

C-5653

Sub. Code

90211

DIPLOMA EXAMINATION, APRIL 2025

First Semester

Catering and Hotel Administration

COMMUNICATIVE ENGLISH – I

(2023 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 1 = 10)

Answer **all** questions.

1. The synonyms of the word 'libertarian' is _____.
(a) Traditional (b) narrow minded
(c) dogmatic (d) free thinker
2. The phrase 'To fit as a fiddle' means _____.
(a) Being in good health
(b) Make bad situation worse
(c) Don't judge by appearance
(d) That happens rarely
3. To agree to someone's point, we use
(a) I totally disapprove
(b) How nice
(c) The best alternative is
(d) I think this will work out

4. When you wish to express your opinion you say.
- (a) Could you stop it
 - (b) I would like to add up
 - (c) I am not interested
 - (d) I strongly agree
5. We _____ (visit) the temple last month.
- (a) Has visit (b) Have visited
 - (c) Will visit (d) Had visited
6. Shini _____ (stay) in my house yesterday.
- (a) was staying (b) has been staying
 - (c) been staying (d) will stay
7. What is LSRW?
- (a) Listening
 - (b) Speaking
 - (c) Writing
 - (d) Listening Speaking Reading Writing
8. Choose the correct comparative expression
- (a) Hari is so tall
 - (b) Hari is visibly big as Ravi
 - (c) Hari is tall like Ravi
 - (d) Hari is taller than Ravi
9. Write the expansion of ASAP
- (a) As soon as possible
 - (b) As sure possible
 - (c) Always show Progress
 - (d) None of the above

10. Convert the sentence into Help him Passive voice:

- (a) Helped by him (b) Let him be helped
(c) I helped him (d) None of the above

Part B

(5 × 5 = 25)

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

11. (a) Explain articles with examples.

Or

(b) Elaborate prepositions with five examples.

12. (a) Write some expressions used for agreements.

Or

(b) Write a note on different types of sentences.

13. (a) Write about your role model in 50 words.

Or

(b) Write your experience on your latest trip.

14. (a) How to write a short message seeking permission?

Or

(b) Write expressions for making suggestions and comparison.

15. (a) Write a note on vocabulary expansions used in culture, business and technology.

Or

(b) Elaborate critical thinking skills.

Part C

(5 × 8 = 40)

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

16. (a) What is verb? What are the different types of verbs?

Or

- (b) Write ten idiomatic expressions and make sentence of your own.

17. (a) Write some expressions used to express your agreement and disagreement.

Or

- (b) How does vocabulary helps in telecast of news?

18. (a) Describe your recent visit to a hill station in about 100 words.

Or

- (b) How to write a short story?

19. (a) What are the common errors to be avoided while writing a letter?

Or

- (b) Write your views on the different flavours of ice cream you like.

20. (a) Write a note on reported speech with examples.

Or

- (b) Explain various vocabulary expansions used in

(i) Business

(ii) Culture

(iii) Technology

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Sub. Code

90212

DIPLOMA EXAMINATION, APRIL 2025.

First Semester

Catering and Hotel Administration

SOFT SKILL AND PERSONALITY DEVELOPMENT

(2023 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 1 = 10)

Answer **all** the questions.

1. Positive attitude can _____
 - (a) Be detrimental
 - (b) Improve motivation
 - (c) Cause a lack of effect
 - (d) None of the above
2. Which is not a characteristics of a teenager who is aware of his or her strengths?
 - (a) Shy
 - (b) Emotionally mature
 - (c) Dependable
 - (d) Competent
3. As a member of a group, you typically desire acceptance by the group and are susceptible to group norms
 - (a) Approving
 - (b) divulging
 - (c) conforming
 - (d) none of the above

4. What is the primary purpose of group work?
- (a) To generate positive synergy
 - (b) To improve collective performance
 - (c) To inculcate a climate of trust
 - (d) To share relevant information
5. Which one of the following is related to extensive reading?
- (a) It increases learners' motivation
 - (b) It gives learners a more positive attitude towards the target language
 - (c) It helps to decrease reading speed
 - (d) (a) and (b)
6. The most important part of an email is?
- (a) Sender (b) Recipient
 - (c) Body (d) Subject line
7. What is email etiquette?
- (a) How you write the email
 - (b) How you send the email
 - (c) How much an email costs
 - (d) How to make an email account
8. What is the first step in effective time management?
- (a) Making a to do list
 - (b) Prioritizing tasks
 - (c) Setting deadlines for each task
 - (d) Identifying goals

9. How many styles are used in screening interview?

- (a) 2 (b) 5
- (c) 7 (d) 4

10. How many types of resumes are there?

- (a) 3 (b) 1
- (c) 7 (d) None of the above

Part B

(5 × 5 = 25)

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

11. (a) Define soft skills.

Or

(b) Write few steps to build self-confidence.

12. (a) What is networking in Soft skills?

Or

(b) Mention some problem solving methods.

13. (a) What are the signs of active listening?

Or

(b) Explain E-mail etiquette.

14. (a) Write some benefits of time managements.

Or

(b) Why Stress management is important in personality development?

15. (a) What is the format to write a resume?

Or

(b) List benefits of group discussions.

Part C

(5 × 8 = 40)

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

16. (a) What is difference between soft skills and social skills?

Or

- (b) Explain perception.

17. (a) Write an essay on interpersonal relationship.

Or

- (b) How important is team building?

18. (a) Why writing skill is important in academic writing?

Or

- (b) Why listening skills important?

19. (a) What are the most effective stress-management techniques?

Or

- (b) What are the most important time management strategies for students?

20. (a) How mock Interview is conducted?

Or

- (b) List some advantage and disadvantage of group discussion.

C-5655

Sub. Code

90213

DIPLOMA EXAMINATION, APRIL 2025.

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. Poultry refers to_____ bird that is used for food.
(a) Wild (b) Domesticated
(c) Gaming (d) Common
2. Tongue of beef is classified as_____
(a) Prime cut (b) Carcass
(c) Offal's (d) Fabricated cuts
3. _____ is an example of hard cheese.
(a) Cottage cheese (b) Mozzarella
(c) Parmesan (d) Ricotta
4. What is the accompaniment for minestrone soup?
(a) Gruyere (b) Parmesan
(c) Cheddar (d) Feta

5. Pasteurization is a process of heating milks to 62.70 C and holding it at that temperature for
- (a) 10 min (b) 15 min
(c) 30 min (d) 40 min
6. Pastry was originally made by _____ country.
- (a) Spain (b) Egypt
(c) India (d) France
7. Which of the following types of beef is likely to contain the least connective tissue?
- (a) shank (b) topside
(c) brisket (d) neck
8. _____ a small dish served as an appetizer before a meal.
- (a) Horsd'oeuvre (b) Entremets
(c) Fairneaux (d) Poisson
9. Onion seeds are also known as _____ in Hindi.
- (a) Methi (b) Kalonji
(c) Kesar (d) Shahi jeera
10. Chiffonade is type of _____
- (a) cut (b) lettuce
(c) sauce (d) fruit

Part B

(5 × 5 = 25)

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

11. (a) Draw the classical Brigade of Food Production Department.

Or

- (b) Discuss the attitude and behaviour required in a professional kitchen.

12. (a) What's food poisoning? How do you maintain hygiene and sanitation in kitchen?

Or

- (b) How are vegetables classified? Discuss the effects of heat on vegetables.

13. (a) What are the aims and objectives of cooking?

Or

- (b) Explain the pigments and their colour changes during cooking.

14. (a) Explain the care and precaution to be taken during the preparation of stock.

Or

- (b) Explain the culinary uses of fruits in cooking and baking.

15. (a) Write in brief on :

- (i) Kitchen mise-en-place
- (ii) Fond de cuisine.

Or

- (b) List the importance of each item of a chefs protective clothing.

Part C

(5 × 8 = 40)

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

16. (a) State the Culinary History.

Or

- (b) Briefly explain the various methods of cooking. List the points to be kept in mind while poaching fish.

17. (a) Give the “Classical Brigade” as propounded by Chef Augustine Escoffier.

Or

- (b) List the duties and responsibilities of Executive Chef, (a) What are the various types of sugar used in cookery? List various stages of cooked sugar stating their temperatures.

18. (a) Give the recipe of 5 ltr. Brown stock.

Or

- (b) Classify soup in a chart form giving one example of each. List and briefly explain four consommé garnishes.

19. (a) Classify and describe sauce. Explain the thickening agents used in sauce.

Or

- (b) What is HACCP? Explain its seven principles.

20. (a) Define sauce and explain the mother sauce.

Or

- (b) Explain the faults in sauce making.

C-5656

Sub. Code

90215

DIPLOMA EXAMINATION, APRIL 2025

First Semester

Catering and Hotel Administration

BASIC FOOD AND BEVERAGE SERVICE – I

(2023 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 1 = 10)

Answer **all** questions.

1. _____ refers to a number of independent food stalls each serving different items of food.
(a) Cafe (b) Food court
(c) Kiosk (d) Drive-in
2. _____ operates 24 hours in a hotel.
(a) Coffee shop (b) Restaurant
(c) Banquet (d) Kiosks
3. _____ is used for keeping small flower arrangement on the dining table.
(a) Platter (b) Cruet
(c) Budrage (d) Menu stand
4. Slip cloth is used to _____.
(a) Carry hot dishes (b) Line tray
(c) Wipe equipments (d) Cover soiled table cloth

5. In French the Assistant Waiter is known as _____.
 (a) Commis de rang (b) Commis de Barasseur
 (c) Maître de hôtel (d) Chy de rong
6. The size of the Quatre plate is _____.
 (a) 6" (b) 8"
 (c) 10" (d) 12"
7. Which of the following method of cleaning is not suitable for cleaning forks and knives?
 (a) Polirit (b) Silver dip
 (c) Plate powder (d) Burnishing machine
8. _____ is also termed as plated service.
 (a) Waiter service (b) English service
 (c) American service (d) French service
9. Guerdon service is also termed as _____.
 (a) Side board service (b) Trolley service
 (c) Self service (d) Russian service
10. Brunch is served between _____.
 (a) 8 and 10 am (b) 10 and 3 pm
 (c) 5 and 7 pm (d) 8 and 10 pm

Part B

(5 × 5 = 25)

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

11. (a) Give a brief note on
 (i) Banquet
 (ii) Restaurant

Or

- (b) What is Restaurant? Write the different types of Restaurant.

12. (a) List down the points to be considered at the time of purchasing the service equipments.

Or

- (b) Write the difference between Cutlery and Crockery and give any five examples for each.

13. (a) Write the Job Description for F & B Manager.

Or

- (b) What is the role of human resource department in a star hotel?

14. (a) Write the attributes of F & B service personnel.

Or

- (b) Give a brief note on Kitchen Stewarding.

15. (a) Distinguish between English Service and American service.

Or

- (b) Briefly explain the different types of menu.

Part C

(5 × 8 = 40)

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

16. (a) Classify catering establishments and explain the primary catering establishments.

Or

- (b) What is Room Service? Explain the duties and responsibilities of Room Service order taker.

17. (a) How do you categorize food service equipment?
Explain all with examples.

Or

- (b) What does the term “Dummy Waiter” refer to?
Explain its importance with a neat diagram.

18. (a) Draw the organisational structure of F & B service department and explain the duties and responsibilities of Assistant F & B Manager.

Or

- (b) Explain the Attributes of F & B Service Personnel.

19. (a) Explain different types of service followed in F & B service department.

Or

- (b) Explain different types of meals with examples.

20. (a) Define Menu. Compile an English Breakfast Menu and mention the name of the items required for laying the English Breakfast cover.

Or

- (b) Compile a seven course French classical menu with its cover and accompaniments.

C-5657

Sub. Code

90221

DIPLOMA EXAMINATION, APRIL 2025.

Second Semester

Catering and Hotel Administration

COMMUNICATIVE ENGLISH – II

(2023 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Section A

(10 × 1 = 10)

Answer **all** questions.

1. The poem 'Don't quit' is an _____ exhortation to the reader to keep going.
(a) Inspirational (b) Diurnal
(c) Occasional (d) Eternal
2. Within a week of opening, in gate money alone they collected nearly _____ a day.
(a) 400 rupees (b) 500 rupees
(c) 300 rupees (d) 200 rupees
3. Kristine Hunter teaching in the English department at the university of _____.
(a) California (b) Pennsylvania
(c) Moracco (d) Rabat

4. _____ as a literary device is used in the phrase
“The road not taken” .

- (a) Personification (b) Metaphor
(c) Hyperbole (d) Alliteration

5. _____ stands closest in the meaning to ‘flying
colours’.

- (a) risky (b) courageous
(c) profitable (d) successful

6. Kalam’s father always smiled and asked people to thank,
_____ the benevolent and merciful.

- (a) God (b) Christ
(c) Buddha (d) Allah

7. Fill in the blanks with suitable present tense forms.

What _____ snakes _____?

- (a) do, eat (b) are, eating
(c) have, eat (d) do, eaten

8. Fill in the blanks with the appropriate verbs in
agreement with its subject.

A dog _____ a faithful animal.

- (a) is (b) are
(c) was (d) were

9. _____ is a method of exchanging messages over the internet.
- (a) Post mail (b) Envelope
- (c) Email (d) Letter
10. Memos are designed for official _____ communication of a business or organization.
- (a) internal (b) external
- (c) emergency (d) ordinary

Section B

(5 × 5 = 25)

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

11. (a) The poem 'Still Here' shows the harsh truths of the world— Discuss.

Or

- (b) Sketch the character of Rip Van Winkle.

12. (a) Discuss the character of the courtier in the story 'The Lady of the Tiger'.

Or

- (b) What is the confession made by the poet in the poem "Snake"?

13. (a) Why does the sun chief demand gifts and money from the mortals like kimana?

Or

- (b) Describe the early childhood period in Kalam's life.

14. (a) Fill in the blanks with correct present tense form given in brackets.

- (i) He _____(be) often tired.
- (ii) They _____(have) a cold.
- (iii) She _____(get) up at seven.
- (iv) Peter _____(go) to school.
- (v) She _____(do) her home work.

Or

- (b) Complete the sentences with the simple past of the verbs in brackets.

- (i) William (visit) _____his grand parents last week.
- (ii) Jane (arrive) _____an hour before.
- (iii) We (go) _____to Bob's birthday party yesterday.
- (iv) I (be) _____on holiday last week.
- (v) She (see) _____the fire.

15. (a) Write about the advantages and disadvantages of E-Mail.

Or

- (b) What are the points you need to keep in mind while writing memos?

Section C

(5 × 8 = 40)

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

16. (a) Analyze the thought content in the poem 'Still Here's'.

Or

- (b) Attempt a critical analysis of Rip Van Winkle as a story by Washington Irving.

17. (a) Critically analyze Kristine Hunter as a short story writer with references to 'The Scribe'.

Or

- (b) Discuss the theme of the poem 'Road not taken'.

18. (a) Contrast the roles of the sky maiden and the moon chief with the sun chief.

Or

- (b) Discuss wings of Fire as an autobiography of Dr. Abdul Kalam.

19. (a) Read the following sentences given below and identify the type of the present tense.

- (i) The flight takes off at 5:30 P.M.
- (ii) Amy drinks coffee every morning.
- (iii) Ira is reading Sherlock Holmes.
- (iv) The team is playing quite well.
- (v) Sam has just gone out.
- (vi) I have known Riya for a long time.
- (vii) I am writing a new story.
- (viii) Asif has eaten all the cookies.
- (ix) I have hurt my knee.
- (x) My uncle is arriving today.

Or

(b) Fill in the blanks with appropriate verbs in agreement with its subject.

- (i) My dog _____ a lot. (bark)
- (ii) You _____ beautiful in that dress. (look)
- (iii) We _____ a new car last week. (buy)
- (iv) The birds _____ in the sky. (fly)
- (v) She _____ french fluently. (speak)
- (vi) It _____ nice to _____ you again. (be, see)
- (vii) The mechanic _____ the issue and _____ a solution. (identify, provide)
- (viii) The news about the storm _____ a very shocking. (be)

20. (a) Draft email to your friend Kesavan, inviting him to your birthday, party, mentioning the date, time and venue.

Or

(b) As Secretary of your college Arts, Club, draft a notice regarding inter-class cultural competition to select candidates for the university youth festival.

C-5658

Sub. Code

90222

DIPLOMA EXAMINATION, APRIL 2025

Second 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 the primary role housekeeping department?
 - (a) Managing hotel reservations
 - (b) Ensuring clean and well-maintained rooms and public areas
 - (c) Preparing meals for guests
 - (d) Organizing hotel events
2. Which section of the housekeeping department is responsible for storing linens and uniforms?
 - (a) Control Desk
 - (b) Linen Room
 - (c) Executive Housekeeper's Office
 - (d) Housekeeping Stores

3. Who is responsible for cleaning a room?
 - (a) Lobby Manager
 - (b) GRE
 - (c) GRA
 - (d) Houskeeping Assitant
4. A room near the swimming pool
 - (a) Penthouse
 - (b) Cabana
 - (c) Parlor
 - (d) Duplex
5. Which of the following is NOT a cleaning equipment commonly used in housekeeping?
 - (a) Vacuum cleaner
 - (b) Mop and bucket
 - (c) Hairdryer
 - (d) Scrubbing brush
6. Which of the following is an example of a cleaning agent?
 - (a) Hostess
 - (b) Trash Bag
 - (c) Valet
 - (d) Abrasives
7. When preparing a vacant guest room for a new arrival, which cleaning procedure is typically followed?
 - (a) No cleaning required
 - (b) Basic cleaning and tidying up
 - (c) Full room renovation
 - (d) Only changing the bed linens
8. What is Dutch wife in Housekeeping?
 - (a) Umbrella
 - (b) Sewing Kit
 - (c) Pillows
 - (d) Mattress
9. Which type of tourism focuses on experiencing the food and drink of a particular region?
 - (a) Business Tourism
 - (b) Culinary Tourism
 - (c) Wildlife Tourism
 - (d) Religious Tourism

10. Visiting museums and historical sites is an example of what type of tourism?
- (a) Adventure Tourism
 - (b) Medical Tourism
 - (c) Ecotourism
 - (d) Cultural Tourism

Part B

(5 × 5 = 25)

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

11. (a) What is the role of housekeeping department in guests satisfaction?

Or

- (b) Which are the departments that housekeeping has to co-ordinate in a hotel? Explain.

12. (a) Distinguish between adjoining room and adjacent room.

Or

- (b) Explain the role of control desk in housekeeping department.

13. (a) Write a note on frequency schedules for cleaning.

Or

- (b) Explain the general criteria for selecting a cleaning agent.

14. (a) Define the following

- (i) Tourism
- (ii) Tourist
- (iii) Excursionist.

Or

- (b) Write down the economic impact of tourism.

15. (a) Sketch out the layout of front office department and mark the sections.

Or

- (b) Explain the various equipment used in front office.

Part C

(5 × 8 = 40)

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

16. (a) Draw the organizational chart of the housekeeping department in a large hotel.

Or

- (b) “Housekeeping department plays an important role in the effective operation of a hotel.”- Discuss.

17. (a) Explain the duties and responsibilities of an executive housekeeper.

Or

- (b) Describe the coordination, between housekeeping and other departments in hotel.

18. (a) Explain in detail about the procedure for cleaning a departure room.

Or

- (b) Explain the care and maintenance of various cleaning equipment used in hotel.

19. (a) Analyse the positive and negative environmental impact of tourism.

Or

- (b) Explain the classification of hotel based on Location.

20. (a) Write down the duties and responsibilities of a front office manager.

Or

- (b) Discuss the concepts of yield management and overbooking in hotel reservations.

C-5659

Sub. Code

90224

DIPLOMA EXAMINATION, APRIL 2025

Second Semester

Catering and Hotel Administration

BASIC FOOD PRODUCTION AND PATISSERIE – II

(2023 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 1 = 10)

Answer **all** questions.

1. What is the main ingredients in a Caesar salad dressing?
(a) Mustard (b) Ketchup
(c) Anchovies (d) Mayonnaise
2. Which of the following is a type of vinaigrette dressing?
(a) Ranch (b) Caesar
(c) Italian (d) Thousand Island
3. Which of the following is not a method of cooking eggs?
(a) Boiling (b) Frying
(c) Steaming (d) Roasting
4. What is the ideal temperature to store eggs?
(a) -18°C (b) 0°C
(c) 4°C (d) 10°C

5. What is the primary ingredient in Garam masala?
(a) Chilli powder (b) Camin
(c) Turmeric (d) Coriander
6. Which masala is primarily used in making “Tandoori chicken”?
(a) Biryani Masala (b) Tandoori Masala
(c) Chole masala (d) Kitchen king masala
7. Which regional cuisine is known for using coconut as a staple ingredient?
(a) Punjabi (b) Bengali
(c) Goan (d) Rajasthani
8. Which cuisine is “Dhokla” a part of?
(a) Gujarati (b) Panjabi
(c) Bengali (d) Kashmiri
9. What is the main function of yeast in bread making?
(a) Adding flavour
(b) Enhancing texture
(c) Leavening the dough
(d) Preserving the bread
10. Which ingredient is not typically used in making puff pastry?
(a) Butter (b) Yeast
(c) Flour (d) Water

Part B

(5 × 5 = 25)

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

11. (a) Explain the different types of emulsifiers used in salad dressings.
- Or
- (b) Describe the steps in making a classic club sandwich.

12. (a) Write the methods of cooking eggs and their nutritional benefits.

Or

- (b) Explain the importance of HACCP in preventing egg contamination.

13. (a) Differentiate between Garam masala and chaat masala.

Or

- (b) Write the preparation of pav Bhaji masala.

14. (a) Compare the cooking techniques used in North Indian and South Indian cuisines.

Or

- (b) Pen down the significance of regional spices in Indian cooking.

15. (a) Describe the process of making puff pastry.

Or

- (b) Explain the role of different types of sugar in baking.

Part C

(5 × 8 = 40)

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

16. (a) Write the importance of salads in a balanced diet and the different types of salads commonly served in restaurants.

Or

- (b) Explain the principles of making a well-balanced sandwich, including ingredient selection and layering techniques.

17. (a) Analyse the impact of different cooking methods on the nutritional value of eggs.

Or

- (b) Discuss the various egg-based dishes popular in different cuisines and their preparation methods.
18. (a) Evaluate the role of masalas in enhancing the flavour profile of Indian dishes.

Or

- (b) Write the preparation and uses of different types of Indian masalas, including their regional variations.
19. (a) Compare and contrast the culinary traditions of two different regions in India focusing on ingredients, cooking methods and signature dishes.

Or

- (b) Jot down the impact of geography and culture on the development of regional cuisines in India.
20. (a) Explain the chemistry of baking and how different ingredients interact during the baking process.

Or

- (b) Write the challenges and techniques involved in creating gluten free baked goods.
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C-5660

Sub. Code

90226

DIPLOMA EXAMINATION, APRIL 2025

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. What is the primary function of a control system in a Food and Beverage Service?
 - (a) Order taking (b) Cooking
 - (c) Cleaning (d) Marketing
2. Which of the following is a method of payment in the food and beverage service industry?
 - (a) Credit Card (b) Handshake
 - (c) Verbal agreement (d) IOU
3. What does 'A la carte' refer to?
 - (a) Set menu each item
 - (b) Menu with individual pricing for each
 - (c) Buffet menu
 - (d) Discounted menu

4. Which type of menu includes a sequence of French classical dishes?
 - (a) A la carte
 - (b) Table d'hote
 - (c) Buffet
 - (d) Fast Food
5. Which of the following is a non-alcoholic beverage?
 - (a) Beer
 - (b) Tea
 - (c) Wine
 - (d) Whiskey
6. Which beverage is classified as fermented?
 - (a) Milk Shake
 - (b) Beer
 - (c) Coffee
 - (d) Juice
7. What part of the cigar indicates its brand and type?
 - (a) Wrapper colour
 - (b) Length
 - (c) Diameter
 - (d) Ash colour
8. Which term is related to the storage of cigarettes?
 - (a) Humidor
 - (b) Pantry
 - (c) Closet
 - (d) Refrigerator
9. What is one function of room service?
 - (a) Prepare breakfast for guests
 - (b) Manage hotel finances
 - (c) Clean guest rooms
 - (d) Provide Laundry services
10. Which equipment is specific to in-room dining service?
 - (a) Mini bar
 - (b) Cash register
 - (c) Front desk computer
 - (d) Swimming pool

Part B

(5 × 5 = 25)

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

11. (a) Explain the functions of a control system in a food and beverage service.

Or

- (b) Write various methods of payment used in the food and beverage industry.

12. (a) Describe the characteristics of a table d'hôte menu.

Or

- (b) Explain the importance of menu planning in food service.

13. (a) Compare and contrast non-alcoholic beverages and alcoholic beverages.

Or

- (b) Write the different types of non-alcoholic beverages.

14. (a) Explain the storage requirements for cigars.

Or

- (b) Discuss the various brands of cigarettes and their distinguishing features.

15. (a) Pen down the role and responsibilities of a room service manager.

Or

- (b) Explain the process and importance of guest feedback in room service.

Part C

(5 × 8 = 40)

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

16. (a) List the various order-taking methods in a food and beverage service.

Or

- (b) Explain the duplicate checking system used in food and beverage services.

17. (a) Explain the sequence of French classical dishes in a menu.

Or

- (b) Jot down the role of menu engineering in a La carte menu planning.

18. (a) Write the classification and characteristics of alcoholic beverages.

Or

- (b) Compare the preparation methods of alcoholic and non-alcoholic beverage.

19. (a) Discuss the significance of the parts and structure of a cigar.

Or

- (b) Explain the various storage methods for tobacco products.

20. (a) Explain the different forms used in room service operations.

Or

- (b) Write the importance of room service in hotel operations.

C-5661

Sub. Code

90228

DIPLOMA EXAMINATION, APRIL 2025

Second Semester

Catering and Hotel Administration

BASICS OF HOTEL ADMINISTRATION

(2023 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 1 = 10)

Answer **all** questions.

1. When was the first hotel in India was established?
(a) 1903 (b) 1803
(c) 1947 (d) 1957
2. The hotels which floats on water is known as
(a) Floatels (b) Motel
(c) Lodge (d) Resort
3. Which department is the concierge reporting to ————?
(a) Human resource (b) Front office
(c) Security (d) Accounting
4. Which section of the front office is responsible for guest registration activity?
(a) Concierge
(b) Bell Desk
(c) Telephone Operator
(d) Reception

5. In a large full-service hotel, the Front Office Manager reports to the _____.
(a) General Manager
(b) Chief engineer
(c) Room Division Manager
(d) Security Director
6. What is the term for the process of setting competitive room rates to maximize revenue?
(a) Revenue control (b) Revenue management
(c) Pricing strategy (d) Rate optimization
7. The common method for evaluating employee performance in a hotel?
(a) Guest reviews
(b) Departmental budgets
(c) Performance appraisals
(d) Sales reports
8. Which is the least expensive method for recruitment?
(a) Walk-in interviews
(b) Campus placements
(c) Employment exchange
(d) Consultants
9. What is the primary focus of employee relations in Human Resources?
(a) Employee termination
(b) Employee engagement
(c) Employee discouragement
(d) Employee avoidance

10. What type of pricing strategy adjusts room rates based on demand and other factors?
- (a) Static (b) Fixed
(c) Dynamic (d) Seasonal

Part B

(5 × 5 = 25)

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

11. (a) Write down the primary responsibilities of hotel administration.

Or

- (b) Explain the responsibilities of the front office department in a hotel.

12. (a) How does the sales and marketing department generate revenue for the hotel? Explain.

Or

- (b) Write down the functions of the food and beverage department in a hotel.

13. (a) Point out the importance of financial management in hotel.

Or

- (b) Write down the basic elements of budgeting.

14. (a) Write down the objectives of on the job training program.

Or

- (b) What are the main goals of employee relations in a hotel?

15. (a) Write short note on Yield Management.

Or

- (b) Point out some effective digital marketing strategies for hotels.

Part C

(5 × 8 = 40)

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

16. (a) Discuss the evolution of hotel administration from ancient times to the present day.

Or

- (b) Explain the scope of hotel administration and the key functions involved in managing a hotel.

17. (a) Describe the role of the front office in ensuring guest satisfaction.

Or

- (b) Explain the process and importance of front office communication with housekeeping department.

18. (a) Discuss the advantages of budgeting and budgetary control.

Or

- (b) Explain the factors that influence pricing strategies in a hotel.

19. (a) Explain the internal and external sources of recruitment.

Or

- (b) Discuss the common methods for evaluating employee performance in a hotel.

20. (a) List out and explain the various concepts of sales.

Or

- (b) Describe the unique challenges and opportunities of marketing in the hospitality industry.

C-5662

Sub. Code

90231

DIPLOMA EXAMINATION, APRIL 2025

Third Semester

Catering and Hotel Administration

ADVANCED FOOD PRODUCTION – I

(2023 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 1 = 10)

Answer **all** questions.

1. What is a key feature of classical European Cookery?
 - (a) Extensive use of Soy Sauce
 - (b) Emphasis on Sauces
 - (c) Heavy use of spices
 - (d) Focus on grilling
2. What defines modern Asian Cuisine?
 - (a) Use of dairy products
 - (b) Use of fermentation techniques
 - (c) Predominantly meat dishes
 - (d) Focus on desserts
3. What is common culinary use for the truffles?
 - (a) Dessert flavoring
 - (b) Salad dressing
 - (c) Aroma enhancement
 - (d) Beverage ingredient

4. Which mushroom is often used in gourmet cooking?
- (a) Button mushroom
 - (b) Portobello mushroom
 - (c) Shiitake mushroom
 - (d) Oyster mushroom
5. What is a traditional dish from a French Cuisine?
- (a) Pasta
 - (b) Tacos
 - (c) Coq au vin
 - (d) Sushi
6. Which Pasta dish is a staple in Italian Cuisine?
- (a) Paella
 - (b) Bolognese
 - (c) Tempura
 - (d) Burrito
7. What is a significant feature of Spanish Cuisine?
- (a) Use of seafood
 - (b) Heavy use of dairy
 - (c) Predominantly meat based
 - (d) Use of fermented products
8. Which ingredient is essential in Thai cuisine?
- (a) Olive oil
 - (b) Coconut milk
 - (c) Butter
 - (d) Cheese
9. What is the primary leavening agent used in bread making?
- (a) Baking Powder
 - (b) Baking Soda
 - (c) Yeast
 - (d) Cornstarch
10. What is a common issue encountered in biscuit making?
- (a) Overmixing the dough
 - (b) Using too much water
 - (c) Insufficient baking time
 - (d) Adding Salt

Part B

(5 × 5 = 25)

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

11. (a) Explain the different styles and methods of cooking in Asian Cuisine.

Or

- (b) Describe the key features and historical development of European Cuisine.

12. (a) Write the various types of truffles and their culinary significance.

Or

- (b) Explain the uses and types of mushrooms in cooking.

13. (a) Compare the ingredients and cooking techniques of French and Italian Cuisines.

Or

- (b) Discuss the regional classifications and popular dishes of French Cuisine.

14. (a) Pen down the ingredients and cooking methods used in Spanish Cuisine.

Or

- (b) Explain the features and methods of oriental Cuisines.

15. (a) Identify the different types of bread and their preparation methods.

Or

- (b) Write the common faults and remedies in biscuit and cookie making.

Part C

(5 × 8 = 40)

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

16. (a) Compare the traditional and modern influences on Asian and European Cuisines.

Or

- (b) It down the history and cultural influences on pan American Cuisine.

17. (a) Explain the culinary uses and importance of mushroom in various Cuisines.

Or

- (b) Discuss the different types of truffles and their role in cooking.

18. (a) Compare and contrast the key ingredients and methods of French and Italian Cuisines.

Or

- (b) Explain the regional classification and traditional dishes of Italian Cuisine.

19. (a) Analyze the ingredients and cooking methods used in Mexican and Oriental Cuisines.

Or

- (b) List the unique features and regional classifications of Spanish Cuisine.

20. (a) Describe the process of making bread and the common issues encountered.

Or

- (b) Explain the different methods and types of bread, along with their preparation techniques.

C-5663

Sub. Code

90233

DIPLOMA EXAMINATION, APRIL 2025.

Third Semester

Catering and Hotel Administration

ADVANCED FOOD AND BEVERAGE SERVICE – I

(2023 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 1 = 10)

Answer **all** the questions.

1. Bourbon Whiskey is made from _____
(a) Rye (b) Maize
(c) Wheat (d) Barely
2. Beers made with grains that have been smoked as part of the malting process is _____
(a) Trappist beer (b) Fruit beer
(c) Porter (d) Smoked Beer
3. _____ is an alcoholic beverage obtained through the fermentation of apple juice
(a) Cider (b) Perry
(c) Calvados (d) Vermouth
4. _____ were used as medicine for stomach ailments
(a) Digestive (b) Cordial
(c) Liqueur (d) Aperitif

5. Cherry flavoured liqueur from Italy is _____
 (a) Maraschino (b) Sambuca
 (c) Parfait Amour (d) Van der Hum
6. Beverage containing 0.55% of alcohol by volume to 76% alcohol by volume is called as
 (a) Medicine (b) Anesthetics
 (c) Alcohol (d) All the three
7. _____ is the process in which sugar is converted to alcohol and carbon dioxide by yeast.
 (a) Fermentation (b) Distillation
 (c) Condensation (d) Sterilisation
8. Tokay is an example of _____ wine.
 (a) Sparkling (b) Table
 (c) Fortified (d) Aromatised
9. _____ is Alcoholic beverage consumed before a meal as an appetizer.
 (a) Liqueur (b) Spirits
 (c) Cocktail (d) Aperitif
10. Blue Label Scotch whiskeys are matured for _____ years.
 (a) 5 (b) 20
 (c) 7 (d) 10

Part B

(5 × 5 = 25)

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

11. (a) How does a malt whiskey differ from a grain whiskey?

Or

- (b) Compare and contrast Cognac and Armagnac.

12. (a) Explain the term distillation.

Or

- (b) Write about the social concern of alcohol service.

13. (a) Describe the term viticulture.

Or

- (b) Write a note on Burgundy wine region of France.

14. (a) Write a brief note on Irish whiskey.

Or

- (b) Describe the term alcoholic beverage with example.

15. (a) Brief on rectified spirit with examples.

Or

- (b) How Beer casks are conditioned?

Part C

(5 × 8 = 40)

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

16. (a) Explain Tank fermentation & Bottle fermentation.

Or

- (b) Describe the process of Aging and Bottling of wine.

17. (a) Describe the process of Sherry making.

Or

- (b) Explain different stages in wine making.

18. (a) Describe the following :
(i) Bourbon whiskey
(ii) Canadian whiskey

Or

- (b) Explain fermentation and distillation of Tequila.
19. (a) Describe any two wine producing regions of Germany.

Or

- (b) Write the causes for wine faults.
20. (a) Explain the term “horizontal and vertical” and “blind tasting” of Wine.

Or

- (b) Enumerate the production process of Malt Whisky.
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C-5664

Sub. Code

90235

DIPLOMA EXAMINATION, APRIL 2025

Third Semester

Catering and Hotel Administration

ROOM DIVISION OPERATIONS – II

(2023 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 1 = 10)

Answer **all** questions.

1. Who is also known as the Room Inspector?
 - (a) Room Attendant
 - (b) Linen Attendant
 - (c) Housekeeping Manager
 - (d) Floor Supervisor
2. An evening service performed by a room boy.
 - (a) Special Service (b) Evening Service
 - (c) Turndown service (d) French Service
3. _____ keys open all guest room doors that are not doubled locked.
 - (a) Master Keys (b) Card Keys
 - (c) Supply Keys (d) Floor Master Key

4. Area provided near the reception as a common meeting place for all the guest.
- (a) Bell Desk (b) Reception
(c) Lobby (d) Terrace
5. A schedule which indicates how often an area in a hotel has to be clean.
- (a) Frequency schedule
(b) Suction Cleaning
(c) Dust Mopping
(d) Damp dusting
6. The status of a guestroom that is not rentable because it is being repaired or redecorated.
- (a) OOO (b) DND
(c) OPL (d) GRA
7. Which of the following does not come under daily cleaning?
- (a) Surface Dusting
(b) Window Cleaning
(c) Bathroom Cleaning
(d) Bed Making
8. _____ are gritty substances used to remove heavy soils and polishes.
- (a) Acids (b) Alcohols
(c) Aerosols (d) Abrasives
9. The in-charge of uniformed staff is the _____.
- (a) Bell boy (b) Head Hall Porter
(c) lobby manager (d) Houseman

10. _____ refers to a guest with hand baggage.
- (a) No luggage (b) Left luggage
- (c) Cabin baggage (d) Scanty Baggage

Part B

(5 × 5 = 25)

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

11. (a) Write down the procedure for handling lost and found articles.

Or

- (b) Point out the role of the control desk.

12. (a) Explain the procedure for serving a vacant room.

Or

- (b) Write short note on 'Tourn down service'.

13. (a) Explain the procedure for registering and receiving VIP arrival.

Or

- (b) What is Guest History Card? What are its uses?

14. (a) Write down the procedure for safety deposit locker.

Or

- (b) Explain the role of housekeeping in guest satisfaction.

15. (a) Explain the functions of bell desk.

Or

- (b) What is Errand Card? What are its uses?

Part C

(5 × 8 = 40)

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

16. (a) Describe the procedure for inspecting room.

Or

- (b) List out and explain the different types of keys used in hotels for effective key control.

17. (a) Explain the cleaning procedure for various public areas.

Or

- (b) Explain the difference in servicing occupied, Dirty, and vacant departure rooms.

18. (a) What do you mean by Guest Cycle? Explain it with suitable diagram.

Or

- (b) Explain the cleaning procedure of a DND Guest room in hotel.

19. (a) Discuss the emergency procedure for bomb threat in hotel.

Or

- (b) Explain the duties and responsibilities of a housekeeping department.

20. (a) Discuss the method of organizing cleaning.

Or

- (b) List out and explain the different types of flower arrangement.

C-5665

Sub. Code

90237

DIPLOMA EXAMINATION, APRIL 2025.

Third Semester

Catering and Hotel Administration

TOURISM MANAGEMENT

(2023 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Section A

(10 × 1 = 10)

Answer **all** questions.

1. What type of tourism focuses on visiting cultural heritage?
 - (a) Adventure tourism
 - (b) Religious tourism
 - (c) Ethnic tourism
 - (d) Cultural tourism
2. Which component connects tourists with travel experiences and services?
 - (a) Government bodies
 - (b) Tourists
 - (c) Tour operators
 - (d) Destinations
3. Which level of tourism organisation planning scoped into a specific country?
 - (a) National Level (b) Regional Level
 - (c) Local Level (d) Site level

4. Which aspect is crucial in strategic planning for destination development?
- (a) Ignoring local culture
 - (b) Long-term sustainability
 - (c) Short-term gains
 - (d) Random development
5. The major benefit of using online channels for destination promotion is the _____.
- (a) Wide audience engagement
 - (b) Limited reach
 - (c) High cost
 - (d) Slow feedback
6. _____ is an example of vacation rental accommodation.
- (a) Hotel (b) Resort
 - (c) Motel (d) Airbnb
7. What is an effective way to handle guest complaints?
- (a) Giving feedbacks
 - (b) Giving offers
 - (c) Listening and addressing the issues promptly
 - (d) Arguing with the guest
8. The buildings that were built prior to 1950 and converted into hotels are termed as _____.
- (a) Heritage hotels (b) Casino hotels
 - (c) Boutique Hotels (d) Herberge
9. Which element is important to include in a travel itinerary?
- (a) Detailed travel routes and timings
 - (b) Tour cost
 - (c) Minimal information
 - (d) Details of guide services

10. _____ emphasizes the participation of local communities in tourism activities.
- (a) Medical tourism (b) Community-based tourism
(c) Business tourism (d) Cruise tourism

Section B

(5 × 5 = 25)

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

11. (a) Explain the role of stakeholders in tourism industry.

Or

- (b) Write short note on the key players in tourism industry.

12. (a) Explain the benefits of destination planning.

Or

- (b) How can social media be utilized in promoting a tourist destination? Explain.

13. (a) Write down the key components of a successful destination marketing campaign.

Or

- (b) What services are typically included in a bed and breakfast? Explain.

14. (a) Write down the important component of a travel itinerary.

Or

- (b) Explain the role of technology in travel agency operation.

15. (a) Write down the concept of sustainable tourism development.

Or

- (b) Point out the benefits of responsible tourism for a destination.

Section C

(5 × 8 = 40)

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

16. (a) Explain the role of tourism in the economic development of a country.

Or

- (b) List out and explain the different types of tourism practicing in Tamil Nadu.

17. (a) Discuss the need and importance of tourism destination planning.

Or

- (b) Write an essay on the levels of tourism planning.

18. (a) Discuss the importance of clear standard operating procedures in hotel operations.

Or

- (b) Explain the significance of high-quality amenities in enhancing guest satisfaction.

19. (a) Discuss the challenges faced in designing and marketing tour packages.

Or

- (b) Discuss the benefits of incorporating cultural elements into tour planning.

20. (a) Evaluate the importance of sustainable tourism for the preservation of natural and cultural resources.

Or

- (b) Assess the role of government policies in promoting sustainable tourism.

C-5666

Sub. Code

90241

DIPLOMA EXAMINATION, APRIL 2025.

Fourth Semester

Catering and Hotel Administration

ROOM DIVISION MANAGEMENT – I

(2023 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 1 = 10)

Answer **all** questions.

1. Which of the following is an example of Public area?
(a) Laundry (b) Elevator
(c) Staff canteen (d) Food service areas
2. This room stocks the uniform in urgent use
(a) Uniform room (b) Linen store room
(c) Linen room (d) Tailor's room
3. _____ is the main communication centre of the Housekeeping.
(a) House keeper office
(b) Control desk
(c) Floor pantry
(d) Floor room
4. _____ the ratio of total output generated to actual potential.
(a) Hurdle rate (b) Potential revenue
(c) Wash factor (d) Yield

5. _____ is the linen and uniform required to meet the daily demands.
- (a) Par stock (b) Complete stock
(c) Minimum stock (d) Daily demand stock
6. Size of double bed sheet is _____ cms.
- (a) 225×270 (b) 270×295
(c) 295×315 (d) 203×295
7. Cash payment made by hotel on behalf of the guest is
- (a) Up front pay (b) Paid out
(c) Visitor's paid out (d) Paid in advance
8. _____ service is provided by the housekeeping dept. in the evening shift.
- (a) Daily cleaning
(b) Turn down
(c) Vacant room cleaning
(d) Occupied room cleaning
9. _____ are self service laundries usually found in motels.
- (a) On-premise laundry
(b) Off-premise laundry
(c) Laundromats
(d) Contract laundry
10. _____ are produced by twisting or spinning of the textile fibres.
- (a) Fabrics (b) Woven fabrics
(c) Yarn (d) Weave

Part B**(5 × 5 = 25)**Answer **all** questions, choosing either (a) or (b).

11. (a) Write the stock taking procedures of linen.
Or
(b) Explain any five activities of Linen room.
12. (a) Write the uses of Wool.
Or
(b) What are the fabrics in cotton used in Hotels?
13. (a) Provide any five reasons for cancellation of a Guest room.
Or
(b) Write a brief note on Group reservation.
14. (a) Provide the selection factors of laundry soap.
Or
(b) Point out the uses of Fabric stiffeners.
15. (a) Describe fabrics made from cotton.
Or
(b) Highlight the reasons of blending fibres.

Part C**(5 × 8 = 40)**Answer **all** questions, choosing either (a) or (b).

16. (a) Describe the following:
(i) check-in
(ii) check out
(iii) due out
(iv) DNCO
(v) GRA
(vi) GRS
(vii) OS
(viii) OOO

Or
(b) Describe the duties of linen room supervisor and uniform room supervisor.

17. (a) State the advantages and dis-advantages of off-premise laundry.

Or

(b) Describe the following: Storage of Cleaning Agents; Selecting cleaning agents.

18. (a) Enumerate the following:

(i) Financial documents prepared in front office

(ii) Settlement of guest account

Or

(b) How guest accounting, financial data are recorded and summarised in a Hotel.

19. (a) Define the following Reservation terminology:

(i) Allowance

(ii) Confirmation

(iii) Double

(iv) Occupancy

(v) Group

(vi) Guaranteed booking

(vii) Forecast

(viii) Free-sale

(ix) GIT

(x) Lay-over

Or

(b) Describe any eight types of registers maintained in Housekeeping.

20. (a) Explain any eight physical properties of Linen.

Or

(b) Describe the term “bleach” in laundry cleaning.

C-5667

Sub. Code

90243

DIPLOMA EXAMINATION, APRIL 2025

Fourth Semester

Catering and Hotel Administration

ADVANCED FOOD PRODUCTION – II

(2023 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 1 = 10)

Answer **all** questions.

1. _____ equipment is heavy but provides good heat transfer during cooking
 - (a) Copper
 - (b) Aluminum
 - (c) Polyethylene
 - (d) Iron
2. _____ metal is used for equipment such as griddles, frying, pans, ranges etc
 - (a) Non-Corrosive Metals
 - (b) Silver Plate
 - (c) Galvanised Iron
 - (d) Copper
3. _____ is basically a choice menu and generally offers choices of dishes
 - (a) Cyclic Menu
 - (b) A la carte
 - (c) Table d hote
 - (d) Spoken menu

4. Menus are generally used cyclically in establishments with _____
(a) Floating customer (b) Captive customer
(c) Regular customer (d) Repetitive customer
5. _____ icing is used for making leaves and petals in cake decoration
(a) Butter cream (b) Boiled
(c) Fondant (d) Fresh cream
6. The word _____ is the German term for a large, flat gâteau.
(a) Genoese (b) Blitz
(c) Tartin (d) Torte
7. _____ is a very shiny icing that spreads easily and provides an impressive pure white fluffy finish
(a) Fondant
(b) Royal
(c) 7-minute frosting
(d) Pepper mint frosting
8. _____ is a document stating the requirements of goods with the quantity required along with its specification
(a) Specification (b) Stock report
(c) Indent (d) Inventory sheet
9. This record is maintained for requisition of goods from store
(a) Bin card
(b) Stock record
(c) Kitchen transfer
(d) Store room requisition

10. This test determines the amount of the excess fat or unusable meat left by supplier
- (a) Trim test (b) Boning yield
- (c) Cooking yield (d) Serving yield

Part B

(5 × 5 = 25)

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

11. (a) What is Enriched type of Sponge cakes?

Or

- (b) Write about any five essentials of cake decoration.

12. (a) State the uses of food purchase specification.

Or

- (b) How do you prepare requisition for purchase of products?

13. (a) State the uses of Hot cupboards and Baine Marie.

Or

- (b) Describe different types of purchase orders.

14. (a) Write the functions of Menu.

Or

- (b) What are the factors considered in Menu planning?

15. (a) Write the advantages of preparing standard purchase specification.

Or

- (b) Describe the method of blanket order purchasing.

Part C

(5 × 8 = 40)

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

16. (a) Write about decorative materials used by a confectioner.

Or

- (b) How confectionery is classified?

17. (a) Explain the principles of planning large scale commercial kitchen.

Or

- (b) Discuss the principles of material management in kitchen.

18. (a) Discuss the principles of material management in kitchen.

Or

- (b) Enumerate the common frauds that take place while receiving and storing food materials.

19. (a) Highlight the objectives of volume forecasting.

Or

- (b) Mention the role of dieticians in Hospital catering.

20. (a) How will you classify kitchen equipments?

Or

- (b) What are the problems associated with institutional and industrial catering?

C-5668

Sub. Code

90245

DIPLOMA EXAMINATION, APRIL 2025

Fourth Semester

Catering and Hotel Administration

ADVANCED FOOD AND BEVERAGE SERVICE – II

(2023 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 1 = 10)

Answer **all** questions.

1. Which of the following is a method of cocktail preparation?
 - (a) Blend
 - (b) Stir
 - (c) Steam
 - (d) Bake
2. What is a highball?
 - (a) A type of bar equipment
 - (b) A method of cooking
 - (c) A cocktail served in a tall glass
 - (d) A type of tobacco
3. Which part of the cigar is referred to as the “wrapper”?
 - (a) The innermost part
 - (b) The middle part
 - (c) The outermost part
 - (d) The tip

4. Which of the following is a health hazard associated with tobacco?
 - (a) Vitamin deficiency
 - (b) Lung cancer
 - (c) Tooth decay
 - (d) Skin rash
5. What is the primary objective of a good layout in an F and B outlet?
 - (a) To maximize staff workload
 - (b) To enhance satisfaction
 - (c) To minimize space usage
 - (d) To reduce lighting costs
6. What should be considered when calculating space requirements for an F and B outlet?
 - (a) The colour scheme
 - (b) The type of furniture
 - (c) The number of guests
 - (d) The menu items
7. What is Gueridon service?
 - (a) A type of cooking technique
 - (b) A style of table service
 - (c) A form of food preservation
 - (d) A method of beverage preparation
8. Which dish involves flambe with brandy and orange liqueur?
 - (a) Pepper steak
 - (b) Crepe Suzette
 - (c) Run Omelette
 - (d) Banana au Rhum
9. What is crucial in handling a guest complaint?
 - (a) Ignoring the issue
 - (b) Quick resolution
 - (c) Blaming the guest
 - (d) Delaying the response

10. Which aspect is vital in preparing a duty roster for staff?
- (a) The age of staff
 - (b) Staff preferences
 - (c) Guest arrival time
 - (d) Staff availability

Part B

(5 × 5 = 25)

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

11. (a) Explain the different types of bar layouts and their significance.

Or

- (b) Discuss the manufacture and parts of a cigar.

12. (a) Describe the ingredients and methods used in making a classic cocktail.

Or

- (b) Explain the different colors and shapes of cigars.

13. (a) Outline the steps in planning the layout of an food and beverage outlet.

Or

- (b) Write the factors to be considered while planning space requirements.

14. (a) Explain the process of making a crape suzette.

Or

- (b) Jot down the preparation method for a rum omelette.

15. (a) Discuss the importance of time management in staffing and guest handling.

Or

- (b) Pen down the procedures for handling dish dropped accidentally and guest spillage.

Part C

(5 × 8 = 40)

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

16. (a) Discuss the different families of cocktails and their unique features.

Or

- (b) Explain the components and layout considerations for setting up a bar.

17. (a) Analyse the health hazards associated with tobacco use.

Or

- (b) Compare and contrast the different storage methods for cigars and cigarettes.

18. (a) Evaluate the role of suppliers and manufacturers in menu planning.

Or

- (b) Write the importance of planning the decor and furnishing fixtures in a food and beverage outlet.

19. (a) Interpret the significance of Gueridon service in a fine dining.

Or

- (b) Describe the preparation and presentation of pepper steak.

20. (a) Evaluate the procedures for managing time and handling guest orders in staffing.

Or

- (b) Analyse the importance of staffing and preparing duty rosters for different food and beverage outlets.

C-5669

Sub. Code

90247

DIPLOMA EXAMINATION, APRIL 2025

Fourth Semester

Catering and Hotel Administration

VISUAL FOODS

(2023 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 1 = 10)

Answer **all** questions.

1. _____ is detection of simple properties of food such as warmth, colour, brightness and sweetness
 - (a) Sensation
 - (b) Evaluation
 - (c) Perception
 - (d) Sensory evaluation
2. Sensory analysis testing for food quality valuation has been for food such as _____.
 - (a) Tea
 - (b) Coffee
 - (c) Whisky
 - (d) All the three
3. _____ is another factor which will influence sensory perception.
 - (a) Age
 - (b) Health
 - (c) Both (a) and (b)
 - (d) Laboratory
4. _____ is a emulsion sauce.
 - (a) Hollandaise
 - (b) Mayonnaise
 - (c) Veloute
 - (d) Vinaigrette

5. Red currant jelly + port + shallots + lemon zest and cook. Add dry mustard and cayenne pepper is _____ sauce.
 (a) Oxford (b) Cumberland
 (c) Aioli (d) Worcestershire
6. Serving attractive food based on _____.
 (a) Neatness (b) Technique
 (c) Preparation (d) Professional work habit
7. _____ number of colour of food is more visually interesting
 (a) Multiple (b) Two
 (c) Three (d) Two or Three
8. Balance in food presentation refers to _____.
 (a) Colour (b) Shape
 (c) Both (a) and (b) (d) Texture and flavour
9. In hot food presentation good balance require variety of _____ on a plate.
 (a) Texture (b) Colour
 (c) Pattern (d) Flow of food
10. When using sauce in presentation it should be _____.
 (a) Attractive (b) Simple
 (c) Maintain unity (d) Stacked

Part B

(5 × 5 = 25)

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

11. (a) Describe any five equipments used in Garde manager.

Or

- (b) Discuss the importance of sensory panel.

12. (a) Write short note on hot food presentation.

Or

- (b) Describe the components of plate presentation.

13. (a) Point out the cutting techniques, size and shapes applied in garnishing.

Or

- (b) Emphasize the points in selecting the centre piece for cold buffet.

14. (a) Write a note on Salt dough and bread displays in cold buffet.

Or

- (b) Mention at least five portion control strategies in cold food presentation.

15. (a) Provide meaning for the term Sensory Evaluation with examples.

Or

- (b) Describe any five carving tools.

Part C

(5 × 8 = 40)

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

16. (a) List the types of sensory panel and explain.

Or

- (b) Explain different types of spreads and dips used for cold starters.

17. (a) Explain why attractive food presentation is important.

Or

- (b) Explain the elements of cold buffet platters.
18. (a) Enumerate different types of cold sauces with examples.

Or

- (b) How sensory evaluation assists in product improvement and cost reduction?
19. (a) Mention the cutting techniques, size and shapes applied in garnishing.

Or

- (b) Write a note on sauces and condiments used in food presentation.
20. (a) Discuss about the elements of cold buffet garnishing.

Or

- (b) What are buffet table decorations? What is the difference between centre piece and table decorations?
-

C-5670

Sub. Code

90212

DIPLOMA EXAMINATION, APRIL 2025

First Semester

Catering and Hotel Administration

BASICS FOOD PRODUCTION AND PATISSERIE

(2018 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Give examples for fat soluble vitamin.
2. Define the word sanitation.
3. Give examples for class a fuels.
4. name any two large equipments and for food processing.
5. Define gritting.
6. Give the reasons why cooking is an act.
7. Define crock.
8. Give two derivatives for white sauce.
9. Name any two breads served for continental break fast.
10. Name any two mechanical raising agents.

Part B

(5 × 5 = 25)

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

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

Or

- (b) Why is kitchen ethics important?

12. (a) List down the care and maintenance for industrial gas range.

Or

- (b) What are the safety precautions to be done for electric accident in kitchen?

13. (a) What are the disadvantages of microwave cooking?

Or

- (b) What are the characteristics of sewing?

14. (a) List down the various thickening agents and in continental cooking.

Or

- (b) Explain the classification of soups.

15. (a) List down the functions of salt.

Or

- (b) List down the various types of batters.

Part C

(3 × 10 = 30)

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

16. (a) Explain in detail about the importance of Personal hygiene.

Or

- (b) Explain in detail about HACCP.

17. (a) Explain the selection points for fish.

Or

- (b) Explain the cuts of Lamb.

18. (a) Explain the golden rules for doing a good stock.

Or

- (b) List down the various types of bread and explain in detail.

C-5671

Sub. Code

90213

DIPLOMA EXAMINATION, APRIL 2025

First Semester

Catering and Hotel Administration

BASIC FOOD AND BEVERAGE SERVICE

(2018 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Give two examples for welfare catering.
2. Define a specialty restaurant.
3. Give four examples for disposables.
4. Give four examples for silverware.
5. What is a cover?
6. What is a Buffet?
7. Give two brand names for coffee.
8. What is an aerated drink?
9. Name two types of functions.
10. What is a sit down buffet?

Part B

(5 × 5 = 25)

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

11. (a) What are the types of Banquet Buffet services?

Or

- (b) Explain the types of functions.

12. (a) What are the golden rules to make a good tea?

Or

- (b) Write a note on Milk based cold beverages.

13. (a) What are the characteristics of Russian service?

Or

- (b) What are the advantages and disadvantages of self service?

14. (a) Write a note on Room service.

Or

- (b) Explain about the various Linen used in F & B department.

15. (a) What are the features of a Coffee shop?

Or

- (b) Write a note on Commercial Catering.

Part C

(3 × 10 = 30)

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

16. (a) What are the qualities that a F & B personnel should possess?

Or

- (b) Draw the organisational Chart of F & B department and list down the duties & responsibilities of a captain.

17. (a) Explain in detail about the various catering establishments.

Or

- (b) Explain in detail about the various tools and equipments used in F & B department.

18. (a) Explain in detail about the cycle of service.

Or

- (b) Explain in detail about the French Classical menu.
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C-5672

Sub. Code

90221

DIPLOMA EXAMINATION, APRIL 2025

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. Name and two hill tourist places in Tamil Nadu.
2. Name any two pilgrimage sites in India.
3. Give two examples for alternative accommodation.
4. What do you mean by the word Franchise?
5. What is European plan?
6. What is Modified American Plan?
7. What is over booking?
8. What is group reservation?
9. Name any two forms used in front office.
10. What is upselling?

Part B

(5 × 5 = 25)

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

11. (a) Why is accommodation considered important for tourism?

Or

- (b) Write a note on sports tourism.

12. (a) What is a down town hotel and resort?

Or

- (b) Draw the organizational structure of a medium hotel FO department.

13. (a) How is tariff fixation done in hotels?

Or

- (b) List down the various equipments used in the Front Office Department.

14. (a) What are the types of reservations?

Or

- (b) Write a note on potential reservation problems.

15. (a) What are the various registers used for registration?

Or

- (b) What are the latest trends in the registration system.

Part C

(3 × 10 = 30)

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

16. (a) Explain in detail about the various types of Tourism.

Or

- (b) Explain in detail about the historical back ground of hotel industry.

17. (a) Explain in detail about the various types of rooms.

Or

- (b) Explain in detail about the various sources of reservation.

18. (a) Explain in detail about guests registration systems followed in hotel.

Or

- (b) Explain in detail about the importance of coordination between Front Office with other departments.
-

C-5673

Sub. Code

90222

DIPLOMA EXAMINATION, APRIL 2025

Second Semester

Catering and Hotel Administration

BASIC ACCOMMODATION OPERATION

(2018 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Why is team spirit important for HK staff?
2. Define Job Description.
3. name two types of brushes.
4. name any two chemicals used for floor cleaning.
5. Name two records used in public area cleaning.
6. Name two types of cleaning.
7. List the supplies provided in the guest room.
8. What is turn down service?
9. Name two additional services provided for VIP guests.
10. What is floor key?

Part B

(5 × 5 = 25)

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

11. (a) Why is coordination important between service and House Keeping.

Or

- (b) Why is coordination important between House Keeping and Security?

12. (a) List down the care and maintenance for vacuum cleaner.

Or

- (b) What are the points to be noted while planning House Keeping stores?

13. (a) What are the points to be noted for cleaning swimming pool?

Or

- (b) Why is weekly cleaning important and what are the areas to be taken care in weekly cleaning?

14. (a) What are the points to be noted while preparing red slip?

Or

- (b) What are services done in second service?

15. (a) How are lost and found items maintained?

Or

- (b) Write a note on damaged procedures.

Part C

(3 × 10 = 30)

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

16. (a) Explain the duties and responsibilities of the Executive House Keeper.

Or

- (b) Draw the layout of the house keeping departments and give five importance of the HK department.

17. (a) List down the mechanical cleaning equipments and explain about any two.

Or

- (b) Explain in detail about the care and maintenance of manual cleaning equipments.

18. (a) Explain in detail about the various key handling procedures.

Or

- (b) What are the points to be noted while cleaning a guest room that is vacant.

C-5674

Sub. Code

90225

DIPLOMA EXAMINATION, APRIL 2025

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. Define Biodiversity.
2. What is green media?
3. What is mineral exploitation?
4. What is alternative energy?
5. What are streams?
6. What is grassland ecosystem?
7. Define ex-situ.
8. What do you mean by option values in bio-diversity?
9. What is Nuclear Pollution?
10. Give two examples for manmade disasters.

Part B

(5 × 5 = 25)

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

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

Or

- (b) What are the causes of deforestation?

12. (a) Write a note on forest resources.

Or

- (b) Explain about food resources.

13. (a) Write a note on energy flow in eco-system.

Or

- (b) What are the functions of forest eco-system?

14. (a) What do you mean by hot-spots of biodiversity?

Or

- (b) How to conserve bio-diversity?

15. (a) What are the harmful effects of air pollution?

Or

- (b) Write a note on electronic waste reuse management.

Part C

(3 × 10 = 30)

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

16. (a) Explain in detail about the role of an individual in prevention of population.

Or

- (b) Explain in detail about biogeographical classification of India.

17. (a) Explain in detail about the structure and functions of an ecosystem.

Or

- (b) Explain in detail about Natural resources.

18. (a) Explain in detail about the value of biodiversity.

Or

- (b) Explain in detail about the various ecosystems.
-

C-5675

Sub. Code

90231

DIPLOMA EXAMINATION, APRIL 2025

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. Why is short crust Pastry called so?
2. Define Ganache.
3. What is Forchetta?
4. Define Cuocese.
5. Name any two ingredients used in Japanese Cuisine.
6. Name the various regions of China.
7. Name any two classical hors d'oeuvres.
8. Give two examples for simple salad.
9. Name any two vegetable accompaniments served along with roast chicken.
10. What do you mean by the word Garnish?

Part B

(5 × 5 = 25)

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

11. (a) Explain any five potato preparations.

Or

- (b) Name any five dishes and list the garnish for the same.

12. (a) What are the rules for doing a good sandwich?

Or

- (b) What are the duties of CDP.

13. (a) Plan a Chinese menu for a Theme lunch.

Or

- (b) List down the special tools and equipments used in Japanese cooking.

14. (a) What are the unique breads served in Italian cuisine?

Or

- (b) Why does the French cuisine considered as master of all the cuisines?

15. (a) Explain about American frosting.

Or

- (b) Write a note on Puff Pastry.

Part C

(3 × 10 = 30)

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

16. (a) Explain in detail about the various types of Pastries.

Or

- (b) Explain in detail about the various types of icings.

17. (a) Explain in detail about the French Cuisine.

Or

- (b) Explain in detail about Chinese Cuisine.

18. (a) Explain in detail about Salads.

Or

- (b) Explain in detail about sausages.
-

C-5676

Sub. Code

90232

DIPLOMA EXAMINATION, APRIL 2025

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 a vermouth?
2. What is a still wine?
3. What are the ingredients and in beer manufacturing?
4. What is Toddy?
5. Give two examples for spirits.
6. Define Feni.
7. What is collins?
8. Define Zest.
9. Give two brand names for Rum.
10. What is cognac?

Part B

(5 × 5 = 25)

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

11. (a) Write a note on pot still method.

Or

- (b) Give the manufacturing process for rum.

12. (a) Name any two popular cocktail and give the recipe for the same.

Or

- (b) Name any ten glasswares used in cocktail making.

13. (a) Name any five liqueurs and give any one brand name for the same.

Or

- (b) List down the types of spirits.

14. (a) How are beer classified?

Or

- (b) Write a note on other fermented beverages.

15. (a) List down the wine producing regions of France.

Or

- (b) How does quality control play an important role in wine manufacture?

Part C

(3 × 10 = 30)

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

16. (a) Explain in detail the manufacturing process of Red wine.

Or

- (b) Narrate the manufacturing process of champagne.

17. (a) Explain the manufacturing process of Rum.

Or

- (b) What are the process involved in brandy manufacture.

18. (a) Explain in detail about the types of bar.

Or

- (b) What are the various types of cocktail?
-

C-5677

Sub. Code

90235

DIPLOMA EXAMINATION, APRIL 2025

Third Semester

Catering and Hotel Administration

NUTRITION AND FOOD SCIENCE

(2018 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Define Health.
2. What are the Psychological functions of food?
3. What is BMR?
4. How is energy measured?
5. What is Polysaccharides?
6. What do you mean by saturated fatty acids?
7. What are fat soluble vitamins?
8. What is Niacin?
9. Define Menu.
10. What is a balanced diet?

Part B

(5 × 5 = 25)

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

11. (a) What are the newer trends in food industry?

Or

- (b) How is RDA for various age and gender calculated?

12. (a) Write a note on Vitamin-A.

Or

- (b) What are significances of Iodine?

13. (a) How are lipids classified?

Or

- (b) What are the significances of dietary fibre?

14. (a) Write a note on carbohydrates.

Or

- (b) What are the factors affecting energy requirements?

15. (a) How are nutrients classified?

Or

- (b) What are the factors affecting nutrition?

Part C

(3 × 10 = 30)

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

16. (a) Explain in detail the importance of food.

Or

- (b) Explain in detail the importance of lipids.

17. (a) Explain in detail the importance of carbohydrates.

Or

- (b) Why is water important in the role of water in maintaining health?

18. (a) What are the factors affecting meal planning?

Or

- (b) Explain in detail about RDA for various nutrients.
-

C-5678

Sub. Code

90241

DIPLOMA EXAMINATION, APRIL 2025.

Fourth Semester

Catering and Hotel Administration

ADVANCED ACCOMMODATION OPERATIONS

(2018 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** the questions.

1. Define Damask.
2. Give two examples for natural fibers.
3. Name any two linens used for table.
4. What is a blanket?
5. Define the term monogramming.
6. Name any two records maintained in the linen room
7. What is a hydro extractor?
8. Name any two brand names for washing agents.
9. Define Rhythm.
10. Name any two equipments used for flower arrangement.

Part B

(5 × 5 = 25)

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

11. (a) Write a note on Japanese style of flower arrangement.

Or

- (b) How is conditioning done for plant material?

12. (a) Write a note on dry cleaning.

Or

- (b) What are the points to be noted for laundry delivery?

13. (a) Why is uniform important for companies?

Or

- (b) Explain in detail the importance of stock taking.

14. (a) What are the points to be noted while purchasing bed linen?

Or

- (b) How is calculation of guest linen done?

15. (a) What are the characteristics of cotton material?

Or

- (b) What are the advantages of using fibers in hotels?

Part C

(3 × 10 = 30)

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

16. (a) Explain in detail the classification of fiber.

Or

- (b) Explain in detail the classification of hotel linen.

17. (a) Explain in detail about the duties and responsibilities of linen room staff.

Or

- (b) Explain in detail about the flow process of industrial laundry.

18. (a) Explain in detail about the various types of flower arrangements.

Or

- (b) Explain in detail about the various materials used for flower arrangement.

C-5679

Sub. Code

90242

DIPLOMA EXAMINATION, APRIL 2025

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. Give two examples for altitudinal complaints.
2. Name four equipments used in F. O. department.
3. Who is a Bell boy?
4. What is Baby sitting?
5. What is expenditure tax?
6. What do you mean by credit limit?
7. Define Riot.
8. Name any two types of Keys.
9. What is late check-out?
10. Define skipper account.

Part B

(5 × 5 = 25)

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

11. (a) What are the functions of check out settlement?

Or

- (b) What are the various methods and procedures to be followed in departure procedures?

12. (a) What are the benefits of computer billing?

Or

- (b) What are the procedures followed in processing of credit cards?

13. (a) Write a note on Room key security system.

Or

- (b) What are the emergency procedures to be followed for suicide?

14. (a) List down the job description of Bell boy.

Or

- (b) What are the baggage handling procedures for VIP's?

15. (a) Explain the mail handling procedures for guest mail.

Or

- (b) Explain the various telephone handling procedure.

Part C

(3 × 10 = 30)

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

16. (a) Explain in detail about handling various guest complaints.

Or

- (b) Explain in detail about various miscellaneous services offered by F.O.

17. (a) Explain in detail about various folios.

Or

- (b) Explain in detail about various billing systems.

18. (a) Explain in detail about situation handling during Emergency situations.

Or

- (b) Explain in detail about collection of accounts.
-

C-5680

Sub. Code

90244

DIPLOMA EXAMINATION, APRIL 2025

Fourth Semester

Catering and Hotel Administration

HOTEL ENGINEERING

(2018 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. What is class to fuel/fire?
2. name two examples for natural fuel.
3. What is LPG?
4. What is a fusesen turner?
5. What is a fuse?
6. What is AC?
7. What is illumination?
8. Give two examples for lighting.
9. Who is a Mechanic?
10. Who is a welder?

Part B

(5 × 5 = 25)

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

11. (a) List down the functions of an engineer in hotel.

Or

- (b) What is break down maintenance Explain.

12. (a) How is fuel requirements calculated?

Or

- (b) What is calorific value and how it affects the costing in an organisation?

13. (a) What are the advantages of using LPG?

Or

- (b) What are the different types of manifolds?

14. (a) Differentiate single phase and three phase.

Or

- (b) Differentiate open and closed circuits.

15. (a) Write a note on external lightings.

Or

- (b) What are other gas discharge lamps?

Part C

(3 × 10 = 30)

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

16. (a) Explain in detail about the various types of lightings.

Or

- (b) What are the safety measures to be followed while using electrical equipments.

17. (a) Explain in detail about the various fundamentals of electricity.

Or

- (b) Explain the location of gas rank and the plan to be made while designing a gas Bank.

18. (a) Explain in detail about the various types of fuels.

Or

- (b) Compare the various fuels used in hotel.
-

C-5681

Sub. Code

90251

DIPLOMA EXAMINATION, APRIL 2025

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 Tender system?
2. What is LIFO?
3. What is blast freezing?
4. Name any two types of buffets.
5. Name any four portion control devices.
6. Define a standard recipe.
7. Define inventory.
8. What is a Bar?
9. What are the records maintained in a bar?
10. What is Menu Engineering?

Part B

(5 × 5 = 25)

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

11. (a) What are the best practices to be followed in bar?

Or

- (b) What are the objectives of Bar Management?

12. (a) Why is bar stock taking important?

Or

- (b) What are the different types of storage in bar?

13. (a) Why is standard recipe important in restaurant management?

Or

- (b) What are the disadvantages of cook chill system?

14. (a) What are the procedures followed for storing non-perishable foods?

Or

- (b) What are the various methods of issuing?

15. (a) Write a note of Material Management.

Or

- (b) What is production work flow?

Part C

(3 × 10 = 30)

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

16. (a) Explain in detail about Bar Management.

Or

- (b) Explain the importance of food and wine paring.

17. (a) Explain in detail about sous Vide.

Or

- (b) Explain the principles of large scale commercial cooking.

18. (a) Explain in detail about the various purchase procedures.

Or

- (b) Explain in detail about the layout of a large quantity kitchen with the equipments needed for their operation.
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C-5682

Sub. Code

90252

DIPLOMA EXAMINATION, APRIL 2025

Fifth Semester

Catering and Hotel Administration

ACCOMMODATION MANAGEMENT

(2018 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Define forecast.
2. What is Room rate.
3. What is Operations Budget?
4. Define Budget cycle.
5. What is a discount?
6. Define Yield in F.O.
7. Define Team Spirit.
8. What is SOP?
9. Define Training.
10. What is a contract?

Part B

(5 × 5 = 25)

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

11. (a) Why is forecast formula important?

Or

- (b) Why is forecast data useful?

12. (a) What are the advantages of budgeting?

Or

- (b) What is budget cycle.

13. (a) What is capacity Management?

Or

- (b) How is discount allocation done?

14. (a) Why is duty chart important?

Or

- (b) Why are the various managerial styles in House keeping?

15. (a) What are the various disadvantages of out sourcing?

Or

- (b) What are the latest trends in House Keeping.

Part C

(3 × 10 = 30)

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

16. (a) Explain in detail about tennis and motion study in House Keeping.

Or

- (b) What are the various managerial styles in House Keeping?

17. (a) Explain in detail about yield Management.

Or

- (b) Explain the factors affecting Budget planning.

18. (a) Explain in detail about the types of face casting.

Or

- (b) Explain in detail about Habbart formula.

C-5683

Sub. Code

90254A

DIPLOMA EXAMINATION, APRIL 2025

Fifth Semester

Catering and Hotel Administration

FOOD PRODUCTION AND PATISSERIE

(2018 onwards)

Duration : Three Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Name any two Italian breads.
2. Name any two dishes from Germany.
3. Name any two regions of China.
4. Name two utensils used in Chinese Cookery.
5. What is gum paste?
6. Define American frosting.
7. Name two preservatives used in ice creams.
8. Define Bomb.
9. Define Meringues.
10. What is a candy?

Part B

(5 × 5 = 25)

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

11. (a) Plan a Portugal menu for a high-tea.

Or

- (b) What are the equipments used Mexican cuisine.

12. (a) Plan a seven course Chinese Menu for a Birthday Party.

Or

- (b) Write about Guangdong.

13. (a) Write a note on Butter cream.

Or

- (b) What do you mean by Boiled frosting.

14. (a) What is Sherbet?

Or

- (b) Write short note on Frozen deserts.

15. (a) What is French meringue?

Or

- (b) What is Swiss meringue?

Part C

(3 × 10 = 30)

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

16. (a) Explain in detail the making of Meringue.

Or

- (b) Explain the manufacturing process of ice creams.

17. (a) Explain in detail the difference between any four icings.

Or

- (b) What are the various additives and preservatives used in frozen desserts.

18. (a) Explain in detail about the various regions of China.

Or

- (b) Explain in detail about the cuisine of Italy.

C-5684

Sub. Code

90254B

DIPLOMA EXAMINATION, APRIL 2025

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. Define job description.
2. What is an organisation chart?
3. What is SOP?
4. What do you mean my Technical Skills?
5. What is speed Rack?
6. What is a dispenser?
7. Name any two rum based cocktails.
8. What are the different ways of making cocktails?
9. Name any two edible garnishes used for a cocktail.
10. What is white lady?

Part B

(5 × 5 = 25)

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

11. (a) What is Alexandra?

Or

- (b) Give the recipe for Pink lady.

12. (a) Write a note on sweet martini.

Or

- (b) How are cocktails classified?

13. (a) What is under bar? Explain.

Or

- (b) How is bar stock calculated?

14. (a) What are the supervisory skills needed for a bar manager?

Or

- (b) How is the efficiency of F and B staff developed?

15. (a) List down the duties and responsibilities of an assistant F and B manager.

Or

- (b) How are staffs categorised based on their work efficiency?

Part C

(3 × 10 = 30)

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

16. (a) Plan a duty roaster for a week for a five star hotel bar - do necessary assumptions.

Or

- (b) What are the various types of skills needed for F and B staff?

17. (a) Explain in detail about the various types of Bar.

Or

- (b) What are the various opening and closing duties performed for the smooth festooning of a bar.

18. (a) Name any 5 Cocktails and give the receipt for the same.

Or

- (b) Why are bars considered an important area for sales promotion.

C-5685

Sub. Code

90254 C

DIPLOMA EXAMINATION, APRIL 2025

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. Give two examples for Class A & B fires.
2. Name any two fire fighting devices.
3. Name any two types of windows.
4. Give four examples for accessories.
5. What is redecoration?
6. What is the standard size of a single and double room?
7. What is a budget?
8. What is work flow?
9. Define Team.
10. What is staffing?

Part B

(5 × 5 = 25)

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

11. (a) How is hotel Branding done?

Or

- (b) What are the duties of a project team?

12. (a) How is land identified for hotel construction?

Or

- (b) How does wrong builder affect the construction system?

13. (a) How is furniture arrangement managed?

Or

- (b) Differentiate refurnishing and redecoration.

14. (a) What do you mean by Window treatment?

Or

- (b) What are the various elements of design?

15. (a) Explain the various types of fires.

Or

- (b) Explain how to deal with emergency situation of fire accident in hotels.

Part C

(3 × 10 = 30)

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

16. (a) Explain in detail about colours and its role in interior design.

Or

- (b) Explain in detail about carpets.

17. (a) Explain in detail about the various climes that may occur in hotels and their prevention methods.

Or

- (b) Explain in detail the planning for a New property.

18. (a) Explain in detail about lighting and lighting fixtures.

Or

- (b) Draw the Layout of a double guest room with necessary assumptions.
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C-5686

Sub. Code

90254D

DIPLOMA EXAMINATION, APRIL 2025

Fifth Semester

Catering and Hotel Administration

FRONT OFFICE

(2018 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Define discount.
2. What do you mean by the word demand?
3. What is time share hotel?
4. What is condominium?
5. Name any two equipments that help in F.O. Security.
6. What is arrival?
7. What is a balconie?
8. Define ergonomics.
9. What are the problem solving skills needed for F.O. Staff?
10. Name any two emergency situations that are faced by F.O. department.

Part B

(5 × 5 = 25)

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

11. (a) Why is problem solving skill considered important for a front office staff?

Or

- (b) Name any two emergency situation faced by F.O. Staff and explain how they are solved.

12. (a) Explain the planning of F.O. layout.

Or

- (b) How are room dimensions calculated based on guests requirements.

13. (a) Why is law considered as an important paper in catering management?

Or

- (b) Why does management think that security is more important than any department.

14. (a) What are the disadvantages of time share business.

Or

- (b) Write a note on intervals international.

15. (a) How does discount allocation help in sales promotion?

Or

- (b) Write a note an discount allocation.

Part C

(3 × 10 = 30)

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

16. (a) What is yield management and explain about the various software used in yield management.

Or

- (b) Explain in detail about timeshare management.

17. (a) Why is hotel security considered very important in the lodging industry.

Or

- (b) Explain in detail about the various issues faced in by the hotel security.

18. (a) Draw and explain the F.O. layout in detail.

Or

- (b) Why is work ergonomics considered the most important in the latest days.
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