

Reg. No. : .....

**D 135**

**Q.P. Code : [07 DCT 03]**

(For the candidates admitted from 2007 onwards)

**B.Sc. DEGREE EXAMINATION, DECEMBER 2010.**

First Year

**Part III — Catering Science and Hotel Management**

**ACCOMMODATION OPERATION**

Time : Three hours

Maximum : 100 marks

Answer any FIVE questions.

Each question carries 20 marks.

(5 × 20 = 100)

1. What is the function of the housekeeping department? Why is co-ordination important with other departments? Explain.
2. Write an essay on cleaning equipment and cleaning agents used in the hotel.
3. Write an essay on laundry in a large hotel.
4. List out and explain the duties of the house keeping department staff.
5. Define 'Hotel'. Classify hotels.

6. Mention the front office staff team and list out the duties of each.

7. Explain the functions of the front office dept.

8. Write notes on the following :

(a) Guest folio

(b) Credit control.

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**D 134**

**Q.P. Code : [07DCT 02]**

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**B.Sc. DEGREE EXAMINATION, DECEMBER 2010.**

First Year

Part III — Catering Science and Hotel Management

**FOOD AND BEVERAGE SERVICE — I**

Time : Three hours

Maximum : 100 marks

Answer any TEN questions.

Each question carries 20 words.

1. Write an essay on types of catering establishments.
2. Explain the duties and responsibilities of all the restaurant staff.
3. Write notes on :
  - (a) Pantry
  - (b) Dummy waiter.
4. What is the French classical menu?

5. List and explain the major styles of service.

6. Classify beverages with examples each.

7. Explain the step by step order taking procedures in a restaurant.

8. Explain English Breakfast with the menu.

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D 133

Q.P. Code : [07 DCT 01]

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B.Sc. DEGREE EXAMINATION, DECEMBER 2010.

First Year

Part III — Catering Science and Hotel Management

FOOD PRODUCTION AND PATISSERIE — I

Time : Three hours

Maximum : 100 marks

Answer any FIVE questions.

Each question carries 20 marks.

(5 × 20 = 100)

1. Explain the aims and objectives of cooking foods.
2. What are the mother sauces? Give two derivatives each and write a note on each mother sauce.
3. Explain in detail the various kitchen equipment used in a large hotel.
4. Draw a chart and explain the kitchen brigade.
5. What are soups? Classify soups.

6. Classify the types of vegetables and mention their uses.

7. With the help of a diagram explain the cuts of fish and its uses.

8. Write an essay on the methods of cooking food.

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