

C-5610

Sub. Code

90113

B.Sc. DEGREE EXAMINATION, APRIL 2022

First Semester

Catering and Hotel Administration

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 role of salt in food production.
3. What are fuels? Give its uses.
4. Name any four cuts of fish.
5. List out the green leafs used in kitchen.
6. Write the example dishes of frying.
7. What is Bouquet Garni?
8. Name few dishes made out of cheese.
9. Define the term 'Dough'.

10. Give brief of bakery terms
- (a) Meringue
 - (b) Batter
 - (c) Icing
 - (d) Pita

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Explain the functions of carbohydrates.

Or

- (b) Write the characteristics of oil and whole wheat flour used in a kitchen.

12. (a) List any Five heavy kitchen equipment and brief their functions.

Or

- (b) Draw the diagram of lamb cuts and mention their uses.

13. (a) Give short answers :

- (i) Steaming
- (ii) Poaching
- (iii) Grilling
- (iv) Baking
- (v) Tandoor.

Or

- (b) Write the importance of American cuisine and brief its role of ingredients.

14. (a) Explain in detail on Garnish and accompaniments with examples.

Or

- (b) Describe on various methods of food preservation.

15. (a) Explain the recipe of 'French Loaf'.

Or

- (b) Write a short note on 'snacks' with appropriate accompaniments.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Name any ten ingredients required for continental cuisine. Brief about their characteristics.

Or

- (b) Explain the following terms :

- (i) Ethics in the kitchen
- (ii) Essentials of 'HACCP'.

17. (a) Draw and explain on cuts of Beef and mention its uses.

Or

- (b) Write an essay on "European cuisine".

18. (a) Match the following terms :
- | | |
|------------------------------|--------------------------------------|
| (i) Orange Jelly | (1) Mutton, barley soup |
| (ii) Jus lie | (2) Reshmikabab,
Tandoori Chicken |
| (iii) Scotch Broth | (3) Pectin acts as setting
agent |
| (iv) Beef stroganoff | (4) Roast gravy |
| (v) French onion soup | (5) Fermentation process |
| (vi) Mozzarella | (6) Consomme |
| (vii) Mint Chutney | (7) Cheese topped toast |
| (viii) Baguette | (8) Black forest |
| (ix) Yeast | (9) Russian beef
preparation |
| (x) Mince meat,
shin bone | (10) French loaf (Bread) |
| | (11) Leavening (agent) |

Or

- (b) Give short answers :
- (i) Manufacturing process of cheese
 - (ii) Hollandaise sauce
 - (iii) Minestrone soup
 - (iv) Food preservation
-

C-5611

Sub. Code

90114

B.Sc. DEGREE EXAMINATION, APRIL 2022

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 are hotel chains?
2. Who is sommelier?
3. What are milk based beverages?
4. What is coffee shop?
5. Mention two classware and silverware.
6. What is Gueridon Service?
7. Differentiate between table d' hote and a la carte.
8. Write uses of nut cracker and grape scissors.
9. What is called cycle of service?
10. What is theme buffet?

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Write the job description for Maitre d' hotel.

Or

- (b) Discuss about the attributes F&B Personnel.

12. (a) Write the importance of menu planning.

Or

- (b) Discuss the uses of special trolleys used for food service.

13. (a) List out the basics of Menu Design.

Or

- (b) Write the types of cover set ups for continental and Indian menu.

14. (a) Write the classification of cold beverages with examples.

Or

- (b) What is RSOT control sheet? State the procedure of writing it.

15. (a) Briefly explain the table and seating arrangements for Banquet menu.

Or

- (b) Explain the types of buffet services.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Elaborate on the types of catering establishments with examples.

Or

- (b) Discuss the Organizations of F&B department.

17. (a) Write about the special equipments used in F&B Service.

Or

- (b) Explain the 13 course classical French menu with accompaniments.

18. (a) Explain the booking procedure for BFC and function of the day.

Or

- (b) Discuss the types of buffet service and explain the theme buffet.

C-5612

Sub. Code

90123

B.Sc. DEGREE EXAMINATION, APRIL 2022

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 the term "Tourism".
2. What is Leisure Tourist?
3. Define the term "Hotel".
4. What do you mean by Resort?
5. Define the term "Tariff".
6. Mention the major equipments in front office.
7. What do you mean "Hotel Dairy"?
8. Write briefly on FIT.
9. What do you mean by Registration?
10. Define the term "Skipper".

Part B

(5 × 5 = 25)

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

11. (a) Explain about various types of tourism.

Or

- (b) Mention the various benefits of tourism.

12. (a) Explain about development and growth of hotel industry in India.

Or

- (b) Explain about Management contracts and Franchise.

13. (a) Mention the major and minor equipments of front office departments.

Or

- (b) What are the various types of plan in a Hotel? Explain in detail.

14. (a) Explain about Central Reservation System and Global Distribution System.

Or

- (b) Write notes on Group reservation and Overbooking.

15. (a) Explain about importance of front desk agent.

Or

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

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Discuss in detail notes on various Tourists places in India.

Or

- (b) What are the classification of hotels based on the location? Explain in detail.

17. (a) Draw the Organisation Chart of front office department in a Hotel. Explain duties and responsibilities of Information Assistant and Guest relation executive.

Or

- (b) Explain about Qualities of good front office personnel.

18. (a) What are the types of reservation? Explain in detail.

Or

- (b) Write notes on:
- (i) Arrival Departure Lists
 - (ii) Check-in and Check-out
 - (iii) Pre-registration and Room status
 - (iv) Room occupancy percentage and Skipper
 - (v) 'C' form and Skipper
-

C-5613

Sub. Code

90124

B.Sc. DEGREE EXAMINATION, APRIL 2022

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. Define – Housekeeping.
2. Mention the inter departments in hotel with which housekeeping coordinates.
3. What is deodorant?
4. Define – Chemical.
5. What is Lounge?
6. What do you mean by occupied room?
7. What is the other name for second service?
8. What is baby sitting?
9. Define – Valet.
10. What is Sauna bath?

Part B

(5 × 5 = 25)

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

11. (a) Write how housekeeping department coordinates with front office.

Or

- (b) Describe the required qualities for executives housekeeper.

12. (a) Brief the storage procedure of cleaning agnets.

Or

- (b) Differentiate between disinfectants and deodorant.

13. (a) What are the different types of records and registers that are maintained in cleaning procedure? Describe.

Or

- (b) Write short notes on weekly cleaning.

14. (a) Brief the rules that should be followed in guest floor in hotel.

Or

- (b) Write the procedures in handling key in hotel.

15. (a) Write short notes on spring cleaning.

Or

- (b) What is Job order? Brief.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Sketch the layout of housekeeping department and explain in detail.

Or

- (b) Explain in detail the various types of cleaning agents for different uses in hotel.

17. (a) Write short notes on :

- (i) solvent cleaner (2)
- (ii) checkout room (2)
- (iii) health club (2)
- (iv) crinkle sheet (2)
- (v) lost and found. (2)

Or

- (b) Elaborate the various schedules of cleaning with its procedures.

18. (a) Enumerate in detail the procedure of Bed making.

Or

- (b) Give notes on :

- (i) Freshen up service (2)
- (ii) Lobby (2)
- (iii) Detergent (2)
- (iv) Linen chute (2)
- (v) Squeegee. (2)

C-5614

Sub. Code

90132

B.Sc. DEGREE EXAMINATION, APRIL 2022

Third Semester

Catering and Hotel Administration

ADVANCED FOOD PRODUCTION

(2018 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. What are the types of Menu?
2. Brief on choux pastry.
3. Write the types of pasta.
4. Name any four important herbs of Italy.
5. Brief on 'Albandigas' from Mexican Cuisine.
6. What is Sushi?
7. Name any four classical hors d'oeuvre.
8. Mention on four principles of salad.
9. Name any four potato preparation of French dishes.
10. Write vegetable accompaniments for chicken Maryland.

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Explain on common adulterants and their detection.

Or

- (b) Write the recipe of 'puff pastry'.

12. (a) Explain the importance of "French cuisine".

Or

- (b) Elaborate on methods of cooking followed in Italy.

13. (a) Relate the terms towards their country (10×1 ½=5)

(i) Paella (a) Chinese soup made of shark fins

(ii) Farinaceous (b) Japanese skewered and grilled dish

(iii) Tortilla (c) Monosodium glutamate

(iv) Sushi (d) Pasta preparations

(v) Shark fin soup (e) Spanish dish of rice and sea foods

(vi) Ajanamoto (f) Mexican dip made of avocado

(vii) Lemon grass (g) A Japanese dish of cooked rice with fish

(viii) Tom yum, satay (h) unleavened Mexican bread

(ix) Teriyaki (i) Gazpacho – cold soup

(x) Guacamole (j) A lemon flavor grass plants

(k) Thai cuisine dishes

Or

- (b) Write a note on Japanese cooking.

14. (a) Describe on salads, and dressings.

Or

(b) Write the recipe of “Chicken Galantine”.

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

Or

(b) Name any five vegetable accompaniments with brief explanation.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Write the steps by step procedure of choux pastry preparation.

Or

(b) Describe on ‘Italian cuisine’ and list our the pasta varieties.

17. (a) Explain on Mexican menu and give recipe for “Chillie carne corn”.

Or

(b) Draw a diagram of kitchen organization of five star hotel.

18. (a) Write an essay on “Classical Hors d’oeuvres” with examples.

Or

(b) Write the garnishes and accompaniment for following dishes

(a) Russian salad

(b) Chicken Maryland

(c) Poori

(d) Roast Beef

(e) Minestrone soup.

C-5615

Sub. Code

90133

B.Sc. DEGREE EXAMINATION, APRIL 2022

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. Define – Alcohol.
2. What is control of quality?
3. Mention any ten red varieties of grapes.
4. What do you mean by Sake?
5. What is Toddy?
6. Define – Tequila.
7. What is Arrack?
8. What is base in cocktail?
9. Mention the various parts of Cigar.
10. Define the term Tobacco.

Part B

(5 × 5 = 25)

Answer ALL questions, choosing either (a) or (b).

11. (a) Describe the grape composition in wine.

Or

- (b) Write about the Wine service temperature.

12. (a) Write a brief note on the history of beer.

Or

- (b) What do you mean by proof system? Explain.

13. (a) Describe about the different styles of Tequila.

Or

- (b) Differentiate between Slivovitz and Schnapps.

14. (a) Write about the different methods of cocktail preparation.

Or

- (b) Explain about the various parts of cocktail.

15. (a) Write any ten branded cigars and write about its service procedure.

Or

- (b) What are the various health issue related to Cigar?

Part C

(3 × 10 = 30)

Answer ALL questions, choosing either (a) or (b).

16. (a) Explain the manufacturing procedure of Champagne.

Or

- (b) Elaborate in detail about Aromatized wine with few examples.

17. (a) Give a detailed account on the servicing procedure of Beer.

Or

- (b) Write in detail about Patent still distillation.

18. (a) Enumerate the different types of bar and its various equipments.

Or

- (b) Write the recipe of Cobblers and Juleps.
-

C-5616

Sub. Code

90136

B.Sc. DEGREE EXAMINATION, APRIL 2022

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. Define the unit of energy.
3. What is SDA?
4. Mention any four functions of fats.
5. What are the dietary sources of protein?
6. What are the functions of riboflavin?
7. Mention the types of water and their sources.
8. Give the macronutrient requirement for a school going child.
9. What is a fast food?
10. What is meal planning?

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) What are the functions of food?

Or

(b) Explain the classification of nutrients.

12. (a) Discuss the factors affecting the energy requirements of an individual.

Or

(b) Define and classify lipids.

13. (a) Give the significance of dietary fibre in daily diet.

Or

(b) What are the functions of proteins?

14. (a) Discuss the sources, functions and significance of vitamin K.

Or

(b) Give the importance of water in maintaining health.

15. (a) Define and discuss the importance of a balanced diet.

Or

(b) Evaluate the nutritional value and controversies of varieties of noodles sold in the market.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) What is cholesterol? Describe the dietary and blood cholesterol and their health significance.

Or

- (b) What are the different methods by which the protein quality of the diet can be improved?

17. (a) Give the definition, classification and sources of vitamins.

Or

- (b) Plan a nutritious meal for a pregnant woman for a day and discuss its nutritive value.

18. (a) Discuss the effect of cooking on the nutritive value of foods.

Or

- (b) What is the importance of nutrition in the food service industry in the current scenario?

C-5617

Sub. Code

90142

B.Sc. DEGREE EXAMINATION, APRIL 2022

Fourth Semester

Catering and Hotel Administration

ADVANCED ACCOMMODATION OPERATION

(2018 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. What is fabric?
2. What do you mean by brocade and velvet?
3. Define-linen.
4. What do you mean by bedspread?
5. Define-par stock.
6. What is Monogramming?
7. What is hydro-extractor?
8. Mention the various washing-agents that are used in laundry.
9. What is focal in flower arrangement?
10. Define-pest.

Part B

(5 × 5 = 25)

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

11. (a) Differentiate between fibers and fabrics.

Or

- (b) Write in brief the characteristics of fiber.

12. (a) Describe the procedure of purchasing the linen items in guest room.

Or

- (b) What are the various types of soft furnishing? Describe any two.

13. (a) Write short notes on the activities of sewing room.

Or

- (b) Differentiate between tailors and seamstress.

14. (a) Give a brief note on dry-cleaning procedure.

Or

- (b) Write the role of laundry agents in brief.

15. (a) Brief the various conditioning of plant material.

Or

- (b) Write a short notes on decoration of flower for various occasions.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Enumerate the different types fabric that are commonly used.

Or

- (b) Explain in detail the various kinds of linen that are used in hotel industry.

17. (a) Write in detail the different types of records and registers that are maintained in linen room.

Or

- (b) Discuss in detail the stages in wash cycle in laundry.

18. (a) Elaborate the principles of flower arrangement.

Or

- (b) Explain the various methods of prevention and control pests.

C-5618

Sub. Code

90143

B.Sc. DEGREE EXAMINATION, APRIL 2022

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. Write brief about Equipments and supplies in front office department.
2. What do you mean by guest relations?
3. Who is bell captain?
4. Expand a FIT and VIP.
5. Define the term "Voucher".
6. What do you mean by Encashment of foreign exchange?
7. Write short notes on guest credit monitoring.
8. Write brief about cross referencing.
9. What do you mean by Self check out and Express check?
10. What do you mean by Reservation accounts?

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Explain about Identifying and Handling complaints in front office department.

Or

- (b) Describe about Emergency procedures in a Hotel.

12. (a) Explain the Job description of Concierge.

Or

- (b) Write notes on baggage handling FIT, GIT, and VIP.

13. (a) Differentiate between Guest account and Non-guest account.

Or

- (b) Explain about computer billing and maintenance of accounts.

14. (a) Define the term “Night audit”. Explain’ the functions of Night audit.

Or

- (b) What are the operating modes of Night audit? Explain in detail.

15. (a) Explain about functions of check out settlement.

Or

- (b) What are the various collection of accounts? Explain in detail.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Write notes on:
- (i) Handling Mail
 - (ii) Handling Message
 - (iii) Wake up calls
 - (iv) Telephone services
 - (v) Business centre.

Or

- (b) Discuss in detail about front office security functions department in a Hotel.

17. (a) Write notes on:
- (i) Job description of Bell Captain
 - (ii) Types of folios used in front office department

Or

- (b) Write notes on:
- (i) Front office cash sheet and Cash bank
 - (ii) Night audit process

18. (a) Explain about Check out and Settlement procedure in a Hotel.

Or

- (b) Explain in detail about Collection of accounts in front office department.

C-5619

Sub. Code

90145

B.Sc. DEGREE EXAMINATION, APRIL 2022

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 the term CNG.
2. What are fuels?
3. Give four examples of naturally occurring fuels.
4. Define BTU.
5. What is flash point?
6. Abbreviate CHU.
7. Define the term "Ampere".
8. Give four examples of solid wastes.
9. What is the use of "Voltmeter"?
10. What is soil management?

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Write the advantages of LPG.

Or

- (b) What are the disadvantages of solid fuel?

12. (a) State the advantages of “Preventive maintenance”.

Or

- (b) Draw the organisation chart of maintenance department.

13. (a) Write the safety precaution followed while dealing with electricity.

Or

- (b) Explain absorption system of refrigeration.

14. (a) Write short notes on alternating current.

Or

- (b) What are the essentials of fire?

15. (a) Explain the stages of fire.

Or

- (b) State the dis-advantages of hard water.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Explain the duties of Chief engineer of a star category hotel.

Or

- (b) Describe the storage requirements for LPG cylinders.

17. (a) Highlight the factors that affect the quality of water.

Or

- (b) Explain the methods of heat transfers.

18. (a) How will you handle kitchen fire?

Or

- (b) Write the procedure of Hotel Swimming Pool.
-

C-5620

Sub. Code

90151

B.Sc. DEGREE EXAMINATION, APRIL 2022

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. Who is considered as the father of modern management?
2. Which principle of Henry Fayol is based on 'Union is Strength'?
3. List the levels of management.
4. Expand MBE.
5. Which type of organisation arises with personal relationship and social interaction of people?
6. In which type of organisation, authority flows from top level to lower-level management?
7. Name any two internal sources of recruitment.
8. Expand HRD.
9. What is job analysis?
10. Who introduced path goal approach?

Part B

(5 × 5 = 25)

Answer **all** questions.

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) What are the advantages of planning?

Or

(b) Define decision-making and MBO in planning.

13. (a) Define the following terms :

- (i) Span of control
- (ii) Scalar Chain

Or

(b) Write short notes on :

- (i) Centralisation
- (ii) Decentralisation.

14. (a) List out the importance of leadership.

Or

(b) State the need for communication in a star hotel.

15. (a) What are the requirements for effective control?

Or

(b) What do you mean by the term :

- (i) PERT and CPM
- (ii) Kaizen and TQM

Part C

(3 × 10 = 30)

Answer **all** questions.

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

Or

- (b) Explain the various functions of management.

17. (a) What are different types of plans? Explain.

Or

- (b) Explain the types of organisations.

18. (a) Discuss the various methods of training.

Or

- (b) Explain the steps involved in establishing control and essentials of a sound control system.

C-5621

Sub. Code

90152

B.Sc. DEGREE EXAMINATION, APRIL 2022

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 standard purchase specifications?
2. What is satellite kitchen?
3. Mention the storage temperature for dry and cold foods.
4. What are leftovers?
5. What are cook freeze systems?
6. What is standard recipe?
7. What is Pricing?
8. What are food service outlets?
9. What is bar stock?
10. What is direct cost?

Part B

(5 × 5 = 25)

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

11. (a) Bring out the Principles of material management.

Or

- (b) Bring out procedure of planning storage spaces.

12. (a) Discuss about the method of issuing food materials.

Or

- (b) Explain the Principle of storage.

13. (a) Write the methods of effective use of leftovers.

Or

- (b) Explain the concept of cost.

14. (a) Discuss about products of hospitality industry.

Or

- (b) Explain in brief about bar frauds.

15. (a) Give the importance of facility planning for bars and Lounge.

Or

- (b) Discuss about the planning and designing of quick service areas.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Explain the production flow of work in kitchen.

Or

- (b) Elaborate the sections of kitchen with layout and functions.

17. (a) Narrate the procedure of presenting food for buffets.

Or

- (b) Explain about the yield management with control of cost.

18. (a) Give in detail about the objectives and definition of Menu Engineering.

Or

- (b) Enumerate on various skills needed to improve revenue management of the Hotel.
-

C-5622

Sub. Code

90153

B.Sc. DEGREE EXAMINATION, APRIL 2022

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. List out the data needed to facilitate forecasting.
2. What are the types of forecast?
3. What are the types of budget?
4. What are out sourcing of housekeeping?
5. What are the elements of interior designing?
6. What is the goal of yield management?
7. What are the standard operating procedures followed in housekeeping department?
8. Write a short note on green housekeeping.
9. What are the factors affecting budget?
10. Write a short note on forecast.

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) What are the advantages and disadvantages of budgeting?

Or

- (b) How will you prepare a duty chart for housekeeping staff?

12. (a) Discuss the role of front office in marketing and sales in details.

Or

- (b) Explain : measuring yield.

13. (a) Explain about PMS application in front office department.

Or

- (b) What are the benefits of training in housekeeping department?

14. (a) What are the components of swimming pool and explain it?

Or

- (b) Write a short note on team spirit in housekeeping.

15. (a) What are the factors evaluating front office operations?

Or

- (b) How will you prepare a front office budget?

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Explain :
Importance of PMS system
Marketing and sales.

Or

- (b) Explain the Hubbart formula approach in establishing room rates.
17. (a) How will you prepare operations budget and explain it?

Or

- (b) Explain the role of accessories in interior designing.
18. (a) List out the points to be followed for safety procedure.

Or

- (b) What are the elements and principles of interior design and explain it?
-

C-5623

Sub. Code

90155-A

B.Sc. DEGREE EXAMINATION, APRIL 2022

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 Mexican?
2. What is Pizza?
3. What is Wok in Chinese cuisine?
4. Name any five kitchen equipment's that are used in Chinese cuisine.
5. Mention any five types of toppings that are used in ice cream.
6. What do you mean by preservative?
7. Write any five types of additives?
8. What does meringue taste like?
9. What is French meringue?
10. From which country does Wonton soup derivated?

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Explain about the specialties of Middle cuisine that are influenced with their own country staple food.

Or

- (b) Differentiate between the Historical background of Spain and Portugal.

12. (a) Write the specialty of Hunan style of cooking in Chinese cuisine.

Or

- (b) Name any ten major equipments in Chinese cooking and explain in detail.

13. (a) Describe the various types of skill that are applied and involved in icing and topping.

Or

- (b) Explain the various uses of icing in bakery and confectionery.

14. (a) Differentiate between additives and preservatives that used in ice cream manufacture.

Or

- (b) Write the recipe of any one frozen dessert based on chocolate.

15. (a) Give any one recipe of meringue dessert.

Or

- (b) What are the faults that occur while making meringue?

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Explain the importance of Mexican cuisine and give any one traditional recipe from it.

Or

- (b) Distinguish between the methods of cooking and equipments used in cooking between Mexican cuisine and Arabic cuisine.

17. (a) Elaborate in detail about Cantonese cuisine.

Or

- (b) Narrate in detail about any two regional cooking styles of Chinese cuisine.

18. (a) Elaborate the types and classification of frozen desserts.

Or

- (b) Explain the preparation procedure of ice cream and give one recipe.
-

C-5624

Sub. Code

90155B

B.Sc. DEGREE EXAMINATION, APRIL 2022

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 schedule?
2. Who is Banquet manager?
3. What is BOT?
4. What do you mean by mise-en-scene?
5. Define the term Cocktail.
6. What do you mean Front bar?
7. What is Speed rack?
8. What is closing duties?
9. Define - Champagne.
10. What kind of alcohol is used in making Pimms?

Part B

(5 × 5 = 25)

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

11. (a) Write the job description of Assistant Food and Beverage manager.

Or

- (b) Explain about the duties and responsibilities Captain in restaurant.

12. (a) Describe a note on cost analysis.

Or

- (b) What do you mean by briefing to staff in restaurant? Explain.

13. (a) Differentiate between Bar stock and bar control.

Or

- (b) Give a short note on Garnish container.

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

Or

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

15. (a) Give the recipe for Martini.

Or

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

Part C

(3 × 10 = 30)

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

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

Or

- (b) Comment in detail the supervisory skills in restaurant.

17. (a) Explain the different types of Cocktail in detail.

Or

- (b) Discuss in detail the opening and closing duties in food and beverage service.

18. (a) Explain the history of cocktail and mention any ten popular cocktails.

Or

- (b) Give a detailed recipe for Side Car and Flips.
-

C-5625

Sub. Code

90155C

B.Sc. DEGREE EXAMINATION, APRIL 2022.

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 Safety Awareness?
2. Give example for Safety Awareness.
3. What is Amenities in Housekeeping?
4. Name any four Accessories in Housekeeping.
5. Mention the various Types of Carpets.
6. Name the various Types of Windows.
7. What is Refurbishment in Housekeeping?
8. Define the term : "Job Specification".
9. What is Buddy System?
10. What is Orientation?

Part B

(5 × 5 = 25)

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

11. (a) Classify the Fire and Fire Extinguishers.

Or

- (b) Write about the Accident Prevention in work place.

12. (a) State the objectives of Interior Design in the Hotel Industry.

Or

- (b) Write the different Types of guest room furniture and fixtures.

13. (a) Draw the Layout of Suite Room in the Hotel.

Or

- (b) Write the various types of Colour Scheme in Interior Design.

14. (a) Write the operations involved in pre-opening aspects of a property.

Or

- (b) List out the various Types of Building materials.

15. (a) Write the short note on “Division of work document”.

Or

- (b) Write the Importance the Team Scheduling of a Staff Recommended in a New Property.

Part C

(3 × 10 = 30)

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

16. (a) Explain the various Emergency situation in the Hotel and their Handling Procedures.

Or

- (b) Discuss the principles to be followed to Achieve good Interior Design.

17. (a) Draw the Prang's Colour System with the help of a colour wheel.

Or

- (b) Describe the following coverings under the following heads:

(i) Hard Floor Coverings

(ii) Soft Floor Covering

18. (a) Narrate the factors to be considered while designing Hotel.

Or

- (b) Explain the following Heads:

(i) Area Responsibility Plan,

(ii) House Divisions.

C-5626

Sub. Code

90155 D

B.Sc. DEGREE EXAMINATION, APRIL 2022.

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?
2. Write short notes on duration control.
3. Write briefly on timeshare.
4. Write short notes on resort condominium international.
5. Define the term "Security".
6. Write short notes on emergency procedures.
7. What do you mean by reception?
8. Define the term "Lobby".
9. What do you mean by case study?
10. How will you face to guest problem in front office department?

Part B

(5 × 5 = 25)

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

11. (a) Explain about importance of yield management.

Or

- (b) Write notes on potential high demand and low demand tactics.

12. (a) Explain the difficulties faced in marketing timeshare business.

Or

- (b) Explain about advantages of timeshare business.

13. (a) Write notes on developing the security program.

Or

- (b) Explain about management role in security.

14. (a) Draw a neat layout of front desk. Explain any one of them.

Or

- (b) Explain the facilities and services for disabled guest room.

15. (a) Explain the case study connected with front office and develop decision making skills and problem solving skills.

Or

- (b) Write your own words hospitality front desk case study.

Part C

(3 × 10 = 30)

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

16. (a) Explain about Yield management software and Yield management team.

Or

- (b) What are the various types of time share options? Explain in detail.

17. (a) Discuss in detailed notes on improve the timeshare, referral, condominium concept in India, government's role, industry role.

Or

- (b) Write notes on :

(i) Balconies and Terraces (5)

(ii) Work ergonomics (5)

18. (a) Write notes on :

(i) Facilities and services for disabled guest room (5)

(ii) Eva floor and Work ergonomics. (5)

Or

- (b) Write notes on :

(i) Room dimensions (length, width, height, space management) (5)

(ii) Fitting and fixtures (5)

C-5665

Sub. Code

**90127/96527/
91924/96726**

**Common for all B.Sc. (C & HA)/B.Sc. (CA & CM)/
B.Sc. (ID)/B.Sc. (Visual Comm.) DEGREE
EXAMINATION, APRIL 2022**

Second Semester

ENVIRONMENTAL STUDIES

(2018 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Climax
2. Keystone species.
3. Food Web of desert ecosystem.
4. Complex Emergencies.
5. Red Data Book
6. Hot spots
7. Global Warming
8. Afforestation
9. Pollutant
10. Landslide

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Justify the need for public awareness on environmental protection.

Or

- (b) Write notes on mineral resources and effects of extracting mineral resources.

12. (a) Write notes on energy flow in the ecosystem.

Or

- (b) Write notes on producers, consumers and decomposers of ecosystem with suitable examples.

13. (a) Justify “India a mega-diversity nation”.

Or

- (b) List out endangered and endemic species of India.

14. (a) Write notes on nuclear hazards.

Or

- (b) Discuss about role of an individual in prevention of pollution.

15. (a) Write notes on managing manmade disaster and crisis due to fires.

Or

- (b) Write note on loss of property and life.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Write an essay on scope, importance and multidisciplinary nature of environmental studies.

Or

- (b) Write an essay on Forest Resources and problem associated with over-utilization of forest resources.

17. (a) Write an essay on types, characteristic feature, structure and function of Aquatic ecosystems.

Or

- (b) Write an essay on conservation of biodiversity.

18. (a) Write an essay on solid waste management.

Or

- (b) Enumerate various strategies in managing disasters caused due to natural calamities.
-