

R3569

Sub. Code

2HM3C1

B.Sc. DEGREE EXAMINATION, NOVEMBER – 2025

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 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
thai cuisine? (CO1, K1)
 - (a) All spices
 - (b) Lemon grass
 - (c) Anchovy paste
 - (d) Fish sauce
3. “Muya Awandru” is a traditional food of this Indian state.
(CO2, K2)
 - (a) Gujarat
 - (b) Karnataka
 - (c) Chattisgarh
 - (d) Tripura
4. Curcumin is extracted from (CO2, K2)
 - (a) Turmeric
 - (b) Kokum
 - (c) Ginger
 - (d) Curry leaf

5. To calculate the cost of each item. (CO3, K3)
(a) Standard recipes (b) Standard purchase
(c) Standard yields (d) Standard portion sizes
6. Which 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 _____. (CO4, K1)
(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 _____. (CO5, 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 not more than 500 words each.

11. (a) How does evaluation of standard recipe 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 varieties of cousins in Gujarati and Kashmiri. (CO2, K2)

13. (a) How to draw the stores layout? (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) Show the points mentioned about the kitchen allocation work. (CO5, K1)

Part C

(5 × 8 = 40)

Answer **all** the questions not more than 1000 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, K2)

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, K1)

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 found 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 the budgeting and explain about production yield management. (CO5, K1)

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Sub. Code

2HM3C2

B.Sc. DEGREE EXAMINATION, NOVEMBER – 2025

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 5 (CO1, K1)
(a) cing (b) cinq
(c) cink (d) sinq
2. Elle _____ un bon vin. (CO2, K2)
(a) a (b) va
(c) es (d) ai
3. Camembert est un _____ français. (CO3, K3)
(a) parfum (b) vin
(c) fromage (d) chocolat
4. _____ appétit. (CO4, K4)
(a) Bonne (b) Bons
(c) Bon (d) Bonnes
5. _____ restaurant. (CO5, K5)
(a) Des (b) Une
(c) Un (d) La

6. J' _____ une réservation. (CO1, K1)
 (a) aie (b) as
 (c) ai (d) avons
7. Je _____ un garçon. (CO2, K2)
 (a) suis (b) as
 (c) ai (d) est
8. _____ journée. (CO3, K3)
 (a) Bon (b) Bons
 (c) Bonne (d) Bone
9. À _____ nom, s'il vous plaît? (CO4, K4)
 (a) quel (b) quelle
 (c) quels (d) que
10. Pour quitter quelqu'un dit _____. (CO5, K5)
 (a) bonjour (b) au revoir
 (c) bonne nuit (d) bonsoir

Part B

(5 × 5 = 25)

II. Répondez à toutes les questions:

11. (a) Complétez les dialogues avec les mots donnés: (CO1, K1)
 (s'il vous plaît, parfait, à quel, j'ai, Bienvenue)
 (i) Bonjour, _____ une réservation.
 (ii) _____ nom _____ ? Renard.
 (iii) C'est _____ Monsieur.
 (iv) _____, Monsieur Renard.

OU

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

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

OU

- (b) Mettez les articles indéfinis (un, une, des): (CO2, K2)
- (i) _____ cuisine.
 - (ii) _____ Hôtel.
 - (iii) _____ chambres.
 - (iv) _____ garçon.
 - (v) _____ touriste.

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

- (i) 30 _____
- (ii) 20 _____
- (iii) 40 _____
- (iv) 15 _____
- (v) 13 _____

OU

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

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

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

OU

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

15. (a) Complétez les phrases avec le verbe « être » au présent : (CO5, K5)
- (i) Tu _____ à l'aéroport.
 - (ii) Je _____ absent toute la journée.
 - (iii) Vous _____ français.
 - (iv) Elle _____ anglaise.
 - (v) Est-ce que nous _____ seuls pour cette excursion?

OU

- (b) Retrouvez les mots : (CO5, K5)
- (i) vibenneue _____.
 - (ii) vetoiur _____.
 - (iii) tachnéne _____.
 - (iv) harcfufue _____.
 - (v) journob _____.

Part C

(5 × 8 = 40)

III. Répondez à CINQ des questions.

16. (a) Traduisez en anglais: (CO1, K2)
- M.Girard : Bonjour, J'ai une réservation.
Réceptionnaire : Bonjour, monsieur. À quel nom, s'il vous plaît?
M.Girard : Girard.
Réceptionnaire : [...] c'est exact, Bienvenue, Monsieur Girard.
Mme.Dupont : Bonsoir, Je m'appelle François Dupont. J'ai une réservation.

Réceptionnaire : Excusez- moi, madame, Est-ce que vous pouvez épeler votre nom?

Mme.Dupont : D,U,P,O,N,T.

Réceptionnaire : Merci [].

OU

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

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

M. Lacroix : Merci, Au revoir

Réceptionnaire : À votre service, Monsieur, Bonne journée.

M. Lacroix : Est –ce que la voiture est là?

Réceptionnaire : oui, Monsieur, voilà votre chauffeur.

M .Lacroix : Bonjour, Est-ce que ma voiture est ici?

Réceptionnaire : Excusez-moi, monsieur. Est-ce que vous pouvez répéter votre question

Réceptionnaire : Bonjour monsieur, Lacroix.

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) Associez la colonne A avec la colonne B: (CO4, K4)

A	B
(i) Bonjour	– pour souhaiter avant les repas.
(ii) Bonsoir	– pour souhaiter quelqu'un.
(iii) Bonne nuit	– pour présenter quelque chose ou quelqu'un.
(iv) Merci	– pour répondre à un client qui remercie.
(v) A votre service	– pour remercier quelqu'un.
(vi) Voilà	– pour souhaiter une bonne nuit.
(vii) Bonne Chance	– pour saluer le soir.
(viii) Bon appétit	– pour saluer le matin.

OU

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

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

OU

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

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2HM3A1

B.Sc. DEGREE EXAMINATION, NOVEMBER – 2025

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 type questions by choosing the correct option.

1. The acronym ITDC stands for _____ (CO1, K1)
 - (a) Indian Tourist Development Centre
 - (b) Indian tourism development corporation
 - (c) Indian Travel development center
 - (d) International Tourism Development Corporation

2. The chairman of ITC hotels is _____ (CO1, K1)
 - (a) Rajiv Puri
 - (b) Sanjiv Puri
 - (c) Sandeep Puri
 - (d) Naveen Puri

3. The French term used for wine butler is (CO2, K2)
- (a) Chef de Rang
 - (b) Trancheur
 - (c) Commis de Barasseur
 - (d) Sommelier
4. The plan of work of a housekeeping department by specifying items cleaned and maintained is termed as _____ (CO3, K2)
- (a) performance standards
 - (b) job breakdown
 - (c) area inventory list
 - (d) work order
5. F and B coordinates with _____ department for payment of salary and budget development (CO3, K3)
- (a) Finance department
 - (b) Human Resources department
 - (c) Engineering department
 - (d) Security department
6. _____ is a professional hygiene attribute desirable of a waiter (CO3, K2)
- (a) use perfumes regularly
 - (b) have a high hairstyle
 - (c) minimum jewellery
 - (d) loud speaking tone

7. The food service institution operating exclusively online is called as (CO4, K1)
- (a) Coffee shops
 - (b) Specialty restaurants
 - (c) Bar
 - (d) Cloud kitchen
8. A' la carte menus are seen in _____ (CO4, K1)
- (a) airline catering
 - (b) five star hotels
 - (c) free standing restaurants
 - (d) night clubs
9. Keeping the work areas presentable and neat is termed as _____ (CO5, K1)
- (a) misce-en-place (b) mise-en-scene
 - (c) etiquette (d) bain-marie
10. Triangular blocks of woods which are used to prevent a beer cask from rolling from side to side is called as _____ (CO5, K1)
- (a) beads
 - (b) scotches
 - (c) punts
 - (d) blocs

Part B

(5 × 5 = 25)

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

11. (a) Explain the responsibilities of a housekeeping staff. (CO2, K1)

Or

- (b) Describe how guest satisfaction can be achieved in the housekeeping department. (CO1, K1)

12. (a) Show the hierarchy of a large chain hotel. (CO2, K2)

Or

- (b) Explain the principles of cleaning. (CO3, K2)

13. (a) Develop the accommodation features that can simplify the cleaning procedures in an establishment. (CO3, K3)

Or

- (b) Predict the determinants for the choice of cleaning agents in an accommodation establishment. (CO3, K3)

14. (a) Classify the different types of polishes and their application. (CO4, K2)

Or

- (b) What do you think is the need for choosing eco-friendly products in housekeeping? (CO4, K1)

15. (a) What are the safety factors to be considered in cleanliness? (CO3, K1)

Or

- (b) Show the relationship of housekeeping department with the front office. (CO5, K2)

Part C (5 × 8 = 40)

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

16. (a) Describe the organisation of the housekeeping department. (CO1, K1)

Or

- (b) Recall the roles of an area supervisor. (CO3, K1)

17. (a) Show the responsibility of housekeeping department in maintaining brand loyalty. (CO2, K1)

Or

- (b) Summarise the significance and schedule of cleaning frequency. (CO3, K2)

18. (a) Describe the general principles of selecting cleaning agents and equipments. (CO3, K1)

Or

- (b) Identify the methods of cleaning for different surfaces. (CO3, K3)

19. (a) Recall the classification of cleaning agents. (CO4, K1)

Or

- (b) List the qualities in a hotel that can earn repeat business. (CO1, K1)

20. (a) What is the use of computers in housekeeping department? (CO5, K1)

Or

(b) Show the steps in distribution and control of cleaning agents. (CO4, K1)

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2HM5C1

B.Sc. DEGREE EXAMINATION, NOVEMBER – 2025

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 questions by choosing the correct option.

1. _____ is the classic Italian appetizer. (CO1, K2)
(a) Bruschetta (b) Antipasto
(c) Salad (d) Avocado dip
2. This salad is served as an appetizer to the main meal and is small in portion. (CO1, K2)
(a) Side salad
(b) Intermezzo salad
(c) Accompaniment salad
(d) Starter salad
3. What is the herb commonly associated with Indian food. (CO2, K2)
(a) Oregano (b) Bay leaf
(c) Curry (d) Red pepper

4. Which of the following spices commonly used in cooking. (CO2, K2)
- (a) Cloves (b) Coriander
(c) Cumin (d) Fennel
5. _____ are the marinades. (CO3, K3)
- (a) Salt, sugar (b) Sugar, nitrates
(c) Salt, nitrates (d) Salt, sugar, nitrates
6. Which of the following is the source of salt used for preservation of food items. (CO3, K3)
- (a) Solar salt (b) Welled salt
(c) Rock salt (d) All of the above
7. The principles of adding salt to meat to preserve it is called. (CO4, K1)
- (a) Pickling
(b) Curing
(c) Pickling and Curing
(d) None of this
8. A _____ can bake, broil and toast breads or other small foods without heating the entire kitchen. (CO4, K1)
- (a) Electric skillet
(b) Toaster pot
(c) Toaster oven
(d) Broiling rack skillet
9. A _____ could be used to chop, sliced, mix, blend, and knead dough. (CO5, K1)
- (a) Electric blender (b) Food processor
(c) Food separator (d) Electric oven

10. _____ is the staple food of about one-third of the world's. (CO5, K1)
- (a) Rice (b) Wheat
(c) Corn (d) Barley

Part B (5 × 5 = 25)

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

11. (a) Summarise the essential points of larder control. (CO1, K2)
- Or
- (b) Outline the layout of larder. (CO1, K2)
12. (a) Simplify the description of various types of appetizers. (CO2, K2)
- Or
- (b) Explain the classification of fruit based salads. (CO2, K2)
13. (a) Identify the various herbs and spices used for garnishes. (CO3, K3)
- Or
- (b) Define force meat and develop to uses of recipes. (CO3, K2)
14. (a) Choose the different types of marinade and its uses. (CO4, K1)
- Or
- (b) List the types of Brine and its uses. (CO4, K1)
15. (a) What is staple food with examples. (CO5, K1)
- Or
- (b) Arrange the points of historical background of international cuisine. (CO5, K1)

Part C

(5 × 8 = 40)

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

16. (a) Categories the important function of larder control in kitchen. (CO1, K2)

Or

- (b) Compare the equipment and tools used for larder. (CO1, K2)

17. (a) Distinguish between the different of vegetable and meet salads. (CO2, K2)

Or

- (b) Classify the preparation of sandwiches and its types. (CO2, K2)

18. (a) Discover the important of additives and preservatives. (CO3, K3)

Or

- (b) What is panada and develop to uses of recipes with examples. (CO3, K3)

19. (a) Describe about the compound butter and mention recipes with examples. (CO4, K1)

Or

- (b) Write a note on the following. (CO4, K1)

- (i) Preparation of galatine.
(ii) Preparation of ballotine.

20. (a) Name the different types of recipes of Mexican and lebonese. (CO5, K1)

Or

- (b) What are the historical background of Chinese foods. (CO5, K1)

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Sub. Code

2HM5C2

B.Sc. DEGREE EXAMINATION, NOVEMBER – 2025

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 type questions by choosing the correct option.

1. National Tourism includes _____. (CO1, K1)
 - (a) Domestic Tourism
 - (b) International Tourism
 - (c) Border Tourism
 - (d) None of these

2. Transport is one of the Basic components of _____. (CO1, K1)
 - (a) Package
 - (b) Guide
 - (c) Tourism
 - (d) Travel Agency

3. Who was the first European to Reach India by Voyage?
(CO2, K2)
- (a) Vasco da Gama
 - (b) Bristow
 - (c) Columbus
 - (d) Max Mulle
4. The first Biggest electrified Railway System of the World is in _____.
(CO2, K2)
- (a) England
 - (b) U.S.A.
 - (c) Russia
 - (d) India
5. Tourism creates impacts on _____.
(CO3, K3)
- (a) Individual
 - (b) Family
 - (c) Culture
 - (d) Community
6. Culture, History and Diversity in India are _____
image attributes.
(CO3, K3)
- (a) Negative
 - (b) Positive
 - (c) Neutral
 - (d) Environment

7. _____ is a hospitality, retail and education company owned by Government of India. (CO4, K4)
- (a) IATA
 - (b) WTTC
 - (c) ITDC
 - (d) TAAI
8. The VISA is a (CO4, K4)
- (a) Book
 - (b) Document
 - (c) Order
 - (d) Letter
9. Following are the type of Travel Agency except _____. (CO5, K5)
- (a) Partnership
 - (b) Corporate
 - (c) Joint Venture
 - (d) Franchising
10. A _____ deals with one component of Travel Product. (CO5, K5)
- (a) Tour Operator
 - (b) Corporate
 - (c) Travel Agency
 - (d) Tour Broker

Part B

(5 × 5 = 25)

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

11. (a) Classify the various forms of Tourism. (CO1, K2)

Or

- (b) Outline the Basic elements of Tourism. (CO2, K2)

12. (a) List out the Advantages of Air Transport. (CO2, K1)

Or

- (b) Recall the Role of Transport Industry for Promoting Tourism. (CO2, K1)

13. (a) Generate the various steps to Managing Tourism Impacts. (CO3, K4)

Or

- (b) Classify the Negative Impacts of Tourism. (CO3, K4)

14. (a) Interpret the importance of Travel Documents and Travel Formalities. (CO4, K4)

Or

- (b) Examine the Role of IATA in Promotion of Travel Agency. (CO4, K4)

15. (a) Evaluate the Advantages of Package Tour. (CO5, K5)

Or

- (b) Explain the various Income Sources of Travel Agency. (CO5, K5)

Part C

(5 × 8 = 40)

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

16. (a) Explain the various Types of Tourism available in India. (CO1, K2)

Or

- (b) Summarize the Basic Travel Motivation for Tourism. (CO1, K2)

17. (a) Describe the Current Road structure of India. (CO1, K1)

Or

- (b) Relate the Contribution of Indian Railways in the Development of Tourism. (CO1, K1)

18. (a) Distinguish the Role of Government for Promotion of Tourism in India. (CO3, K4)

Or

- (b) Categories the various Impacts of Tourism and Explain in detail. (CO3, K4)

19. (a) Examine the various Types of Passport. (CO4, K4)

Or

- (b) Distinguish the various distribution Channels of Tourism. (CO4, K4)

20. (a) Explain the Procedure for getting up of a Travel Agency. (CO5, K5)

Or

- (b) Determine the various functions of a Travel Agency. (CO5, K5)
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2HM5C3

B.Sc. DEGREE EXAMINATION, NOVEMBER – 2025

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 type questions by choosing the correct option.

1. Which department does Housekeeping interact closely on a daily basis? (CO1, K1)
(a) Accounts (b) Engineering
(c) HRD (d) Sales
2. Who is responsible for awarding 'STAR' status to hotels in India? (CO1, K1)
(a) HRACC
(b) Minister of Tourism
(c) Director of Tourism
(d) Owner of Hotel
3. Flood lighting is used for which of the following purposes (CO2, K2)
(a) Flood lighting is used for which of the following purposes
(b) For illuminating sports stadium
(c) For illuminating show cases
(d) All of these

4. _____ is the best variety and costliest marble flooring. (CO3, K2)
- (a) Albeta (b) Kumari
(c) Aranga (d) Makrana white
5. _____ is the first step in flooring. (CO3, K3)
- (a) Topping (b) R.C.C. layer
(c) Sand filling (d) Basecoat
6. The fixed covering on furniture (CO3, K2)
- (a) Fixtures (b) Coasters
(c) Furnishings (d) Upholstery
7. Which is not a type of furniture joint (CO4, K1)
- (a) Dowels (b) Mortice and Tendon
(c) Dovetail (d) Nails
8. What is the aim of first aid? (CO4, K1)
- (a) Preserving life (b) Preventing further injury
(c) Helping recovery (d) All of the above
9. What is the best way to ensure accident prevention at work? (CO5, K1)
- (a) FIFO
(b) PPE
(c) Personal insurance
(d) CCTV
10. What is the process for handling of a small fire? (CO5, K1)
- (a) RACE - Rescue, Alarm, Contain, Extinguish
(b) CCTV
(c) Raise Alarms
(d) Evacuate

Part B

(5 × 5 = 25)

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

11. (a) Describe the monochromatic and direct complementary colour schemes and give examples of their application. (CO2, K1)

Or

- (b) What do you mean by hospitality? Give its application in today's economic scenario. (CO1, K1)

12. (a) Describe the different lighting fixtures with illustrations. (CO2, K2)

Or

- (b) Relate the different types of floor coverings with their purpose according to different areas. (CO3, K2)

13. (a) Classify the types and use of anti conductive floor finishes. (CO3, K3)

Or

- (b) Examine the various methods and substances used for cleaning of hard floors. (CO3, K3)

14. (a) Generate the underlying principles behind the arrangement of furniture. (CO4, K2)

Or

- (b) Recall the different types of joints and their applications. (CO4, K1)

15. (a) Describe the varieties of hard floor finishes. (CO3, K1)

Or

- (b) Generate the need and preparations required for fire safety in a hotel. (CO5, K2)

Part C

(5 × 8 = 40)

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

16. (a) What according to your opinion is the future of hospitality sector? (CO1, K1)

Or

- (b) Recall the concept and the means of safeguarding assets. (CO3, K1)

17. (a) List and explain the elements of design. (CO2, K1)

Or

- (b) Categorise the types of wall coverings and their application. (CO3, K2)

18. (a) Describe the care and maintenance of furnishings and finishes. (CO3, K1)

Or

- (b) Interpret the criteria for the selection of floor coverings. (CO3, K3)

19. (a) What are the ways for dealing with theft among the employees and guests in a hotel? (CO4, K1)

Or

- (b) Describe the role of technology in developing the hospitality sector. (CO1, K1)

20. (a) What are the equipments deployed for fire fighting? (CO5, K1)

Or

- (b) Give the ways of safeguarding assets in a hotel. (CO4, K1)

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Sub. Code

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B.Sc. DEGREE EXAMINATION, NOVEMBER – 2025

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 type questions by choosing the correct option.

1. Who is the creative side of the event design industry?
(CO1, K1)
 - (a) Event planner
 - (b) Event manager
 - (c) Event coordinator
 - (d) Event administrator

2. Compared to other marketing communications tools, PR is the:
(CO2, K1)
 - (a) Excellent at closing sales
 - (b) Worst for generating trust and confidence
 - (c) Average for generating trust and confidence
 - (d) Best for generating trust and confidence

3. Which of the following is not a main reason for the growth of sports sponsorship? (CO2, K2)
- (a) Its propensity to attract large audiences
 - (b) High visibility opportunities
 - (c) High feedback opportunities
 - (d) Simple segmentation, large audiences who share similar characteristic
4. The most popular form of sports' sponsorship is: (CO2, K1)
- (a) League
 - (b) Event
 - (c) Team
 - (d) Individual
5. The group to where the suppliers of the stage, venue and security can coordinate. (CO3, K1)
- (a) Reception
 - (b) Program
 - (c) Logistics
 - (d) Secretariat
6. The most important information a meeting planner can determine prior to an event is: (CO3, K1)
- (a) Past events held by the group
 - (b) Expected attendance
 - (c) The budget
 - (d) Group demographics
7. An event manager must recruit personnel during which stage of an event management plan? (CO4, K2)
- (a) Coordinating the event
 - (b) Staging the event
 - (c) Scheduling the event
 - (d) Negotiating the contract for the event

8. Which is an example of a threat in event management (CO4, K2)
- (a) Favorable newspaper article
 - (b) Financial stability
 - (c) Successful traffic flow
 - (d) Economic downturn
9. When booking a supplier, service, entertainer, etc., what should you determine? (CO5, K1)
- (a) That they have public liability insurance
 - (b) That they have attended events like yours in the past
 - (c) That they will fully sponsor your event
 - (d) That they are the most local option available
10. You've found a venue online that you think would be suitable. What should you do? (CO5, K1)
- (a) Book it immediately so you have a back up at all times
 - (b) Visit the venue to further determine its suitability
 - (c) Compare its renting price with others and go with the cheapest option
 - (d) Compare its location with others and select the venue nearest to you

Part B

(5 × 5 = 25)

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

11. (a) Discuss about the need and importance of events.
(CO1, K6)

Or

- (b) Compile the activities in event management.
(CO1, K6)

12. (a) Discuss about the Promotional strategies in event marketing.
(CO2, K6)

Or

- (b) Illustrate the methods of preparation for event promotion.
(CO2, K6)

13. (a) Explain the objectives of Protocol in event management.
(CO3, K2)

Or

- (b) Show the various methods of presentation for staging a event.
(CO3, K2)

14. (a) Discuss about the tips to be followed for event staff management.
(CO4, K6)

Or

- (b) Create a roaster chart for staff for a chosen event of your choice.
(CO4, K6)

15. (a) Identify the essential skills for monitoring the event in tourism and hospitality. (CO5, K3)

Or

- (b) Predict about the opportunities in event management careers in hospitality. (CO5, K3)

Part C (5 × 8 = 40)

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

16. (a) Elaborate on the sustainable event Management. (CO1, K6)

Or

- (b) Compile about the size and types of events. (CO1, K6)

17. (a) Elaborate on five P's of Event Marketing. (CO2, K6)

Or

- (b) Develop a event for promotion in hotel industry. (CO2, K6)

18. (a) Explain the procedure for organizing and staging a special event. (CO3, K2)

Or

- (b) Outline the essentials of Staging and venue. (CO3, K2)

19. (a) Elaborate on Volunteering and its types in event staff management. (CO4, K6)

Or

- (b) Discuss the Procedure of job description, job specification in event management staffing. (CO4, K6)

20. (a) Discover the careers in event management. (CO5, K3)

Or

- (b) Develop a checklist to manage a particular event till completion. (CO5, K3)
