

C-8885

Sub. Code

90212

DIPLOMA EXAMINATION, APRIL 2023.

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. Define Poaching.
2. What is the meaning Larder?
3. List out the use of cooking Fuels.
4. Why is kitchen Safety important?
5. Name some international soups.
6. What is Mirepoix?
7. Define cookery
8. Explain stewing
9. What is caramelization?
10. Define Fermentation.

Part B

(5 × 5 = 25)

Answer **all** questions

11. (a) What are the duties and responsibilities of Sous chef?

Or

- (b) Explain various Mise-en-place in kitchen.

12. (a) List out the kitchen equipments and its uses.

Or

- (b) Write short notes on (i) Cuts of pork
(ii) cuts of Vegetables

13. (a) Name the various preparation of Fish.

Or

- (b) Write short notes on. (i) Tandoor cooking
(ii) Grilling

14. (a) Explain the classification of soups with proper examples.

Or

- (b) Write short notes on (i) Bisque (ii) Consomm'e

15. (a) Explain the role of ingredients in Baking.

Or

- (b) What are the types of Bread? Explain

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Explain their major ingredients, equipments and popular dishes in American cuisine.

Or

- (b) Write about the functions, sources and deficiency of vitamins, Minerals and Fibre

17. (a) What are the different sections in a kitchen? Explain.

Or

- (b) Explain the role of Yeast, Fat and Sugar in Bread Making.

18. (a) What is fuel? Briefly explain types of Fuel and its uses

Or

- (b) Explain sauces, write any two derivatives of each sauce.

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90213

DIPLOMA EXAMINATION, APRIL 2023.

First Semester

Catering of Hotel Administration

BASIC FOOD AND BEVERAGE SERVICE

(2018 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Who is a Steward?
2. What do you mean by job specification?
3. What are the uses of dummy waiter?
4. Name any four glassware and their sizes.
5. Define American service.
6. What is Sorbet?
7. Differentiate squash and syrups.
8. Define Irish coffee.
9. Write down the disadvantages of Display Buffet.
10. What is informal banquet?

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Write down the qualities of food and beverage service personnel.

Or

- (b) Explain the functions of welfare catering establishment.

12. (a) What are the selection factors of F and B service equipment in hotel?

Or

- (b) Explain the different types of room service and its significance.

13. (a) Write down the objectives of Menu planning.

Or

- (b) Write down the differences between Ala carte Menu and Table d'hote Menu.

14. (a) Bring out the classification of non-alcoholic beverages with examples.

Or

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

15. (a) Write down the importance of buffet setting.

Or

- (b) Explain the various information on banquet function prospectus.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Sketch and explain the organisational structure of F and B service department.

Or

- (b) Explain the coordination of F and B Service with other departments in hotel.

17. (a) Describe the different types of crockery and their sizes.

Or

- (b) Distinguish between speciality restaurant and multicuisine restaurant.

18. (a) Explain the different types of menu and its significance.

Or

- (b) Discuss the various points to be observed in planning and organising a Buffet.
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C-8887

Sub. Code

90221

DIPLOMA EXAMINATION, APRIL 2023.

Second Semester

Catering and Hotel Administration

BASIC FRONT OFFICE OPERATION

(2018 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Who is a tourist?
2. What is inbound tourism?
3. What is Tree house?
4. Define Floatel.
5. What is a room rack?
6. What is the use of folio tray?
7. What is Tariff card?
8. What is Tentative reservation?
9. What do you mean by skipper?
10. What is loose leaf register?

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Explain the economic benefits of tourism.

Or

- (b) Write short note on Heritage tourism.

12. (a) Draw the organizational structure of a medium size hotel.

Or

- (b) State the importance of referrals in hotel industry.

13. (a) Explain the various semi-automated equipments used in hotel front office.

Or

- (b) Point out the importance of personal hygiene and grooming for front office personnel.

14. (a) Write down the different types of meal plan.

Or

- (b) Explain the process of cancelling a reservation.

15. (a) Write down the Amendment Procedure in Whitney System.

Or

- (b) Explain the purpose of pre registering a guest.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) List out and explain the important ecotourism destination in Tamilnadu.

Or

- (b) Explain the history and development of hospitality industry in India.

17. (a) Point out and explain the important international chain hotels in India.

Or

- (b) List out the different types of rooms in star hotels. Explain any four.

18. (a) Discuss the various channels of reservation.

Or

- (b) Explain the process of handling group check-in in front office.
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C-8888

Sub. Code

90222

DIPLOMA EXAMINATION, APRIL 2023.

Second Semester

Catering and Hotel Administration

BASIC ACCOMMODATION OPERATIONS

(2018 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Who is an executive housekeeper?
2. What is DND Card?
3. Distinguish between Glazing and enamelling.
4. What is a foaming agent?
5. What are abrasives? Give examples.
6. Name the four types of furniture polishes?
7. What is Turn down service?
8. What is freshen up service?
9. What is the use of grand master key?
10. What do you mean by safety locker?

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Explain the various functions of a housekeeping department.

Or

- (b) State the duties and responsibilities of a control desk supervisor.

12. (a) Explain the various mechanical cleaning equipments used in hotel.

Or

- (b) Give short note on frequency schedules for cleaning.

13. (a) Write down the importance of housekeeping floor pantry.

Or

- (b) Point out the advantages of blast freezing.

14. (a) Write down the procedure for servicing a vacant room.

Or

- (b) Explain the rules of a guest floor for housekeeping staff.

15. (a) Explain the modern method of bed making.

Or

- (b) Write down the importance of lost and found section.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Outline the Organization Chart of housekeeping department in a five star hotel.

Or

- (b) Discuss the essential qualities of housekeeping personnel.

17. (a) Draw the layout of floor pantry and explain.

Or

- (b) What are the responsibilities of a housekeeping while dealing with Out of order room? Explain.

18. (a) Point out and explain the various special services provided by housekeeping department.

Or

- (b) Why it is important to record all items on the lost and found register? Explain.
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Sub. Code

90225

DIPLOMA EXAMINATION, APRIL 2023.

Second Semester

Catering and Hotel Administration

ENVIRONMENTAL STUDIES

(2018 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. BVIEER
2. WWF
3. Hydrosphere
4. Lithosphere
5. Producer
6. Consumer
7. Genetic biodiversity
8. Endangered species
9. Plume
10. Thermal pollution

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Write notes on scope of environmental studies

Or

- (b) Write short notes on importance of environmental studies.

12. (a) Write notes on environmental effects of extracting and using mineral resources.

Or

- (b) Write notes on dams and their effects on forest and tribal people.

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

Or

- (b) Write notes on food chain of grassland ecosystem.

14. (a) Prove “India as a mega-diversity nation”.

Or

- (b) Write notes on conservation biodiversity.

15. (a) Write short notes on manmade disasters.

Or

- (b) Explore the role of an individual in prevention of pollution.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Write an essay on need for public awareness regarding environmental protection.

Or

- (b) Write an essay on food resources with special reference to world food problems caused by agriculture, overgrazing, fertilizer-pesticide problems, water logging and salinity.

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

Or

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

18. (a) Write an essay on disasters due to natural calamities.

Or

- (b) Write an essay on water and marine pollution.
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90231

DIPLOMA EXAMINATION, APRIL 2023.

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. Expand FSSAI
2. Define adulterants
3. Write any four garnishes used in consommé
4. What is Ravioli?
5. Write any four styles of Chinese cuisine.
6. What does oriental style mean?
7. Why is their food so sweet?
8. Write any four cold – cuts.
9. Write any four accompaniments for soup
10. Define Garnishes.

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Write short notes on
- (i) Mislabeled
 - (ii) Food standards

Or

- (b) What are additives? Explain with examples.

12. (a) Write the role of Pasta in Italian cuisine.

Or

- (b) Write any five methods of cooking in French cuisine with example.

13. (a) What are the essential ingredients of their cooking?

Or

- (b) What are the common spices used in Japanese cuisine? Explain.

14. (a) Classify Hors d'oeuvres

Or

- (b) Write the difference of Recruitment and Selection

15. (a) Write ten essential potato cooking methods.

Or

- (b) Write the role of accompaniments.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Explain the different types of pastry.

Or

(b) Classify methods of cooking in French cuisine. Explain.

17. (a) Draw the layout of Garde Manger.

Or

(b) Write the difference of Job Description and Job Specification.

18. (a) Write any ten dishes with its garnish.

Or

(b) Write about galantine and ballontines.

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90232

DIPLOMA EXAMINATION, APRIL 2023.

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 vinification?
2. What is Sak'e?
3. Name any two bitters and Vermouth.
4. What is corona and forters?
5. What is the difference between liquor and liqueur?
6. Name any 2 fruit brandies and their origin.
7. Differentiate cocktail and mocktail
8. What is jigger and swizzle stick?
9. What is PROOF and ABV?
10. Expand V.S.O.P and XO.

Part B

(5 × 5 = 25)

Answer **all** questions

11. (a) Write short notes on French wines.

Or

(b) Name any 10 varieties of red grapes.

12. (a) Explain briefly about beer production.

Or

(b) What are different styles of service beer.

13. (a) Name any 5 other spirits and their base and country.

Or

(b) List down any 5 liqueurs – base, color, Havour and country.

14. (a) What are the Various chasers and modifiers available in bar?

Or

(b) Explain the terms : naked, brimmed, on the rocks.

15. (a) Differentiate between Whisky and Whiskey. Give examples for both.

Or

(b) Write short notes on Tequila – its manufacture, brands and style of service.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) How is wine produced? Explain each step in detail. List the factors influencing the taste of wine.

Or

- (b) What are the major and minor wine producing countries around the world? Write notes on their regions.

17. (a) Classify beer and explain the method of serving the same.

Or

- (b) Name any 10 secondary spirits – their base and base and origin

18. (a) List down the different types of cocktails and methods of making a cocktail

Or

- (b) Write detailed note of distillation – types with the help of diagram

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90235

DIPLOMA EXAMINATION, APRIL 2023

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. What is food micro biology?
2. Define Health.
3. What is BMR?
4. Define Energy.
5. Give any two functions of biotin.
6. What are the symptoms of dehydration?
7. Name the classification of minerals.
8. What is Fructose?
9. What is the main objective of meal planning?
10. What do you mean by protective food?

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Explain the classification of nutrition.

Or

- (b) Briefly explain the social functions of food.

12. (a) Explain the dietary sources of energy.

Or

- (b) Write down the various causes of obesity.

13. (a) Explain the different ways to prevent rancidity.

Or

- (b) What are the effect of excess intake of protein on our body.

14. (a) Write short note on water-soluble vitamin.

Or

- (b) Explain the various functions of Vitamin A.

15. (a) Explain the guidelines for planning a menu.

Or

- (b) Write down the factors responsible for making a balanced diet.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Discuss the importance of food in maintaining good health.

Or

- (b) Explain the health hazards associated with energy balance.

17. (a) Analyse the effects of deficiency and excess intake of carbohydrates.

Or

- (b) Briefly explain the classification of lipids.

18. (a) “Water balance is important for maintaining good health.” — Evaluate the statement.

Or

- (b) Explain the factors influencing menu planning.

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90241

DIPLOMA EXAMINATION, APRIL 2023.

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. Give any two advantages of man – made fiber.
2. What are the materials used for upholstery?
3. What is steam press?
4. List the equipments used in sewing room.
5. What is Par stock?
6. What do you mean by discard linen?
7. Write any two advantages of dry cleaning.
8. What is a tumble dryer?
9. What is florist's cone?
10. Define symmetrical flower arrangement.

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Explain the important factor to be consider while selecting an upholstery.

Or

- (b) Write down the classification of fibre.

12. (a) Explain the various equipments used in linen room.

Or

- (b) Explain the role and responsibilities of linen room supervisor.

13. (a) What are the factors to be consider before purchasing bed linen for room?

Or

- (b) State the advantages of linen hiring.

14. (a) Point out the advantages and disadvantage of off premise laundry.

Or

- (b) Explain the procedure of valet service.

15. (a) Explain the different types of flower arrangement.

Or

- (b) Write down the different styles of bonsai.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Point out and explain the different types of curtains.

Or

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

17. (a) Discuss the selection criteria for various linen items in accommodation operation.

Or

- (b) Briefly explain the classification of laundry agents.

18. (a) Explain the different stages in laundry processing.

Or

- (b) Discuss the basic requirement to make flower arrangement.
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90242

DIPLOMA EXAMINATION, APRIL 2023.

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. What are the three categories of hotel mail?
2. What is Message Rack?
3. Who is a bell boy?
4. What do you mean by left luggage?
5. What are the two types of account maintained in front office?
6. What is Petty cash?
7. What do you mean by key control?
8. What do you understand by 'Dirty Dozen'?
9. Who is a skipper?
10. What do you mean by master bill?

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Write down the guidelines followed while handling guest complaints.

Or

- (b) Explain the procedure for handling guest message.

12. (a) Write down the various functions of bell desk.

Or

- (b) Draw the format of an Errand card and explain.

13. (a) Explain the procedure for handling left luggage.

Or

- (b) What is a Ledger? Explain the two types of ledgers used in front office accounting.

14. (a) Write down the procedure of cash control in hotels.

Or

- (b) Explain the different locking system used in hotels.

15. (a) Explain the major activities conducted during a guest departure.

Or

- (b) Write down the procedure for accepting foreign currency.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Discuss the different sources of mails and messages.

Or

- (b) Explain the manual and automated process for handling wake-up calls for guest.

17. (a) State the duties and responsibilities of a concierge.

Or

- (b) Discuss the different types of vouchers used in front office accounting system.

18. (a) Evaluate the various factors to be considered while settling a guest account by foreign currency.

Or

- (b) Discuss the role of Front Office staff in ensuring the safety and security of guest.

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Sub. Code

90244

DIPLOMA EXAMINATION, APRIL 2023.

Sixth 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 sensible heat?
2. Define the term “specific heat capacity”.
3. Name two sources of electricity.
4. Define the term “Electric charge”.
5. Name any two standard sizes of fuse.
6. What is the meaning of potential difference?
7. Define the term “Illumination”.
8. What is Luminous flux?
9. Why emergency lighting is required?
10. Mention any duties performed by civil engineer in a hotel.

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Describe the term “Fuel”.

Or

- (b) What are the different types of fuels available in Hotel industry?

12. (a) Draw the diagram of series circuit and explain.

Or

- (b) When short circuit happens and why?

13. (a) What is the principal objectives of lighting in a Hotel?

Or

- (b) Mention the importance of lighting requirement in a Hotel.

14. (a) Write a brief note on predictive maintenance.

Or

- (b) State the advantages of preventive and break down maintenance.

15. (a) Point out the storages requirements of gas cylinders.

Or

- (b) What steps you will take when you identify gas leak?

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Mention the properties of an ideal fuel.

Or

- (b) What is resistance and its types and describe its nature/characters.

17. (a) Write the advantages of day light/natural light.

Or

- (b) State the importance of maintenance department of a Hotel.

18. (a) Describe LPG and draw a labelled diagram of Bunsen burner.

Or

- (b) Mention the advantages of LPG as hotel fuel.

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Sub. Code

90251

DIPLOMA EXAMINATION, APRIL 2023.

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 – “Food Cost”
2. List the various courses of a french classical menu
3. What is beverage control
4. Who is called Purchase Manager?
5. Give any three Advantages of standard Purchase Specification
6. What do you mean by Quality of Purchasing
7. Disclose about Non – Perishable foods
8. What do you mean by Banquet menu?
9. Define – “bar”
10. How do you describe a Presentation of food?

Part B

(5 × 5 = 25)

Answer **all** questions

11. (a) Draw the Layout of Large quantity kitchen and Satelite kitchen.

Or

- (b) What do you mean by Periodical Purchase

12. (a) Define – cook chill system

Or

- (b) What is standard purchase

13. (a) How to menu designing for Restaurants and fast foods

Or

- (b) What do you mean by Bar frauds

14. (a) Explain – What are the books and Records Keeping in Bar?

Or

- (b) Write the shorts notes on importance of food costing.

15. (a) What are the pricing considerations of a Purchase committee?

Or

- (b) What do the following terms mean? give examples of each.

(i) Portion Control

(ii) Yield Management

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Explain – The food cost control

Or

(b) Write a brief notes about Prevention of bar fraud

17. (a) Explain – The hospitality industry and its products

Or

(b) Illustrate about What are principles used of largescale commercial cooking

18. (a) What is sous vide? Write its advandages and disadvandages

Or

(b) Give the organisation structure of the purchasing department. What are the goals of the department

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Sub. Code

90252

DIPLOMA EXAMINATION, APRIL 2023.

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 Budgeting?
2. Write the formula to calculate the Average Daily rate.
3. List out the Guest Room pricing strategies.
4. Define Duration central in yield management
5. List out the various functions of a manager
6. Write the advantages of contract services in hotel.
7. What do you meant by Frequency Schedule?
8. Write the short notes on Market Condition approach.
9. What is performance standard?
10. Define the term Non – recycled items.

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Explain the factors effecting Room tariff.

Or

- (b) What are the benefits of forecasting?

12. (a) Explain about the types of Budget.

Or

- (b) Explain the concept and importance of yield management.

13. (a) Write in detail about time and motion study in housekeeping.

Or

- (b) Explain about Team spirit in Housekeeping.

14. (a) What is the concept of Green Housekeeping?

Or

- (b) Explain about applications of yield management in Hotel industry.

15. (a) Detail about the characteristics of budget.

Or

- (b) Discuss about the benefits and types of Housekeeping training.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Explain what front office managers can do to plan for disasters.

Or

- (b) Explain in detail about outsourcing housekeeping.

17. (a) Explain how front office managers forecast rooms revenue and estimate expenses when budgeting for operations.

Or

- (b) Describe the yield management team

18. (a) Detail about the security from theft in housekeeping department.

Or

- (b) Describe the yield management software.
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Sub. Code

90254A

DIPLOMA 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** the questions.

1. Brief on Breakfast dishes of Britain cuisine
2. What is Prawn Bisque'?
3. Define 'Pita Bread'
4. Brief on 'Sharkfin Soup' of China.
5. Define the term 'Icings'
6. How do you Prepare 'Butter icing'?
7. Brief on strawberry Mousse.
8. Difference between fresh cream icing and butter cream icing
9. What is 'Additives'?
10. What is mean by Toppings?

Part B

(5 × 5 = 25)

Answer **all** the questions

11. (a) Explain in detail on 'Spanish cuisine' and the Ingredients used in particular dishes

Or

- (b) How are the similar ingredients used in India and Arabic country? Explain.

12. (a) Write the unique characteristics of Scandinavian Cuisine.

Or

- (b) Describe on Various Regional cooking styles of china

13. (a) Write the Popular dishes of German Cuisine.

Or

- (b) Write the recipe of 'Szechwan Chicken'

14. (a) Explain the steps needed to prepare ice cream.

Or

- (b) Write the advantages of 'Royal icing' and Mention few examples.

15. (a) Describe on Wedding cake and mention the type of icing is required.

Or

- (b) Explain the types of Meringue.

Part C

(3 × 10 = 30)

Answer **all** the questions.

16. (a) Describe on Italian cuisine, List out the pasta varieties and its nature and shapes.

Or

- (b) Write recipe on any one chicken preparation of French style

17. (a) Explain the following questions.

- (i) Importance of Middle Eastern Cuisine
(ii) List out the popular and essential equipments from chinese cuisine

Or

- (b) Give details on Varieties of icing

18. (a) Elaborate on Classification of Frozen desserts.

Or

- (b) Explain the following terms.
(i) Procedure for making of 'Meringues'
(ii) Procedure for making of 'Mango ice cream'

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90254B

DIPLOMA EXAMINATION, APRIL 2023.

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 Job Description?
2. Who is a Sommelier?
3. What is a Cocktail?
4. What is Bar?
5. What is Whiskey?
6. Name any 4 Red grapes.
7. What do you mean by Dispense Bar?
8. What is Bacardi?
9. What is Champagne?
10. What is Madeira?

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Write the duties and responsibilities of Assistant Bar Manager.

Or

- (b) Write the duties and responsibilities of Bar Tender.

12. (a) Mention the important skills needed for a Bar Manager.

Or

- (b) Write the importance of Bar Staffing.

13. (a) What do you mean by Bar Stock?

Or

- (b) Write the tips for effective Bar control.

14. (a) Write short notes on

- (i) Martini
- (ii) Manhattan

Or

- (b) Name any ten Rum based Cocktails.

15. (a) Write the recipe for the following:

- (i) Pina Colada
- (ii) Bloody Mary

Or

- (b) Write the meaning for following:

- (i) Stirring
- (ii) Shaking

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Draw the organizational hierarchy of Bar and Explain the duties and responsibilities of all.

Or

- (b) Explain SOP followed in Bar.

17. (a) Mention the different types of Bar and parts of Bar and explain all.

Or

- (b) Write the recipe for any five vodka based cocktails.

18. (a) Write short notes on

- (i) Pink Lady
- (ii) Alexandra
- (iii) Tom Collins

Or

- (b) Write the recipe for following

- (i) Side Car
- (ii) White lady
- (iii) Noggs

C-8900

Sub. Code

90254C

DIPLOMA EXAMINATION, APRIL 2023.

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 do you mean by safety?
2. What is First aid?
3. Define Interior decoration.
4. What are the dimensions of colour
5. What do you mean by tertiary colour?
6. What is lighting?
7. What are Sop's?
8. What is the buddy system?
9. What is decal?
10. What is Grout?

Part B

(5 × 5 = 25)

Answer **all** questions

11. (a) What is the procedure to be followed in case a guest meets with an accident in the hotel.

Or

- (b) What steps to be taken to reduce employee and guest thefts.

12. (a) Write short notes on the following. (i) Concierge (ii) TDD. (iii) Wi-fi

Or

- (b) What are warm and cool colours.

13. (a) What are the items of furniture found in guest rooms.

Or

- (b) Explain the following terms. (i) Kapok. (ii) Zed beds.

14. (a) How is manpower for a new property organised

Or

- (b) Explain the following terms.
(i) Division of work Document
(ii) House breakup plan.

15. (a) Write the role of project team to improve the standard of Housekeeping

Or

- (b) What is Branding? Write its importance.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Mention the First aid procedure for the following.
(i) Burns and scalds (ii) choking (iii) Electric shock
(iv) Indigestion (v) stroke

Or

- (b) Classify Fires and Explain all.
17. (a) What are the different types of design and explain the use of the elements of design in hotels.

Or

- (b) Describe the main classification of motifs used in designing
18. (a) Explain the various types of carpets and write the considerations to be borne in mind while selecting carpets.

Or

- (b) Explain the different ways in which curtains can be used as window treatment.
-

C-8901

Sub. Code

90254D

DIPLOMA EXAMINATION, APRIL 2023

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. Give the formula of the following
 - (a) No show percentage
 - (b) Average rate per guest
 - (c) Room occupancy percentage
2. What is information desk?
3. What is the role of front office in hotel?
4. What do you mean by high demand in yield management strategies?
5. Define – forecasting.
6. What is proprietary ownership?
7. What is the timeshare?

8. What do you mean by guestroom security?
9. What do you mean by vandalism?
10. What is Lobby?

Part B

(5 × 5 = 25)

Answer **all** questions

11. (a) What do you understand by yield?

Or

- (b) What are the major benefits of forecasting.

12. (a) Define – Timeshare business.

Or

- (b) Explain – How to improve the time share.

13. (a) Explain – Room dimensions.

Or

- (b) Draw Layout of Lobby and writes functions.

14. (a) How to setting up the security program?

Or

- (b) What are the factors that are considered to classify a hotel into star category?

15. (a) Describe the various types of rooms you will find in a hotel.

Or

- (b) How to handle emergency situations? Explain.

Part C (3 × 10 = 30)

Answer **all** the questions.

16. (a) What are the advantages of reporting accidents?

Or

- (b) How will you deal with terrorist activity or bomb threat as a front desk employee?

17. (a) What is meant by forecasting of room availability? What points should one keep in mind while forecasting?

Or

- (b) Explain – The need for security and safety in coding industry.

18. (a) Explain – What is the planning of front office department and what is Role of front office manager.

Or

- (b) Classify hotels on the basis of level of services.

C-8902

Sub. Code

90221

DIPLOMA EXAMINATION, APRIL 2023

Second Year

Catering and Hotel Administration

ADVANCED FOOD PRODUCTION

(2016 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** the questions.

1. Name any four Breakfast dishes of South Indian Cuisine.
2. Define the term 'Katchori'.
3. What is 'Panch Phoron'?
4. Brief on 'Dhokla'.
5. What are understand on 'Chettinad Masala'?
6. List out the 'Kabab' varieties.
7. What is 'Standard Recipe'?
8. Mentioned about snacks from Tamil Nadu Cuisine.
9. Define the term 'Galantine'.
10. Brief on dressing and its uses.

Part B

(5 × 5 = 25)

Answer **all** the questions.

11. (a) Write an essay on sweets from South India.

Or

- (b) List out the raw materials used in North Indian Cuisine.

12. (a) What are the special raw ingredients used in East Indian Cuisine?

Or

- (b) Write a special note on 'Chaats and Varieties'.

13. (a) What are the curing has needed for an oven?

Or

- (b) Write the maintance required for Vegetable Cutting Machine and Meat Mincer.

14. (a) List out the names of small grains and its uses.

Or

- (b) Give short answers :

(i) Pongal

(ii) Adai.

15. (a) Explain the functions of garde manger.

Or

- (b) Write the importance of 'Buffet Presentation'.

Part C

(3 × 10 = 30)

Answer **all** the questions.

16. (a) Write a detail note on 'Punjabi Cuisine'.

Or

- (b) Give short answers :

- (i) Preparation of sambar
(ii) Mutton Biryani Style from Hyderabad.

17. (a) Give a detail note on sweets from East Indian Cuisine.

Or

- (b) Write the recipe of 'Tandoori Chicken' and a recipe of 'Mint Chutney'.

18. (a) Write an essay on 'Mughal Cuisine'.

Or

- (b) Explain in detail on classical 'Hors d'oeuvres' with appropriate examples.

C-8903

Sub. Code

90223

DIPLOMA EXAMINATION, APRIL 2023

Second Year

Catering and Hotel Administration

ACCOMMODATION OPERATION

(2016 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Give four examples of natural fibre.
2. Write any two advantages of wool.
3. What do you mean by Upholstery?
4. What is linen control?
5. Give any four importance of stocktaking.
6. Write any two advantages of contract laundry.
7. What is pesticides?
8. Name the major types of laundry agents.
9. What is Flat back flower arrangement?
10. List out the common pests found in hotels.

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Explain the classification of fibre with suitable example.

Or

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

12. (a) Explain the general points in curtain construction.

Or

- (b) Write down the care and maintenance of quilts.

13. (a) Explain the activities followed in linen room.

Or

- (b) Write down the selection criteria for fabrics in hotels.

14. (a) Write down the importance of maintaining par stock.

Or

- (b) Write down the duties and responsibilities of a linen room staff.

15. (a) Explain the classification of laundry agents.

Or

- (b) Explain the principles of flower arrangement.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Point out and explain the different types of man-made fibres used in hotel industry.

Or

- (b) Explain the different types of fabrics commonly used in hotel industry.

17. (a) Discuss the points to be consider while planning the uniform room.

Or

- (b) Evaluate the factors to be consider before purchasing a linen for hotel industry.

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

Or

- (b) Briefly explain the various equipments used in flower arrangement.

C-8904

Sub. Code

90231

DIPLOMA EXAMINATION, APRIL 2023.

Third Year

Catering and Hotel Administration

FOOD PRODUCTION AND SERVICE MANAGEMENT

(2016 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. What is production scheduling?
2. What is standard portion size?
3. Name any two kitchen equipments used in coffee shop kitchen.
4. Write two uses of brine.
5. Define the term “Nouvelle cuisine”.
6. What is menu mix in menu engineering?
7. Which types of menu is described as “puzzle” in menu engineering?
8. Provide space requirement of a fast food restaurant.
9. Give two examples of Ancillary areas of F&B outlet.
10. Name any two types of Ham.

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) State the purpose of Duty rooster.

Or

(b) Write a brief note on satellite kitchen.

12. (a) Write the method of preparation of Aspic.

Or

(b) State the objectives of Menu engineering.

13. (a) Write the features of menu presentation.

Or

(b) What are the supervisory skills of a restaurant manager?

14. (a) Mention the procedure of selecting a supplier.

Or

(b) Write the constraints of menu planning.

15. (a) Describe an two components of production scheduling.

Or

(b) Write the functions of cold kitchen.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Draw and explain the layout of banquet structure and its functions.

Or

- (b) Plan a centralised banquet's kitchen and suggest lighting, equipments and layout planning.

17. (a) Write the classification of cold food and describe any two types of cold food.

Or

- (b) Summarise the factors affecting gross or kitchen profit and remedial measures.

18. (a) Explain the methods of printing menu.

Or

- (b) Write the benefits of measuring guest satisfaction index.
-

C-8905

Sub. Code

90232

DIPLOMA EXAMINATION, APRIL 2023

Third Year

Catering and Hotel Administration

ROOMS DIVISION MANAGEMENT

(2016 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. What is multiple occupancy percentage?
2. Define transient room sales.
3. What are the ABC of selling?
4. Define Guest choice.
5. Define Leasing.
6. What is budgetary control?
7. What are the lighting systems in hotels?
8. Define redecoration and refurbishing.
9. Define in house security department.
10. What is guest laundry?

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Write a short note on measuring yield.

Or

(b) Write elements of group room sales.

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

Or

(b) Write the role of front office in hotel marketing programme.

13. (a) Write the methods of pricing contract.

Or

(b) Write the principles of interior designing.

14. (a) Write a short note on wall and wall treatments.

Or

(b) Explain the roles of accessories in interior decoration.

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

Or

(b) Write a note on in-house security department versus contracted security services.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Write the different ways followed by hotels to maximize room occupancy and revenue.

Or

- (b) Explain the hotel as product.

17. (a) Write in detail about budgetary control.

Or

- (b) Write a note on different aspects of interior decoration.

18. (a) Write the steps to handle emergency situations in detail.

Or

- (b) Write a detail note on stores and stock control.

C-8906

Sub. Code

90233

DIPLOMA EXAMINATION, APRIL 2023

Third Year

Catering and Hotel Administration

BEVERAGE SERVICE

(2016 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. What is aromatized wine?
2. What are the constituents of grape?
3. Give four famous wine brand names.
4. Name any two grape varieties used in French wine making.
5. What is Wine Harmony?
6. Define Viticulture.
7. Explain pot still method.
8. What is a spirit?
9. What is an American proof?
10. What are liqueurs? Give two examples.

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Draw the classification chart of wine and give examples.

Or

- (b) Explain in detail about storage of wines.

12. (a) Explain the history of wines of Italy. Name any five grape variety of Italy.

Or

- (b) What are the wine producing region of Germany? Name any Five German wines.

13. (a) How is beer produced? What are the types of beer.

Or

- (b) Name any ten imported beers and their origin.

14. (a) Differentiate between pot still and patent still method.

Or

- (b) Name any five spirits and their source of making.

15. (a) What are Vermouth and bitters? Give examples.

Or

- (b) What are the manual and mechanical equipments required in making cocktail?

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) How is wine produced? Explain the various steps involved in wine making.

Or

- (b) What are the constituents of grape? Explain about the factors that affect the quality of wine.

17. (a) How does wine pair with food? Write the suggested choice of wines for the following

- (i) Soups (Potage)
- (ii) Fish (Poisson)
- (iii) Roast meat (Rôti)

Or

- (b) Write detailed note on spirits with their brands.

18. (a) List down any ten liqueurs - their origin, colour, and flavour.

Or

- (b) Write the recipe of the following classic cocktails.

- (i) Bloody Mary
- (ii) Black Russian
- (iii) Sidecar
- (iv) Whisky Sour
- (v) Margarita

C- 8907

Sub. Code

90211

DIPLOMA EXAMINATION, APRIL 2023

First Year

Catering And Hotel Administration

PRINCIPLES OF ACCOUNTANCY

(Upto 2015)

Duration : 3 Hours

Maximum : 60 Marks

Part A

(6 × 3 = 18)

Answer **all** questions.

1. Define accountancy.
2. Write a note on golden rules of accounting
3. Write the format of Double column cash book.
4. What is trial balance?
5. What is Straight line method?
6. Write the format of Trading and balance sheet format.

Part B

(4 × 8 = 32)

Answer any **FOUR** questions.

7. Explain the basic concept of accounting.

8. Prepare a journal entry from the following information

Particulars	Rs.
Rajan started with cash	2,00,000
purchases goods for cash	15,000
Sold goods to jems	18,750
Paid wages	2,500
Cash withdrawn a bank	10,000

9. What is cash book? What are its features and advantages.

10. Enter the following transactions in a single column cash book.

Date	Particulars	Rs.
2003 AUG 1	Started business with cash	1,000
2	Purchased goods for cash	400
3	Sold goods for cash	840
4	Paid to Prabu	200
5	Received from Babu	700
6	Paid rent	100
7	Sold goods for cash	500

11. A company purchased a plant at Rs.40,000 on 1st April 2003, it is depreciated at 10% per annum on reducing balance for three years. Show the plant account for three years ending 31st December every year.

12. Write the difference between a trial balance and balance sheet.

Part C

(1 × 10 = 10)

(Compulsory)

13. Prepare a three column cash book from the following information:

Date	Particulates
2009 May 1	Balance of cash in hand Rs.8,000 and at Bank Rs.5,000.
4	Bought goods for cash Rs.1,800 and for cheque Rs.2,500.
6	Drew cash from bank for office use Rs.3,000.
12	Paid salaries by cheque Rs.1,500.
16	Paid to Kumar Rs.2,000 by cheque.
18	Sold goods for cash Rs.6,000.
22	Paid into Bank Rs.4,500.
25	Paid Rent Rs.500 in cash.
28	Paid Ram Rs.1,700 is full settlement of his account for Rs. 1,750.
30	Received from Balu a cheque of Rs.900 and allowed him discount Rs.50.

C-8908

Sub. Code

90212

DIPLOMA EXAMINATION, APRIL 2023.

First Year

Catering and Hotel Administration

BASIC FOOD PRODUCTION

(Upto 2015 batch)

Duration : 3 Hours

Maximum : 60 Marks

Part A

(6 × 3 = 18)

Answer **all** questions.

1. What is hygiene?
2. What is culinary art?
3. What are the types of salad?
4. What is roux?
5. What are garnishes?
6. What is mousse? Give examples.

Part B

(4 × 8 = 32)

Answer any **four** questions.

7. Bring out the importance of equipment sanitation in kitchen.
8. Discuss about basic principles of culinary art.
9. Explain the characteristic of egg and sugar.

10. Draw the kitchen layout of medium size hotel and explain.
11. Discuss about preparation of ingredients.
12. Draw and explain the cuts of fish.

Part C

(1 × 10 = 10)

(Compulsory)

13. Enumerate about various methods of cooking with suitable examples.
-

C-8909

Sub. Code

90213

DIPLOMA EXAMINATION, APRIL 2023.

First Year

Catering and Hotel Administration

BASIC FOOD SERVICE

(Upto 2015 Batch)

Duration : 3 Hours

Maximum : 60 Marks

Part A

(6 × 3 = 18)

Answer **all** questions.

1. Origin of Menu
2. Portioning
3. K.O.T.
4. Various linen used in a coffee shop
5. Banquet
6. Silver service

Part B

(4 × 8 = 32)

Answer any **four** questions.

7. Explain attributes of Waiter.
8. Explain any ten crockeries used in F and B department with a neat diagram.
9. Describe the classification of non-alcoholic beverages with three examples.

10. Explain different types of services.
11. Write the role of stewarding in F & B operation.
12. Explain the objectives of menu planning.

Part C

(1 × 10 = 10)

Compulsory

13. Draw the layout and figure out the equipments used in a restaurant.
-

C-8910

Sub. Code

90214

DIPLOMA EXAMINATION, APRIL 2023.

First Year

Catering and Hotel Administration

BASIC ROOM DIVISION OPERATION

(Upto 2015 onwards)

Duration : 3 Hours

Maximum : 60 Marks

Part A

(6 × 3 = 18)

Answer **all** questions.

1. Define Hotel.
2. Name any six mechanical equipments used in housekeeping department.
3. What is public area?
4. Who is a baby sitter?
5. What is plan?
6. What is FIT?

Part B

(4 × 8 = 32)

Answer any **four** questions.

7. Explain different types of guest rooms in a Star Hotel.
8. Draw the organisational structure of housekeeping department and explain the job description of housekeeping supervisor.

9. Explain lost and found procedure in detail.
10. What is reservation? Explain different modes of reservation.
11. Explain how the front office co-ordinates with other departments in a hotel.
12. Explain various reservation records maintained in front office department.

Part C

(1 × 10 = 10)

Compulsory.

13. As a front office receptionist, how will you reserve a room for a guest. – Explain in detail.
-

C-8911

Sub. Code

90215

DIPLOMA EXAMINATION, APRIL 2023.

First Year

Catering and Hotel Administration

BASIC SYSTEM OPERATION

(Upto 2015)

Duration : 3 Hours

Maximum : 60 Marks

Part A

(6 × 3 = 18)

Answer **all** questions.

1. State the difference between primary and secondary storage devices.
2. Highlight the characteristics of the MS-DOS operating system.
3. Write down the basic features of windows operating system.
4. What are the icons found in formatting toolbar in MS word? Explain.
5. Explain the uses of function keys.
6. What are the types of page orientation in MS word?

Part B

(4 × 8 = 32)

Answer any **four** questions.

7. Discuss the advantages and disadvantages of computer.
8. List down any eight external commands of MS DOS operating system.

9. Explain the different steps in windows booting process.
10. Describe the different parts of MS Word window
11. What are the steps to follow when creating a new document in MS word?
12. Explain the different types of document view in MS word.

Part C (1 × 10 = 10)

Compulsory

13. Describe the different types of operating system and their advantages and disadvantages.
-

C-8912

Sub. Code

90221

DIPLOMA EXAMINATION, APRIL 2023

Second Year

Catering and Hotel Administration

QUANTITY FOOD PRODUCTION

(Upto 2015 Batch)

Duration: 3 Hours

Maximum : 60 Marks

Part A

(6 × 3 = 18)

Answer **all** questions.

1. What do you mean by condiment? Give any four examples.
2. Write a brief note on steam boiler.
3. What do you mean by cyclic menu? Describe.
4. Give a short note on Bin card.
5. What do you mean by buffet? Brief.
6. Differentiate between dhania leaves and kasuri methi.

Part B

(4 × 8 = 32)

Answer any **four** questions.

7. Write about different thickening agents that are used in Indian gravies.
8. Explain about the centralized production of food.

9. Write in detail about the different types of cost that occur in food production department.
10. What is inventory taking? Explain.
11. Describe a note on planning of marriage and new year theme buffet.
12. Write a note on:-
 - (a) Par stock (4)
 - (b) Portion Control (4)

Part C (1 × 10 = 10)

(Compulsory)

13. Elaborate the different types of menu with examples for each.
-

C-8913

Sub. Code

90222

DIPLOMA EXAMINATION, APRIL 2023.

Second Year

Catering and Hotel Administration

BEVERAGE SERVICE

(Upto 2015 Batch)

Duration : 3 Hours

Maximum : 60 Marks

Part A

(6 × 3 = 18)

Answer **all** questions.

1. Define Wine.
2. What is Brandy?
3. What is Beer? Name the ingredients used in production of Beer.
4. What is the difference between Cocktail and Mocktail?
5. What is Cigar?
6. What do you mean by Cellar?

Part B

(4 × 8 = 32)

Answer any **four** questions.

7. Classify Wine and Explain all.
8. Explain the brandy making process in detail.
9. How the beer is manufactured? Explain in detail.

10. Name any four Whisky based cocktail and write recipe for all.
11. Describe the making process of Cigar, its Strength, Quality and Storage.
12. Write short notes on the following :
 - (a) Bae Operation.
 - (b) Bar Licensing Laws.

Part C

(1 × 10 = 10)

Compulsory

13. What is Cocktail? Explain various rules of making Cocktails. Give recipe for any two Rum based Cocktails.
-