term "Time share".
4. Write short notes on intervals international.
5. Define the term "Guest security".
6. Write briefly on security records.
7. Define the term "Bell desk".
8. What do you mean by back office?
9. Define the term "Case study".
10. Write briefly on problem skills in front office department.

Part B

(5 × 5 = 25)

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

11. (a) Explain about concept of yield management

Or

- (b) Write notes on capacity management

12. (a) Explain about various types of time share options.

Or

- (b) How to improve the timeshare, referral, condominium concept in India, government's role, industry role?

13. (a) Explain about safety management system.

Or

- (b) Write notes on setting up the security program.

14. (a) Write notes on balconies and terraces in hotel industry.

Or

- (b) Explain about fittings and fixtures in hotel industry.

15. (a) Write your own words hospitality front desk case study.

Or

- (b) Explain the case study connected with front office and develop decision making skills and problem solving skills

Part C

(3 × 10 = 30)

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

16. (a) Write notes on:
- (i) Importance of Yield Management. (5)
 - (ii) Yield Management Software. (5)

Or

- (b) Give a detailed notes on advantages and disadvantages of timeshare business.

17. (a) Write notes on:
- (i) Difficulties faced in marketing timeshare business. (5)
 - (ii) Exchange companies in Resort Condominium International. (5)

Or

- (b) Draw a neat lobby layout and explain any five of them.

18. (a) Write notes on:
- (i) Planning the front office layout. (5)
 - (ii) Room dimensions (length, width, height, space management). (5)

Or

- (b) Write notes on:
- (i) Disabled guest bathroom features. (5)
 - (ii) Eva floor and Work ergonomics. (5)