

C- 6951

Sub. Code

90113

B.Sc. DEGREE EXAMINATION, NOVEMBER 2022

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 HACCP?
2. What are Macronutrients?
3. What are the cooking fuels used for cooking?
4. What are the cuts of fish?
5. What is blanching and stewing?
6. What is modern cuisine?
7. What is Mirepoix?
8. Mention two popular international soups.
9. What is dough?
10. Give the types of bread with examples.

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Bring out the ethics of kitchen.

Or

- (b) Bring out the uses of basic ingredients in kitchen.

12. (a) Discuss about the uses of minor kitchen equipments.

Or

- (b) Explain the oriental and Asian style of cookery.

13. (a) Write the classification and principles of soups.

Or

- (b) Explain the types of stocks with examples.

14. (a) Discuss about the safety precautions to be followed in the kitchen.

Or

- (b) Explain in brief about physical and chemical agents in food preservation.

15. (a) Give the types of batters with examples.

Or

- (b) Discuss the various types of cheese.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Explain the Functions and dietary sources of carbohydrates and Protein.

Or

- (b) Elaborate the classification of kitchen equipments with neat diagram.

17. (a) Narrate the various methods of cooking with menu examples.

Or

(b) Explain about the methods of food Preservation.

18. (a) Discuss the role of ingredients in baking.

Or

(b) Enumerate the History and development of Modern cuisine.

C- 6952

Sub. Code

90114

B.Sc. DEGREE EXAMINATION, NOVEMBER 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. Give the types of catering establishments.
2. Who is chef de Rang?
3. What is still room?
4. What is linen?
5. What are types of menus?
6. What is Menu design?
7. Give the types of coffee.
8. What is RSOT sheet?
9. What is fork buffet?
10. What is Formal service?

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) List and explain ten attributes of a Waiter.
Or
(b) Explain the duties and responsibilities of F and B Manager of a 5-star hotel.
12. (a) Write a note on silverware and glassware in F and B section.
Or
(b) Explain the special equipments used for Food and Beverage service.
13. (a) Explain the rules to be observed while planning menus.
Or
(b) Discuss about the basics of menu design.
14. (a) List the classification of beverages.
Or
(b) Bring out the milk based beverages with examples.
15. (a) Give the booking procedure for function of the day.
Or
(b) Discuss about the theme buffets.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Enumerate the various types of catering establishments.
Or
(b) Elaborate on the organization structure of F and B department.

17. (a) Describe the various table services.

Or

(b) Explain about the classical French menu–13 courses.

18. (a) Discuss the types, brands, and production of tea.

Or

(b) Elaborate on the types of buffet services.

C- 6953

Sub. Code

90123

B.Sc. DEGREE EXAMINATION, NOVEMBER 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. What is Domestic Tourism?
2. Write short notes on Business Tourist.
3. Define the term "Hospitality Industry".
4. Write briefly on Sub-urban hotel.
5. Define the term "Front office".
6. Write briefly on Cabana and Suite room.
7. What do you mean by group reservation?
8. Define the term "Amendment".
9. What do you mean by Hotel register?
10. What is Guest History Card?

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Explain any six important tourists places in India.

Or

- (b) Explain about various benefits of tourism.

12. (a) Explain about Historical background of the Hospitality Industry.

Or

- (b) Classify hotels depending upon its location.

13. (a) Explain the importance of front office.

Or

- (b) Draw the layout of front office department. Explain in detail.

14. (a) Explain about importance of reservation.

Or

- (b) Write notes on various sources of reservation in a Hotel.

15. (a) Explain about Records and Registers Related to Registration.

Or

- (b) Write notes on Guest Registration Card and 'C' form.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Explain the various types of tourism and various Tourists places in India.

Or

- (b) Explain about various length of stay, star rating and size of the hotel.

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

Or

- (b) Explain the front office co-ordinates with department in a Hotel.

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

Or

- (b) Write notes on :

- (i) Upselling
- (ii) Check-in and Check-out
- (iii) Pre-registration and Rooming a guest
- (iv) Room status and Room occupancy percentage
- (v) Sleeper and Skipper.

C-6954

Sub. Code

90124

B.Sc. DEGREE EXAMINATION, NOVEMBER 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. Who is executive housekeeper?
2. Mention any five qualities of housekeeping staff.
3. What do you mean by godown?
4. What is alkaline cleaners?
5. What is vacant room?
6. List the different public areas in hotel.
7. What is valet service?
8. List any five supplies that are provided, especially in VIP guest room.
9. Define - Par stock.
10. What is tent card?

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Describe the role of housekeeping in hospitality industry.

Or

- (b) Brief the qualities of housekeeping staff.

12. (a) Give a short note on floor pantry.

Or

- (b) What are the different types of cleaning agents that are used for floor cleaning?

13. (a) Differentiate between elevators and escalators.

Or

- (b) What do you mean by periodic cleaning? Describe.

14. (a) Write the differences between baby sitting and valet service.

Or

- (b) Brief the procedure in preparing red slip.

15. (a) Write notes on

- (i) Sewing kit
(ii) Departure room.

Or

- (b) What do you mean by guest amenities? Mention some of the guest amenities that are provided in the guest room.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Elaborate the functions of coordination of housekeeping department with other department.

Or

- (b) Discuss in detail the classification of manual and mechanical equipments of cleaning with diagram.

17. (a) Draw the organisational structure of housekeeping department and explain in detail.

Or

- (b) Enumerate in detail the cleaning procedure of public area in hotel.

18. (a) Give short notes on:

- (i) Wash and change (2)
- (ii) Sauna bath (2)
- (iii) Check list (2)
- (iv) Super room cleaning (2)
- (v) Pool area. (2)

Or

- (b) Explain the care and usage of equipments in detail.
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C-7014

Sub. Code

90127/96527

91924/96726

U.G. DEGREE EXAMINATION, NOVEMBER 2022

Second Semester

ENVIRONMENTAL STUDIES

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

(2018 Onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Renewable resources
2. Ecosystem
3. Food Chain of desert ecosystem.
4. Pandemic Emergencies.
5. Red Data Book
6. Hot spots
7. Climate Change.
8. Deforestation
9. Biodiversity
10. Acid Rain

Part B

(5 × 5 = 25)

Answer **all** questions

11. (a) Differentiate renewable and nonrenewable energy resources.

Or

- (b) Write notes on structure and functions of grassland ecosystem.

12. (a) Write notes on Food Webs of Forest Ecosystem with suitable examples.

Or

- (b) Write notes on Genetic, Species and Ecosystem Diversity.

13. (a) Write short notes on Food resources and its problems associated with them.

Or

- (b) Write notes on land resources and problem associated with them.

14. (a) Write notes on thermal pollution.

Or

- (b) Write notes on energy pyramids with suitable examples.

15. (a) Explore the threats to biodiversity.

Or

- (b) Write note on man-made disaster with special reference to strike.

Part C

(3 × 10 = 30)

Answer **all** the questions.

16. (a) Write an essay on multidisciplinary nature of environmental studies and about the need for public awareness on environment.

Or

- (b) Write an essay on Water Resources and problem associated with over-utilization of various water resources.
17. (a) Write an essay on Biogeographical classification of India.

Or

- (b) Write an essay on values of biodiversity.
18. (a) Write an essay on causes, effects and control measures of water pollution.

Or

- (b) Enumerate various strategies in managing disasters caused due to natural calamities.
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C- 6955

Sub. Code

90132

B.Sc. DEGREE EXAMINATION, NOVEMBER 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 is mislabeling?
2. Define – Menu.
3. Mention any five Italian culinary terms.
4. What do you mean by Cuisine?
5. What is Oriental Cuisine?
6. What are the important and main ingredients that are used in Chinese Cuisine?
7. What is farcis?
8. Name any five types of cold sauces.
9. Define the term Balanced diet.
10. What do you mean food intake?

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Describe the importance of food standards.

Or

- (b) Write short notes on short crust pastry.

12. (a) Brief the important features of Italian Cuisine.

Or

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

13. (a) What do you mean course of menu? Describe.

Or

- (b) Write any ten Mexican culinary terms.

14. (a) Explain the job description of Chef de partie.

Or

- (b) Differentiate between sausage and bacon.

15. (a) Brief the importance of planning a balanced diet.

Or

- (b) Write about the rules that are strictly followed while making sandwiches.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Elaborate in detail the classification of additives and their role in food.

Or

- (b) Write the importance of food standard and vital role of WHO in planning menu.

17. (a) Explain the main features and the various method of cooking in French cuisine.

Or

- (b) Enumerate the recruitment and selection procedure of staff for kitchen.
18. (a) Comment in detail the classification of Hors d'oeuvres and give any ten accompaniments with examples.

Or

- (b) Explain the various factors that influence food intake and food habits and write any two continental recipes from potato preparation.
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C-6956

Sub. Code

90133

B.Sc. DEGREE EXAMINATION, NOVEMBER 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. What is still wine?
2. Mention any four wine names from Italy.
3. What is cider?
4. What do you mean by Gin?
5. Define – Feni.
6. What is PUNCHES in cocktail?
7. What is Zest?
8. List any five brand names of cigar.
9. Define – Tequila.
10. What is Toddy?

Part B

(5 × 5 = 25)

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

11. (a) Describe a short notes on sparkling wine.
Or
(b) Brief the importance of wine service temperatures.
12. (a) Explain the procedure for the service of Beer.
Or
(b) Give the History of Brandy and mention any five brand names of Brandy.
13. (a) Distinguish between Absinthe and Slivovitz.
Or
(b) Give an introduction and manufacturing process liqueurs.
14. (a) Write notes on:
(i) Punches in cocktails
(ii) Slings in cocktails
Or
(b) Give any two cocktail recipe made from Brandy.
15. (a) Explain about various health issues that occurs from tobacco.
Or
(b) Give the storage and service of cigar.

Part C

(3 × 10 = 30)

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

16. (a) Explain the manufacturing process of Red, white and rose wines.
Or
(b) Elaborate the process of pot still distillation and Patent still distillation.

17. (a) Give a detailed account on the history and manufacturing process of Rum and write any five brand names with its country name.

Or

- (b) What is Cocktail? Explain any five Brandy based cocktails with its recipe.

18. (a) Explain in detail the different types of Bar and the equipment used in Bar.

Or

- (b) Bring in detail the manufacturing process and the various parts of cigar.

C-6957

Sub. Code

90136

B.Sc. DEGREE EXAMINATION, NOVEMBER 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 health.
2. What are Macronutrients?
3. What is BMR?
4. Define energy.
5. What are classification of fats?
6. Give the classification of proteins.
7. Give any food sources of Iron.
8. What is balanced diet?
9. What is RDA?
10. What are health specific meals?

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Bring out the importance of food in maintaining good health.

Or

- (b) Bring out the classification of nutrients.

12. (a) Discuss about the factors affecting energy requirements.

Or

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

13. (a) Write the classification based upon amino acid composition.

Or

- (b) Explain the Food sources and functions of Fluorine and Iodine.

14. (a) Discuss about the role of water in maintaining health.

Or

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

15. (a) Give the importance of RDA for various age groups.

Or

- (b) Discuss the factors affecting meal planning.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Explain the concept of BMR and SDA. Thermodynamic action of food.

Or

- (b) Elaborate the significance of dietary fibre in treating disease.

17. (a) Narrate the classification of Minerals.

Or

- (b) Explain about the importance of balanced diet.

18. (a) Discuss the critical evaluation of few meals served at the institutes.

Or

- (b) Enumerate the new nutritionally health products launched in the market.

C-6958

Sub. Code

90142

B.Sc. DEGREE EXAMINATION, NOVEMBER 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. Define – Fiber.
2. What is Yarn?
3. Mention any five different types of linen with its size.
4. What is serviettes?
5. What is stock taking?
6. Mention the different types of equipment that are used in sewing room.
7. What is buffer?
8. What do you mean by dry-cleaning?
9. Define – Ikebana.
10. What is harmony in flower arrangement?

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Brief the origin of fibre.

Or

- (b) Write the procedure in identifying fabric.

12. (a) Describe the various classification of table linen with its size.

Or

- (b) Differentiate between table cloths and serviettes.

13. (a) Write the activities of linen room.

Or

- (b) Brief the storage procedure of linen.

14. (a) Differentiate the process between hydro extractor and steam press.

Or

- (b) Write the duties and responsibilities of valet.

15. (a) Describe the importance and purpose of flower arrangement.

Or

- (b) Mention the different types of pest found in hotel and its area of infection.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Explain the classification of fibre.

Or

- (b) Draw the layout of linen room and explain.

17. (a) Elaborate the flow process of industrial laundering.

Or

(b) Comment in detail the different styles of flower arrangement.

18. (a) Discuss in detail the duties and responsibilities of laundry staff.

Or

(b) Explain the purchase specification procedure in selecting the linen.

C-6959

Sub. Code

90143

B.Sc. DEGREE EXAMINATION, NOVEMBER 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 Business centre.
2. How will your handling the messages?
3. How will you provide information to groups?
4. What is baby sitting register?
5. Define the term "Employee folio".
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 Skipper accounts?

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Explain about front office security functions in a Hotel.

Or

- (b) How will you Identifying and Handling complaints in front office department.

12. (a) Explain the Job description Bell captain.

Or

- (b) Explain about Errand Card in front office department.

13. (a) Explain the role of job description of a front office cashier.

Or

- (b) Explain about Account maintenance in front office department.

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) Mail and Message Handling procedure
 - (ii) Guest relations
 - (iii) Wake up calls
 - (iv) Telephone services
 - (v) Follow-up procedures.

Or

- (b) Discuss in detail about Miscellaneous services front office department in a Hotel.

17. (a) Write notes on:
- (i) Guest account and Non-guest account
 - (ii) Computer billing and maintenance of accounts

Or

- (b) Write notes on:
- (i) Guest Ledger and City Ledger
 - (ii) Night audit process

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

Or

- (b) Explain in detail about Collection of accounts and potential check out problems in front office department.

C-6960

Sub. Code

90145

B.Sc. DEGREE EXAMINATION, NOVEMBER 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. What is Breakdown maintenance?
2. List out the concern areas of a civil Engineer.
3. Write down the various terms associated with heat.
4. What are the advantages of Liquid fuel?
5. Write short notes on Gas Burners.
6. What is LPG Hotel Engineering?
7. What are the main two sources for Electricity?
8. How does Electricity flow?
9. Give points on necessity of water.
10. Write short notes on valves.

Part B

(5 × 5 = 25)

Answer all questions.

11. (a) Distinguish between preventive Maintenance and Breakdown maintenance.

Or

- (b) Explain the role of maintenance Department.

12. (a) What are the various types of coal?

Or

- (b) Write down the advantages and disadvantages of solid fuel.

13. (a) Write in detail about Gas Bank.

Or

- (b) What are the various safety precautions while setting up a Gas Bank.

14. (a) Write short notes on series and parallel circuit.

Or

- (b) Explain about the fuse types.

15. (a) What is Hardness of water? write about its effects.

Or

- (b) List out the points in swimming pool maintenance.

Part C

(3 × 10 = 30)

Answer all questions.

16. (a) Draw out the organization chart of the maintenance department in a hotel.

Or

- (b) Explain in detail about cold water distribution system in a Hotel.

17. (a) List out the most common Gaseous fuel in Hotels.

Or

(b) What is a fuel? Write about its types.

18. (a) Write in detail about the types of wires.

Or

(b) Write down the method of removing permanent hardness of water.

C-6961

Sub. Code

90151

B.Sc. DEGREE EXAMINATION, NOVEMBER 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** the questions.

1. What is Scalar chain?
2. Define the term planning.
3. What is unity of Direction?
4. What is Strategy?
5. What is responsibility?
6. Define Motivation.
7. What do you mean by grapevine?
8. Define Communication.
9. Define Leadership.
10. What is a gangplank?

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Define Management. What are the characteristics of Management?

Or

- (b) Write the functions of Management.

12. (a) What are the basic elements of decision - making?

Or

- (b) Write the benefits of planning.

13. (a) Define organisation. Write the elements of organisation.

Or

- (b) What do you mean by Departmentation? Write the advantages of departmentation by product.

14. (a) State the various sources of recruitment.

Or

- (b) Explain the merits of motivation.

15. (a) "Leaders are not born but made" – Discuss.

Or

- (b) Distinguish between oral and written communication.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Explain Henry Foyal's principles of management.

Or

- (b) Describe the process involved in making a decision.

17. (a) Explain the factors that determine the degree of decentralisation in an organisation.

Or

- (b) What do you mean by Recruitment? Explain the various sources of recruitment.

18. (a) Explain various types of communication and write its merits and demerits.

Or

- (b) Describe the various types of co-ordination. Explain them briefly.

C-6962

Sub. Code

90152

B.Sc. DEGREE EXAMINATION, NOVEMBER 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. Define material management.
2. What are sections of kitchen?
3. Define issuing beverages.
4. What are non perishable foods?
5. What are Banquet menus?
6. Define sous vide.
7. What is food cost control?
8. What is inventory? How it is made?
9. What is Lounges?
10. What are twin rooms?

Part B

(5 × 5 = 25)

Answer **all** questions.

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.

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-6963

Sub. Code

90153

B.Sc. DEGREE EXAMINATION, NOVEMBER 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. What is market approach?
2. What do you by room rate?
3. Define the term budget.
4. What do you mean budget planning?
5. What is demand tactics?
6. What is discount allocation?
7. What do you mean by standardization in housekeeping?
8. Mention the different types of budget.
9. Define — Chloramines.
10. What is interior design?

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Write short notes on useful of forecasting data.

Or

- (b) Differentiate between forecast forms and forecast formula.

12. (a) What do you mean by budget cycle? Describe.

Or

- (b) Describe about the operational budget in front office.

13. (a) Write short notes of capacity management.

Or

- (b) Differentiate between potential high and low demand tactics.

14. (a) Give a brief note on Time and motion study in housekeeping.

Or

- (b) Brief about the yield management team.

15. (a) Write about the components of swimming pool in detail.

Or

- (b) Brief the components of swimming pool system.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Explain the various factors for evaluating front office operations.

Or

- (b) Discuss in detail the advantages and disadvantages of budgeting.

17. (a) Elaborate the various factors that affect in planning the budget.

Or

- (b) Narrate in detail the concept and importance of yield management.

18. (a) Explain the procedure of preparing of duty chart for housekeeping staff.

Or

- (b) Enumerate the various importance of interior design in hotel and guest room.

C-6964

Sub. Code

90155A

B.Sc. DEGREE EXAMINATION, NOVEMBER 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 Mexico?
2. What is Hummus?
3. List the different types of cooking in Chinese cooking.
4. What is spring roll?
5. Define the term glaze.
6. What is topping?
7. What do you mean by filling?
8. What is whipped cream?
9. What is mousse?
10. What do you mean by vegetable fat based ice-cream?

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Brief about the geographical location of Spain.

Or

- (b) Describe about different types of pasta products in Italian cuisine.

12. (a) Write in brief the historical background of Chinese cuisine.

Or

- (b) Write a short note on Hunan cuisine.

13. (a) Differentiate between icing and creaming.

Or

- (b) Write in brief the purpose of frosting in cake.

14. (a) What causes meringue to form? Describe.

Or

- (b) Describe why are eggs used in meringue?

15. (a) What is preservative? List the different types of preservatives in ice-cream.

Or

- (b) How is frozen custard different from ice cream? Describe.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Elaborate the differences between Arabic cuisine and Mexican cuisine with examples.

Or

- (b) List out and explain the different types of equipments and utensils used in Chinese cuisine.

17. (a) Enumerate the various uses of icing with any two recipes.

Or

- (b) Comment the various types of frozen dessert with its preparation method.

18. (a) List out in detail the various tips and ingredients for preparing Italian meringue.

Or

- (b) Explain the Geographical and Historical background in French cuisine.

C-6965

Sub. Code

90155B

B.Sc. DEGREE EXAMINATION, NOVEMBER 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 Organization Structure?
2. What are Catering Activities?
3. Name any Four Non-Alcoholic Beverages.
4. What are the outlets of Food and Beverage?
5. Define the term Bar stock?
6. Give the Bar Area Formula.
7. What is in a Albatross drink?
8. Name is a Marilyn Monroe Cocktail.
9. Name any Four Champagne Cocktail.
10. What is Pink Squirrel made of?

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Write the duties and Responsibilities of Food and Beverage Staff.

Or

- (b) State the importance of Duty Roaster in Food and Beverage Department.

12. (a) Write the job description of Food and Beverage Supervisor.

Or

- (b) Write the importance of Standard Operating Procedure in Food and Beverage Outlet.

13. (a) List down the equipments used in Bar.

Or

- (b) Write the purpose and use of back bar.

14. (a) Differentiate between Tom Colling and Ginfizz.

Or

- (b) Bring out the elements of Cocktail.

15. (a) Write the Recipe for Alexandra Cocktail.

Or

- (b) Differentiate between Manhattan and an old Fashions Cocktails.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Explain the staff organization structure of Food and Beverage Service Department.

Or

- (b) Examine the points to be considered while planning an outlet.

17. (a) Discuss the various methods of Beverage Control.

Or

- (b) Enumerate the Bar Organizational Chart and their Responsibilities.

18. (a) Explain the various preparation methods of Cocktail.

Or

- (b) Describe the various types of Cocktails and their Ingredients.

C-6966

Sub. Code

90155C

B.Sc. DEGREE EXAMINATION, NOVEMBER 2022

Fifth Semester

Catering and Hotel Administration

HOUSEKEEPING

(2018 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Define the term prevention.
2. What is safety?
3. What do you mean by floor finish?
4. What is carpet?
5. Mention any five types of guest room.
6. What is refurbishing?
7. What do you mean flow of work?
8. What is staffing?
9. Define the term brand.
10. What is project team?

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Why security is important in housekeeping? Describe.

Or

- (b) How do housekeeping handle emergency situation in hotel? Describe.

12. (a) Describe the importance of colour in hotel.

Or

- (b) What do you mean window treatment? Describe.

13. (a) List out any five types of guest room with its size and facilities in the room.

Or

- (b) Differentiate between refurbishing and redecoration.

14. (a) Write the objectives of housekeeping in purchasing the materials for the department.

Or

- (b) Brief the procedure for calculating the housekeeping staff.

15. (a) What do you mean by housekeeping in construction? Describe.

Or

- (b) Why there is a need of branding in housekeeping? Describe.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Elaborate the various factors that should be considered while deciding area for housekeeping.

Or

- (b) Narrate in detail the various elements of design in interior decoration.

17. (a) Discuss elaborately the different types of floor with its furnishing process.

Or

- (b) Sketch the organization structure of staff and their working procedure.

18. (a) Explain the flow of work with layout for the construction of housekeeping department in hotel.

Or

- (b) Write in detail the maintenance and cleaning procedure of carpet.

C-6967

Sub. Code

90155D

B.Sc. DEGREE EXAMINATION, NOVEMBER 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. Define yield.
2. What is security program?
3. What do you meant by 'Stay over'?
4. Write the short notes on "charge back".
5. What is Budgeting?
6. Define the seasonal rates.
7. Write the short notes on Room Revenue Analysis.
8. What do you meant by 'Guest folios'?
9. Expand PMS.
10. Write the features of disables guest bathroom.

Part B

(5 × 5 = 25)

Answer **all** questions

11. (a) What is the Basic formulae for calculating yield management?

Or

- (b) Detail about factors affecting is Budget planning.

12. (a) Describe the types of discounted rates in Front Office.

Or

- (b) Illustration the management role in security.

13. (a) What are the types of Timeshare option?

Or

- (b) Explain in detail about the steps of yield management.

14. (a) Describe the Room Tariff fixation.

Or

- (b) Explain the importance of security in Hotels.

15. (a) What are the difficulties faced in marketing times share business?

Or

- (b) Explain the disabled guest bathroom features.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Details in condominium concept in India.

Or

(b) Explain the advantages and disadvantages of Timeshare business.

17. (a) Describe the yield management software.

Or

(b) What is ergonomics and how will its solve on-the-job problems in front office department?

18. (a) Draw and explain the flow diagram of systematic layout planning.

Or

(b) What are the importance and types of blue print?

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.
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