

C-8341

Sub. Code

90211

DIPLOMA EXAMINATION, APRIL 2026

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. We went to _____ concert last weekend.
(a) a (b) an
(c) the (d) none
2. Select the most appropriate SYNONYM of the word "Motivate"
(a) think (b) inspire
(c) feel (d) deter
3. Identify the complex sentence among the given sentences
(a) your daughter has done well in academics this year
(b) the old man in the shop did not buy anything
(c) the girl picked the paper and threw it in the bin
(d) she did not come to the party today because she felt sick
4. Fratricide means the murder of one's _____.
(a) brother (b) father
(c) sister (d) mother

5. Choose the correct sequence of Tenses
He _____ when I _____ him at the party
(a) is telling, see (b) was telling, see
(c) takes, saw (d) was taking
6. A narrative is _____
(a) A detailed chronological story
(b) Comparing and contrasting stories
(c) A detailed biography
(d) summarized story
7. Which one is not a characteristics of writing?
(a) presenting an oral report
(b) good organization
(c) clear purpose
(d) grammatical accuracy
8. Spam email is also known as _____
(a) spoof (b) virus
(c) junk email (d) draft mail
9. Choose the correct phrase from the given option and conditional sentence.
“I would have been successful , provided _____”
(a) I get an opportunity
(b) I would get an opportunity
(c) I had got an opportunity
(d) more than one of the above
10. Find the word which has the same meaning as “cleave”
(a) Big (b) cut
(c) Little (d) Green

Part B

(5 × 5 = 25)

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

11. (a) Write the components of Reading comprehension.

Or

- (b) Write in detail about the characteristics of a good leadership.

12. (a) Write a dialogue between a bank clerk and customer about opening a saving account.

Or

- (b) State your opinions about improving educational system in our state.

13. (a) Write advantages and disadvantages of listening skills.

Or

- (b) Write a paragraph about past experience in your school life.

14. (a) How can you improve your reading skills?

Or

- (b) Write a leave letter to your class teacher informing illness.

15. (a) Write about the advantages and disadvantages of using mobile phones in college.

Or

- (b) Write a paragraph about how do you find meaning of an unknown/new word?

Part C

(5 × 8 = 40)

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

16. (a) Explain the part of speech with examples.

Or

- (b) Explain the articles and its usage.

17. (a) Explain agreement and disagreement with examples.

Or

(b) Write about the steps to develop listening skills in about 300 words.

18. (a) Write a narrative paragraph on an event of your choice.

Or

(b) Explain the types of Emails with examples.

19. (a) Write an essay discussing the ways and means of reducing stress.

Or

(b) Write a role play on the following topic.

“Usages of plastics and its impacts”.

20. (a) Write the ten examples sentences in active voice convert and rewrite the same in passive voice.

Or

(b) Explain the following abbreviation/acronyms words.

(i) E-mail

(ii) ATM

(iii) PIN

(iv) APP

(v) MLA

(vi) CHEF

(vii) Cusine

(viii) PDF

C-8342

Sub. Code

90212

DIPLOMA EXAMINATION, APRIL 2026.

First Semester

Catering and Hotel Administration

SOFT SKILLS AND PERSONALITY DEVELOPMENT

(2023 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 1 = 10)

Answer **all** questions.

1. _____ is the process by which information is transmitted between individuals and organization
(a) Understanding (b) Perception
(c) Communication (d) Distribution

2. _____ communication is the ability to communicate by using words that separates human beings from the rest of the animal kingdom
(a) Verbal (b) Oral
(c) Written (d) Electronic

3. An electronic intermediary that provides and/or controls information flow and selling it to others is termed
(a) Infomediaries
(b) Internet
(c) Intranet
(d) Search engine

4. _____ is the digitization of all the processes and value chains in the tourism, travel, hospitality and catering industries
- (a) T- tourism (technology)
 - (b) E- tourism (electronic)
 - (c) I - tourism (information)
 - (d) C-tourism (communication)
5. Soft skills development is a process of the development of
- (a) Body
 - (b) Mind
 - (c) Etiquette
 - (d) Both (a) and (b)
6. _____ is the ability to accurately receive and interpret messages in the communication process.
- (a) Absorbing
 - (b) Listening
 - (c) Accepting
 - (d) Hearing
7. A good listener always leaves open the possibility of _____
- (a) Reply
 - (b) Additional message
 - (c) Conversation
 - (d) Additional information
8. _____ is being able to speak in a public context with confidence and clarity
- (a) Talking
 - (b) Speaking
 - (c) Chatting
 - (d) Bragging
9. _____ refers to the number of words we utter per minute
- (a) Pitch
 - (b) Tone
 - (c) Pace
 - (d) Rate

10. _____ lend credibility to the text of the speech.
- (a) Modulation (b) Body language
(c) Pause (d) Clarity

Part B

(5 × 5 = 25)

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

11. (a) Give five guidelines for effective communication.

Or

- (b) What are the grooming etiquettes at a table?

12. (a) How do you dress for an interview?

Or

- (b) Write short note on Job interviews.

13. (a) What are the channels in communication process?

Or

- (b) Define the term decoding in the process of communication.

14. (a) Describe the phases in group discussion.

Or

- (b) Highlight the importance of feedback in communication process.

15. (a) What is the advantage of role play?

Or

- (b) Differentiate etiquette & manners.

Part C

(5 × 8 = 40)

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

16. (a) Telephone is the one of the most useful tools in every day communication — discuss the important business telephone etiquettes that is useful in travel agency & tour operations.

Or

- (b) Describe the concept of motivation, its significance and types.

17. (a) Post your views on leadership & qualities of a successful leader.

Or

- (b) Differentiate group discussion & debate. List the expectation of panel conducting GD and phases in GD.

18. (a) What is the role of electronic media in mass communication?

Or

- (b) Why mis-interpretation of communication happens?

19. (a) Write the difference between a discussion and an argument.

Or

- (b) Highlight the significance of communication in a business.

20. (a) What are sales promotion letters and state their characteristics and uses.

Or

- (b) Emanate the various bases of classification of business report.

C-8343

Sub. Code

90213

DIPLOMA EXAMINATION, APRIL 2026

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. Which of the following is an example of semi-solid sugar?
(a) Cube sugar (b) Lump sugar
(c) Glucose (d) Demerara sugar

2. _____ are sometimes called overhead broilers.
(a) Salamander (b) Broiler
(c) Griller (d) Hot plate

3. _____ ovens operate simply by heating air in an enclosed space.
(a) Micro wave (b) Spit
(c) Tandoor (d) Convection

4. Veloute is prepared from _____.
(a) Brown stock (b) Sea food
(c) White stock (d) Vegetable stock

5. A thickening agent made by whisking together 1 part egg yolk and 3 parts cream is termed as _____.
- (a) Beurre manie (b) Liaison
(c) Beurre (d) Panada
6. _____ is chemical raising agent composed of soda, acids and corn starch (to absorb moisture), when wet and heated gives off carbon dioxide gas to raise the batter.
- (a) Cream of Tartar
(b) Baking powder
(c) Ammonium bicarbonate
(d) Baking soda
7. _____ cause sourness in a food product a condition, indicating excess fermentation in yeast dough.
- (a) Acidity (b) Over proofing
(c) Under proofing (d) Rancidity
8. _____ agents are used to form a mixture of ingredients into a cohesive mass.
- (a) Thickening (b) Foaming
(c) Leavening (d) Binding
9. Flour provide _____ to cakes.
- (a) Binding (b) Flavour
(c) Tenderizing effect (d) Structure
10. Baking is a cooking method that uses prolonged
- (a) Moist heat
(b) Microwave
(c) Combination of dry and moist heat
(d) Dry heat

Part B

(5 × 5 = 25)

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

11. (a) Give five examples of heavy kitchen equipments and describe any one and its uses.

Or

- (b) Write the reasons for hard crust on a bread loaf.

12. (a) Write a brief note on salad dressing. Give examples.

Or

- (b) Write the method of preparation of seafood stock.

13. (a) Why is the temperature of water important when adding to the flour/shortening mixture?

Or

- (b) State the purpose of cooling rack.

14. (a) What are the uses of salt in cooking?

Or

- (b) State any six objectives of cooking.

15. (a) Explain Thin soups with examples.

Or

- (b) Write any five derivatives of mayonnaise with two line description.

Part C

(5 × 8 = 40)

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

16. (a) Pulses and Cereals form a major part of our diet. Explain their role in our food.

Or

- (b) Describe various forms of milk.
17. (a) Enumerate the role of different types of oils used in Indian cooking?

Or

- (b) Classify Seafood and give examples of each category.
18. (a) Explain four cooking methods using water.

Or

- (b) Describe the limitations and uses of formulas and recipes in baker's formula.
19. (a) Trace the history of baking since ancient time.

Or

- (b) Highlight the characteristics of cookie.
20. (a) Elaborate the procedure for selecting a supplier for kitchen commodities.

Or

- (b) Write the selection factors for fish and chicken.
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C-8344

Sub. Code

90215

DIPLOMA EXAMINATION, APRIL 2026

First Semester

Catering and Hotel Administration

BASIC FOOD AND BEVERAGE SERVICES – I

(2023 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 1 = 10)

Answer **all** questions.

1. A self-service food & beverage outlet commonly found in schools and workplaces is called a:
(a) Coffee Shop (b) Cafeteria
(c) Drive-through (d) Night Club

2. An F & B outlet known for its vibrant music and dancing environment is a:
(a) Restaurant (b) Discotheque
(c) Coffee Shop (d) Cafeteria

3. Which type of restaurant in star hotel opens 24 hours?
(a) Coffee shop
(b) Grill room
(c) Speciality restaurant
(d) Kiosk

4. What is the primary purpose of sideboards in a restaurant setting?
 - (a) Storing food
 - (b) Holding cutlery and service equipment
 - (c) Seating customers
 - (d) Displaying decorative items

5. Which material is most commonly used for fine dining Chinaware?
 - (a) Plastic
 - (b) Wood
 - (c) Aluminum
 - (d) Porcelain

6. A sommelier is responsible for:
 - (a) Cooking food in the kitchen
 - (b) Managing the wine selection and service
 - (c) Greeting guests at the entrance
 - (d) Handling housekeeping duties

7. Which of the following is NOT typically included in a job description?
 - (a) Job title
 - (b) Duties and responsibilities
 - (c) Required qualifications
 - (d) Employee's personal interests

8. In American/Plate service, how is the food typically served?
 - (a) From a trolley
 - (b) Pre-plated in the kitchen
 - (c) From a silver platter
 - (d) Cooked at the table

9. What is the purpose of a vending machine?
 - (a) To display food
 - (b) To store food
 - (c) Automatic delivery
 - (d) To cook food

10. What time of day is high tea typically served?
- (a) Morning
 - (b) Midday
 - (c) Late afternoon to early evening
 - (d) Late night

Part B

(5 × 5 = 25)

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

11. (a) Bring out the duties of the kitchen stewarding department.

Or

- (b) How does a coffee shop differ from a full-service restaurant? Explain.

12. (a) Explain the various types of cutleries and flatware used in a restaurant.

Or

- (b) Differentiate between cutlery, flatware, and hollowware.

13. (a) Explain the job responsibilities of a steward in restaurant.

Or

- (b) Sketch the organizational structure of the F & B Service Department.

14. (a) Explain the concept of Gueridon service.

Or

- (b) Describe the operational process of a drive-thru service.

15. (a) Bring out the service procedure of a typical English Breakfast in a hotel.

Or

- (b) Differentiate between American Breakfast and Continental Breakfast.

Part C

(5 × 8 = 40)

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

16. (a) Discuss the differences between commercial and non-commercial catering establishments with suitable examples.

Or

- (b) Explain the role and importance of the silver/plat room in a catering establishment.

17. (a) Describe the different types of glassware used in restaurants and their uses.

Or

- (b) Discuss the different methods used for cleaning silverware.

18. (a) Describe the various departments that coordinates with F & B department in hotel.

Or

- (b) Point out the duties and the responsibilities of a Food & Beverage Manager in a luxury hotel.

19. (a) Describe the procedure of Russian service and its unique characteristics.

Or

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

20. (a) Describe the typical items served during high tea.

Or

- (b) Discuss the types of dishes typically served for supper.

C-8345

Sub. Code

90221

DIPLOMA EXAMINATION, APRIL 2026

Second Semester

Catering and Hotel Administration

COMMUNICATIVE ENGLISH – II

(2023 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 1 = 10)

Answer **all** questions.

1. What does the phrase 'golden crown' signify?
 - (a) Wealth
 - (b) Victory
 - (c) Power
 - (d) Throne

2. According to Hughes, the _____ burns his skin.
 - (a) Pole star
 - (b) earth
 - (c) moon
 - (d) sun

3. The girl got a letter about her baby from the _____.
 - (a) Education Department
 - (b) Bank
 - (c) Insurance company
 - (d) Health Service

4. "The King was _____ and had hot blood running in his veins.
- (a) hatred
 - (b) brave
 - (c) semi-barbaric
 - (d) kind
5. Which weekly magazine featured Triveni's Kashi Yatre?
- (a) Karma Veera
 - (b) Prantik
 - (c) Gariyoshi
 - (d) Anandalok
6. Who writes a letter to Kimana?
- (a) The Moon Lady
 - (b) The Sky Maiden
 - (c) One of the girls
 - (d) The Sun Chief
7. You — (work) for eight hours. You need a break.
- (a) are working
 - (b) is working
 - (c) were working
 - (d) was working
8. Richard _____ (be) the captain of his team since 1989.
- (a) has been
 - (b) have been
 - (c) have used
 - (d) is

9. The full form of BTW is
- (a) Bayerische Motoren Werke
 - (b) Back To Work
 - (c) By The Way
 - (d) Break Time Warning
10. What is the main purpose of the circular?
- (a) Brought to the notice of every member
 - (b) To see
 - (c) To complete the Duty
 - (d) More Attention

Part B

(5 × 5 = 25)

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

11. (a) Why does Guest suggest to “stick to the flight”?

Or

- (b) What does Hughes say about the lives of slaves?

12. (a) How do the words of Mrs. Franklin affect James?

Or

- (b) Why was the princess in a dilemma?

13. (a) Explain Sudha Murty’s life as a child.

Or

- (b) Write a short note on the climax of the story. “How Frog went to Heaven”.

14. (a) Fill in the blanks with the appropriate forms of the verbs:
- (i) He _____(have) a bad stroke. Rush him to the hospital at once.
 - (ii) She _____ (not see) her parents for two years.
 - (iii) He _____ (not pay) the rent regularly.
 - (iv) They _____ playing their music records for three hours.
 - (v) We _____ (travel) on Sunday.

Or

- (b) "Read the following sentences given below and identify the past tense form used.
- (i) The Aeroplan took off at 7:30 P.M.
 - (ii) Annie drank espresso in the morning.
 - (iii) Irin was reading Tintin.
 - (iv) The children were playing hide and seek.
 - (v) Sunny had done his task before the teacher came.

15. (a) Write an e-mail enquiring about the date, time, venue of national level seminar.

Or

- (b) Make a circular informing about the "Talent Show" program in your college.

Part C

(5 × 8 = 40)

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

16. (a) Comment on the significance of the title of Narayan's "Engine Trouble".

Or

- (b) What takes Rip Van Winkle up the Kaatskill Mountains? Give an account of the changes when Rip Van Winkle comes back to his village.

17. (a) Write an essay on the symbolic significance of the poem “The Road Not Taken”.

Or

- (b) Write a critical appreciation of the poem ‘Snake’.
18. (a) Write an essay on the attempts made by the frog to go to heaven.

Or

- (b) Attempt an essay on the challenges faced by Dr. A.P.J. Abdul Kalam in his personal and professional life.
19. (a) Write an essay on “Future Tense”.

Or

- (b) Fill in the blanks with the appropriate forms of the verbs:
- (i) Every man and every woman _____(have) to contribute to our society.
 - (ii) Each and every citizen _____ (be) ready to die for his country.
 - (iii) Every poor and every disabled_____ (get) his share.
 - (iv) Each man and each lady _____ (live) for his or her near and dear.
 - (v) Every dream and every thought_____ (make) up a man.
 - (vi) He or his friend _____ (be) sure to win.
 - (vii) Neither Vijay nor Ajith(have) agreed to accept the post.
 - (viii) No salary or bonus _____(be) given to the workers in the factory.

(ix) Either my sister or my brother _____
(have) failed in the exam.

(x) Nelson or Loki _____(do) the work.

20. (a) Draft a memo to an employee for being habitually late.

Or

(b) You are the Secretary of the Student work Department, Y.M.C.A, Nagercoil. Write the minutes of the meeting convened to plan a Youth Leadership Camp for the college students of Nagercoil in August 2025. Please note the last meeting was held on July 20, 2025 at Main Hall, YMCA, Nagercoil.

C-8346

Sub. Code

90222

DIPLOMA EXAMINATION, APRIL 2026

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 department coordinates closely with Housekeeping regarding room status?
 - (a) Accounts
 - (b) Front Office
 - (c) Sales
 - (d) Service

2. Deputy Housekeeper reports to _____.
 - (a) Executive Housekeeper
 - (b) General Manager
 - (c) Front office Manager
 - (d) Lobby Manager

3. GRA stands for _____
 - (a) Guest Room Attendant
 - (b) General Room Area
 - (c) Guest Reception Assistant
 - (d) Guest Relation Admin

4. A double room has _____ bed.
- (a) One single
 - (b) Two single
 - (c) One double
 - (d) Three single
5. Soap is classified as a _____ cleaning agent.
- (a) Solvent
 - (b) Detergent
 - (c) Abrasive
 - (d) Acid
6. Marble floor is cleaned using _____ agents.
- (a) Acidic
 - (b) Neutral
 - (c) Strong
 - (d) Toxic
7. An equipment used by the chamber maid.
- (a) Floor Caddy
 - (b) Janitor's Trolley
 - (c) Linen Trolley
 - (d) Maid's Cart
8. Hotels located on highways are called _____.
- (a) Floatels
 - (b) Motels
 - (c) Resorts
 - (d) Inns
9. A tourist from France who is also a resident of France visits India is termed as _____ tourist.
- (a) Inbound
 - (b) Outbound
 - (c) Domestic
 - (d) Internal
10. Which of the following is NOT a type of reservation?
- (a) Confirmed Reservation
 - (b) Guaranteed Reservation
 - (c) Tentative Reservation
 - (d) Walk-in Reservation

Part B

(5 × 5 = 25)

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

11. (a) Mention the coordination between Housekeeping and Front Office.

Or

- (b) List out the various sections in housekeeping department.

12. (a) Explain the role of the GRA.

Or

- (b) What are the key personality traits of housekeeping staff?

13. (a) Write down the different types of sundry equipment.

Or

- (b) Explain the general care of electrical cleaning equipment.

14. (a) Point out the difference between Tourism and an Excursionist.

Or

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

15. (a) Point out the duties and responsibilities of lobby Manager.

Or

- (b) Write down the different modes of reservation.

Part C

(5 × 8 = 40)

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

16. (a) Explain the contribution of Housekeeping in guest satisfaction.

Or

- (b) Draw the layout of housekeeping department in a large hotel and explain.

17. (a) Describe the guest supplies and facilities provided in VIP rooms.

Or

- (b) Discuss in detail the duties and responsibilities of Executive Housekeeper.

18. (a) Write an essay on Manual cleaning equipments.

Or

- (b) List out and explain the different types of vacuum cleaners with its uses.

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

Or

- (b) Write an essay on the classification of hotel ownership.

20. (a) Describe the various equipment used in front office.

Or

- (b) Explain the job specification of Front Office Manager.

5. A method of cooking egg in boiling water without shell is
- (a) Poaching (b) Frying
(c) Boiling (d) Baking
6. The base ingredients of white gravy are
- (a) Onion, tomato, curd
(b) Onion, cashew nut paste, cream
(c) Onion, green chili, spinach
(d) Tomato, butter, cream
7. Chole masala is commonly used in
- (a) South Indian gravies
(b) Punjabi cuisine
(c) Bengali sweets
(d) Maharashtrian snacks
8. Puran Poli is a festival sweet dish from
- (a) Gujarat (b) Bengal
(c) Rajasthan (d) Maharashtra
9. Avial is a famous mixed vegetable dish of
- (a) Kerala (b) Punjab
(c) Gujarat (d) Bengal
10. Which of the following is a biological leavening agent?
- (a) Baking soda (b) Baking powder
(c) Yeast (d) Air

Part B

(5 × 5 = 25)

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

11. (a) Mention the importance of garnishes in salads and appetizers.

Or

- (b) Describe the types of vegetable and fruit salads with examples.

12. (a) What are the types of food contamination? Explain their causes and precautions.

Or

- (b) Explain the importance of HACCP in the hospitality industry.

13. (a) What is makhani gravy? Mention two dishes prepared from it.

Or

- (b) Explain the recipe and characteristics of green gravy.

14. (a) Write a short note on the festival menu of Maharashtra.

Or

- (b) Explain the importance of coconut and spices in Goan cuisine.

15. (a) Write a short note on leavening agents with examples.

Or

- (b) Explain the functions of improvers and emulsifiers in baking.

Part C

(5 × 8 = 40)

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

16. (a) Discuss the types of salad dressings with their uses and importance in salad preparation.

Or

- (b) Describe different types of sandwiches with examples.

17. (a) Explain in detail the composition and structure of an egg.

Or

- (b) Describe the various uses of eggs in cookery and their importance.

18. (a) Discuss the composition and uses of garam masala and sambar masala.

Or

- (b) Explain the importance of brown and white gravies in Mughlai cuisine.

19. (a) Explain the role of spices, coconut, and seafood in Kerala cuisines.

Or

- (b) Discuss the importance of Parsi cuisine with examples of special dishes.

20. (a) Discuss the characteristics of flour and methods of flour testing.

Or

- (b) Discuss the importance of eggs, yeast, and salt in bakery preparations.

C-8348

Sub. Code

90226

DIPLOMA EXAMINATION, APRIL 2026

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. A table d'hôte menu is
 - (a) A menu with dishes priced separately
 - (b) A breakfast menu only
 - (c) Only beverages served
 - (d) A fixed menu with limited choice and fixed price
2. Control systems in F & B are primarily used to
 - (a) Maintain food hygiene
 - (b) Monitor guest movement
 - (c) Regulate sales and revenue
 - (d) Decorate dining area
3. Pre-ordered system is usually followed in
 - (a) Banquets and functions
 - (b) Coffee shops
 - (c) Fast food outlets
 - (d) Room service

4. One of the most important considerations in menu planning is
 - (a) Availability of ingredients
 - (b) Guest preference
 - (c) Nutritional balance
 - (d) All of the above

5. The French term Potage refers to
 - (a) Soup
 - (b) Fish
 - (c) Vegetables
 - (d) Main course

6. Tea, coffee, and chocolate fall under which category?
 - (a) Nourishing beverages
 - (b) Stimulating beverages
 - (c) Refreshing beverages
 - (d) Alcoholic beverages

7. Whisky, rum, vodka, gin, and brandy are examples of
 - (a) Fermented beverages
 - (b) Distilled beverages
 - (c) Compound beverages
 - (d) Non-alcoholic beverages

8. Which part of the cigar holds the filler together?
 - (a) Wrapper
 - (b) Cap
 - (c) Foot
 - (d) Binder

9. Which part of the cigar is cut before smoking?
 - (a) Band
 - (b) Wrapper
 - (c) Cap
 - (d) Binder

10. The small refrigerated unit kept in guest rooms for beverages and snacks is
- (a) Service trolley (b) Coffee maker
(c) Minibar (d) Pantry fridge

Part B

(5 × 5 = 25)

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

11. (a) Explain the uses of KOT and BOT in F & B operations.

Or

- (b) Write short notes on travellers' cheques and their uses.

12. (a) Explain the differences between à la carte and table d'hôte menus.

Or

- (b) Bring out the different types of menu and their characteristics.

13. (a) Bring out the differences between Liquor and Liqueur.

Or

- (b) Explain the different types of beer and their significance.

14. (a) Differentiate between a cigar and a cigarette.

Or

- (b) Explain the importance of humidity in cigar storage.

15. (a) Write the general principles of room service.

Or

- (b) Explain the importance of breakfast cards.

Part C

(5 × 8 = 40)

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

16. (a) Describe the various order taking methods followed in F & B operations.

Or

- (b) Discuss the different methods of payment in hotels and restaurants with advantages.

17. (a) Write a detailed note on considerations and constraints in menu planning.

Or

- (b) Explain the impact of religious and cultural dietary influences on menu planning.

18. (a) Explain the difference between fermented and distilled beverages with suitable examples.

Or

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

19. (a) Discuss the various terms related to cigar wrapper colours.

Or

- (b) Describe the parts and structure of a cigar.

20. (a) Discuss the cycle of service in Room Service with a neat flow diagram.

Or

- (b) Explain the importance of scheduling and staffing in In-Room Dining Service.

C-8349

Sub. Code

90228

DIPLOMA EXAMINATION, APRIL 2026

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. Training and development of employees is for their _____.
(a) Efficiency (b) Performance
(c) Growth (d) Both (a) and (c)
2. _____ benefits to achieve higher standard of living and to motivate them to show higher productivity
(a) Welfare (b) Monetary
(c) Fringe (d) Children welfare
3. Which of the following is not an employment function?
(a) Recruitment (b) Selection
(c) Advertisement (d) Training

4. Transfer from one job to another is an example of _____.
- (a) Job enrichment
 - (b) Job up gradation
 - (c) Motivation
 - (d) Appraisal of performance
5. _____ is an example of Managerial function.
- (a) Development
 - (b) Planning
 - (c) Procurement
 - (d) Compensation
6. _____ assets are assets that are not normally used up in day to day life.
- (a) Capital
 - (b) Operating
 - (c) Flexible
 - (d) Fixed
7. Which of the following is the function of a House keeping storekeeper?
- (a) Prepare requisition
 - (b) Record Linen
 - (c) Issue clean uniforms
 - (d) Keep count of uniforms
8. _____ training is given to fresh students form Hotel management colleges.
- (a) Apprentenship
 - (b) Induction
 - (c) On the Job
 - (d) Both (b) and (c)
9. _____ is the process of grouping costs according to their characteristics.
- (a) Cost recording
 - (b) Cost classification
 - (c) Cost reporting
 - (d) Cost allocation

10. This indicates the proportion of total rooms revenue to the number of rooms sold
- (a) Average rate per guest
 - (b) Average guest per room sold
 - (c) Average daily rate
 - (d) Daily rack rate

Part B

(5 × 5 = 25)

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

11. (a) Give any live definitions of management.

Or

- (b) What are the informational roles of a Manager?

12. (a) What are the limitations of control?

Or

- (b) Mention the features of co-ordination.

13. (a) What are the requirements of motivational system?

Or

- (b) Express the weakness of Trait's theory of leadership.

14. (a) Describe any five sources of recruitment.

Or

- (b) What is "positive discipline"? What impact it has on an employee?

15. (a) Explain three kinds of profit associated with F&B operations.

Or

- (b) State the objectives of budgetary control.

Part C

(5 × 8 = 40)

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

16. (a) What is the purpose of planning?

Or

(b) Write the major reasons for food cost variance from established standards.

17. (a) Write the importance of organisation structure.

Or

(b) Write the scope/areas of control.

18. (a) Suggest some carrier development initiatives followed in Hotel Industry.

Or

(b) State the objectives of training.

19. (a) Point out the advantages of budgetary control in Hotels.

Or

(b) Bring out the importance of organisation structure in departments of hotel.

20. (a) Write the duties and responsibilities of Floor supervisor of a Hotel.

Or

(b) Discuss the importance of Human Resource in Hotel industry.

C-8350

Sub. Code

90231

DIPLOMA EXAMINATION, APRIL 2026

Third Semester

Catering & Hotel Administration

ADVANCED FOOD PRODUCTION - I

(2023 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 1 = 10)

Answer **all** questions.

1. The Chinese word Rou means which of the following types of meat.
 - (a) Beef
 - (b) Pork
 - (c) Lamb
 - (d) chicken
2. The most essential item in a Chinese kitchen is the _____
 - (a) cormal
 - (b) steamer
 - (c) wok
 - (d) oven
3. Porcini mushroom are commonly used in which cuisine?
 - (a) Italian
 - (b) Indian
 - (c) Chinese
 - (d) Mexican
4. _____ fungi is considered the most expensive.
 - (a) Shiitake
 - (b) Button mushrooms
 - (c) black truffle
 - (d) Portobello

5. What famous French city is popular for their food?
- (a) Brest (b) Dijon
(c) Paris (d) Nancy
6. Which is not a key ingredients in Italian cuisine.
- (a) Green peppers (b) olives
(c) Pancetta (d) pesto
7. The drink horchata made from?
- (a) Walnuts (b) Almonds
(c) Peanuts (d) Cashewnuts
8. _____ ingredients is not added in Mexican sauce.
- (a) pepper (b) tomato
(c) basil (d) onion
9. Yeast breads are usually baked at
- (a) 80° degrees (b) 190° degrees
(c) 170° degrees (d) 160° degrees
10. _____ is not an example of sheet cookies
- (a) brownies (b) biscotti
(c) tasts (d) lime bans

Part B

(5 × 5 = 25)

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

11. (a) Define contemporary cuisine and its key characteristic.

Or

- (b) Explain the differences between modern cuisine and classical cuisine.

12. (a) What are the nutritional benefits of consuming mushrooms.

Or

- (b) Explain about any 5 types of mushrooms.

13. (a) Describe the role of sauces in French cuisine.

Or

- (b) Write a short note on Italian pasta varieties and their uses.

14. (a) What are the essential ingredients and cooking techniques used in Thai cuisine?

Or

- (b) Compare Mexican and Spanish cuisines based on common ingredients and flavors.

15. (a) Explain the role of gluten in bread making.

Or

- (b) What are the different mixing methods used in baking cookies?

Part C

(5 × 8 = 40)

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

16. (a) Explain the influence of international travel on modern cuisine.

Or

- (b) Discuss the fusion cuisine trend and its impact on traditional cooking.

17. (a) Describe the different prevention methods used for mushrooms.

Or

- (b) Write an essay on the uses of truffles.

18. (a) Write a detailed note on French menu planning and its classification.

Or

- (b) Explain the regional specialities of northern and southern Italian cuisine.

19. (a) Describe the primary cooking techniques used in Chinese cuisine.

Or

- (b) What are the key difference between Indian and middle eastern cuisines?

20. (a) Explain the steps involved in making a basic bread dough.

Or

- (b) Discuss the science behind cookie baking and how different ingredients affect texture.
-

C-8351

Sub. Code

90233

DIPLOMA EXAMINATION, APRIL 2026

Third Semester

Catering & Hotel Administration

ADVANCED FOOD AND BEVERAGE SERVICE - I

(2023 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 1 = 10)

Answer **all** questions.

1. Viticulture is the science of:
 - (a) Beer brewing
 - (b) Wine making
 - (c) Grape growing
 - (d) Fermentation of Wine

2. Which wine is known for its bubbles and effervescence?
 - (a) Still wine
 - (b) Sparkling wine
 - (c) Fortified wine
 - (d) Aromatized wine

3. Which of the following is NOT a red grape variety?
 - (a) Merlot
 - (b) Chardonnay
 - (c) Cabernet Sauvignon
 - (d) Pinot Noir

4. Which country is NOT known for its wine production?
(a) France (b) Italy
(c) Germany (d) Japan
5. Which region in France is famous for producing Champagne?
(a) Bordeaux (b) Burgundy
(c) Champagne (d) Rhône Valley
6. What is the primary ingredient responsible for the fermentation of beer?
(a) Water (b) Malted barley
(c) Yeast (d) Hops
7. The beer brand “Budweiser” is from which country?
(a) USA (b) Germany
(c) Mexico (d) France
8. Which of the following is NOT a distilled beverage?
(a) Whisky (b) vodka
(c) Beer (d) Rum
9. Cognac must be produced in:
(a) Bordeaux (b) Champagne
(c) Cognac region (d) Burgundy
10. Feni is a spirit made from:
(a) Ric (b) Cashew apples
(c) Barley (d) Sugarcane

Part B

(5 × 5 = 25)

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

11. (a) What are the most common vine diseases that affect grapevines? Explain.

Or

- (b) Explain the differences between still wine and sparkling wine.

12. (a) Discuss the role of aromatized wines in cocktails.

Or

- (b) Explain the principles of wine and food pairing.

13. (a) Describe the differences between ale and lager.

Or

- (b) Describe the proper technique for pouring beer.

14. (a) Bring out the different proof systems used to measure alcohol content.

Or

- (b) Explain the different styles of Rum and their characteristics.

15. (a) Explain the role of wormwood in absinthe.

Or

- (b) Write down the role of liqueurs in cocktail making.

Part C

(5 × 8 = 40)

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

16. (a) Discuss the importance of soil, climate, and viticulture in grape cultivation.

Or

- (b) Explain the steps involved producing red wine.

17. (a) Describe the different styles of Vermouth and their common uses.

Or

- (b) Explain the process of making Champagne using the traditional method.

18. (a) Outline the steps involved in the beer production process.

Or

- (b) Explain the characteristics of at least five different beer styles.

19. (a) Explain the process of a patent still and pot still distillation.

Or

- (b) Illustrate the production process of Cognac.

20. (a) Outline the production methods of arrack.

Or

- (b) Explain the production process of ouzo.
-

C-8352

Sub. Code

90235

DIPLOMA EXAMINATION, APRIL 2026

Third Semester

Catering & Hotel Administration

ROOM DIVISION OPERATIONS - II

(2023 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 1 = 10)

Answer **all** questions.

1. The document used to request cleaning supplies in housekeeping.
 - (a) Indent Book
 - (b) Gate Pass
 - (c) Lost and Found Register
 - (d) Log Book
2. The primary function of the housekeeping control desk is to _____.
 - (a) Record and coordinate housekeeping activities
 - (b) Handle guest check-ins
 - (c) Manage hotel finances
 - (d) Prepare food orders
3. Housekeeping complaints are recorded in _____.
 - (a) Indent Book
 - (b) Maintenance Register
 - (c) Log Book
 - (d) Key control register

4. Cleaning process done periodically for deep cleaning.
 - (a) Daily Cleaning
 - (b) Evening Service
 - (c) Second Service
 - (d) Spring Clearing
5. Which document is used to schedule weekly cleaning tasks?
 - (a) Duty Roster
 - (b) Maintenance Register
 - (c) Log Book
 - (d) Indent Book
6. The form required for registering foreign guests.
 - (a) Arrival Register
 - (b) 'C' Form
 - (c) Discrepancy Report
 - (d) Key Card
7. Type of complaint related to rude or unhelpful staff behavior.
 - (a) Mechanical
 - (b) Unusual
 - (c) Service-Related
 - (d) Attitudinal
8. _____ procedure is followed in case of a fire emergency.
 - (a) Surveillance and Access Control
 - (b) Lost and Found Management
 - (c) Evacuation Procedure
 - (d) Key Control System
9. _____ is used by bell boys to track luggage movements.
 - (a) Errand Card
 - (b) Guest Registration Card
 - (c) Discrepancy Report
 - (d) Log Book

10. Who is responsible for carrying guest luggage?
- (a) Concierge
 - (b) Bell Boy
 - (c) Housekeeping Attendant
 - (d) Security Guard

Part B

(5 × 5 = 25)

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

11. (a) Explain the opening and closing procedures of a housekeeping shift.

Or

- (b) Write down the functions of control desk.

12. (a) What are the challenges in maintaining public areas in hotel? Explain.

Or

- (b) Write down the steps involved in cleaning a departure room.

13. (a) What are the special arrangements made for VIP and VVIP guests before their arrival?

Or

- (b) Write down the registration procedure for walk-in guests.

14. (a) Explain the importance of Log Book in front office communication.

Or

- (b) What are the different ways front office communicates with housekeeping department?

15. (a) Explain the duties and responsibilities of a Concierge.

Or

- (b) Explain the procedure for handling left luggage in a hotel.

Part C

(5 × 8 = 40)

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

16. (a) Explain the classification of lost and found articles in hotels.

Or

- (b) Discuss the daily routine of the housekeeping department

17. (a) Discuss the different types of services offered in housekeeping.

Or

- (b) Explain the major cleaning challenges faced in bars and banquet halls.

18. (a) Discuss the importance of maintaining Arrival & Departure Register in a hotel.

Or

- (b) Explain the four key stages of guest cycle in hotel.

19. (a) Discuss the procedure followed by the front office during a bomb threat.

Or

- (b) Explain the different types of guest complaints and their causes.

20. (a) Describe the different types of baggage handling services provided for FITs, GITs and VIPs.

Or

- (b) Explain the role of Bell captain in ensuring smooth baggage handling and guest assistance.

C-8353

Sub. Code

90237

DIPLOMA EXAMINATION, APRIL 2026

Third Semester

Catering & Hotel Administration

TOURISM MANAGEMENT

(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 adventure tourism?
 - (a) Shopping Tour
 - (b) Historical Museum Visit
 - (c) Religious Pilgrimage
 - (d) Scuba Diving

2. The primary motive of wellness tourism is _____.
 - (a) Business meetings
 - (b) Adventure activities
 - (c) Cultural exploration
 - (d) Healthcare

3. Which of the following is an example of an offline promotional channel?
- (a) Social media advertising
 - (b) Television commercials
 - (c) Influencer marketing
 - (d) Google Ads
4. _____ is advantages the main goal of strategic destination planning.
- (a) Maximizing tourism income
 - (b) Managing and developing tourism sustainably
 - (c) Increasing tourist arrivals only
 - (d) Ignoring local business involvement
5. Which of the following is an example of online tourism promotion?
- (a) Brochures
 - (b) Radio ads
 - (c) Social media
 - (d) Billboards
6. Which department is primarily responsible for guest services in a hotel?
- (a) Housekeeping
 - (b) Maintenance
 - (c) Front Office
 - (d) F & B Service

7. What is the main benefit of including recreational elements in a tour plan?
- (a) Reducing travel costs
 - (b) Enhancing tourist satisfaction
 - (c) Limiting sightseeing options
 - (d) Shortening trip duration
8. Hotels provide accommodation for a longer duration.
- (a) Transient Hotel
 - (b) Residential Hotel
 - (c) Motel
 - (d) Airport Hotel
9. A type of travel agent that deals with all kinds of services.
- (a) Full-service agency
 - (b) Travel agent
 - (c) Tour operator
 - (d) Ground operator
10. Which tourism type minimizes environmental impact?
- (a) Mass tourism
 - (b) Sustainable tourism
 - (c) Business tourism
 - (d) Luxury tourism

Part B

(5 × 5 = 25)

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

11. (a) What are the major challenges faced by the tourism industry?

Or

- (b) Differentiate between leisure tourism and business tourism with examples.

12. (a) Explain the major elements of a destination plan.

Or

- (b) What are the key principles of sustainable tourism planning?

13. (a) Write short note on supplementary accommodation.

Or

- (b) Explain the role of housekeeping in a hotel.

14. (a) Explain the significance of tour packages in the travel industry.

Or

- (b) Bring out the importance of visa processing in international travel.

15. (a) Explain the concept of responsible tourism with an example.

Or

- (b) Write down the principles of sustainable tourism.

Part C

(5 × 8 = 40)

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

16. (a) Explain the history and evolution of the tourism industry in India.

Or

- (b) Describe the key players in the tourism industry and their roles.

17. (a) Compare and contrast online and offline promotional strategies for tourism.

Or

- (b) How can destination branding help in attracting more tourists? Provide examples.

18. (a) Describe the different types of accommodations and provide examples for each.

Or

- (b) Discuss the importance of guest service and how it affects customer experience.

19. (a) List out and explain the different types of itineraries.

Or

- (b) State the duties and responsibilities of a travel agent.

20. (a) How can tourism operations implement sustainable practices? Discuss.

Or

- (b) Compare and contrast mass tourism and sustainable tourism with its advantages and disadvantages.
-

C-8354

Sub. Code

90241

DIPLOMA EXAMINATION, APRIL 2026.

Fourth Semester

Catering and Hotel Administration

ROOM DIVISION MANAGEMENT – 1

(2023 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 1 = 10)

Answer **all** questions.

1. The term used for a quick inspection checklist.
(a) Dirty dozen (b) Quick six
(c) Daily check (d) Spot check
2. Which inspection focuses on identifying 12 common faults?
(a) Quick six (b) Random check
(c) VIP check (d) Dirty dozen
3. Expand OPL.
(a) On-Premises Laundry
(b) Office Public Laundry
(c) Open Premise Linen
(d) On-Premise Linen
4. _____ machine is used to remove water after washing.
(a) Flat press (b) Hydro extractor
(c) Suzie (d) Steam press

5. The process of removing tough stains before washing is called _____
- (a) Pre-spotting (b) Calendaring
(c) Dry cleaning (d) Hydro extracting
6. _____ formula measures revenue per available room.
- (a) ARR (b) RevPAR
(c) House Count (d) Occupancy %
7. A booking that is not honoured by the guest.
- (a) Cancellation (b) Understay
(c) Overstay (d) No show
8. A cheque issued by the traveller for use in any currency is called _____.
- (a) Personal cheque (b) Demand draft
(c) Traveller's cheque (d) Cash voucher
9. A record of guest transactions during their stay is called _____.
- (a) Folio (b) Ledger
(c) Voucher (d) Receipt
10. The city ledger contains accounts of _____.
- (a) Current in-house guests
(b) Non-resident guests
(c) Cash-paying guests
(d) Walk-in guests

Part B

(5 × 5 = 25)

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

11. (a) What are methods of delegation of work?
Or
(b) Explain the main purpose of the room inspection.
12. (a) Explain the different types of laundries.
Or
(b) Write down the factors affecting par stock.
13. (a) State the benefits of calculating occupancy percentage.
Or
(b) Write down the features of fully automated checkout systems.
14. (a) Explain the process of “Bill to Company” settlement.
Or
(b) Write down the use and processing of Traveller’s Cheques in hotels.
15. (a) State the role of the City Ledger in front office accounting.
Or
(b) Differentiate between “Floor Limit” and “House Limit.’

Part C

(5 × 8 = 40)

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

16. (a) Discuss the general duties and responsibilities of a housekeeping supervisor.
Or
(b) Explain the steps in determining and implementing contract.

17. (a) List out the various equipment used in laundry. Explain its uses.

Or

- (b) Explain factors affecting par stock and inventory control.

18. (a) Explain the step by step check out process of a group.

Or

- (b) Describe the different modes of settling the bills.

19. (a) Discuss the benefits and risks of debit and credit cards payments in hotel.

Or

- (b) Explain the different formula for measuring the yield.

20. (a) Describe the different types of accounts maintained in the front office.

Or

- (b) Discuss the various credit control measures used in hotels.
-

C-8355

Sub. Code

90243

DIPLOMA EXAMINATION, APRIL 2026.

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. Ganache is a type of
 - (a) Icing
 - (b) Topping
 - (c) Roll
 - (d) Frosting

2. _____ is thin glossy transparent coatings that give shine to baked products
 - (a) Frosting
 - (b) Icing
 - (c) Glace
 - (d) Ganache

3. This is responsible for catering to a large number of guests
 - (a) Commercial kitchen
 - (b) Banquet kitchen
 - (c) Industrial kitchen
 - (d) Quantity kitchen

4. A hotel kitchen is divided into various sections for ease of work and that is termed
 - (a) Partie system
 - (b) Module system
 - (c) Galley system
 - (d) Layout system

5. Person responsible for cleaning dishes. maintaining hygiene in Kitchen is termed as
- (a) Buzz boy (b) Kitchen steward
(c) Apprentice (d) Pot wash
6. This is an organized way to conduct layout planning
- (a) Systematic planning
(b) Competent planning
(c) Sound planning
(d) Efficient planning
7. Which of the following does not fit in the fundamentals of Facility planning?
- (a) Relationship (b) Space
(c) Adjustment (d) Location
8. There are two basic elements on which every layout problem rests on
- (a) Product & quantity
(b) Quantity & routing
(c) Process & supporting service
(d) Timing & Process
9. Who is not involved in kitchen planning & design?
- (a) Architect (b) Proprietor
(c) Consultant (d) Chef
10. Which includes which of the following in not 4Ps, of Facility planning?
- (a) Physical facilities (b) Place
(c) Price (d) Process

Part B

(5 × 5 = 25)

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

11. (a) How butter cakes is prepared?

Or

(b) Describe any two types of frosting.

12. (a) Write the menu planning consideration in institutional catering.

Or

(b) State the principles of indenting for quantity kitchen.

13. (a) Describe any five heavy equipments used in quantity food production.

Or

(b) Highlight the importance of hygiene in hospital catering.

14. (a) How perpetual inventory is carried out?

Or

(b) As a executive Chef how do you prepare requisition for purchase of products.

15. (a) State the purpose of Good received note in stores.

Or

(b) Describe the method of blanket order purchasing.

Part C

(5 × 8 = 40)

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

16. (a) Explain any four characteristics of a Pastillage.

Or

- (b) Enumerate different types of icing.

17. (a) What are the factors that affect the quality & quantity of food in Bulk cooking?

Or

- (b) Bring out the feature of quantity food production.

18. (a) Explain the classification of still frozen dessert.

Or

- (b) With help of flow chart explain the food production process in quantity food kitchen.

19. (a) How food spoilage in kitchen be prevented? Write the importance of Hygiene.

Or

- (b) How educational catering institutions are classified?

20. (a) What are the problems associated with institutional and industrial catering?

Or

- (b) Describe the factors that can possibly affect food quality in stores.
-

C-8356

Sub. Code

90245

DIPLOMA EXAMINATION, APRIL 2026.

Fourth Semester

Catering and Hotel Administration

ADVANCED FOOD & BEVERAGE SERVICE – II

(2023 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 1 = 10)

Answer **all** questions.

1. These are of the same type as that Crepe suzette pans except the shape used in Gueridon service
 - (a) Pan cake pan
 - (b) Chaffing pan
 - (c) Steak pan
 - (d) Shaslik sword

2. _____ trolley consists of 3 tiers the top being covered by either glass or fibre glass
 - (a) Pastry
 - (b) Flambé
 - (c) Carving
 - (d) Horse d oeuvre

3. _____ bar is a bar that presents live music as an attraction
 - (a) Fern
 - (b) Discotheque
 - (c) Music
 - (d) Casino

4. All alcoholic beverages received are recorded in a book called
 - (a) Stock card
 - (b) Cellar inward book
 - (c) Bin card
 - (d) Receiving book

5. _____ restaurant is a special decorative effects and furnishing to reflect dining theme
- (a) Traditional (b) Carvery
(c) Coffee bar (d) Specialty
6. _____ type of cigar is narrow at both the ends and bulged in the middle
- (a) Torpedo (b) Pyramid
(c) Tuscanian (d) Perfecto
7. Size of Double corona cigar is _____ inches.
- (a) 6-9 (b) 5-6
(c) 7.5-8 (d) 5
8. _____ restaurants are closely tied to the cultures or food ways from which they originated.
- (a) Ethnic (b) Fine dining
(c) Fast casual (d) Quick service
9. Which of the following is a character of a Menu?
- (a) Design (b) Colour
(c) Sells (d) Communicate
10. _____ menu is one which is used for months or a year.
- (a) Cyclic (b) Fixed
(c) Seasonal (d) Combination

Part B

(5 × 5 = 25)

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

11. (a) Write the functions of Flare lamps in Gueridon service.

Or

- (b) Mention the functions of carving trolley.

12. (a) Describe the term Stirred cocktail.

Or

(b) Enumerate the history of Cellar.

13. (a) Describe the term “Brand Positioning” in planning a restaurant.

Or

(b) What determines table size for a specialty restaurant?

14. (a) Bring out the impact of low lighting in a F&B outlets.

Or

(b) Stress the importance of Inter Bar transfer note.

15. (a) Write about the care and storage of cigars.

Or

(b) How cigars are selected and smoked?

Part C

(5 × 8 = 40)

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

16. (a) Point out the advantages and dis-advantages of Gueridon service.

Or

(b) Write the ingredients and method of preparation of Steak Diane.

17. (a) Highlight the essential elements of bar design.

Or

(b) Enumerate the role of Bartender in the success of beverage operations.

18. (a) Explain the crucial elements to consider when looking at a potential restaurant.

Or

- (b) Suggest furniture and fittings for 40 pax coffee shop of a star category hotel.

19. (a) Enumerate the processing of tobacco for cigars cigarettes and pipe tobacco.

Or

- (b) Explain the parts of Cigar with a neat diagram.

20. (a) Discuss about the key concepts of restaurant planning.

Or

- (b) Bring out the importance of restaurant planning.
-

C-8357

Sub. Code

90247

DIPLOMA DEGREE EXAMINATION, APRIL 2026.

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. In which of the following food quality tests people become tools?
 - (a) Intrinsic quality test
 - (b) Economic quality test
 - (c) Sensory quality test
 - (d) Affective (consumer) qualities test

2. _____ is a chemical stimulation of the receptors in the nose
 - (a) Olfactory
 - (b) Auditory
 - (c) Gustatory
 - (d) Visual sense

3. Bias in sensory test (wrong influence can arise due to) _____ factors
 - (a) Physiological
 - (b) Psychological
 - (c) Biological
 - (d) Physical

4. _____ quality decides its ultimate acceptance and use due to like/dislike to a food.
- (a) Intrinsic (b) Sensory
(c) Economic (d) Affective
5. Good visual balance in food require a variety of _____.
- (a) Flavour (b) Colour
(c) Texture (d) Shapes
6. You can't see _____ when presenting food.
- (a) Flavour (b) Aroma
(c) Nutrition value (d) Balance
7. _____ are forkfuls of food that combine all of the ingredients in your dish into one bite
- (a) Edible garnish
(b) Flavour bite
(c) Complementary taste
(d) Food detailing
8. _____ is used for smearing sauces and other soft ingredients into designs on your plate
- (a) Mold (b) Shaver
(c) Squeeze bottle (d) Plating wedge
9. Food encompasses all elements of the dish, including plate design, food arrangement, food decoration
- (a) Plating (b) Design
(c) Presentation (d) Both (a) & (b)
10. _____ gives an impression of serenity and balance in food presentation
- (a) Position on plate
(b) Contrast
(c) Symmetrical plating
(d) Height

Part B

(5 × 5 = 25)

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

11. (a) What are the different types of panels in sensory evaluation of foods?

Or

- (b) Describe the term “Quantitative Test” of foods.

12. (a) How panel of judges for laboratory sensory testing are selected?

Or

- (b) Write a brief note on free-form plating.

13. (a) Write a note on Sauce plating technique.

Or

- (b) What are the elements of plating?

14. (a) State the uses of dressings in food presentation.

Or

- (b) Describe any five ingredients that add flavour to dressings.

15. (a) How trimming are sued in visual foods?

Or

- (b) What is Attribute rating? How it is done?

Part C

(5 × 8 = 40)

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

16. (a) Enumerate the term “Sensory evaluation of foods”.

Or

- (b) Describe the term “Food art”.

17. (a) List the types of sensory panel.

Or

(b) Discuss about the factors that determines food and beverage quality.

18. (a) Point out the essentials before plating a food.

Or

(b) Explain the features of classic plating.

19. (a) Bring out the importance of food plating and presentation in the culinary industry.

Or

(b) What is construction in visual food? How it is done?

20. (a) With examples suggest the method of constructing appetizers.

Or

(b) Why sensory evaluation tests are used in food industry?

C-8358

Sub. Code

90251

DIPLOMA EXAMINATION, APRIL 2026

Fifth Semester

Catering and Hotel Administration

FOOD SANITATION AND HYGIENE

(2023 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 1 = 10)

Answer **all** questions.

1. What is the minimum temperature to which ground beef should be cooked to make sure it is free from harmful bacteria?
 - (a) 220°F
 - (b) 140°F
 - (c) 165°F
 - (d) 350°F

2. When it comes to food safety which of the following is the best material for a cutting board?
 - (a) Wood
 - (b) Plastic (or) Acrylic
 - (c) Glass
 - (d) Velcro

3. When using chlorine bleach to sanitize cutting boards how much bleach should be added to each gallon of water?
 - (a) 1 cup
 - (b) 1 teaspoon
 - (c) 1 tablespoon
 - (d) 1 quart

4. During processing foods can get contaminated because of _____.
- (a) Workers
 - (b) Equipment
 - (c) Packaging materials
 - (d) All the above
5. Dioxin is a
- (a) Pesticide
 - (b) Heavy metal
 - (c) Adulterant
 - (d) Environmental contaminant
6. The two factors determining 'Food Security' in India are _____.
- (a) Production of sufficient food and nutritional value of food
 - (b) availability of food and access to money
 - (c) more than one of the above
 - (d) none of the above
7. Essential for good health _____ the above.
- (a) Environmental cleanliness
 - (b) Physical hygiene
 - (c) Food
 - (d) More than one of the above
8. To retain nutrients in the food, before eating one should make sure to _____.
- (a) Wash fruits and vegetables after cutting them
 - (b) Over cook the food
 - (c) Wash rice and cereals in a lot of water
 - (d) Cook the rice or cereals in the water in which they are soaked

9. The word hygiene is derived from hygeia which means?
- (a) Name of the greek goddess
 - (b) Name of a person
 - (c) Name of place
 - (d) None of the above
10. Essential for good health
- (a) Environmental cleanliness
 - (b) Physical hygiene
 - (c) Both (a) and (b)
 - (d) None of these

Part B

(5 × 5 = 25)

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

11. (a) What are the healthiest foods to eat?

Or

- (b) How can I cook hygiene food for a crowd?

12. (a) What are some essential pantry staples?

Or

- (b) What are the differences between various types of olive oils?

13. (a) How can I reduce food waste?

Or

- (b) How can I choose the perfect avocado?

14. (a) Why does food turn brown when cooked?

Or

- (b) What is the science behind yeast fermentation?

15. (a) Why do some foods crystallize when frozen?
Or

(b) How does cooking affect nutrient retention?

Part C

(5 × 8 = 40)

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

16. (a) Explain the standard SOP followed in maintaining food safety hotel industry.
Or

(b) Write the differences between local and international food safety regulations.

17. (a) Write in detail about the physical, chemical and biological contamination causes in food.
Or

(b) Explain in detail about HACCP.

18. (a) What are the personal hygiene practices to be followed in Hotel Industry? Explain.
Or

(b) Write in detail about the training sessions based on the food sanitation.

19. (a) Explain in detail about the cleaning process of kitchen equipments.
Or

(b) Write in detail about the implementation of pest control measures.

20. (a) Explain the rules and regulations of food safety at service department.
Or

(b) What are the records to be followed to maintain the HACCP in Hotel Industry? Explain.

C-8359

Sub. Code

90252

DIPLOMA EXAMINATION, APRIL 2026.

Fifth Semester

Catering & Hotel Administration

ROOM DIVISION MANAGEMENT – II

(2023 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 1 = 10)

Answer **all** questions.

1. Spider, Ants, Ticks etc are examples of _____ type of pest.
(a) Anthropods (b) Insects
(c) Rodents (d) Microbial organisms
2. Which fire extinguisher is suitable for electrical fires?
(a) Water extinguisher
(b) Foam extinguisher
(c) CO2 extinguisher
(d) Powder extinguisher
3. Which of the following is an element of interior designing?
(a) Space (b) Furniture
(c) Colours (d) All of the above
4. Which of these is NOT a type of renovation?
(a) Refurbishing (b) Restoring
(c) Redecorating (d) Repainting

5. Hubert formula help in determining the _____
(a) Seasonal demand (b) Room tariff
(c) Guest preferences (d) Room service charges
6. The card containing the rates or price charged by a hotel for accommodation.
(a) Tariff card (b) Discount Card
(c) Menu Card (d) Rate Card
7. Rate charged for resident guests who want an extension in their checkout.
(a) Day Rate (b) Package Rate
(c) Half Day Rate (d) Incentive Rate
8. Offering a customer a lower-priced room option instead of the initially requested one.
(a) Up-selling (b) Cross-selling
(c) Down-selling (d) Suggestive Selling
9. The practice of booking more rooms than available to compensate for no-shows.
(a) Overbooking (b) Cross-selling
(c) Upselling (d) Underbooking
10. The night auditor primarily works with _____ department.
(a) Housekeeping (b) Front Office
(c) Maintenance (d) Security

Part B

(5 × 5 = 25)

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

11. (a) Explain the common types of pests in the housekeeping department.

Or

- (b) Explain the importance of safety awareness in the housekeeping department.

12. (a) What are the different types of renovation? Explain.

Or

(b) Write down the principles of interior designing.

13. (a) What are the drawbacks associated with rule of thumb approach? Explain.

Or

(b) Write down the different basis of charging room rent.

14. (a) Write short note on Suggestive Selling.

Or

(b) Explain the different sales tools used by hotels for sales promotion.

15. (a) Explain the importance of night auditing in a hotel.

Or

(b) What is a high balance report? Why is it important?

Part C

(5 × 8 = 40)

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

16. (a) Explain the different types of guest complaints faced by housekeeping departments.

Or

(b) Explain the different methods of pest control followed in hotels.

17. (a) Describe the process of interior designing including its elements.

Or

(b) What is refurbishing and redecoration? Explain the steps involved in both.

18. (a) Discuss about the high and low demand tactics that can be used in hotels.

Or

- (b) List out and explain the different types of room rates.

19. (a) Explain the role of digital marketing and websites in sales promotion.

Or

- (b) Discuss the advantages and disadvantages of overbooking in a hotel.

20. (a) Explain the importance of relationship marketing in hotels.

Or

- (b) What is credit monitoring? Bring out importance in hotel financial management.

C-8360

Sub. Code

90255A

DIPLOMA EXAMINATION, APRIL 2026

Fifth Semester

Catering and Hotel Administration

CRUISELINE CATERING

(2023 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 1 = 10)

Answer **all** questions.

1. Bratt pan is _____
 - (a) Cold kitchen equipment
 - (b) Hot kitchen equipment
 - (c) Bakery equipment
 - (d) Scullery equipment
2. Mise-en-place is a French cooking term used in cruise kitchen mean _____
 - (a) To put in place
 - (b) To put out of place
 - (c) To place order
 - (d) To minimize order
3. Cook Chill System food is stored between _____ to _____ degree Celsius
 - (a) – 20 °C to – 10°C
 - (b) – 10°C to – 5 °C
 - (c) – 5 °C to 0 °C
 - (d) 0 °C to 3 °C

4. Production chef and _____ chef are two main chef in cruise catering.
- (a) (R&D) Development
 - (b) Chef de cuisine
 - (c) Kosher
 - (d) Chef de partie
5. Logistics in cruise catering is the part of supply chain involved with the forward and reverse flow of _____
- (a) Cash
 - (b) Goods
 - (c) Services
 - (d) All the above
6. The major decision areas of cruise catering logistic are _____
- (a) Planning, production, distribution, and inventory
 - (b) Location, production, scheduling, and inventory
 - (c) Transportation, warehousing and inventory
 - (d) Location, production, distribution, and marketing
7. This is not an advantage of sea transportation
- (a) Delivery schedules
 - (b) Absolute cost
 - (c) Time in transit
 - (d) Insurance cost
8. When are the salads served?
- (a) Before a meal
 - (b) With a meal
 - (c) As a meal in itself
 - (d) All of above

9. Cunard International cruise Line Company belongs to which country?
- (a) England (b) Holland
(c) Caribbean island (d) Norway
10. Which of the following F & B outlet is not found in a cruise line?
- (a) Specialty dinning (b) Discotheque
(c) Bar (d) Pantry car

Part B

(5 × 5 = 25)

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

11. (a) Write a short note on job description of cruise catering chefs.

Or

- (b) Describe any five small equipments used in a Galley kitchen.

12. (a) Stress the importance of garnishes while plating food in cruise catering.

Or

- (b) Differentiate between Luxury liner and an Ocean liner cruise ship.

13. (a) List out the responsibilities of a first cook/commis of cruise ship galley.

Or

- (b) Describe the functions of scullery/kitchen stewarding department of galley.

14. (a) Write about the menu planning consideration for a cruise cocktail bar.

Or

- (b) How responsible alcohol service is established in cruise catering.

15. (a) How guest expectancy is met out in cruise food and beverage service?

Or

- (b) Post your suggestion for handling guests with special dietary needs in a cruise catering.

Part C

(5 × 8 = 40)

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

16. (a) State the advantages of Ready to Eat Foods (RTE) in cruise line catering.

Or

- (b) Discuss about the challenges of storing food in a cruise line operation.

17. (a) How a buffet is arranged in a cruise ship banquet.

Or

- (b) Discuss the challenges in catering operations of a cruise line.

18. (a) Explain any two emergency situations often faced in a cruise catering.

Or

- (b) Draw the layout of a cruise ship galley and briefly describe various sections.

19. (a) How galley inventories are managed in cruise catering.

Or

- (b) What are the different bar set-up styles for a cruise ship?

20. (a) How would you host wedding anniversary celebrations in a cruise ship?

Or

- (b) List out and explain any two of the food and beverage service outlets of a luxury liner cruise ship.

C-8361

Sub. Code

90255B

DIPLOMA EXAMINATION, APRIL 2026

Fifth Semester

Catering & Hotel Administration

HOTEL FACILITY MANAGEMENT

(2023 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 1 = 10)

Answer **all** questions.

1. _____ factor most directly affects guests satisfaction in hotel facility management.
 - (a) Cost of services
 - (b) Effective facility operations
 - (c) Staff uniforms
 - (d) Marketing strategies

2. Facility management primarily involves
 - (a) Designing marketing campaigns
 - (b) Maintaining physical assets and services
 - (c) Designing customer reviews
 - (d) Scheduling staff leaves

3. _____ is a key element of asset tracking.
- (a) Guest feedback analysis
 - (b) Inventory management systems
 - (c) Employee training
 - (d) Fire safety drills
4. Reactive maintenance can result in
- (a) Increased energy efficiency
 - (b) Higher emergency repair costs
 - (c) Reduced operational downtime
 - (d) Scheduled inspections
5. _____ system is critical for guest and staff security in hotels.
- (a) HVAC systems
 - (b) Access control systems
 - (c) Interior design tools
 - (d) Recycling programs
6. Health and safety compliance focuses on
- (a) Reducing labour costs
 - (b) Ensuring employee and guest welfare
 - (c) Improving customer service
 - (d) Expanding facilities

7. Waste management in hotels contributes to
- (a) Increased operational costs
 - (b) Environmental sustainability
 - (c) Employee satisfaction
 - (d) Reduced room rates
8. _____ certification is most relevant to sustainable practices in hotel facilities.
- (a) OSHA
 - (b) LEED
 - (c) ISO 9001
 - (d) PMP
9. Which factor is essential when planning a facility management budget?
- (a) Guest preferences
 - (b) Staff hierarchy
 - (c) Resource allocation
 - (d) Advertisement cost
10. Performance metrics (KPIs) in facility management are used to
- (a) Define guest policies
 - (b) Monitor and improve operations
 - (c) Create floor designs
 - (d) Predict market trends

Part B

(5 × 5 = 25)

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

11. (a) Discuss the impact of facility management on hotel profitability.

Or

- (b) Explain how facility management trends have evolved in the hospitality industry.

12. (a) List and explain the key steps in implementing a maintenance schedule.

Or

- (b) Discuss the challenges of managing unplanned maintenance in hotels.

13. (a) Outline the importance of fire prevention and detection systems in hotels.

Or

- (b) Explain the role of surveillance technology in ensuring hotel security.

14. (a) Describe the significance of recycling programs in hotel facilities.

Or

- (b) Discuss the role of green technologies in sustainable hotel design.

15. (a) Explain how to evaluate the success of a facility management plan using KPLS.

Or

- (b) Discuss the importance of resource allocation in facility management planning.

Part C

(5 × 8 = 40)

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

16. (a) Analyze the role of leadership and communication in hotel facility management.

Or

- (b) Explain the responsibilities of a facility manager in maintaining guest satisfaction and asset longevity.

17. (a) Compare and contrast preventive maintenance and reactive maintenance with examples.

Or

- (b) Discuss energy management strategies in hotels to optimize cost savings.

18. (a) Explain how regulatory requirements affect safety and security measure in hotels.

Or

- (b) Evaluate the role of occupational safety measures in hotel operations.

19. (a) Discuss how sustainability practices improve hotel operations and profitability.

Or

- (b) Analyze the long-term benefits of adopting green initiatives in hotel facilities.

20. (a) Outline the steps to develop a facility management plan for a luxury hotel property.

Or

- (b) Discuss case studies of hotel that have successfully implemented facility management plans.
-

C-8362

Sub. Code

90256A

DIPLOMA EXAMINATION, APRIL 2026

Fifth Semester

Catering and Hotel Administration

FOOD SAFETY AND QUALITY CONTROL

(2023 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 1 = 10)

Answer **all** questions.

1. The concepts for HACCP was developed in the 1960's by _____
 - (a) NASA
 - (b) Pillsbury company
 - (c) Codex Alimentarius Commission
 - (d) None of the three

2. Any step at which biological, chemical or physical factors can be controlled is _____
 - (a) Control measure (b) Corrective action
 - (c) Criterion (d) Control point

3. Failure to meet a critical limit in HACCP is termed as _____
 - (a) Critical limit (b) Deviation
 - (c) Critical point (d) Critical control point

4. _____ is an important property that can be used to predict food safety, stability and quality
- (a) Water activity
 - (b) Hydrogen ion concentration
 - (c) EH reduction
 - (d) Redox potential
5. _____ means changing plants or animals into what we recognize and buy as food
- (a) Production
 - (b) Distribution
 - (c) Processing
 - (d) Both (a) and (c)
6. Temperature for slow freezing is _____
- (a) -22°C
 - (b) -18°C
 - (c) -40°C
 - (d) -15 to -29°C
7. Many food borne infections occur at people's homes, simply due to Poor _____
- (a) Storage
 - (b) Cooking
 - (c) Hygiene
 - (d) All the three
8. Physical abuse of food means food contaminated with _____
- (a) Chemical
 - (b) Insects
 - (c) Micro-organism
 - (d) Foreign body
9. Which of the following standard specification for oil seed is incorrect? Oil seed should have
- (a) High oil content
 - (b) Good colour
 - (c) More fatty acid
 - (d) Low moisture

10. The Food Category System (FCS) includes _____
- (a) Standardised food
 - (b) Proprietary food
 - (c) Both (a) and (b)
 - (d) Processed food

Part B

(5 × 5 = 25)

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

11. (a) List out the seven principles of HACCP.

Or

- (b) Describe the term "Carry over Principle" in Food additive.

12. (a) What are the changes that occur in meat which lead to spoilage?

Or

- (b) Give food standard specification for pulses.

13. (a) How proper waste disposal ensure food safety?

Or

- (b) Describe the factors that make foods unacceptable.

14. (a) What does first schedule of Meat Food Products Order deals with?

Or

- (b) Write a brief note on steam blanching.

15. (a) What is the purpose of Written audit report?

Or

- (b) Point out the facility premises required to maintain Good Manufacturing Process (GMP).

Part C

(5 × 8 = 40)

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

16. (a) List out the hygiene requirements under PFA rules for any food production establishments.

Or

- (b) Bring out the sanitary principles of food handlers.

17. (a) Analyze the causes for spoilage of milk and milk products.

Or

- (b) List out the salient features of AGMARK Standard.

18. (a) Highlight the importance of safe food.

Or

- (b) Point out various used of food additives in food.

19. (a) Point out the chemical change that occur due to spoilage.

Or

- (b) Discuss about the impact of colour additives on foods.

20. (a) How HACCP act as an effective food safety system?

Or

- (b) State the reasons for the following

- (i) Colour changes in milk
- (ii) Spoilage of butter.

C-8363

Sub. Code

90256B

DIPLOMA EXAMINATION, APRIL 2026

Fifth Semester

Catering and Hotel Administration

FOOD PRESERVATION

(2023 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 1 = 10)

Answer **all** questions.

1. Which of the following techniques need to be adopted in preparing Amla Murabba?
 - (a) Protection
 - (b) Shielding
 - (c) Decomposition
 - (d) Pasteurization

2. Which one of the following matches is not a correct way of food preservation?
 - (a) Raw mango-Pickle
 - (b) Potato-Chips
 - (c) Milk-Paneer
 - (d) Apple-Jam

3. Bread staling is due to _____.
 - (a) Starch retrogradation
 - (b) Microbial spoilage
 - (c) Gelatinization
 - (d) Caramelization

4. The principles of adding salt to meat to preserve it is called _____.
- (a) Pickling
 - (b) Curing
 - (c) Pickling and curring
 - (d) None of the above
5. Which of the following is the source of salt used for preservation of food items?
- (a) Solar salt
 - (b) Welled salt
 - (c) Rock salt
 - (d) All of the mentioned
6. The bitterness of olives is treated by treating olives with 2% _____.
- (a) Sodium chloride
 - (b) Sodium hydroxide
 - (c) Barium chloride
 - (d) Either of the mentioned
7. Which of the following fruit that cannot be dehydrated?
- (a) Banana
 - (b) Cherries
 - (c) Avocados
 - (d) Berries
8. How many stages are involved in osmotic dehydration?
- (a) 3
 - (b) 4
 - (c) 2
 - (d) 5
9. Heating of cans can be done _____.
- (a) In a boiling water bath
 - (b) In over heat
 - (c) Using a steamer
 - (d) All the above

10. Tomato fruits for canning are harvested at
- (a) Mature green stage
 - (b) Red ripe stage
 - (c) Half ripe pink stage
 - (d) Immature green stage

Part B

(5 × 5 = 25)

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

11. (a) Brief the key differences between drying and dehydration in the context of food preservation?
- Or
- (b) What are the different types of drying methods and how do they differ in their application?
12. (a) Define fermentation and brief the key steps involved in the process.
- Or
- (b) How does the drying process affect the texture and appearance of a food product?
13. (a) Discuss the industrial applications of fermentation, providing examples of food products that are produced through fermentation.
- Or
- (b) What can I process in half-gallon canning jars?
14. (a) Do I need to sterilize jars before canning? Give brief notes.
- Or
- (b) What are two types of fermentation - Brief.

15. (a) List out the different methods of food preservations.

Or

- (b) Why do you have to use a pressure canner for some foods and not for others?

Part C

(5 × 8 = 40)

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

16. (a) What is freezing and frozen storage?

Or

- (b) Why is preservation important?

17. (a) What is the principle of freezing?

Or

- (b) Elaborate on various cooking methods.

18. (a) Discuss the salient features of continental cuisine.

Or

- (b) Draw a neat diagram of classification of cooking methods with examples.

19. (a) Write the precautions while preparing consomme?

Or

- (b) Explain the dry cooking methods with types and examples.

20. (a) List and classify the stock, sauces and soups.

Or

- (b) Define classification and uses of vegetables and fruits.

C-8684

Sub. Code

90212

DIPLOMA EXAMINATION, APRIL 2026.

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. Mention any four foods that are good sources of calcium.
2. What are Critical Control Points?
3. Define Bain Marie.
4. What do you mean by Griddle?
5. What is poaching?
6. Why is blanching used in food preparation?
7. What is mirepoix?
8. What is Espagnole sauce?
9. Define "gluten".
10. Differentiate between dough and batter.

Part B

(5 × 5 = 25)

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

11. (a) Explain the seven principles of HACCP.

Or

- (b) Explain the main sources of fat-soluble and water-soluble vitamins.

12. (a) What are the quality points to consider when purchasing fresh fish? Explain.

Or

- (b) Explain the different types of vegetable cuts used in food production.

13. (a) Bring out the difference between sautéing and stir-frying.

Or

- (b) Write down the key differences between European and Continental cuisine.

14. (a) Explain the common thickening agents used in sauces.

Or

- (b) Explain the common accompaniments served with soups.

15. (a) Explain the importance of leavening agents in baking.

Or

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

Part C

(3 × 10 = 30)

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

16. (a) Describe the function of carbohydrates and proteins in human body.

Or

- (b) List down and explain the classification of kitchen equipment.

17. (a) Outline the basic principles of moist heat and dry heat cooking methods.

Or

- (b) Discuss the different types of stocks used in cooking.

18. (a) Explain the classification of Soups with suitable examples.

Or

- (b) Describe the process of making a basic pancake batter.
-

C-8685

Sub. Code

90213

DIPLOMA EXAMINATION, APRIL 2026.

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 a steward?
2. What are commercial catering operations?
3. Name any four cutleries.
4. What is the use of waiter's cloth?
5. What is typically served in a continental breakfast?
6. Define Cafeteria service.
7. What is the use of Squash?
8. Define Iced Tea.
9. What is Finger buffet?
10. Who is a banquet sommelier?

Part B

(5 × 5 = 25)

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

11. (a) Bring out the concept of welfare catering operations.

Or

- (b) Explain the attributes of a food & beverage service personnel.

12. (a) List down any five glassware and mention their volume and uses.

Or

- (b) Explain the various special equipments found in F&B service department.

13. (a) Write down the significance of Silver service.

Or

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

14. (a) Write down uses of coco powder in beverage production.

Or

- (b) Explain the different steps in coffee making.

15. (a) Explain the various equipments required to organize a banquet.

Or

- (b) Describe the different styles of seating arrangements in banquets.

Part C

(3 × 10 = 30)

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

16. (a) Point out the duties and responsibilities of an F & B Service Manager.

Or

- (b) Describe the various F&B service outlets in star hotel.

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

Or

- (b) Explain the 11 course French classical menu with suitable examples.

18. (a) Describe the different types of Tea and their styles of service.

Or

- (b) Explain the procedure for booking a banquet function.
-

C-8686

Sub. Code

90221

DIPLOMA EXAMINATION, APRIL 2026

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. Give the definition of tourism and tourist.
2. List out the char-dham pilgrim destinations in India.
3. What are Rotels? Give Suitable example.
4. What are the revenue producing department in hotel?
5. List out the main duties of a bell boy.
6. What is room tariff card?
7. What is the 'C' form?
8. What is the lobby in a hotel?
9. What is FIT?
10. Name any four international chain hotels in India.

Part B

(5 × 5 = 25)

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

11. (a) Describe the basic components of tourism.

Or

- (b) Explain the importance of multiplier effect in tourism.

12. (a) Answer in brief about the classification of hotels based on the Ownership.

Or

- (b) Discuss the popular hotel chains of India.

13. (a) Describe the main responsibilities of front office receptionist.

Or

- (b) Who is concierge? What are the services provided to the guest?

14. (a) Discuss the different types of reservation.

Or

- (b) Write about the importance of CRS in hotel industry.

15. (a) Write a note on guest registration card and outline its format.

Or

- (b) Describe the various steps in the check in procedure for VIP Guest.

Part C

(3 × 10 = 30)

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

16. (a) Explain about the history and evolution of hotel industry around the world.

Or

- (b) Answer in detail about the different types of supplementary accommodations.

17. (a) Describe the various modes and sources of reservation.

Or

- (b) What are the innovations and contributions of the hotel chain? Explain.

18. (a) List out and explain the different types of hotel based on location.

Or

- (b) Explain about the important features of GDS in hotel industry.
-

C-8687

Sub. Code

90222

DIPLOMA EXAMINATION, APRIL 2026.

Second Semester

Catering & Hotel Administration

BASIC ACCOMMODATION OPERATION

(2018 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Name two types of housekeeping services in hotels.
2. Define Housekeeping.
3. What are Solvent Cleaners?
4. Name the six types of floor sealers.
5. What is Turn Down Service?
6. Write any two importance of cleaning public area.
7. What is the purpose of the babysitting service?
8. What is an Occupied room?
9. What is Lost and Found?
10. What is a Log Book?

Part B

(5 × 5 = 25)

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

11. (a) Explain the job description of a housekeeping supervisor.

Or

- (b) How does housekeeping coordinate with the front office? Explain.

12. (a) Explain the selection criteria for cleaning equipments.

Or

- (b) Explain the general care of electrical cleaning equipments.

13. (a) Write down the steps involved in cleaning an occupied room.

Or

- (b) Explain the procedure for servicing the VIP room.

14. (a) Write down the procedure for Valet service.

Or

- (b) Explain the procedure for preparing a Red slip.

15. (a) Point out the disadvantages of Manual key system.

Or

- (b) Explain the procedure for storing lost and found articles.

Part C

(3 × 10 = 30)

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

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

Or

- (b) Explain the different types of keys used in hotel.

17. (a) Discuss the Use, Care and Storage of Laundry aids.

Or

- (b) Explain the general classification of cleaning agents.

18. (a) Describe the cleaning procedure for various public areas in a hotel.

Or

- (b) List out and explain the various supplies provided in the guest rooms.

C-8688

Sub. Code

90225

DIPLOMA EXAMINATION, APRIL 2026.

Second Semester

Catering & Hotel Administration

ENVIRONMENTAL STUDIES

(2018 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. BVIEER
2. Hydrosphere
3. Producer
4. Genetic biodiversity
5. Plume
6. SACON
7. Atmosphere
8. Decomposer
9. Species biodiversity
10. Fume

Part B

(5 × 5 = 25)

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

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

Or

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

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

Or

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

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

Or

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

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

Or

- (b) Write notes on conservation biodiversity.

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

Or

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

Part C

(3 × 10 = 30)

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

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

Or

- (b) Write an essay on the natural resource Land resources and issues associated with them.

17. (a) Draw a detailed account on types, characteristic features, structure and function of forest ecosystem.

Or

- (b) Write an essay on threads to biodiversity.

18. (a) Write an essay on causes, effects and control measures of urban and industrial solid wastes.

Or

- (b) Write an essay on food resources with special reference to world food problems caused by agriculture, overgrazing, fertilizer-pesticide problems, water logging and salinity.
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C-8689

Sub. Code

90231

DIPLOMA EXAMINATION, APRIL 2026.

Third Semester

Catering and Hotel Administration

ADVANCED FOOD PRODUCTION

(2018 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. What is Gnocchi?
2. Point the distinct character of Szechuan cuisine?
3. What is Blanc Mange?
4. Name any two important ingredients of Mexican cuisine.
5. What are the two important ingredient of Spanish cooking?
6. Give two examples of frozen dessert.
7. Differentiate frosting and icing.
8. Mention any two grades of olive oil.
9. Give two examples of shell pasta.
10. What is a cleaver?

Part B

(5 × 5 = 25)

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

11. (a) Write short note on Fresh sausage.

Or

- (b) Bring out the guidelines for preparing Horse d oeuvre.

12. (a) What points to bear in mind while preparing dressings for salads?

Or

- (b) Point out the uses of Chinese cleaver.

13. (a) High light the cultural influence of Italian cuisine.

Or

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

14. (a) Write any six derivatives of mayonnaise with ingredients.

Or

- (b) Write the process of cooking/serving (with ingredient) Italian pasta.

15. (a) Name different glazes, toppings and their uses.

Or

- (b) Explain different types of icings.

Part C

(3 × 10 = 30)

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

16. (a) Describe different icings & frostings.

Or

- (b) How planning of Garder manger is done?

17. (a) Discuss the responsibilities of Chef Garder manger.

Or

(b) Explain the ingredients used in cake making.

18. (a) Give the guideline for arranging salads.

Or

(b) Give the job description of a Executive Chef.

C-8690

Sub. Code

90232

DIPLOMA EXAMINATION, APRIL 2026.

Third Semester

Catering and Hotel Administration

ADVANCE FOOD & BEVERAGE SERVICE

(2018 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. What are aromatized wines?
2. Define the term “viticulture”.
3. What is the role of hops in beer production?
4. Name any four famous international beer brands.
5. What is absinthe?
6. What is the base ingredient of Malibu?
7. What is the use of a jigger?
8. Who is a bartender?
9. What are the major ingredients of Vodka?
10. Differentiate Cognac and Brandy.

Part B

(5 × 5 = 25)

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

11. (a) Explain the major wine-producing regions of France.

Or

- (b) What factors should be considered when pairing wine with food? Explain.

12. (a) State the differences between ale and lager production processes.

Or

- (b) Explain the technique for pouring beer into a glassware.

13. (a) Describe the origin and ingredients of ouzo.

Or

- (b) Explain the different methods used for flavoring liqueurs.

14. (a) List down and explain the different types of glassware used for serving cocktails.

Or

- (b) Explain the different types of garnishes used in cocktails.

15. (a) Explain the advantages and disadvantages of using a pot still for distillation.

Or

- (b) Discuss the different styles of rum and their characteristics.

Part C

(3 × 10 = 30)

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

16. (a) Describe the composition of a grape and its importance.

Or

- (b) Describe the process of manufacturing red wine.

17. (a) Bring out the classification of beer and their characteristics.

Or

- (b) Discuss the key steps involved in production process of liqueurs.

18. (a) Explain the different types of bar and their features.

Or

- (b) List down the main ingredients and explain the steps in the manufacturing of brandy.

C-8691

Sub. Code

90235

DIPLOMA EXAMINATION, APRIL 2026.

Third Semester

Catering and Hotel Administration

NUTRITION AND FOOD SCIENCE

(2018 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. What is the difference between nutrition and nutrients?
2. Define health.
3. What is BMR?
4. What is the energy value of carbohydrates, proteins and fats per gram?
5. What is dietary fiber?
6. What are the types of lipids?
7. Differentiate between fat-soluble and water-soluble vitamins.
8. Define minerals.

9. What is balanced diet?
10. What is the main function of proteins in balanced diet?

Part B

(5 × 5 = 25)

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

11. (a) Explain the physiological functions of food.

Or

- (b) Classify nutrients with examples.

12. (a) Write down the factors affecting Basal Metabolic Rate.

Or

- (b) Write down the concept of Energy Balance.

13. (a) Explain the functions of proteins in the body.

Or

- (b) Write down the significance of dietary fiber.

14. (a) Explain the classification of vitamins with examples.

Or

- (b) Write about the functions and sources of water-soluble vitamins.

15. (a) Explain the factors affecting meal planning.

Or

- (b) Explain the importance of calculating the nutritive value of meals.

Part C

(3 × 10 = 30)

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

16. (a) Discuss the physiological, psychological and social functions of food.

Or

- (b) Explain the need and importance of balanced diet in maintaining good health.

17. (a) What are the major factors affecting energy requirements? Explain with examples.

Or

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

18. (a) Explain the classification of carbohydrates with examples.

Or

- (b) Discuss the dietary sources and functions of calcium and sodium.
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C-8692

Sub. Code

90241

Diploma EXAMINATION, APRIL 2026.

Fourth Semester

Catering & Hotel Administration

ADVANCED ACCOMMODATION OPERATION

(2018 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. What are natural fibers? Give examples.
2. What are the characteristics of flannelette fabric?
3. Define soft furnishing.
4. Differentiate between bath mat and bath towel.
5. Define the term "Par Stock".
6. What is the role of sewing room in housekeeping?
7. Define dry cleaning.
8. What is the use of calender machine in laundry?
9. Define Ikebana.
10. What are fillers in a flower arrangement?

Part B

(5 × 5 = 25)

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

11. (a) Bring out the advantages and disadvantages of cotton fiber.

Or

- (b) Explain the characteristics of synthetic fibers.

12. (a) Write down the purchase specifications for tablecloths and serviettes.

Or

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

13. (a) List out and explain the various records and files maintained in linen room.

Or

- (b) Explain the procedure for stock taking in linen room.

14. (a) Write down the role of laundry agents.

Or

- (b) Bring out the duties and responsibilities of laundry manager.

15. (a) Write down the principles of flower arrangement.

Or

- (b) Explain the various equipments used for flower arrangement.

Part C

(3 × 10 = 30)

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

16. (a) What are the considerations when choosing fabric for hotel bed linens? Explain.

Or

- (b) Describe the classification of fibers based on source.

17. (a) Explain the key specifications for purchasing upholstery fabric for hotel furniture.

Or

- (b) List down and explain the types of bed linen used in hotels and their sizes.

18. (a) Describe the layout and equipment found in the linen room.

Or

- (b) Discuss the various stages in wash cycle.
-

C-8693

Sub. Code

90242

DIPLOMA EXAMINATION, APRIL 2026

Fourth Semester

Catering and Hotel Administration

ADVANCE FRONT OFFICE OPERATIONS

(2018 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. What is a wake-up call service?
2. What is a log book?
3. Who is a concierge?
4. What is a Bell Desk?
5. What is a visitor's paid-out?
6. Name the different types of ledgers used in front office.
7. Who is a night auditor?
8. What is cross-referencing in night auditing?
9. What is express check-out?
10. Who is a skipper?

Part B

(5 × 5 = 25)

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

11. (a) Write down the different types of mail in hotel.

Or

- (b) What are the different types of guest complaints? Give examples.

12. (a) Explain the various services provided by the concierge in a hotel.

Or

- (b) What are the different types of errand cards used at the Bell Desk?

13. (a) Differentiate between guest accounts and non-guest accounts.

Or

- (b) What are the steps involved in closing a guest account?

14. (a) Explain the role of the night auditor in front office operations.

Or

- (b) State the purpose of preparing a daily operations report.

15. (a) Write down the process of handling disputed bill accounts.

Or

- (b) Explain the importance of a systematic check-out.

Part C

(3 × 10 = 30)

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

16. (a) Explain the various registers and records maintained in front office.

Or

- (b) Explain the steps involved in handling guest messages in front office.

17. (a) Describe the different methods of settlement in hotels.

Or

- (b) Explain the duties and responsibilities of a front office cashier.

18. (a) Describe the challenges faced by night auditors.

Or

- (b) What are folios? Explain the different types of folios with examples.

C-8694

Sub. Code

90244

DIPLOMA EXAMINATION, APRIL 2026

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. Provide expansion for LPG.
2. Define the term “Building transport system” with examples.
3. How temporary hardness of water is removed?
4. What is resistance?
5. Name any two dis-advantages of solid fuel.
6. What-is a Manifold?
7. How to design a gas bank?
8. Mention two duties of an Electrical supervisor in a hotel.
9. State two uses of a High pressure burner.
10. What is “watt”?

Part B

(5 × 5 = 25)

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

11. (a) What are the horizontal transport system used in hotels?

Or

- (b) Describe the term hardness of water.

12. (a) What are the methods of Heat transfers explain any two.

Or

- (b) Write a brief note on Non-bio degradable wastes.

13. (a) Write about the necessity of water in hotel industry.

Or

- (b) What is bio-degradable waste?

14. (a) Write the process of collecting wastes from Hotels.

Or

- (b) State the properties of LPG.

15. (a) Write a brief note on horizontal transport system.

Or

- (b) Describe care and maintenance of deep freezer.

Part C

(3 × 10 = 30)

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

16. (a) What are the duties of a Chief engineer of a hotel?

Or

- (b) Explain gaseous fuels with example.

17. (a) State the ways of controlling pollution in Hotels.

Or

(b) Write about care and maintenance of elevators.

18. (a) Suggest some safety tips to be followed in engineering department.

Or

(b) What are the different lighting devices found in a star category hotel?

C-8695

Sub. Code

90251

DIPLOMA EXAMINATION, APRIL 2026

Fifth Semester

Catering & Hotel Administration

FOOD AND BEVERAGE MANAGEMENT

(2018 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Define LIFO.
2. What is SPS?
3. What is the holding temperature for cooked food items?
4. Define specialty Restaurant?
5. What is food cost percentage?
6. Define pricing.
7. What is inventory control?
8. What is BOT?
9. Define Menu Engineering.
10. What are the various records used in Bar?

Part B

(5 × 5 = 25)

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

11. (a) How is selection of kitchen layout done?

Or

(b) List down the importance of satellite kitchen.

12. (a) Why is plate presentation important?

Or

(b) Why is proper storage important for cost control?

13. (a) What are the advantages of cook chill system?

Or

(b) How is pricing done in Bar?

14. (a) Why is stock taking important?

Or

(b) How is drink list compiled?

15. (a) How does Bar frauds lead to loss?

Or

(b) How is Par stock maintained in Bar?

Part C

(3 × 10 = 30)

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

16. (a) Explain in detail about production work flow.

Or

- (b) Explain in detail about the various purchase procedures.

17. (a) Explain in detail about the various principles of storage.

Or

- (b) Explain the importance of menu designing for various events.

18. (a) Explain in detail about food and wine pairing.

Or

- (b) What are the various storage systems?
-

C-8696

Sub. Code

90252

DIPLOMA EXAMINATION, APRIL 2026

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. Name any two forms used for forecast.
2. How is occupancy percentage calculated?
3. Name any two types of budget.
4. What is a budget?
5. How is discount allocation done?
6. Define capacity management.
7. Define Team spirit.
8. What is duty chart?
9. What are types of training?
10. What do you mean by outsourcing?

Part B

(5 × 5 = 25)

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

11. (a) What are the benefits of training?

Or

(b) What are the disadvantages of training?

12. (a) What are the various managerial styles in Housekeeping?

Or

(b) Why is Team spirit important in House keeping?

13. (a) What do you mean by duration control?

Or

(b) Explain potential high demand tactics.

14. (a) What are the considerations to be kept in mind for operation budget?

Or

(b) Explain the making of F.O. Budget.

15. (a) How is forecasting room availability calculated?

Or

(b) What are the factors for evaluating front office operations?

Part C

(3 × 10 = 30)

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

16. (a) Explain in detail about Hubbact formula.

Or

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

17. (a) Explain in detail about the concept and importance of yield management.

Or

- (b) What is Time and Motion study in H.K?

18. (a) What are the objectives and benefits of training?

Or

- (b) Explain in detail about interior designing.
-

C-8697

Sub. Code

90254A

DIPLOMA EXAMINATION, APRIL 2026

Fifth Semester

Catering and Hotel Administration

FOOD PRODUCTION & PATISSERIE

(2018 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. What is Cannelloni?
2. What are biscotti?
3. Define the term Oriental cuisine.
4. What is a cleaver?
5. What is Sauerbraten?
6. What is “raw stir frying”?
7. Which cuisine is called “peasant cuisine”?
8. Which countries cuisine is called Scandinavian cuisine?
9. What is meringue?
10. Give two examples of toppings used in cake decoration.

Part B

(5 × 5 = 25)

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

11. (a) Describe the use of Olives in cooking.

Or

- (b) Explain the culinary importance of Greek cuisine.

12. (a) Write the characteristics of French cuisine.

Or

- (b) Write about equipment used in French cuisine.

13. (a) Write the important features of nouvelle cuisine.

Or

- (b) Highlight the main characteristics of Chinese cooking.

14. (a) Write the role of olives in Mediterranean, Spanish & Greek cooking.

Or

- (b) What is Eclectic cuisine? Write its salient features of eclectic cuisine.

15. (a) Mention the different types of Peppers used in Mexican cuisine.

Or

- (b) Describe the term “frostings and Icings”.

Part C

(3 × 10 = 30)

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

16. (a) Describe the vegetarian school of Chinese cuisine.

Or

- (b) Explain the classification of frozen desserts.

17. (a) What makes Chinese cuisine unique from other cuisines?

Or

- (b) Explain the culinary influences of Italian cuisine.

18. (a) Write about the important features of Mexican food habits/culture.

Or

- (b) Elucidate different methods of making of Meringues.
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C-8698

Sub. Code

90254-B

DIPLOMA EXAMINATION, APRIL 2026

Fifth Semester

Catering & Hotel Administration

FOOD AND BEVERAGE SERVICE

(2018 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Define a duty Roaster.
2. What is Job description?
3. What are the advantages of a coffee shop in a five star hotel?
4. What do you mean by the word efficiency?
5. Define a cocktail.
6. What is Bar Stock?
7. How are cocktails classified?
8. What is a Mocktail?
9. What is Bacaedi?
10. What is Side Car?

Part B

(5 × 5 = 25)

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

11. (a) What are the job responsibilities of a station waiter?

Or

- (b) Give the job specification for a wine waiter.

12. (a) How will you develop efficiency for your staff on motivation to improve performance?

Or

- (b) Why is SOP important for smooth functioning of a department?

13. (a) Write short notes on Dispense Bar.

Or

- (b) Explain about Under Bar.

14. (a) How are Cocktails classified?

Or

- (b) Write short note on Martini sweet.

15. (a) Explain about White Lady.

Or

- (b) What is Alexander?

Part C

(3 × 10 = 30)

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

16. (a) Explain in detail about five cocktails with the recipe for the same.

Or

- (b) Explain in detail about mixed drinks.

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

Or

- (b) Explain in detail about Bar frauds.

18. (a) What are the duties and responsibilities of F & B manager?

Or

- (b) Explain in detail about the various skills needed for F & B staff.
-