

<b>R-2988</b>
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<b>Sub. Code</b>
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<b>8CM2E1</b>
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**B.Voc. DEGREE EXAMINATION, APRIL 2019**

**Second Semester**

**Catering Management**

**FOUNDATION COURSE IN ENGLISH – II**

**(2018 onwards)**

Time : 3 Hours

Maximum : 75 Marks

**Part A**

(10 × 2 = 20)

Answer **all** questions.

1. Define Noun with some examples.
2. What is Modifier?
3. Note on form of letters.
4. Classify letters.
5. What are the five D's of conversation?
6. How many types of discussions are there?
7. What are the three rules of running an effective meeting?
8. Note on types of Job Interviews.
9. Define vocabulary.
10. List out some ways of improving vocabulary.

**Part B**

(5 × 5 = 25)

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

11. (a) Differentiate adjective and adverb with some examples.

Or

- (b) Define subject - Predicate and Clause - Phrase.

12. (a) Bring out the difference between Formal and Informal letter.

Or

- (b) Write a letter to your friend inviting him for your birthday party.

13. (a) What are the Do's and Don'ts in Conversation?

Or

- (b) List out the types of telephone conversation.

14. (a) Write a short note on Job Interviews.

Or

- (b) What are the interviewee strategies and behaviors?

15. (a) How do you refer meaning for vocabulary with dictionaries?

Or

- (b) List out some words that you use often in day to day life.

**Part C**

(3 × 10 = 30)

Answer any **three** of the following questions.

16. Write an essay on Parts of Speech with some examples for each.
  17. Write a letter to your head of the department requesting him to grant you leave for two days.
  18. Bring out the difference between formal and informal conversation.
  19. What are the strategies to become a better speaker?
  20. What are the steps involved in developing and enriching vocabulary?
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**R-2989**

**Sub. Code**

**8 CM 2 F 1**

**B.Voc. DEGREE EXAMINATION, APRIL 2019**

**Second Semester**

**Catering Management**

**FUNDAMENTALS OF FUNCTIONAL FRENCH**

**(CBCS – 2018 onwards)**

Time : 3 Hours

Maximum : 75 Marks

**Section A**

(10 × 2 = 20)

- I. Répondez aux questions suivantes:
1. Présentez-vous !
  2. Quels sont les jours de la semaine?
  3. Quelle est votre nationalité?
  4. Nommez des légumes!
  5. Nommez des fruits !
  6. Traduisez en anglais : « Enchanté ! »
  7. Traduisez en français : « I am at your disposal »
  8. Nommez des desserts !
  9. Traduisez en anglais : « Bonne journée »
  10. Traduisez en français : « Have a nice meal »

**Section B**

(5 × 5 = 25)

II. Répondez a toutes les questions au choix :

11. (a) Écrivez en toutes lettres

- (i) 20
- (ii) 30
- (iii) 40
- (iv) 50
- (v) 100

(ou)

(b) Quelle heure est-il ?

- (i) 12 : 00
- (ii) 8 : 30
- (iii) 9 : 15
- (iv) 13 : 20
- (v) 13 : 45

12. (a) Exprimez a quantité :

- (i) un \_\_\_\_\_ de café.
- (ii) une \_\_\_\_\_ d'eau.
- (iii) un \_\_\_\_\_ de tomates.
- (iv) une \_\_\_\_\_ de sardines.
- (v) une \_\_\_\_\_ de thé.

(ou)

(b) Trouvez les réponses:

- (i) Vous vous appelez comment ? \_\_\_\_\_
- (ii) Vous avez quel âge ? \_\_\_\_\_
- (iii) Vous habitez où ? \_\_\_\_\_
- (iv) Quelle est votre nationalité? \_\_\_\_\_
- (v) Quelle est votre adresse électronique ?  
\_\_\_\_\_

13. (a) Traduisez ces mots en anglais :
- (i) un apéritif
  - (ii) le plat principal
  - (iii) une entrée
  - (iv) un fromage
  - (v) un digestif

(ou)

- (b) Traduisez en anglais :
- (i) C'est fumé
  - (ii) C'est grillé
  - (iii) C'est glacé
  - (iv) C'est sucré
  - (v) C'est bouilli

14. (a) Mettez es articles définis :
- (i) \_\_\_\_\_ vin
  - (ii) \_\_\_\_\_ gâteau
  - (iii) \_\_\_\_\_ viande
  - (iv) \_\_\_\_\_ bouillabaisse
  - (v) \_\_\_\_\_ cassoulet

(ou)

- (b) Mettez les articles indéfinis :
- (i) \_\_\_\_\_ crêpe
  - (ii) \_\_\_\_\_ morceau
  - (iii) \_\_\_\_\_ salade
  - (iv) \_\_\_\_\_ dessert
  - (v) \_\_\_\_\_ tarte

15. (a) Traduisez en français :
- (i) The knife
  - (ii) The fork
  - (iii) The spoon
  - (iv) The glass
  - (v) The wine glass

(ou)

- (b) Traduisez en français :
- (i) The plate
  - (ii) The napkin
  - (iii) The cup
  - (iv) The bowl
  - (v) The tablecloth

**Section C**

(3 × 10 = 30)

III. Répondez à TROIS des sujets suivants :

16. Vous prenez votre déjeuner au restaurant avec vos amis. Rédigez le dialogue!
17. Présentez votre famille ! (votre père, votre mère, votre frère, votre sœur, vos grands-parents).
18. Vous réservez une chambre à l'hôtel. Vous voulez une chambre calme et climatisée. Rédigez le dialogue avec le réceptionnaire !
19. Vous rencontrez votre ami à la boutique. Faites le dialogue!
20. Expliquez « Brigade de cuisine ».

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<b>8CM2C1</b>
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**B.Voc. DEGREE EXAMINATION, APRIL 2019**

**Second Semester**

**Catering Management**

**ALCOHOLIC BEVERAGES**

**(CBCS – 2018 onwards)**

Time : 3 Hours

Maximum : 75 Marks

**Part A**

(10 × 2 = 20)

Answer **all** questions.

1. Differentiate between top fermentation and bottom fermentation of beer.
2. Give any four examples for international brands of beer.
3. What do you mean by distillation?
4. Mention the special features of Canadian whisky.
5. What is Bacardi?
6. What do you mean by Molasses?
7. Give any four examples for brands of flavoured Vodka.
8. What are the base ingredients for Vodka?
9. Give any four examples for flavouring agents used in gin production.
10. What is Tequila?



**Part B**

(5 × 5 = 25)

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

11. (a) Write notes on any five different capacities of casks of beer.

Or

- (b) Comment on the glasses used and service procedure for beer.

12. (a) Comment on the production of grain whisky.

Or

- (b) What do you mean by blending? Mention its importance in the production of Whisky.

13. (a) Write notes on origin of rum.

Or

- (b) Comment on the characteristics of any five types of rum.

14. (a) Write notes on special features of any five brands of Vodka.

Or

- (b) Give an account on traditional methods involved in Vodka production.

15. (a) Give an account on characteristics of types of Tequila.

Or

- (b) Comment on types of gin.

**Part C**

(3 × 10 = 30)

Answer any **three** questions.

16. Give a detailed account on specifications and uses of any ten equipments found in cocktail bar.
  17. Give a detailed account on any five types of beer.
  18. What is scotch whisky? Explain about its production.
  19. Comment on the steps involved in the manufacture of tequila.
  20. Write notes on:
    - (a) Role of Vodka in production of cocktails (5)
    - (b) Service procedure for gin. (5)
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**Sub. Code**

**8CM2C2**

**B.Voc. DEGREE EXAMINATION, APRIL 2019**

**Second Semester**

**Catering Management**

**BAR OPERATIONS AND SAFETY MANAGEMENT**

**(CBCS – 2018 onwards)**

Time : 3 Hours

Maximum : 75 Marks

**Part A**

(10 × 2 = 20)

Answer **all** questions.

1. Give any four examples for mocktails.
2. What do you mean by B and B cocktail?
3. Define the term “Beverage Cost”.
4. What do you mean by stock turnover?
5. What is Bin Card?
6. What is cellar inwards book?
7. Give any four examples for tobacco producing countries.
8. What is Latakia method with reference to curing of tobacco?
9. What do you mean by stimulating beverages?
10. What is oolong tea?

**Part B**

(5 × 5 = 25)

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

11. (a) What do you mean by the following cocktails?
- (i) Collins
  - (ii) Daisy
  - (iii) Fixes
  - (iv) Martini
  - (v) Pousse-cafe.

Or

- (b) Comment on any three methods of mixing of cocktails.

12. (a) Write notes on sales mix with reference to beverage control.

Or

- (b) Write notes on FLR formalities.

13. (a) Comment on the factors involved in creating signature drinks for the bar.

Or

- (b) How do you plan menu for bar operations?

14. (a) Write notes on components of cigar and their importance.

Or

- (b) Write notes on specifications of any five sizes of cigar.

15. (a) Write notes on characteristics of any three types of coffee.

Or

- (b) Mention the accompaniments, service procedure and cover for fresh tomato juice.

**Part C** (3 × 10 = 30)

Answer any **three** questions.

16. Draw the organization chart of cocktail bar in a 5-star hotel. Explain the duties and responsibilities of various personnel.
17. Give one cocktail recipe with the base of following spirits.
- (a) Brandy. (5)
- (b) Rum. (5)
18. Give an account on types of license to sell liquor.
19. Give a detailed account on inventory control in bar operations.
20. Write notes on :
- (a) Flavours in cigar. (5)
- (b) Stages involved in processing of coffee from coffee beans. (5)

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<b>8CM2A1</b>
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**B.Voc. DEGREE EXAMINATION, APRIL 2019**

**Second Semester**

**Catering Management**

**FOOD SAFETY AND QUALITY**

**(CBCS – 2018 onwards)**

Time : 3 Hours

Maximum : 75 Marks

**Part A**

(10 × 2 = 20)

Answer **all** questions.

1. Define food hazard.
2. List any two factors affecting the growth of micro-organisms in food.
3. What are the types of food spoilage?
4. Define intoxication.
5. What is food preservation?
6. Define food additive.
7. What is contamination?
8. What do you understand by the term adulterant?
9. What does the acronym HACCP stand for?
10. What do you mean by ISO standard?

**Part B**

(5 × 5 = 25)

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

11. (a) What are the importance of food hygiene?

Or

- (b) List out the characteristics of micro-organisms.

12. (a) What are the types of food spoilage?

Or

- (b) List the types of food borne disease.

13. (a) Name the principles of food preservation.

Or

- (b) What are the types of food additives?

14. (a) Give a short note about food standards.

Or

- (b) What are the common adulterants in food?

15. (a) What are the concepts of TQM?

Or

- (b) What are the principles of food hygiene?

**Part C**

(3 × 10 = 30)

Answer any **three** questions.

16. Explain in detail about personal hygiene and food hygiene.
17. Write a detailed note on contamination.
18. Explain the various methods of preservation.

19. List out the various types of contaminants found in food and explain the measures to be taken to prevent them.
  20. Explain the role of HACCP in hotel industry.
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**R-3328**

**Sub. Code**

**8CM1G1**

**B.Voc. DEGREE EXAMINATION, APRIL 2019**

**First Semester**

**Catering Management**

**FUNDAMENTALS IN COMPUTER TECHNOLOGY**

**(CBCS – 2018 onwards)**

Time : 3 Hours

Maximum : 75 Marks

**Part A**

(10 × 2 = 20)

Answer **all** questions.

1. What is the father of computer?
2. Expand computer.
3. What is computer?
4. Expand ASCII.
5. List out two types of memory.
6. Define compiler.
7. What is operating system?
8. List out the types of computer.
9. What is software and hardware?
10. Expand LAN and WAN.

**Part B****(5 × 5 = 25)**Answer **all** questions.

11. (a) What are the main objectives of a computer?

Or

(b) List out the functions of a computer.

12. (a) Differentiate between WordPad and Notepad.

Or

(b) Draw the function components of a computer.

13. List out the uses of different keys :

(a) (i) Home

(ii) END

(iii) ←

(iv) →

(v) Backspace.

Or

(b) (i) Ctrl ←

(ii) Ctrl →

(iii) Ctrl + End`

(iv) F3

(v) F5.

14. (a) What are the main objectives of Microsoft office?

Or

(b) Write short notes on concept of Internet.

15. (a) Write short notes on computer networks.

Or

(b) List out the basics of E-mail.

**Part C**

(3 × 10 = 30)

Answer any **three** questions.

16. Explain the applications of a computer.
  17. List out and explain the input and output devices.
  18. What are the advantages and benefits of Ms-Word?
  19. Discuss about the advantages and disadvantages of a computer.
  20. Expand :
    - (a) WWW
    - (b) CPU
    - (c) VDU
    - (d) CAD
    - (e) CAM
    - (f) ALU
    - (g) UPC
    - (h) ROM
    - (i) RAM
    - (j) PROM.
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**R-3329**

**Sub. Code**

**8CM1C1**

**B.Voc. DEGREE EXAMINATION, APRIL 2019**

**First Semester**

**Catering Management**

**INTRODUCTION TO F & B SERVICE**

**(CBCS – 2018 onwards)**

Time : 3 Hours

Maximum : 75 Marks

**Part A**

(10 × 2 = 20)

Answer **all** questions.

1. What is the role of F & B service in the star hotel?
2. Define F & B Service Layout.
3. What is F & B Service Organisation chart?
4. Who is a Waiter?
5. List out different areas in the F & B Service department.
6. What do you mean by Bar?
7. The size of napkins and slip cloth.
8. What is Coffee shop?
9. Define barbequeue.
10. What is Champagne.

**Part B**

(5 × 5 = 25)

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

11. (a) Write a note on F & B origin.

Or

- (b) What is the main purpose of F & B Service?

12. (a) What is Chinaware? List out any five chinawares used in F & B Service department with its uses.

Or

- (b) What is Glassware? List out any five glasswares used in F & B Service department with its uses.

13. (a) List out and explain different types of linens used in F & B Service.

Or

- (b) Draw any five glasses used in bar.

14. (a) Compile basic three Course Menu.

Or

- (b) Compile four course Menu.

15. (a) Discuss about inter-coordination among F & B Service with other departments.

Or

- (b) Explain about table manners followed in the Service Restaurants.

**Part C**

(3 × 10 = 30)

Answer any **three** questions.

16. Draw the layout of F & B Service department of Large hotel.
  17. List out and explain any ten major equipments used in Service department.
  18. Draw the Organisation chart of F & B Service department of large hotel.
  19. Explain the duties and responsibilities of an Waiter.
  20. Draw the table setting in the restaurant.
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