

C-1678

Sub. Code

90113

B.Sc. DEGREE EXAMINATION, APRIL 2024

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. Write down the types of food contamination.
2. What is Basal Metabolism?
3. List down types of cooking fuels.
4. Explain blast chillers.
5. Define the term 'barbecue'.
6. What is blanching?
7. Define bouquet garni.
8. Name two international soup.
9. What is blind banking?
10. Name any two flatbread.

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Write a short note on personal hygiene.

Or

- (b) Explain the uses of ingredients in cooking.

12. (a) Name five types of cooking fuels. Explain its uses.

Or

- (b) List ten hazards that can take place in a professional kitchen.

13. (a) Draw the cuts of chicken and explain its parts.

Or

- (b) Explain any five methods of cooking with example menus.

14. (a) Explain the manufacturing process of cheese.

Or

- (b) Explain the classification of stocks.

15. (a) Draw the structure of wheat grain and label its parts.

Or

- (b) Explain the principles of break making.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Explain about kitchen hygiene and sanitation.

Or

- (b) List down any ten kitchen equipment and its uses.

17. (a) Discuss the development of modern, classical and contemporary cuisines.

Or

- (b) Explain mother sauces. Mention two derivatives of each.

18. (a) Explain the role of ingredients in bread making.

Or

- (b) Write down ten features of good soup.
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C-1679

Sub. Code

90114

B.Sc. DEGREE EXAMINATION, APRIL 2024

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. Who is chef d'etage?
2. French name for Sr. Captain.
3. Write short notes on All Day Dine in Restaurant.
4. Give five French names for F & B items.
5. What is cover?
6. Write short notes on sorbet.
7. Write any four brand names of mineral water.
8. Write short notes on squashes.
9. What is FP?
10. Write a three course banquet table d'note menu.

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Write the attributes of a writer.

Or

- (b) Write job description for restaurant manager.

12. (a) What is baize? What are its uses?

Or

- (b) Name any five restaurant linear and their uses.

13. (a) Give the accompaniments and cover for any five course in French classical menu.

Or

- (b) What are the points to be kept in mind while planning a menu?

14. (a) Explain the production process of tea.

Or

- (b) Write short notes on :

(i) Breakfast door knob

(ii) waiters card.

15. (a) Sketch various Banquet seating arrangement.

Or

- (b) List and explain ten banquet equipments.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Explain the job description and job specification of a food and beverage manager.

Or

- (b) Write a brief notes on welfare catering.

17. (a) What is Russian service? Write its advantages and limitations of this service.

Or

- (b) Define menu. Explain the types of menu.

18. (a) Sketch and explain any five formats used in F and B outlets.

Or

- (b) Explain the types of Buffet service.
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C-1680

Sub. Code

90123

B.Sc. DEGREE EXAMINATION, APRIL 2024

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. List any five departments of a hotel.
2. What is a convention hotel?
3. Name four tourist attractions in India.
4. What do you mean by tourist honey pots?
5. What do you know about uniformed services?
6. List two major duties of front office manager.
7. Classify the various types of reservations.
8. Draw the main stages of guest cycle.
9. Mention two pros and cons of GRC
10. Describe the need of form C.

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Enlist various reasons on why growth in tourism is essential.

Or

- (b) Explain in brief the growth and evolution of hotel industry.

12. (a) What makes a tourist location/destination desirable?

Or

- (b) How are hotels classified under HRACC guidelines?

13. (a) What type of rooms are available in a hotels?

Or

- (b) How can tourism be a boon as well as a bane to the society?

14. (a) What are the do's and don't's of effective listening?

Or

- (b) Enumerate various functions of front office during the stay of guest.

15. (a) How does a hotel decide 'End of the day'?

Or

- (b) What are VIP guest and describe the VIP check-in procedure?

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) List how hotels are classified on the basis of clientele.

Or

- (b) Draw and explain the layout of front office.

17. (a) Explain the various types of hotel rooms.

Or

- (b) Enumerate the qualities expected from a front office staff.

18. (a) Describe the various types of room rate.

Or

- (b) Briefly explain the following:

- (i) CRS
 - (ii) Standard density chart
 - (iii) Intersell agency.
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C-1681

Sub. Code

90124

B.Sc. DEGREE EXAMINATION, APRIL 2024

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. What is role of vallet in housekeeping?
2. What is the use of maid's cart?
3. What is mean by linen chute?
4. Define spring cleaning.
5. Differentiate between block cleaning and orthodox cleaning.
6. What is mean by 'OO'?
7. What do you understand by floor plantry?
8. Write duties of executive house keeping.
9. Write full form of :
 - (a) DND
 - (b) OOO
10. What is mean by discrepancy report?

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) List five types of manual and mechanical equipment used in house keeping.

Or

- (b) Explain the different cleaning schedules practised in hotels.

12. (a) Write short note on duties of houseman.

Or

- (b) Explain any essential qualities of a house keeper.

13. (a) What are the attributes, essential in house keeping staffs?

Or

- (b) What is the role of housekeeping department in guest satisfaction and repeat business?

14. (a) Write a short note on storage of cleaning agents.

Or

- (b) Write short note on conventional cleaning and block cleaning.

15. (a) Discuss the co-ordination of housekeeping department with F and B service and maintenance department.

Or

- (b) Write short notes on :
- (i) Turn down service
 - (ii) Guest items

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Discuss the co-operation between front-office and house keeping for smooth and efficient function of hotel.

Or

- (b) Discuss the co-operation between front office and housekeeping for smooth and efficient function of hotels.
17. (a) Explain the usage of computers in housekeeping department.

Or

- (b) Define detergent. What are the qualities of a good detergent?
18. (a) Justify why housekeeping department is considered as the heart of the hotel – Discuss its importance.

Or

- (b) Explain all
- (i) Sauna bath
 - (ii) Par stock
 - (iii) Tent card
 - (iv) Chute
 - (v) Bath robe
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C-1682

Sub. Code

90132

B.Sc. DEGREE EXAMINATION, APRIL 2024.

Third Semester

Catering and Hotel Administration

ADVANCE FOOD PRODUCTION

(2018 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Name any four types of pasta.
2. What is omega 3?
3. Name two breads from Germany.
4. What do you mean by 'Al dente'?
5. What is charcuterie?
6. Describe 'blind baking'.
7. Name two classical Hor's d'oeuvre.
8. Give atleast two source of plant based meat.
9. Name two breads from French cuisine.
10. What do you mean food intake?

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) What do you mean by Garde Manger? What are the sections under Garde Manger?

Or

- (b) What are the regional classification of Chinese cuisine?

12. (a) What are the salient features of Italian cuisine? Give atleast seven type of pasta from Italian cuisine.

Or

- (b) What are the factor influencing food intake and food habit among youth?

13. (a) What is finnish cuisine? How is it different from Danish cuisine?

Or

- (b) Define nutrients and their types.

14. (a) What are the regional cuisine of Thailand? How they are different from other?

Or

- (b) What are the countries that contributes to European cuisine? List speciality dishes from each country.

15. (a) What is the role of executive chef in star hotel?

Or

- (b) Describe smart gas board and its composition.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) What are classical horsd'oeuvres? Give five examples of classical horsd'oeuvres with their accompaniments.

Or

- (b) What is a balanced diet? What are the factors to be considered while planning diet?
17. (a) Give the classical kitchen brigade. Job description and job specification of chef de partie, executive chef and commis.

Or

- (b) What are the speciality meats used in Grade Manger? Given difference between Gallentine and Ballotine.
18. (a) Give the classification of salad. List the principles of salad making. Give some example of classical salads.

Or

- (b) What is sandwich? What are the rules to be followed while making sandwich and its accompaniments?
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C-1683

Sub. Code

90133

B.Sc. DEGREE EXAMINATION, APRIL 2024.

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 are Alcoholic beverages?
2. Define vinification and write any two black grape varieties.
3. What are sparkling and fortified wines?
4. How is fino different from Olorosso?
5. Define the first step of the Beer Production.
6. Define the term sour mash in J D Whisky?
7. Write the different methods of making cocktails.
8. List the parts of cigar.
9. Define the term village.
10. Differentiate Neat and On the Rocks.

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Classify Alcoholic Beverages and explain with examples.

Or

- (b) What are the factors influencing the characteristics of wine.

12. (a) Draw the flow chart of London dry Gin production.

Or

- (b) Explain the production of Tequila.

13. (a) Detail the service of red wine procedure.

Or

- (b) Detail the service of Beer.

14. (a) What are the components of Cocktail? Brief.

Or

- (b) Explain the shapes of Cigar.

15. (a) Explain the types of Bar.

Or

- (b) Sketch the parts of Bar.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Clarify Alcoholic Beverages with flow chart, explanation and examples.

Or

- (b) Explain the steps involved in making still wine with pictorial diagram.

17. (a) Explain the production of Beer with flow chart diagram.

Or

- (b) Elaborate the production process of whisky.

18. (a) Elucidate the components of cocktail and list any five classical styles of Cocktail preparation.

Or

- (b) Explain ten Bar equipments and tools necessary for making mixed drinks and also write their uses.

C-1684

Sub. Code

90136

B.Sc. DEGREE EXAMINATION, APRIL 2024.

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 Food.
2. How is WHO defines health?
3. Write short notes on Kilocalories.
4. Write short notes on SDA.
5. What is starch?
6. What do you mean by photosynthesics?
7. Expand RDA and explain it.
8. Give some example for Vitamin A.
9. Name some water soluble vitamins.
10. What is ORS?

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Name some essential and non-essential amino acid required in human body.

Or

- (b) Discuss the commercial uses of Proteins.

12. (a) Classify unsaturated fatty acids.

Or

- (b) Enlist the functions of fats.

13. (a) Define and classify Lipids.

Or

- (b) List the dish names which are rich in portions.

14. (a) Explain the role of water in maintaining good health.

Or

- (b) Enlist the functions of minerals.

15. (a) Define Balanced diet. Enlist the basic Food groups.

Or

- (b) Enlist the effects of cooking on Nutritive value of food.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) (i) What are the functions of Lipids in Human body?
(ii) What are the factors affecting BMR?

Or

- (b) Discuss the energy balance and the health hazards associated with underweight, overweight.
17. (a) Classify carbohydrates and Explain.

Or

- (b) Classify Vitamins with suitable examples.
18. (a) What is Menu Planning? Plan a balanced diet for students keeping in mind the factors of meal planning for a day.

Or

- (b) As a student of hotel management discuss the nutritive value of fast foods and foods served in restaurants.
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C-1685

Sub. Code

90142

B.Sc. DEGREE EXAMINATION, APRIL 2024

Fourth Semester

Catering And Hotel Administration

ADVANCE ACCOMMODATION OPERATION

(2018 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. What is the synthetic fibres? Give examples.
2. What is yarn?
3. What are the soft furnishing used in guest room?
4. How do you purchase upholstery cushions? What points you keep in mind?
5. Define sewing room?
6. How are the par levels for staff uniform established?
7. What is the role of laundry agent?
8. What do you mean by dry cleaning?
9. Explain Pest? Why their control is important?

10. Define the terms:—

- (a) Ukibana
- (b) Hogarth

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Discuss cotton under the following heads.

- (i) Advantages
- (ii) Varieties
- (iii) Limitation
- (iv) Special finishes
- (v) Use in hotels.

Or

(b) Enumerate elaborate on the fabric constructions.

12. (a) Give the sizes of the following [any FIVE]

- (i) Double Bed sheet
- (ii) King bed sheet
- (iii) hand towel
- (iv) Standard size
- (v) Emperor
- (vi) Bath towel

Or

(b) Explain the linen par is established.

13. (a) What is the procedure and Records of dispute and delivery from laundry.

Or

- (b) What factor would you keep in mind while designing uniforms for hotel staff?

14. (a) Explain the flow process of industrial laundry and what are the duties and responsibilities of laundry staff?

Or

- (b) Discuss the preparation of hot and cold face towels.

15. (a) What are the different kinds of pest? How prevention of their control should be taken?

Or

- (b) What are the mechanics? Explain with examples.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Draw the layout of linen room and how routine records maintained by linen room attendant?

Or

- (b) What is weaving? Describe the characteristics of plain, pile, satin, Basket and Twill weaves.

17. (a) Explain the various types of laundry machines which used in 5 star hotels.

Or

- (b) Write a note on the basic equipment used in the sewing room.

18. (a) Define flower arrangement. Discuss the types and placement of arrangement in 5 star hotels for the following.

(i) Lobby

(ii) Restaurant

(iii) Conference room

(iv) Buffest table

(v) Formal banquets

(vi) Guest room

Or

(b) List the precaution to be taken in the use of pesticides.

C-1686

Sub. Code

90143

B.Sc. DEGREE EXAMINATION, APRIL 2024.

Fourth Semester

Catering and Hotel Administration

ADVANCED FRONT OFFICE OPERATION

(2018 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Differentiate between an ordinary mail and registered mail.
2. Explain in brief about outgoing mails.
3. What do you know about wake-up calls?
4. Enumerate a few functions of concierge.
5. Name a few voucher used in front office.
6. What is a guest ledger? Enumerate the types of guest ledgers.
7. Who establishes the 'End of the day' and how?
8. Define no-show.
9. Explain GHC.
10. How is a check-out request processed?

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) List the various guest services provided and briefly explain any two.

Or

- (b) Who is a concierge and what are the necessary qualification?

12. (a) Draw and explain a key control sheet.

Or

- (b) Who and what is the duty of a bell boy.

13. (a) Explain in detail about the departure procedures.

Or

- (b) Explain settlement of accounts with an appropriate example. List the various modes of settlement.

14. (a) Explain the following in brief:

- (i) guest allowances
- (ii) miscellaneous charge voucher.

Or

- (b) Name a few reports prepared by the night auditor and briefly explains them.

15. (a) Explain in brief various types of folios.

Or

- (b) List the emergency procedure for handling a bomb threat in a hotel.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Classify the various types of mails received by the hotels.

Or

- (b) Explain
(i) VPO
(ii) Telephone call voucher
(iii) Bar check.

17. (a) Briefly explain all the uniformed services. Who are the staff that come under this category?

Or

- (b) Draw and explain front office accounting cycle.

18. (a) What are bills and how is a guest bill prepared?

Or

- (b) Explain the for expcedure carried out in hotels.
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C-1687

Sub. Code

90145

B.Sc. DEGREE EXAMINATION, APRIL 2024

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. Explain Class C fire.
2. What is r22?
3. Write a short note on Smoke detector.
4. State the term closed circuit.
5. What is Fuse?
6. Define Gas Bank.
7. What do you mean by one ton refrigerator?
8. Expand CFC.
9. How to preventive measures for slips and falls?
10. What is multi stage contract?

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) List five advantages and disadvantages of Contract maintenance.

Or

- (b) Draw an organisation chart of maintenance department of a 250 room hotel.

12. (a) What is maintenance and scope of maintenance in Hotel?

Or

- (b) Write a brief note on pollution related to Hotel Industry.

13. (a) Explain the different types of manifolds.

Or

- (b) Describe different water distribution systems.

14. (a) State the types of hardness of water. State the disadvantages of using hard water in hotels.

Or

- (b) State two scientific principles used in refrigeration.

15. (a) Explain the reason under which equipments are replaced.

Or

- (b) Describe various methods of distribution of water in a hotel.

Part C

(3 × 10 = 30)

Answer **all** following either (a) or (b).

16. (a) Briefly explain single phase and three phase and its importance.

Or

- (b) List and explain use of security equipment in hotel industry.

17. (a) Enumerate the difference and similarities between window and central air - conditioning.

Or

- (b) Explain vapour compression Refrigeration cycle.

18. (a) Explain the stages of sewage treatment.

Or

- (b) Discuss various electrical lighting devices used in hotels, mentioning their advantages and other features.
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C-1688

Sub. Code

90151

B.Sc. DEGREE EXAMINATION, APRIL 2024.

Fifth Semester

Catering and Hotel Administration

PRINCIPLES OF MANAGEMENT

(2018 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Define management.
2. What do you mean by Administration?
3. What is Departmentation?
4. What do you mean by the term MBE?
5. What is organising?
6. What is centralisation?
7. Define motivation.
8. What do you mean by "Job Description"?
9. Define communication.
10. What is span of management?

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Give a brief note on functional areas of management.

Or

- (b) Explain the different levels of management.

12. (a) Write the advantages of planning.

Or

- (b) Explain the importance of Decision making.

13. (a) Explain the process of Delegation.

Or

- (b) What do you mean by decentralisation of authority?
State its advantages.

14. (a) Enumerate the qualities of a leader.

Or

- (b) Write the elements of communication.

15. (a) Define co-ordination. What are the essentials of co-ordination.

Or

- (b) Write the concepts of total quality management.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) “Management is getting things done through people” – Discuss.

Or

- (b) Explain the decision making process in detail.

17. (a) Explain different types of organisation.

Or

- (b) Discuss the various bases for departmentation in an enterprise.

18. (a) What is Training? Explain various methods of training.

Or

- (b) Define motivation. Critically examine Maslow’s hierarchy theory of motivation.

C-1689

Sub. Code

90152

B.Sc. DEGREE EXAMINATION, APRIL 2024

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 Cloud Kitchen?
2. What is Non-Perishable food?
3. What is Buffet?
4. What do you mean by Rechauffe?
5. Define Cook Freeze System.
6. Define Menu Engineering.
7. What is Inventory Card?
8. What do you mean by Duty Roaster?
9. What is Coffee Shop?
10. What is Budget?

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) What are the influencing factors in kitchen design?

Or

- (b) Write the Job description of Executive Chef.

12. (a) Write short notes on Dry Food Storage.

Or

- (b) Draw the Layout of Good food Store.

13. (a) Write the facilities available in store room.

Or

- (b) List out any five equipment and utensils used in store with their sizes and dimensions.

14. (a) What are the elements of Cost? Briefly explain.

Or

- (b) What is Perpetual inventory system?

15. (a) List out the main determinants of Stock level.

Or

- (b) Write the main objectives of Inventory taking.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Draw the Layout of kitchen and explain all sections with its functions.

Or

- (b) Explain the purchasing procedure in detail.

17. (a) Write a note on ABC analysis and various benefits of ABC analysis.

Or

- (b) What is forecasting? Explain various forecasting techniques.

18. (a) Explain various Bar frauds normally occurred in all hotels and as a hotelier how can you avoid those frauds.

Or

- (b) Explain Food and Beverage Service department and its outlets.
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C-1690

Sub. Code

90153

B.Sc. DEGREE EXAMINATION, APRIL 2024

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 No show percentage? How it is calculated?
2. Explain Day Forecast.
3. What is Cash Budget?
4. What is Budget committee? Committee may consist of how many people and from which departments?
5. What do you understand by yield? Give its formula.
6. Describe in detail about Capital Management.
7. What is Pathway chart?
8. What do you mean by opening the house?
9. Explain earth sand filter.
10. What do you understand by skimmer baskets?

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) What do you mean by Forecasting of Room availability? What are the points that should keep in mind while forecasting?

Or

- (b) Explain the various methods of forecasting used in hospitality industry.

12. (a) Discuss advantage and disadvantage of budgeting.

Or

- (b) Explain the factors affecting budget planning.

13. (a) What are the application of yield management to room division?

Or

- (b) Explain the types of budget on the basis of the expenditure.

14. (a) Differentiate between potential high and low demand tactics.

Or

- (b) Write steps needs to be taken to reduce employee.

15. (a) Explain the advantage and disadvantage of outsourcing in housekeeping.

Or

- (b) Explain the use of Ecofriendly products in housekeeping.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Define Budget. What are the different types of budget?

Or

- (b) What is yield management software? With the help of yield management cycle, explain its significance in a hotel.

17. (a) Explain about various managerial styles in housekeeping.

Or

- (b) What are the various characteristics and factors affecting budget planning?

18. (a) Explain the various types and methods of training which is given below:

- (i) First training
- (ii) Skills training
- (iii) Knowledge training
- (iv) On-the job training
- (v) Off the job training
- (vi) Coach pupie method

Or

- (b) Explain the various ways to conduct training. What are the objectives of training, benefits and types?

C-1691

Sub. Code

90155A

B.Sc. DEGREE EXAMINATION, APRIL 2024

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. Name the four substyles of Szechwan Cuisine.
2. List any four staple foods of China.
3. What is Poulet saute chasseur ?
4. Which are the main ingredients used in Italian Cuisine?
5. List out the common fish names used in German food.
6. What is Icing?
7. What is Glaze?
8. Define Frozen dessert.
9. What is Baked Alaska?
10. What is sorbet?

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Write the French names for the following soups.

- (i) Creamy soup
- (ii) Leek soup
- (iii) Potato soup
- (iv) Onion soup with bread and cheese
- (v) Tomato soup

Or

(b) Write short notes on “Cantonese Cuisine”.

12. (a) Briefly explain the “Butter Icing”.

Or

(b) Write the recipe of “Royal Icing”.

13. (a) Write the uses of Icing.

Or

(b) Give a brief note on “Parfait”.

14. (a) What is Bombe?

Or

(b) What is Frosting?

15. (a) Write the recipe for Ice Cream.

Or

(b) Give a brief note on the spices used in the regions of middle east.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Write the history and geographical location of Chinese Cuisine.

Or

- (b) Explain various regional schools of cooking in China.

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

- (i) Ganache
- (ii) Satin Icing

Or

- (b) Explain different Italian regions of Cuisine.

18. (a) Classify the Frozen desserts and explain all.

Or

- (b) What is Meringue? Explain the following meringue.

- (i) Italian Meringue
 - (ii) Common Meringue.
-

C-1692

Sub. Code

90155B

B.Sc. DEGREE EXAMINATION, APRIL 2024

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. Who is commis de rang?
2. Who is known as Sommelier?
3. Write the responsibilities of Chef saucier.
4. What do you mean by SOP?
5. What is Dispense Bar?
6. Define Cocktail.
7. Write the recipe for Pink Lady.
8. What is Side car?
9. What is Hawthorn strainer?
10. What do you mean by Jiggers?

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Who is a Bar Tender? Write his responsibilities in a Bar.

Or

- (b) Write the Job description and Job specification of Restaurant Manager.

12. (a) List the duties and responsibilities of Food and Beverage Manager.

Or

- (b) Write the responsibilities of Maître de hotel.

13. (a) What are the various methods of pouring the drinks?

Or

- (b) What do you mean by Par stock? How does it control?

14. (a) Differentiate between Martini and Gibson.

Or

- (b) What is the purpose of Beverage Control report? Draw its specimen.

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

(i) Gin Fizz

(ii) Noggs.

Or

- (b) Give the recipe for the following :
- (i) Ramos Fizz
 - (ii) Bloody Mary.

Part C (3 × 10 = 30)

Answer **all** questions.

16. (a) Draw the organisational hierarchy of Banquet staff and explain the duties of all.

Or

- (b) What do you mean by Supervisory functions? Explain any five supervisory functions in Food and Beverage operations.

17. (a) What is Bar? Explain various types and parts of Bar in a Star hotel.

Or

- (b) What are the various records maintained in Bar for control purpose? Explain.

18. (a) Explain different methods of making cocktail.

Or

- (b) Explain the following with its recipe :
- (i) White lady
 - (ii) Bacardi
 - (iii) Alexander
 - (iv) Between the sheets
-

C-1693

Sub. Code

90155C

B.Sc. DEGREE EXAMINATION, APRIL 2024

Fifth Semester

Catering and Hotel Administration

HOUSE KEEPING

(2018 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** the questions.

1. What is colour?
2. What do you mean by “Cabana”?
3. What is floor finish?
4. What is snagging list?
5. What do you mean by Damask?
6. What is fibre?
7. What do you mean by twin room?
8. What is carpet?
9. What is staffing?
10. What is par stock?

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Write short notes on the factors in colour scheme of a room.

Or

- (b) Briefly explain different types of fire fighting tools used in hotel.

12. (a) Write the criteria's for selection of flooring.

Or

- (b) Write the importance of lighting in interior decoration.

13. (a) Write short notes on the following

- (i) Foyer (ii) Twin room.

Or

- (b) Draw the layout of uniform room in a star hotel.

14. (a) Write the uses of curtains in House keeping department.

Or

- (b) Briefly explain different types of guest rooms in a hotel.

15. (a) Write the qualities of colour.

Or

- (b) What are the different types of furniture used in hotel?

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) What is fire? Classify fire and explain different types of five extinguishers used in hotels.

Or

- (b) Explain different types of lighting and lighting devices used in star hotels.

17. (a) Classify carpets and explain all types of carpets.

Or

- (b) Explain different types of hard floorings.

18. (a) Explain the procedure of branding a hotel.

Or

- (b) Briefly explain different types of rooms in star hotels.

C-1694

Sub. Code

90155D

B.Sc. DEGREE EXAMINATION, APRIL 2024

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 Bermuda Plan?
2. Define No Show.
3. State the term Valet service.
4. Write a short note on folios.
5. What is known as job descriptions?
6. What is CRS?
7. Define the term Ledgers.
8. What is an 'ecotel'?
9. What do you mean by chalet?
10. Define Errand card.

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Explain how yield management enhances for casting and seasonal pricing in inventory in hotel Industry.

Or

- (b) Discuss strategies to use, when demand of the hotel room is low.

12. (a) Explain the various types of timeshare options available for the tourists.

Or

- (b) Draw the layout of Lobby.

13. (a) Argue why front offices called nerve center of the hotel Explain.

Or

- (b) Justify the importance of safety and security in hotel.

14. (a) Explain the various Room dimensions in hotel.

Or

- (b) Discuss the “Discount allocations”.

15. (a) What are the different types of rates offered in five star hotels.

Or

- (b) Differentiate between Tariff and Plan.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Draw a neat layout of a five star hotel. 'back office areas' Label the layout clearly.

Or

- (b) List the equipment used in non-automated, semi-automated and fully automated front office system.

17. (a) Explain in detail ten personality traits required for front office personnel.

Or

- (b) What are fitting and fixtures? Explain them in detail.

18. (a) Elaborate on the management role in security.

Or

- (b) Write short notes on
- (i) Franchises hotels
 - (ii) Refferal hotels
 - (iii) Heritage hotels

C-1695

Sub. Code

90123

B.Sc. DEGREE EXAMINATION, APRIL 2024

Second Year

Catering and Hotel Administration

ADVANCE FOOD PRODUCTION

(2016 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. List down five types of milk based dessert from South Indian cuisine.
2. What is Avial?
3. What is Puttu?
4. Give two example of cold soup.
5. Mention five breakfast dishes from North Indian cuisine.
6. What is cost control?
7. What is Terrines?
8. Name five types of bread which is cooked in Tandoor.
9. List out five compound salad.
10. Write the formula for food cost percentage.

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Write the procedure for seasoning a Tandoor.

Or

- (b) Write the safety procedure for handling electrical equipment in kitchen.

12. (a) Write a short notes on snacks from South Indian cuisine.

Or

- (b) Write a short notes on snacks from North Indian cuisine.

13. (a) Write ten dishes which is prepared in Garde Manger.

Or

- (b) List down the electrical equipment which is found in Garde Manger.

14. (a) Write the recipe for Dosa batter.

Or

- (b) Write the recipe for Sambhar.

15. (a) Explain about Goan cuisine.

Or

- (b) Explain about Kashmiri cuisine.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Plan a North Indian breakfast menu with ten dishes along with their accompaniments.

Or

- (b) Explain in detail about South Indian Meals.

17. (a) Write the procedure for developing a new recipe.

Or

- (b) Explain in detail about portion control.

18. (a) Explain in detail about cuisine of Tamilnadu.

Or

- (b) Explain in detail about cuisine of Bengal.

C-1696

Sub. Code

90124

B.Sc. DEGREE EXAMINATION, APRIL 2024

Second Year

Catering and Hotel Administration

FRONT OFFICE OPERATIONS

(2016 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Write brief about Guest services.
2. Write short notes on Surveillance and Access control.
3. Write the full form of F.I.T. G.I.T., V.I.P.
4. Write brief about providing information to groups.
5. Write short notes on guest account and non-guest account.
6. What do you mean by guest ledger?
7. Write short notes on Guest credit monitoring.
8. Write brief about Verify room rates.
9. What are the functions of check out settlements?
10. Write short notes on Unpaid account balance.

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Write notes on Mail and Message handling procedure.

Or

- (b) Explain about Handling guest complaints in a Hotel.

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

Or

- (b) Explain about Errand cards and Paging the guests.

13. (a) Explain about various types of guest folios in a Hotel.

Or

- (b) Write notes on benefits computer billing in a Hotel.

14. (a) Explain in detail about preparing reports to the front office department.

Or

- (b) Explain the operating modes of night auditing in a Hotel.

15. (a) Write notes on collection of accounts in a Hotel.

Or

- (b) Explain the various types of check out options in a Hotel.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Write notes on:
- (i) Telephone services
 - (ii) Business center
 - (iii) Key controls
 - (iv) Room key security system
 - (v) Log book.

Or

- (b) Discuss in detail about job description of Bell captain and Bell boy.
17. (a) Discuss in detail about baggage handling procedure for F.I.T.'s, G.I.T.'s, and V.I.P's. and Escorting guests to their rooms.

Or

- (b) Write notes on internal control in the front office and functions of Night auditor.
18. (a) Discuss in detail about Night auditing process in a Hotel.

Or

- (b) Discuss in detail about check out and settlements.

C-1697

Sub. Code

90125

B.Sc. DEGREE EXAMINATION, APRIL 2024

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. What is called Spinning?
2. Define the term "Fibre".
3. What is Linen Par?
4. Name any four Bathroom Linen.
5. What is Shirring?
6. Define the term "Guest Laundry".
7. What is Kenzen?
8. Define the term "Florist".
9. Name some equipments used in Flower Arrangement.
10. Name some flower used Flower Arrangements.

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Write the different types of Yarn and its uses.

Or

- (b) Write short note on:

(i) Rayon

(ii) Satin.

12. (a) Give the importance of Linen Management in Housekeeping.

Or

- (b) State the Advantages of providing uniform to staff.

13. (a) List down the Duties and Responsibilities of Linen Room Staff.

Or

- (b) Write the various types of Laundry in Hotel Industry.

14. (a) Give the role of Laundry Agents in Laundry Process.

Or

- (b) State the process of Dry Cleaning in brief.

15. (a) What are mechanics? Explain with examples.

Or

- (b) Write down the purpose of flower arrangements in Hotel industry.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Discuss the different methods of Fabric Construction.

Or

- (b) Explain in detail about Linen Room and its activities.

17. (a) Enumerate the purchase specifications Linen item.

Or

- (b) Discuss the process of issuing and Exchange the uniforms.

18. (a) Examine the role of Laundry Department in Housekeeping.

Or

- (b) Elaborate the main principles of Flower Arrangement in Housekeeping.

C-2403

Sub. Code

90113

B.Sc. DEGREE EXAMINATION, APRIL 2024.

First Semester

Catering and Hotel Administration

BASIC FOOD PRODUCTION AND PATISSERIE – I

(2023 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 1 = 10)

Answer **all** questions.

1. What is origin of the term “cuisine” in the culinary context?
 - (a) Latin
 - (b) French
 - (c) Greek
 - (d) Italian

2. In the classical kitchen brigade system, what is the role of the “chef de partie”?
 - (a) The head chef in a large kitchen
 - (b) A line cook responsible for a particular section
 - (c) The pastry chef
 - (d) The sommelier

3. What is the primary purpose of blanching vegetables in cooking?
 - (a) To enhance their natural color
 - (b) To preserve them for long-term storage
 - (c) To remove undesirable flavours
 - (d) To add extra texture to the vegetables

4. In culinary terms, what is an example of a root vegetable?”
- (a) Banana (b) Potato
(c) Mushroom (d) Tomato
5. Conduction is method of heat transfer that occurs through
- (a) The circulation of hot air
(b) Direct contact with a hot surface
(c) The emission of electromagnetic waves
(d) The movement of hot fluids
6. The primary purpose of wearing a kitchen uniform is to
- (a) Stay fashionable and trendy
(b) Protect against burns and cuts
(c) Convey a sense of professionalism
(d) Prevent contact with allergenic ingredients
7. The combination of parsley, thyme and bayleaf tied together is known as
- (a) Bouquet garni (b) Mirepoix
(c) Espagnole (d) Liaison
8. What is the primary process in cheese manufacturing that involves separating curds from whey?
- (a) Maturation (b) Cheddaring
(c) Pressing (d) Coagulation
9. Baking soda (sodium bicarbonate) produces carbon dioxide gas when mixed with an acid, leading to leavening in recipes. What type of change does this represent?
- (a) Physical change (b) Chemical change
(c) Thermal change (d) Mechanical change

10. What role does fat (such as butter (or) oil) typically play in baking recipes?
- (a) Leavening (b) Structure and tenderness
(c) Sweetening (d) Adding colour

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Describe the importance of safety and sanitation practices in the culinary industry.

Or

- (b) Discuss the Aims and objectives of cooking.

12. (a) Discuss the various techniques used in pre-preposition.

Or

- (b) Describe the importance of regular care and maintenance of kitchen equipment.

13. (a) List any five kitchen accidents with precaution.

Or

- (b) Compare the textures and consistencies of food with examples.

14. (a) Define rouse. Discuss about Thickening agents used in sauces.

Or

- (b) Identify and describe popular international soups from different cultural traditions.

15. (a) Investigate the functions of dairy products in bakery.

Or

- (b) Describe the function of a raising agent in baking.

Part C

(5 × 8 = 40)

Answer **all** questions.

16. (a) Draw the modern staffing of the food production Department of a large hotel and List the duties and responsibilities of the Executive chef.

Or

- (b) Write a short notes on (i) Co-operation between kitchen and other departments (ii) Ethics in the kitchen.

17. (a) Enlist and explain various types of cooking fuels commonly used in commercial kitchens, and what are their advantages and disadvantages?

Or

- (b) Write a notes on poultry and game birds uses culinary arts.

18. (a) Classify the methods of mixing food in kitchen.

Or

- (b) Why is personal hygiene crucial in a professional kitchen, and how can it contribute to food safety and quality?

19. (a) Define stocks. Write the recipe of 1 litre of white chicken/veg. stock.

Or

- (b) Classify cheeses according to their texture. Discuss the versatile uses of cheese in cookery.

20. (a) Categorise the Baking equipment with care and maintenance.

Or

- (b) Explain oven and enlist the various types of oven used in bakery.

C-2404

Sub. Code

90115

B.Sc. DEGREE EXAMINATION, APRIL 2024.

First Semester

Catering And Hotel Administration

BASIC FOOD AND BEVERAGE SERVICE – I

(2023 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Section A

(10 × 1 = 10)

Answer **all** questions.

1. Which one of the following section is responsible for the preparation of coffee and tea?
 - (a) Hot plate
 - (b) Still room
 - (c) Silver room
 - (d) Linen room
2. Aboyeur is the french name for
 - (a) Barker
 - (b) Waiter
 - (c) Pantry
 - (d) Silver room
3. China is the term used for
 - (a) Glassware
 - (b) Cutleries
 - (c) Crockeries
 - (d) None of the above
4. Scullery refers to
 - (a) Pot Wash
 - (b) Pest Control
 - (c) Kitchen Cleaning
 - (d) Garbage disposal

5. A female who waits on tables is often called as
- (a) Waiter (b) Garcon
(c) Captain (d) Waitress
6. Trancheur is responsible for
- (a) Pot Washing (b) Pest Control
(c) Carving (d) Soup Service
7. Which of the following gives self service?
- (a) Bar (b) Speciality Restaurant
(c) Cafeteria (d) Coffee Shop
8. Preplated service is also called as
- (a) Russian Service (b) American Service
(c) English Service (d) French Service
9. Continental Breakfast has
- (a) 6 course (b) 8 course
(c) 3 course (d) None of the above
10. TDH stands for
- (a) Table d'hote (b) Table d'hotel
(c) Table d'host (d) None of the above

Section B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Write short notes on In-Room dining and its types.

Or

- (b) Enlist the functions of All Day dine in Restaurant.

12. (a) Discuss the Do's and Don't's of Equipment handling.

Or

- (b) Sketch and give its capacity and uses of any five glasses.

13. (a) Write short notes on undesirable qualities of a waiter.

Or

- (b) List the duties of the food and beverage manager.

14. (a) Write short notes on (i) Tray Service (ii) Drive in

Or

- (b) What is Buffet? List its types.

15. (a) Differentiate Lunch Menu and Dinner Menu.

Or

- (b) Write short notes on Supper.

Section C

(5 × 8 = 40)

Answer **all** questions.

16. (a) Discuss the types of Linens used in F&B, list atleast 5 dimensions of Linens used.

Or

- (b) Classify Bar and discuss its functions.

17. (a) What are the factors need to be considered while selecting service equipments?

Or

- (b) Enumerate about the tables and chairs used in the restaurant.

18. (a) Explain the importance of intra and inter department relationships of F & B Department.

Or

- (b) Draw the hierarchy of large hotel.

19. (a) Discuss American service. Write its advantages and its disadvantages.

Or

- (b) Discuss the advantages of combination of Table service and self service.

20. (a) Compile a Branch menu for 100 pax.

Or

- (b) List and Explain the courses of English Breakfast.

C-2405

Sub. Code

90117

B.Sc. DEGREE EXAMINATION, APRIL 2024

First Semester

Catering and Hotel Administration

ROOM DIVISION OPERATIONS – I

(2023 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 1 = 10)

Answer **all** questions.

1. Which of the following is not typically under the purview of the housekeeping department?
 - (a) Laundry service
 - (b) Room reservations
 - (c) Cleaning Guest Rooms
 - (d) Maintaining public areas
2. What is the terms for the linen, towels, and other items that are used to furnish a hotel room?
 - (a) Amenities (b) Inventory
 - (c) Bedding (d) Housewares
3. Who is typically responsible for overseeing the entire housekeeping department in a hotel?
 - (a) Front Office Manager
 - (b) Food and Beverage Manager
 - (c) Executive Manager
 - (d) Maintenance Supervisor

4. What is the main responsibility of room attendants in the house keeping department?
 - (a) Overseeing room reservations
 - (b) Managing inventory and supplies
 - (c) Cleaning and preparing guest rooms
 - (d) Managing the hotel's laundry supplies
5. Which of the following areas is often subject to periodic deep cleaning in a hotel?
 - (a) Lobby and reception areas
 - (b) Restaurants and dining areas
 - (c) Guest rooms and bathrooms
 - (d) Staff offices and administrative areas
6. What types of cleaning agent is commonly used for cleaning and disinfecting floors?
 - (a) Bleach
 - (b) Disinfectant
 - (c) Degreaser
 - (d) Floor cleaner
7. What is the purpose of a "tourist visa"?
 - (a) To promote tourism in a country
 - (b) To allow tourist to work abroad
 - (c) To restrict international travel
 - (d) To grant permission for a foreigners to visit a country
8. What is the definition of tourism?
 - (a) The study of travel patterns
 - (b) The business of organizing and promoting travel
 - (c) The activity of travelling for pleasure or business
 - (d) The process of immigration and emigration
9. Who is incharge of the front office department in a hotel?
 - (a) Executive Housekeeper
 - (b) Food and Beverage Manager
 - (c) Front Office Manager
 - (d) Head Chef

10. What is the purpose of the concierge desk in the front office department?
- (a) Managing guest room reservations
 - (b) Handling guest complaints and requests
 - (c) Offering information, recommendations, assistance to guests
 - (d) Overseeing the hotel's financial transactions

Part B

(5 × 5 = 25)

Answer **all** questions

11. (a) Discuss the relationship between housekeeping and front office department.
- Or
- (b) Differentiate between front of the house and back of the house.
12. (a) Draw the layout of a double room.
- Or
- (b) Draw the layout of minibar and list the supplies.
13. (a) Classify the cleaning agents.
- Or
- (b) List the Eco-friendly products kept in the guest rooms.
14. (a) Enlist the benefits of tourism in social and economic growth of the country.
- Or
- (b) Discuss the types of ownership.
15. (a) Draw the Hierarchy of front office department of medium Hotel.
- Or
- (b) Explain the duties and responsibilities of GRE.

Part C

(5 × 8 = 40)

Answer **all** questions.

16. (a) Define housekeeping. How does housekeeping contribute to earning profits for a hotel?

Or

- (b) Housekeeping department plays a vital role in the successful operation of a hotel. Justify.

17. (a) Draw the organisational chart of housekeeping department for a 500 room Ecotel.

Or

- (b) Identify the duties and responsibilities of executive housekeeper in a hotel.

18. (a) Classify cleaning equipments with suitable example.

Or

- (b) Give reasons for the following :

(i) Different colour codes are used for cleaning clothes.

(ii) Newspaper used for buffing glass surface.

19. (a) Discuss the basic criteria's required for classifying Hotel.

Or

- (b) Classify and explain the types of tourism.

20. (a) Sketch the layout of front office department of a large hotel.

Or

- (b) Define reservation. Explain the types of reservations.

C-2406

Sub. Code

90123

B.Sc. DEGREE EXAMINATION, APRIL 2024

Second Semester

Catering and Hotel Administration

BASIC FOOD PRODUCTION AND PATISSERIE - II

(2023 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Section A

(10 × 1 = 10)

Answer **all** questions.

1. _____ a form of sweet rice pudding.
(a) Shahi Tukra (b) Kulfi
(c) Bread halwai (d) Kheer
2. _____ style cuisine also finds a revered place in the cuisine of Delhi and Punjab
(a) Tandoori (b) Mopla
(c) Balti (d) Zoroastrian
3. _____ means a roadside eating-house
(a) Dum (b) Dhaba
(c) Haveli (d) Haat
4. Sarson ka saag and Makki ki roti are two inseparable dishes native of _____
(a) Punjabi cuisine (b) Bengali cuisine
(c) Delhi cuisine (d) Kashmiri cuisine

5. Which of the following is used in “tadka”?
- (a) Fennel (b) Pepper corn
(c) Mustard (d) Ginger
6. Which of the following is a culinary region of Gujarat?
- (a) Kathiawar (b) Kutch
(c) Saurashtra (d) All the three
7. Dod Bibinca is a sweet dish of
- (a) Maharashtra (b) Goa
(c) Bengal (d) Delhi
8. Which of the following cuisine is famous for spicy chutneys and pickles
- (a) Andhra (b) Tamil Nadu
(c) Karnataka (d) Kerala
9. _____ Cuisine is a blend of the best elements of the Indian, Iranian, Afghan and central Asian region
- (a) Punjab (b) Bengal
(c) Kashmir (d) Goa
10. _____ means to increase the surface area of any dough or batter by creating gas bubbles inside the dough or batter
- (a) Leavening (b) Lamination
(c) Whisking (d) Beating

Section B

(5 × 5 = 25)

Answer **all** questions.

11. (a) What is the staple food of Maharashtra cuisine?

Or

- (b) Write the influences of Rajasthan cuisine.

12. (a) State the uses of Ghee in Indian cooking.

Or

- (b) Describe any five types of Indian Flat bread.

13. (a) What is “rapid-rise” yeast?

Or

- (b) Describe the composition of flour.

14. (a) What are the seven standard dishes for Wazwan?

Or

- (b) Describe the term Dum.

15. (a) Write the importance of “pickle pots” in Indian cuisine.

Or

- (b) What is “Sadya”? Explain.

Section C

(5 × 8 = 40)

Answer **all** questions.

16. (a) Highlight the characteristics of a good flour.

Or

- (b) Establish the role of wheat and wheat protein in making bakery products.

17. (a) Describe various snacks of Maharashtra cuisine.

Or

- (b) How geography, location, season (availability) influence a cuisine?

18. (a) With example describe different cooking methods applied to Indian breads.

Or

- (b) Write about konkan and Kohlapur in the Maharashtra cuisine.

19. (a) What is Sandesh? How it is prepared?

Or

- (b) Write a short note on any six dishes cooked on tandoor.

20. (a) Explain different methods of making Indian Breads.

Or

- (b) Explain any six different types of breads from South India.

C-2407

Sub. Code

90125

B.Sc. DEGREE EXAMINATION, APRIL 2024

Second Semester

Catering and Hotel Administration

BASIC FOOD AND BEVERAGE SERVICE – II

(2023 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 1 = 10)

Answer **all** questions.

1. In a classical French menu sequence, what typically follows the dessert course?
 - (a) Sorbet
 - (b) Cheese course
 - (c) Potage
 - (d) Beverage

2. What format is commonly used to record beverage orders in a restaurant?
 - (a) KOT
 - (b) Special food checks
 - (c) BOT
 - (d) FIT

3. Which factor is NOT typically considered during menu planning?
 - (a) Pricing strategy
 - (b) Seasonal availability of ingredients
 - (c) Religious and cultural dietary influences
 - (d) Number of restaurants in the area

4. A 'bill of fare' means
(a) The Cheque (b) The Menu
(c) The Restaurant (d) Special Dish
5. Which of the following is an example of a fermented alcoholic beverage?
(a) Whiskey (b) Vodka
(c) Wine (d) Rum
6. Which of the following is not a type of nourishing beverage?
(a) Milkshake (b) Juice
(c) Beer (d) Syrup
7. Which of the following terms refers to the color of the wrapper of a cigar?
(a) Claro (b) Maduro
(c) Oscuro (d) All of the above
8. Marlboro is a popular brand of:
(a) Cigars (b) Cigarettes
(c) Pipe tobacco (d) Chewing tobacco
9. A card which can be hung on the door knob mainly for breakfast.
(a) Breakfast Door Knob Card
(b) Breakfast Card
(c) Breakfast Menu Card
(d) Door Menu card
10. Small elevator or lift intended to carry food.
(a) Escalator (b) Dumbwaiter
(c) Dummy waiter (d) Food Carrier

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Write down the differences between duplicate and triplicate billing method.

Or

- (b) Explain the Triplicate checking system and its significance.

12. (a) State the difference between Entree and Main course.

Or

- (b) Highlight the key difference between an A la carte and Table d'hote menu.

13. (a) List down and explain the various fermented alcoholic beverage.

Or

- (b) State the difference between liqueurs and liquors.

14. (a) Explain the process involved in serving cigars.

Or

- (b) Discuss the importance of the cigar wrapper and its various colour variation.

15. (a) What are the techniques used in suggestive selling? Explain.

Or

- (b) How does room service differ from traditional dining experience?

Part C

(5 × 8 = 40)

Answer **all** questions.

16. (a) Discuss the different methods of billing system in food and beverage operation.

Or

- (b) Explain the various cash handling equipment used in food and beverage service.

17. (a) Write down the 17 course French classical menu sequence with appropriate examples.

Or

- (b) Describe the considerations and constraints in menu planning for a modern restaurant.

18. (a) Elucidate the different types of distilled Spirits.

Or

- (b) Describe the classification of non-alcoholic beverages with suitable examples.

19. (a) Discuss the different parts of Cigars and their significance.

Or

- (b) Compare and contrast different types of cigars.

20. (a) Discuss the special equipment commonly used in room service and their purposes.

Or

- (b) Describe the significance of JRD layouts in room service operations.