

R1872

Sub. Code

2HM1C1

B.Sc. DEGREE EXAMINATION, NOVEMBER – 2024

First Semester

Catering Science and Hotel Management

COOKERY AND CULINARY ARTS

(CBCS – 2022 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 1 = 10)

Answer **all** the following objective type questions by choosing the correct option.

1. Fish is a high quality source of this nutrient (CO1, K1)
(a) Carbohydrate (b) potassium
(c) Vitamin A (d) Protein
2. Bechamel sauce is a mixture of roux and _____ (CO1, K1)
(a) Stock (b) Dairy
(c) Tomatoes (d) Mayonnaise
3. These are foods that frequently cause an allergic reaction (CO2, K2)
(a) Milk, eggs. and wheat
(b) Lamb, rice, and sugar
(c) Chocolate and strawberries
(d) Rice and pears

4. A _____ could be used to chop, sliced, mix, blend, and knead dough. (CO3, K4)
- (a) Electric blender (b) Food processor
- (c) Food separator (d) Electric oven
5. Identify the vessel that should not be used for marinating foods (CO3, K4)
- (a) Glass (b) Ceramic
- (c) Aluminum (d) Stainless steel
6. _____ is an example of minor equipment. (CO3, K4)
- (a) Mixie (b) Grinder
- (c) Cooker (d) Knife
7. Identify the sauce made from poultry or meat drippings, thickening agent and a liquid (CO4, K1)
- (a) Chutney (b) Vinaigrette
- (c) Coulis (d) Gravy
8. All _____ is made from a combination of bones, vegetables, seasonings and liquids. (CO4, K1)
- (a) Stock (b) Soup
- (c) Juice (d) None of above
9. What is a roux in French cooking? (CO5, K1)
- (a) Fresh herb medley
- (b) Highly seasoned pate
- (c) Thickener
- (d) Spice packet
10. Which type of knife is used to cut fish? (CO5, K1)
- (a) Chef's (b) Utility
- (c) Clam (d) Filet

Part B

(5 × 5 = 25)

Answer **all** the questions not more than 500 words each.

11. (a) What are the spices and condiments used in Indian cookery? (CO1, K1)

Or

- (b) List the important points about maintenance of personal hygiene during cooking. (CO1, K1)

12. (a) Categorize the importance of thickening agents in different cookery. (CO2, K2)

Or

- (b) Illustrate the methods of preparation of ingredients for cookery. (CO2, K2)

13. (a) Arrange the role of executive chef duties and responsibilities of maintenance of kitchen. (CO3, K4)

Or

- (b) Simplify the points consider as classical brigade. (CO3, K4)

14. (a) How to select fish quality? Classify the fish varieties of cookery. (CO4, K1)

Or

- (b) Discuss the classification of vegetables and explain shape of cut vegetables. (CO4, K1)

15. (a) Describe about the classification of sauces and give an example. (CO5, K1)

Or

- (b) List the preparation methods of different stocks. (CO5, K1)

Part C

(5 × 8 = 40)

Answer **all** questions not more than 1,000 words each.

16. (a) Identify the role of thickening agents and mentioned its types. (CO1, K1)

Or

- (b) Arrange the point of attitude and behaviour of culinary professionals. (CO1, K1)

17. (a) Write the types of menu and explain the principles of menu planning. (CO2, K2)

Or

- (b) What are the characteristics of raw materials? Explain. (CO2, K2)

18. (a) Enumerate the different types of pastries. (CO2, K2)

Or

- (b) Categorize the types of electrical kitchen equipment's and given an example. (CO3, K4)

19. (a) Choose the various types of meats used in meat cookery. (CO4, K1)

Or

- (b) Discuss about classification of fruits and explain the uses of fruit cookery. (CO4, K1)

20. (a) Simplify the classification of soups and explain the soup varieties. (CO5, K1)

Or

- (b) Why garnishes are importance for the preparation of mother sauces? (CO5, K1)

R1873

Sub. Code

2HM1A1

B.Sc. DEGREE EXAMINATION, NOVEMBER – 2024

First Semester

Catering Science and Hotel Management

Allied : BASIC FOOD AND BEVERAGE SERVICE

(CBCS – 2022 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 1 = 10)

Answer **all** the following objective questions by choosing the correct option.

1. The person in charge of room service in a hotel is called a (CO1, K2)
(a) demi-chef de rang (b) chef d'étages
(c) chef de rang (d) station head waiter
2. The person who serves alcoholic beverages in a restaurant is called a (CO1, K2)
(a) commise de rang (b) trancheur
(c) sommelier (d) debarrasseur
3. The main use of a waiter's cloth is for (CO2, K2)
(a) wiping customer's fingers after eating snails
(b) polishing plates and glasses when laying them on the table
(c) covering stains on the tablecloth
(d) wiping spilt food from the carpet

4. What is the size of Half Plate? (CO2, K2)
- (a) 8" (b) 10"
(c) 6" (d) 12"
5. Dummy waiter refers to (CO3, K2)
- (a) Booster seats
(b) Banquet chair
(c) Side Board
(d) Reception desk
6. Which one of the following sections is responsible for the preparation of coffee and tea? (CO3, K2)
- (a) Hot plate (b) Still room
(c) Silver room (d) Linen room
7. Cyclic menu is followed in: (CO4, K2)
- (a) Fast food
(b) Coffee shop
(c) Industrial Canteen
(d) Room service
8. Which one of the following is an example of pasta? (CO4, K2)
- (a) Cavier (b) Ravioli
(c) Broccoli (d) Canapé

9. All kinds of alcoholic beverages are collected from
(CO5, K2)

- (a) Dispense bar (b) Still room
(c) Hot plate (d) Restaurant

10. Which one of the following is an example of a tumbler?
(CO5, K2)

- (a) Rock glass (b) Beer goblet
(c) Cocktail glass (d) Brandy snifter

Part B (5 × 5 = 25)

Answer **all** the questions in not more than 500 words each.

11. (a) Write a detailed note on the development of the food service industry in India. (CO1, K2)

Or

(b) How is a coffee shop different from a specialty restaurant? Comment. (CO1, K3)

12. (a) Write the inter-department relationship between food and beverage service with housekeeping and Front office. (CO2, K2)

Or

(b) Enlist and explain any three attributes of F and B service personnel. (CO2, K2)

13. (a) Differentiate between Mise-en-place and Mise-en-scene. (CO3, K3)

Or

- (b) Write the sizes or capacities of the following crockery and their uses. (CO3, K3)
- (i) Quarter plate
 - (ii) Half -plate
 - (iii) Dinner plate
 - (iv) Demitasse
 - (v) Soup cup

14. (a) Differentiate between Table d'hote and A'la carte. (CO4, K3)

Or

- (b) What is brunch? What are the three types of afternoon tea? (CO4, K3)

15. (a) What is bar? Explain the functions of various parts of the bar. (CO5, K3)

Or

- (b) What are the various types of non-alcoholic beverages? What is mineral water? How are brands named? (CO5, K4)

Part C

(5 × 8 = 40)

Answer **all** the questions not more than 1000 words each.

16. (a) How will you classify food service industry? Explain.
(CO1, K4)

Or

- (b) Explain the following: (CO1, K3)
- (i) Multicuisine Restaurant (3)
 - (ii) Grill Room (3)
 - (iii) Discotheques (2)
17. (a) How do you categories food service equipment? Give five examples for each. (CO2, K4)

Or

- (b) What are the points to be considered when purchasing service equipment? (CO2, K3)
18. (a) Draw the restaurant organization chart (French Brigade). Write the duties and the responsibilities of restaurant manager. (CO3, K4)

Or

- (b) Enumerate the relationship among F and B service department with other departments of the hotel. (CO3, K5)
19. (a) Write the French classical 17 course menu sequence with examples. (CO4, K4)

Or

- (b) Draw the cover of a continental breakfast. What dishes are served in continental breakfast? (CO4, K4)

20. (a) Explain the following terms: (CO5, K3)
- (i) Bar die
 - (ii) Drip rail
 - (iii) Call brand
 - (iv) Well brand

Or

- (b) What is milk-based drinks? How do you make milkshakes? (CO5, K4)
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2HM3C1

B.Sc. DEGREE EXAMINATION, NOVEMBER – 2024

Third Semester

Catering Science and Hotel Management

FOOD PRODUCTION OPERATION

(CBCS – 2022 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 1 = 10)

Answer **all** the following objective questions by choosing the correct option.

1. _____ catering may be contracted out to professional caterers. (CO1, K1)
 - (a) Institutional catering
 - (b) Hospital catering
 - (c) Welfare catering
 - (d) Transport catering
2. What is the most widely used and unique seasoning in that cuisine? (CO2, K2)
 - (a) Black pepper
 - (b) Lemon grass
 - (c) Anchovy paste
 - (d) Fish sauce

3. “Muya Awandru” is a traditional food of _____
Indian state. (CO2, K2)
- (a) Gujarat
 - (b) Karnataka
 - (c) Chattisgarh
 - (d) Tripura
4. Curcumin is extracted from _____ spice. (CO2, K2)
- (a) Turmeric
 - (b) Kokum
 - (c) Ginger
 - (d) Curry leaf
5. To calculate the cost of each item, must frame _____
(CO3, K1)
- (a) Standard recipes
 - (b) Standard purchase
 - (c) Standard yields
 - (d) Standard portion sizes
6. _____ of the following is a function of purchasing
management. (CO3, K3)
- (a) Selecting the source
 - (b) Placement of purchase order
 - (c) Physical controls of material
 - (d) All of the above

7. Purchase Budget has an impact on (CO3, K3)
- (a) Profitability of the company
 - (b) Materials Budget of the company
 - (c) Bill of materials
 - (d) All of these
8. What is the objective of kitchen stewarding? (CO4, K1)
- (a) Maintaining high levels of cleanliness
 - (b) Personal hygiene
 - (c) Duties and responsibilities
 - (d) None of these
9. IMM stands for (CO4, K1)
- (a) Integrated Management Money
 - (b) Integrated Material Management
 - (c) Integrated Money Management
 - (d) Integrated Supply Management
10. Why is recycled paper banned for use in food containers? (CO5, K1)
- (a) Because it creates a lot of spaces
 - (b) Because it creates contamination
 - (c) Because paper can be used only one time
 - (d) Because paper is very thick and can't cover the food containers

Part B

(5 × 5 = 25)

Answer **all** the questions in not more than 500 words each.

11. (a) How does evaluation of standard recipe is done?
(CO1 ,K1)

Or

- (b) Bring out the importance of hospital catering management.
(CO1, K1)
12. (a) Outline the various methods in study of Indian sweets.
(CO2, K2)

Or

- (b) Compare the different cuisines of Gujarati and Kashmiri.
(CO2, K2)
13. (a) Construct the layout of stores in food production area?
(CO3, K3)

Or

- (b) Identify the principles of purchase specification.
(CO3, K3)
14. (a) Describe about the garbage disposal and arrange these methods.
(CO4, K1)

Or

- (b) What are main role of kitchen stewarding in catering management?
(CO4, K1)
15. (a) Choose the methods to be follow for quality control management.
(CO5, K1)

Or

- (b) List out the points mentioned about the kitchen allocation work.
(CO5, K1)

Part C

(5 × 8 = 40)

Answer **all** the questions in not more than 1,000 words each.

16. (a) Describe about the commercial industrial catering.
(CO1, K1)

Or

- (b) Define menu. What are the factors affecting the menu planning?
(CO1, K1)
17. (a) Categorize the different types of species and importance of gravies in Indian food. (CO2, K2)

Or

- (b) Classify the South Indian various special foods for special occasions. (CO2, K2)
18. (a) What is storage system? Mention the points of Inventory record and documents. (CO3, K3)

Or

- (b) Identify the standard purchasing of ingredients then how to deal with suppliers. (CO3, K3)
19. (a) What are the special equipment used in kitchen stewarding? (CO4, K1)

Or

- (b) How to organize and monitoring the kitchen stewarding department? (CO4, K1)

20. (a) List the importance of job description in production management. (CO5, K1)

Or

- (b) Discuss about the budgeting and explain about production yield management. (CO5, K1)
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2HM3C2

B.Sc. DEGREE EXAMINATION, NOVEMBER – 2024

Third Semester

Catering Science and Hotel Management

HOSPITALITY FRENCH — I

(CBCS – 2022 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 1 = 10)

I. Choisissez la bonne réponse :

1. Trouvez le nom du nombre 15 (CO1, K1)
 - (a) cinquante
 - (b) cinq
 - (c) quinze
 - (d) sinq
2. Elle ————— le bon vin. (CO2, K2)
 - (a) aime (b) prend
 - (c) a (d) boit
3. Beaujolais est un ————— français. (CO3, K3)
 - (a) parfum (b) vin
 - (c) fromage (d) chocolat
4. ————— temps. (CO4, K4)
 - (a) Bonne (b) Bons
 - (c) Bon (d) Bonnes

5. Je voudrais ——— pellicule photo. (CO5, K5)
 (a) Des (b) Une
 (c) Un (d) La
6. Nous ——— une réservation. (CO1, K1)
 (a) aie (b) as
 (c) ai (d) avons
7. Je ——— une fille. (CO2, K2)
 (a) suis (b) as
 (c) ai (d) est
8. ——— journée. (CO3, K3)
 (a) Bon (b) Bons
 (c) Bonne (d) Bonnes
9. A quel nom, s'il ——— plaît? (CO4, K4)
 (a) te (b) nous
 (c) tu (d) vous
10. Pour remercier quelqu'un on dit ——— (CO5, K5)
 (a) bonjour (b) au revoir
 (c) merci (d) voilà

Part B

(5 × 5 = 25)

II. Répondez à toutes les questions :

11. (a) Complétez les dialogues avec les mots donnés:
 (CO1, K1)
 (Robert, Ravi, guide, David, chauffeur)
- (i) Voilà votre ———, messieurs-dames!
- (ii) Bonjour, je m'appelle ———. Je suis votre guide.

- (iii) Gilles _____, enchanté !
(iv) Voilà le _____, avec la voiture. Il s'appelle _____

OU

- (b) Conjuguez le verbe « être » au présent : (CO1, K1)

12. (a) Conjuguez le verbe « avoir » au présent: (CO2, K2)

OU

- (b) Mettez les articles définis (le, la, les ou l'): (CO2, K2)

- (i) _____ cuisine.
(ii) _____ Hôtel
(iii) _____ chambres.
(iv) _____ garçon
(v) _____ touriste.

13. (a) Écrivez les nombres en lettres: (CO3, K3)

- (i) 33 _____
(ii) 22 _____
(iii) 45 _____
(iv) 65 _____
(v) 16 _____

OU

- (b) Complétez avec les expressions « Bon ou Bonne »
(CO3, K3)

- (i) _____ jour.
(ii) _____ nuit.
(iii) _____ voyage.
(iv) _____ Chance.
(v) _____ soir.

14. (a) Conjuguez le verbe « vouloir » au conditionnel présent: (CO4, K4)

OU

- (b) Conjuguez le verbe « pouvoir » au conditionnel présent: (CO4, K4)

15. (a) Complétez les phrases avec le verbe « avoir » au présent: (CO5, K5)

- (i) Tu _____ une voiture.
- (ii) Il _____ quel âge?
- (iii) Vous _____ une réservation ?
- (iv) Elle _____ dix ans.
- (v) Nous _____ des chambres simple.

OU

- (b) Reliez - les: (CO5, K5)

- (i) Une chambre - royale
- (ii) Une place - pour le concert de 8 heures
- (iii) Un billet - côté jardin
- (iv) Une table - pour deux nuits
- (v) Une suite - en classe économique

Part C (5 × 8 = 40)

III. Répondez à CINQ des questions :

16. (a) Traduisez en anglais : (CO1, K2)

M. Henri : Bonsoir, Nous avons une réservation.

Réceptionnaire : Bonsoir, monsieur À quel nom, s'il vous plait?

M. Henri : Henri

Réceptionnaire : Un instant, s'il vous plaît ! [...]c'est exact.

Une chambre double pour trois nuits?

M. Henri : oui, On voudrait une chambre calme.

Réceptionnaire : Bien [...] Vous avez la chambre n4 , côté piscine

M. Henri : Ah, il y a une piscine. Est-ce que la chambre est climatisée?

Réceptionnaire : Oui, bien sûr!

OU

(b) Écrivez les mois de l'année. (CO1, K3)

17. (a) Reconstituez les phrases : (CO2, K2)

M. Dupré : Je voudrais une chambre, pour une personne

Réceptionnaire : Bonsoir, monsieur. Oui, un peu. Est-ce que j e peux vous aider?

M. Dupré : Non.

Réceptionnaire : Est-ce que vous avez une réservation?

M. Dupré : Bonsoir. Est-ce que vous parlez français?

OU

(b) Préparez un menu pour le déjeuner à votre choix. (CO2, K3)

18. (a) Traduisez en anglais: (CO3, K3)
- Employé : Voilà votre guide, messieurs-dames!
- Guide : Bonjour, je m'appelle Ravi. Je suis votre guide.
- M. Robert : Gilles Robert, enchanté!
- Guide : Voilà le chauffeur, avec la voiture. Il s'appelle David.

OU

- (b) Écrivez le dialogue entre les clients et la réceptionniste. (CO3, K4)
19. (a) Complétez les phrases avec « au, à, en »: (CO4, K4)
- (i) Bienvenue _____ Inde, monsieur Marchand.
- (ii) Bienvenue _____ Delhi, messieurs-dames.
- (iii) Bienvenue _____ Rajasthan, madame Bernard.
- (iv) Bienvenue _____ Bangalore, messieurs.
- (v) Bienvenue _____ Andhra Pradesh, mesdames.
- (vi) Bienvenue _____ France, monsieur Shastry.
- (vii) Bienvenue _____ Bénarés, messieurs-dames.
- (viii) Bienvenue _____ Tamil Nadu, mesdames-messieurs.

OU

- (b) Écrivez les jours de la semaine. (CO4, K4)

20. (a) Préparez un menu indien pour le petit déjeuner.
(CO5, K5)

Or

- (b) Écrivez un dialogue pour commander votre diner
dans le restaurant français. (CO5, K5)

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Sub. Code

2HM3A1

B.Sc. DEGREE EXAMINATION, NOVEMBER – 2024

Third Semester

Catering Science and Hotel Management

Allied : BASIC ACCOMMODATION OPERATION

(CBCS – 2022 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 1 = 10)

Answer **all** the following objective questions by choosing the correct option.

1. The department which is responsible for the cleanliness in Hotel is _____ (CO1, K2)
(a) In-room Dining (b) Room Service
(c) Room Attendant (d) House Keeping
2. Who is the leader of Housekeeping Department? (CO1, K1)
(a) Room Division Manager
(b) Executive Chef
(c) Executive Housekeeper
(d) Front Office Manager
3. Inspection by checklist of every rooms is done by _____ (CO2, K2)
(a) Laundry Manager
(b) Front Office Manager
(c) Public Area Supervisor
(d) Floor Supervisor

4. Executive Housekeeping Reports to _____
(CO2, K2)
- (a) Front Office Manager
 - (b) Resident Manager
 - (c) General Manager
 - (d) None of the above
5. The person in charge for cleaning the room _____
(CO3, K1)
- (a) Room Attendant
 - (b) Room Service
 - (c) Public Area Attendant
 - (d) Linen and Uniform Attendant
6. _____ is a size of Queen Bed Sheet (CO3, K1)
- (a) 175×250 inches
 - (b) 90×102 inches
 - (c) 78×108 inches
 - (d) 50×175 inches
7. Which of the following is example of manual cleaning equipment? (CO4, K1)
- (a) Broom
 - (b) Brushes
 - (c) Scrubbers
 - (d) All of the above
8. Test used for determining cleanliness of room _____
(CO4, K1)
- (a) Water Ragging Test
 - (b) Air Ventilation Test
 - (c) White Ragging Test
 - (d) None of the above
9. S.O.P. stands for _____ (CO5, K2)
- (a) Standard Operating Procedure
 - (b) Self-Operation Plan
 - (c) Service Operator Process
 - (d) Standard Organising Programme

10. _____ is one of the concerns of guest who visit Hotels. (CO5, K1)
- (a) Location (b) Comfort
(c) Security (d) Food and Beverage

Part B (5 × 5 = 25)

Answer **all** the questions not more than 500 words each.

11. (a) Relate: Housekeeping is the backbone of Hotel Industry. (CO1, K1)
- Or
- (b) Describe the Planning Process of Housekeeping Department. (CO1, K1)
12. (a) Express the Importance of Personal Hygiene of Housekeeping Department. (CO2, K2)
- Or
- (b) Draw the Hierarchy of Housekeeping Department in Medium Size Hotel. (CO3, K1)
13. (a) Write the procedures for guestroom cleaning. (CO3, K3)
- Or
- (b) Predict the importance of cleaning equipment in Housekeeping. (CO4, K1)
14. (a) List out some manual cleaning equipment of Housekeeping. (CO4, K2)
- Or
- (b) Classify the various types of cleaning equipment. (CO5, K6)
15. (a) Compose the Procedure of various Public Area Cleaning in Luxury Hotels. (CO5, K1)
- Or
- (b) Write a note on Fresh up Services. (CO5, K1)

Part C

(5 × 8 = 40)

Answer **all** the questions not more than 1000 words each.

16. (a) Write the basic concept of Housekeeping in Hotel Industry. (CO1, K1)

Or

- (b) Discuss about the organizational structure of Housekeeping Department. (CO1, K6)

17. (a) Examine the Duties and Responsibilities of Housekeeping Staff. (CO2, K2)

Or

- (b) Express some best way to motivate the Housekeeping Staff. (CO2, K2)

18. (a) Explain the Classification of Cleaning Agents. (CO3, K3)

Or

- (b) Determine the General Procedure of Stain Removal. (CO3, K3)

19. (a) Assess the Eco-Friendly Practices of Housekeeping. (CO4, K5)

Or

- (b) Evaluate the Tool, Equipment, materials and supplies are essential in Hotel Department. (CO4, K5)

20. (a) Examine the advantages of Contract Cleaning in Housekeeping. (CO5, K6)

Or

- (b) Elaborate the contribution of Housekeeping Towards the Environmental Conservation of a Hotel. (CO5, K6)

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Sub. Code

2HM5C1

B.Sc. DEGREE EXAMINATION, NOVEMBER – 2024

Fifth Semester

Catering Science and Hotel Management

INTERNATIONAL CULINARY ARTS

(CBCS – 2022 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 1 = 10)

Answer **all** the following objective questions by choosing the correct option.

1. Which of the following is NOT a common challenge faced by the larder department? (CO1, K2)
 - (a) Maintaining food safety
 - (b) Ensuring food freshness
 - (c) Controlling food costs
 - (d) Preparing hot dishes
2. ———— techniques is commonly used to prevent color loss in cooked meat for a terrine. (CO1, K2)
 - (a) Blanching (b) Brining
 - (c) Smoking (d) Sous vide
3. What is the term for a salad with cooked ingredients? (CO2, K2)
 - (a) Green salad (b) Composed salad
 - (c) Tossed salad (d) Warm salad

4. The primary purpose of spreading mayonnaise on bread before adding fillings is _____ (CO2, K2)
- (a) To add flavor
 - (b) To prevent soggyiness
 - (c) To increase calories
 - (d) To improve presentation
5. The main ingredient in most sausages is _____ (CO3, K3)
- (a) Beef
 - (b) Pork
 - (c) Ground meat
 - (d) Poultry
6. The process of converting grape juice into wine is called _____ (CO3, K3)
- (a) Distillation
 - (b) Fermentation
 - (c) Pasteurization
 - (d) Carbonation
7. Clarified butter is a way of separating the _____ solids from the _____ fat. (CO4, K1)
- (a) milk, animal
 - (b) whey, butter
 - (c) soy fat, margarine
 - (d) milky fat, pure butter
8. What do sauces add to a dish? (CO4, K1)
- (a) Flavor
 - (b) Texture
 - (c) Color
 - (d) All of these
9. _____ is prohibited in Islamic countries' cuisines. (CO5, K1)
- (a) Lamb
 - (b) Pork
 - (c) Beef
 - (d) None of the above
10. Which is the first country to introduce chocolate in Europe? (CO5, K1)
- (a) Spain
 - (b) Britain
 - (c) Switzerland
 - (d) Portugal

Part B

(5 × 5 = 25)

Answer **all** the questions in not more than 500 words each.

11. (a) Describe the essential of food safety when handling and preparing cold cuts. (CO1, K2)

Or

- (b) Explain the importance of regular equipment maintenance in the larder department. (CO1, K2)

12. (a) Classify different types of salad dressing. (CO2, K2)

Or

- (b) Discuss the factors to consider when choosing bread for a sandwich. (CO2, K2)

13. (a) Mention some edible and visually appealing garnishes suitable for different types of cuisine. (CO3, K3)

Or

- (b) Give some examples of dishes that utilize force meat as a filling or component. (CO3, K3)

14. (a) Identify the different types of brines used for various foods. (CO4, K1)

Or

- (b) Outline the techniques used to achieve different textures in cold dishes. (CO4, K1)

15. (a) Explore the historical development of French cuisine. (CO5, K1)

Or

- (b) Discuss the impact of terrain and climate on the development of Italian cuisine. (CO5, K1)

Part C

(5 × 8 = 40)

Answer **all** the questions in not more than 1000 words each.

16. (a) Illustrate the role of the larder department in the overall kitchen operations of a hotel. (CO1, K2)
Or
(b) Examine how can the larder department incorporate seasonal ingredients into its menu offerings? (CO1, K2)
17. (a) Explain the importance of balance in flavors, textures, and colors when creating a hors d'oeuvre selection. (CO2, K2)
Or
(b) Analyze the role of seasonal ingredients in salad creation. (CO2, K2)
18. (a) Briefly explain the factors affecting the quality of wine. (CO3, K3)
Or
(b) Explore the regional variations in sausage flavors and ingredients around the world. (CO3, K3)
19. (a) Explicate the history and cultural significance of aspic jelly. (CO4, K1)
Or
(b) Discuss the various techniques for infusing flavors into compound butter. (CO4, K1)
20. (a) Analyze the influence of geographical location on the spice trade and its subsequent impact on global cuisine. (CO5, K1)
Or
(b) Examine the role of trade routes in the evolution of Middle Eastern cuisine, highlighting the exchange of spices and ingredients. (CO5, K1)

R1878

Sub. Code

2HM5C2

B.Sc. DEGREE EXAMINATION, NOVEMBER – 2024

Fifth Semester

Catering Science and Hotel Management

TRAVEL AND TOURISM MANAGEMENT

(CBCS – 2022 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 1 = 10)

Answer **all** the following objective questions by choosing the correct option.

1. Tourism is the derivation of the Latin word _____.
(CO1, K2)
(a) Tornos (b) Tour
(c) Tournus (d) Trip
2. Tourism is a _____ and _____ movement to other places.
(CO1, K2)
(a) Permanent, long-term
(c) Temporary, short-term
(b) Temporary, long-term
(d) Permanent, short-term
3. _____ tourism involves visiting historical sites like monuments, forts etc.
(CO2, K2)
(a) Adventure (b) Heritage
(c) Religious (d) Ethnic

4. Who is not a tourist? (CO2, K2)
- (a) For sightseeing
 - (b) A job seeker in another country
 - (c) Visiting friends and relatives
 - (d) Visitor from some other location for temporary visit
5. Transport is one of the basic components of _____. (CO3, K2)
- (a) Package
 - (b) Guide
 - (c) Tourism
 - (d) Travel agents
6. Natural resources are converted into tourism product by man is called _____ type of attraction. (CO3, K2)
- (a) Symbiotic
 - (b) Natural
 - (c) Manmade
 - (d) Event based
7. A room which is situated near the swimming pool is called as: (CO4, K2)
- (a) Cabana
 - (b) Lanai
 - (c) Pent House
 - (d) Studio
8. The important duty of front office clerk is _____. (CO4, K2)
- (a) Reception
 - (b) Registration
 - (c) Information
 - (d) All of the Above
9. Garden city of South India is _____. (CO5, K2)
- (a) Mysore
 - (b) Bangalore
 - (c) Trichy
 - (d) Ooty
10. Which is called the first wonder of the world? (CO5, K2)
- (a) The Pyramids of Egypt
 - (b) The Hanging Gardens of Babylon
 - (c) The Tomb of Mausolus
 - (d) The Colossus of Rhodes

Part B

(5 × 5 = 25)

Answer **all** the following questions not more than
500 words each.

11. (a) Define Tourism. What do you mean by Foreign Tourist and Domestic Tourist? (CO1, K3)

Or

- (b) Examine the characteristics of tourism. (CO1, K3)

12. (a) Examine the importance of surface transport system. (CO2, K3)

Or

- (b) Discuss the types of rail tours available in India. (CO2, K4)

13. (a) Write short note on employment generation in economic impact. (CO3, K3)

Or

- (b) Examine the role of government in tourism industry. (CO3, K3)

14. (a) What is Passport? Classify and examine its types. (CO4, K3)

Or

- (b) Write the role and functions of TAAI. (CO4 K4)

15. (a) How will you set up a full-fledged travel agency? Explain. (CO5, K3)

Or

- (b) Write short notes on Food tourism and Ethnic tourism. (CO5, K3)

Part C

(5 × 8 = 40)

Answer **all** the following questions not more than
1000 words each.

16. (a) Explain the components of tourism. (CO1, K4)

Or

- (b) Discuss the motivations and deterrents to travel.
(CO1, K4)

17. (a) Discuss the importance of Luxury Tourist Trains for
the development of tourism in India. (CO2, K5)

Or

- (b) Discuss the role of Thomas Cook in promoting
tourism. (CO2, K3)

18. (a) Write an essay on the socio-cultural impacts of
tourism. (CO3, K3)

Or

- (b) Analyse the negative impact of tourism on the
environment. (CO3, K4)

19. (a) Differentiate between a travel agency and a tour
operator. (CO4, K3)

Or

- (b) Discuss the role and functions of UNWTO.
(CO4, K4)

20. (a) Enumerate the various functions of a travel agency.
(CO5, K3)

Or

- (b) Explain the travel documents required for
international travel. (CO5 K4)

R1879

Sub. Code

2HM5C3

B.Sc. DEGREE EXAMINATION, NOVEMBER – 2024

Fifth Semester

Catering Science and Hotel Management

ADVANCED ACCOMMODATION OPERATION

(CBCS – 2022 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 1 = 10)

Answer **all** the following objective questions by choosing the correct option.

1. How do social media impact the hospitality industry?
(CO1, K1)
 - (a) Reduces the importance of traditional marketing
 - (b) Provides a platform for guest feedback and reviews
 - (c) Increases operational costs
 - (d) Both (a) and (b)
2. Which technology is revolutionizing the guest experience in the hospitality industry?
(CO1, K1)
 - (a) Artificial intelligence
 - (b) Virtual reality
 - (c) Mobile applications
 - (d) All of the above
3. A triadic color scheme involves: (CO2, K1)
 - (a) Three colors equally spaced on the color wheel
 - (b) Shades of the same color
 - (c) Colors adjacent to each other on the color wheel
 - (d) A base color and two accent colors

4. How can color be used to create a sense of intimacy in a space? (CO2, K1)
- (a) Use light, airy colors
 - (b) Use bold, contrasting colors
 - (c) Use warm, inviting colors
 - (d) Use a monochromatic color scheme
5. Which floor finish is typically the most expensive to install and maintain? (CO3, K2)
- (a) Carpet
 - (b) Hardwood
 - (c) Marble
 - (d) Ceramic tile
6. The most effective method for removing carpet stains is: (CO3, K2)
- (a) Hot water extraction
 - (b) Dry cleaning
 - (c) Spot cleaning
 - (d) Vacuuming
7. Which furniture material is generally considered most durable for high-traffic hotel areas? (CO4 K4)
- (a) Upholstered fabric
 - (b) Solid wood
 - (c) Metal
 - (d) Glass
8. What is the primary concern when selecting fabrics for hotel seating furniture? (C04, K4)
- (a) Colour
 - (b) Pattern
 - (c) Durability and stain resistance
 - (d) Cost
9. Which wall covering is most likely to harbor bacteria and mold in a humid housekeeping environment? (CO5, K4)
- (a) Tiles
 - (b) Wallpaper
 - (c) Paint
 - (d) Stainless steel

10. Which wall covering is generally considered the most hygienic option for a housekeeping department? (CO5, K4)
- (a) Wallpaper
 - (b) Paint
 - (c) Tiles
 - (d) Fabric wall covering

Part B (5 × 5 = 25)

Answer **all** the following questions not more than 500 words each.

11. (a) Outline the biggest challenges for budget hotels now days? (CO1, K1)

Or

- (b) Describe the ethical implications of emerging technologies in hospitality. (CO1, K1)
12. (a) What are warm and cool colours? How they are used in interiors? (CO2, K1)

Or

- (b) Discuss 'light' under the following terms:
- (i) Lighting Fixtures
 - (ii) Lighting Plan (CO2, K1)
13. (a) Explain how can hotels implement sustainable cleaning practices for floor finishes to reduce environmental impact? (CO3, K2)

Or

- (b) Interpret why the floor maintenance is important in hotel industry? (CO3, K2)
14. (a) Illustrate the different types of materials used in the construction of furniture. (CO4 K4)

Or

- (b) Write the essential of soft furnishings in hotel guestroom. (CO4 K4)
15. (a) Define the following types of wall covering: (CO5 K4)
- (i) Paints
 - (ii) Wallpaper
 - (iii) Wood.

Or

- (b) Discuss the challenges and opportunities of using custom-designed wall coverings in hotels. (CO5, K4)

Part C

(5 × 8 = 40)

Answer **all** the following questions not more than 1000 words each.

16. (a) Analyze the Potential benefits and challenges of adopting artificial intelligence and automation technologies in the hospitality industry. (CO1, K1)
Or
(b) What are the factors will shape the future of hotel industry? Explain in detail. (CO1, K1)
17. (a) Name the different types of colour schemes and discuss each category in detail. (CO2, K1)
Or
(b) Discuss the different types of lighting and their roles in creating functional and aesthetically pleasing interior spaces. (CO2, K1)
18. (a) Describe the key factors to consider when selecting floor finishes for different areas of a hotel. (CO3, K2)
Or
(b) What are the challenges in removing stains and spills from various floor finishes and what preventive measures can be taken? (CO3, K2)
19. (a) Enumerate the types of joints used in making furniture and explain their mechanism with the help of diagram. (CO4, K4)
Or
(b) Interpret the latest trends in ergonomic furniture design for hotels. (CO4, K4)
20. (a) Examine the relationship between wall Coverings and hotel branding. How can wall coverings be used to reinforce a hotel's identity and create a cohesive guest experience? (CO5, K4)
Or
(b) Investigate the use of wallpaper in hotel design. Discuss the advantages and disadvantages of wallpaper in term of aesthetics, durability and maintenance. (CO5, K4)

R1880

Sub. Code

2HM5C4

B.Sc. DEGREE EXAMINATION, NOVEMBER – 2024

Fifth Semester

Catering Science and Hotel Management

**EVENT MANAGEMENT FOR TOURISM AND
HOSPITALITY**

(CBCS – 2022 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 1 = 10)

Answer **all** the following objective questions by choosing the correct option.

1. Events can be classified on the basis of their _____.
(CO1, K2)
 - (a) Size
 - (b) Location
 - (c) Budget
 - (d) Country
2. Convention centres events are usually booked at least _____.
(CO 1, K2)
 - (a) Eighteen month in advance
 - (b) Twenty four months in advance
 - (c) One year in advance
 - (d) 6 months in advance
3. Brand Ambassadors of a event are selected by _____ criteria.
(CO2, K2)
 - (a) Popularity
 - (b) Sponsors
 - (c) Related to event
 - (d) All of the above

4. Who ensures that the team sticks to be budget of the event _____. (CO2, K1)
- (a) Event Planner (b) Event Coordinator
(c) Event Assistant (d) Event Guest
5. The information that event proposals should include _____. (CO3, K2)
- (a) Description of the event
(b) The proposed event budget
(c) Venue and facilities offered
(d) All of these
6. _____ is the second stage of Event Planning Process. (CO3, K1)
- (a) Planning (b) Research
(c) Design (d) Evolution
7. Shifting of an employee from his present place of work to different place is called _____. (CO4, K2)
- (a) Replacement (b) Transfer
(c) Recruitment (d) Change
8. The following type of recruitment process is said to be a costly affair _____. (CO4, K1)
- (a) Internal Recruitment
(b) External Recruitment
(c) Transfer
(d) None of the above
9. Which of the following is not an event company _____. (CO5, K1)
- (a) Wow events (b) Avian We
(c) Wizcraft (d) 360° degree

10. One of the scarcest resources in any event organisation is _____.
(CO5, K2)
- (a) Money (b) People
(c) Status (d) Time

Part B (5 × 5 = 25)

Answer **all** the following questions not more than 500 words each.

11. (a) Discuss the Nature and Scope of Event Management. (CO1, K6)

Or

- (b) Formulate the Need and Importance of Events. (CO1, K6)

12. (a) Propose the Objectives of Brand Building. (CO2, K6)

Or

- (b) Express the various types of Speaking Skills. (CO2, K6)

13. (a) Distinguish between Event Planner and Event Designer. (CO3, K2)

Or

- (b) Examine the Factors to be considered for site selection for an Event. (CO3, K2)

14. (a) Compile the various steps involved in Recruitment Process. (CO4, K6)

Or

- (b) Discuss the components of Job Description. (CO5, K6)

15. (a) Predict the importance of Team Spirit in an Event. (CO5, K1)

Or

- (b) List down the sources of Revenue for an Event Business. (CO5, K1)

Part C

(5 × 8 = 40)

Answer **all** the following questions not more than
1000 words each.

16. (a) Discuss the various types of Event Management.
(CO1, K6)

Or

- (b) Elaborate the creativity implication of Events.
(CO1, K6)

17. (a) Compare the key elements of Event Planning in
Hotels. (CO2, K6)

Or

- (b) Compile the Advantages and Disadvantages of
Event Promotion. (CO2, K6)

18. (a) Explain the activities involved at Stage
Management. (CO3, K2)

Or

- (b) Outline the importance of Venue Selection for an
Event. (CO3, K2)

19. (a) Elaborate the various methods of Training for Event
Staff. (CO4, K6)

Or

- (b) Discuss the Selection Process of Event's Staff.
(CO4, K4)

20. (a) Predict the Role of Marketing Communication for a
Success of an Event. (CO5, K3)

Or

- (b) Discuss the Latest Trends on Promotion an Event.
(CO5, K6)