

Reg. No. :

D 105

Q.P. Code : [07 DCT 01]

(For the candidates admitted from 2007 onwards)

B.Sc. DEGREE EXAMINATION, DECEMBER 2011.

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 words.

1. Why is it necessary to cook food? Explain.
2. Explain the uses of foundation ingredients.
3. What are the methods of preparing vegetables?
4. Give the recipe to prepare mayonnaise sauce and bechamel sauce. Also give 2 derivatives for each.
5. Explain the uses of herbs in cookery.

6. Draw the organisation chart of a large kitchen.
 7. Classify vegetables with examples.
 8. Enumerate the kitchen equipment with their uses in a large kitchen.
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Q.P. Code : [07 DCT 02]

(For the candidates admitted from 2007 onwards)

B.Sc. DEGREE EXAMINATION, DECEMBER 2011.

First Year

Part III – Catering Science and Hotel Management

FOOD AND BEVERAGE SERVICE – I

Time : Three hours

Maximum : 100 marks

Attempt any FIVE question.

Each question carries 20 marks.

1. List down the different types of food and beverage outlets which may be found in a classified luxury hotel and explain the features of the same.
2. Draw the organisational chart of food and beverage services department. Narrate the duties and responsibility of any four personnels of the above said department.
3. Give short notes for the following: (5 × 4 = 20)
 - (a) Mis-en-place
 - (b) Mis-en-scene
 - (c) Skill room and its importance
 - (d) Pantry and its importance

4. Discuss 'French classical menu in the right sequence with examples for each course.
 5. Differentiate the following types of menu
(5 × 2 = 10)
 - (a) (i) A-la-carte
 - (ii) Table-de-laute.
 - (b) List down any ten dishes and suggest the appropriate accompaniments for the same.
(10 × 1 = 10)
 6. Differentiate between English break fast and American break fast. Draw the cover layout for one among the above.
(10 × 2 = 20)
 7. Define the term 'beverage' Narrate the classification of non alcoholic beverages in detail.
 8. "Room service" is an important section in food and beverage service department" Justify the above statement and describe the procedures carried out in room services in a luxury hotel.
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Q.P. Code : [07 DCT 03]

(For the candidates admitted from 2007 onwards)

B.Sc. DEGREE EXAMINATION, DECEMBER 2011.

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.

1. Explain the functions of a housekeeping dept. in a 5 star hotel.
2. Classify the types of accommodation in a five star hotel.
3. Explain the uses of cleaning agents and cleaning equipment.
4. Write notes on (a) linen room (b) key control.
5. Draw the organisation chart of the housekeeping dept. in a large hotel.

6. Draw the organisation chart of the front office dept. in a large hotel.
 7. Define 'hotel'. Classify the types of hotels.
 8. Explain the function of a large front office dept.
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Q.P. Code : [07 DCT 04]

(For the candidates admitted from 2007 onwards)

B.Sc. DEGREE EXAMINATION, DECEMBER 2011.

Second Year

Part III – Catering Science and Hotel Management

FOOD PRODUCTION AND PATISSERIE – II

Time : Three hours

Maximum : 100 marks

Answer any FIVE questions.

All question carries 20 marks.

1. Write an essay an Indian Rice preparations.
2. Write notes on :
 - (a) Kerala Cookey
 - (b) Punjab Cookey.
3. Write an essay on Indian Breakfast Preparations.
4. What is the importance of Sweets dishes in Indian cuisine?
5. Explain in detail cookery of Tamil Nadu.

6. What are the Key features of Chinese cuisine.
 7. Differentiate between Russian Cuisine and Spanish cuisine.
 8. Write an essay an American cuisine.
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Q.P. Code : [07 DCT 05]

(For the candidates admitted from 2007 onwards)

B.Sc. DEGREE EXAMINATION, DECEMBER 2011.

Second Year

Part III – Catering Science and Hotel Management

FOOD AND BEVERAGE SERVICE – II

Time : Three hours

Maximum : 100 marks

Answer any FIVE questions.

Each questions carrier 20 words.

1. Give a menu for high tea and explain the service procedure.
2. What type of control system in followed in a restaurant.
3. Classify alcoholic beverage with examples.
4. Explain the production process of brandy.
5. What are wines? Classify them.
6. Write an essay on French Wines.

7. What is a champagne, write a note on its manufacturing process. Give example.

8. Write notes on.

(a) Italian wines

(b) Indian wine production.

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Q.P. Code : [07 DCT 06]

(For the candidates admitted from 2007 onwards)

B.Sc. DEGREE EXAMINATION, DECEMBER 2011.

Second Year

Part III — Catering Science and Hotel Management

FOOD SAFETY AND MICRO BIOLOGY

Time : Three hours

Maximum : 100 marks

Answer any FIVE questions.

Each question carries 20 marks.

1. Explain the methods to ensure a safe working environment.
2. Differentiate between bacteria and yeast.
3. Explain the harmful as well as beneficials of bacteria.
4. What is the importance of general hygiene?
5. Write an essay on food poisoning.
6. Explain the concept of HACCP.

7. Write notes on :

(a) Botulism

(b) Aflatoxin

8. Explain the requirements for a food service establishment with regard to hygiene and safety.

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Q.P. Code : [07 DCT 07]

(For the candidates admitted from 2007 onwards)

B.Sc. DEGREE EXAMINATION, DECEMBER 2011.

Second Year

Part III — Catering Science and Hotel Management

COMPUTER APPLICATIONS IN HOTEL INDUSTRY

Time : Three hours

Maximum : 100 marks

Answer any FIVE questions.

(5 × 20 =100)

Each question carries 20 marks.

1. What are the advantages of using computer systems?
2. Explain the key features of Windows 2000.
3. Explain how the MS Word can be used in day to day office function.
4. Explain the uses of a worksheet and its preparation using MS excel.
5. Write the step by step procedure in preparing a power point slide with effects.

6. Write notes on :

(a) DOS

(b) Software.

7. What are the benefits of a MS Access?

8. Write notes on :

(a) Mail merge

(b) Hardware.

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Q.P. Code : [07 DCT 08]

(For the candidates admitted from 2007 onwards)

B.Sc. DEGREE EXAMINATION, DECEMBER 2011.

Third Year

Part III — Catering Science and Hotel Management

FOOD AND BEVERAGE MANAGEMENT

Time : Three hours

Maximum : 100 marks

Answer any FIVE questions.

Each question carries 20 marks.

(5 × 20 = 100)

1. What is customer expectation in a hotel and how is he satisfied?
2. Explain the objectives of a hotel with regard to food and beverage.
3. Explain the purchase procedures in a hotel.
4. What is the procedure for receiving and storing goods?
5. What is a beverage control check list?

6. Explain how selling price of a dish is arrived at?
7. Write notes on :
(a) Turn over
(b) Credit sales.
8. What is the food and beverage sales ratio to room sales? Explain.
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Q.P. Code : [07 DCT 09]

(For the candidates admitted from 2007 onwards)

B.Sc. DEGREE EXAMINATION, DECEMBER 2011.

Third Year

Part III — Catering Science and Hotel Management

HOTEL LAW

Time : Three hours

Maximum : 100 marks

Answer any FIVE questions.

Each question carries 20 marks.

1. Explain the procedure and process to start a Bar.
2. Write an essay on Insurance and its importance to hotels.
3. Explain the Food Adulteration Prevention Act.
4. What is Employee Provident Fund?
5. Explain the law that support Employee welfare.
6. What is the process to register a catering establishment?

7. Write notes on

- (a) Payment of wages Act
- (b) Industrial disputes Act.

8. How does the law support the employee as well as the employer?

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Q.P. Code : [07 DCT 10]

(For the candidates admitted from 2007 onwards)

B.Sc. DEGREE EXAMINATION, DECEMBER 2011.

Third Year

Part III — Catering Science and Hotel Management

FOOD SERVICE FACILITIES PLANNING

Time : Three hours

Maximum : 100 marks

Answer any FIVE questions.

Each question carries 20 marks.

1. What is the importance of a market survey and feasibility studies in planning?
2. Draw the layout of a commercial industrial kitchen that caters to 1500 pax all meals.
3. Plan a speciality restaurant and justify.
4. Explain the work flow in a commercial kitchen.
5. Draw the organisation chart for a facility that serves 9000 meals a day.

6. Explain the equipments needed in a bulk cooking facility.

7. Write notes on:

- (a) Waste disposal
- (b) Public relations.

8. Write notes on :

- (a) Contract
 - (b) Labour utilization.
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Q.P. Code : [07 DCT 11]

(For the candidates admitted from 2007 onwards)

B.Sc. DEGREE EXAMINATION, DECEMBER 2011.

Third Year

Part III — Catering Science and Hotel Management

HOTEL ACCOUNTING

Time : Three hours

Maximum : 100 marks

Answer any FIVE questions.

Each question carries 20 marks.

1. Define accounting. Discuss various accounting concepts and conventions.
2. How to banking helps trade and industry?
3. Explain the classification of departments of hotels according to revenue.
4. Distinguish between internal audit and external audit.
5. State the important of capital budgeting in hotel industry.

6. What do you mean by financial management?
State the duties of a financial manager.
 7. What are the factors which influence the investment decision?
 8. Write a note on working capital management.
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Q. P. Code: 07DCT12

(For candidates admitted from 2007 onwards)

B.Sc. Degree Examinations, December-2011

**Part III Branch: Catering Science and Hotel
Management**

Third Year

HUMAN RESOURCE MANAGEMENT

Time: 3 hours

Maximum: 100 marks

Answer any five questions

**Each question carries 20 marks
(5 x 20 = 100 marks)**

1. Explain the role of the Human resource department in a hotel.
2. Give the detail job description of a Human Resource Manager and Training Manager in a hotel.
3. Explain the recruitment cycle for vacancy to induction of a staff.
4. Write notes on (a) Performance Appraisal
(b) Job satisfaction

5. What is the importance of good human relationship in service industry.
 6. Explain the labour welfare measures adopted.
 7. Write notes on (a) Trade unions
(b) Retirement Benefits
 8. What is the importance of manpower planning.
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