

Reg. No. :

D 2574

Q.P. Code : [07 DCT 01]

(For the candidates admitted from 2007 onwards)

B.Sc. DEGREE EXAMINATION, DECEMBER 2012.

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. What are the objectives of cooking food?
2. Write an essay on foundation ingredients.
3. Write a note on the various basic sauces.
4. Explain the methods of cooking food.
5. Draw the organisation chart of the kitchen in a five star hotel.

6. Write notes on:

(a) Horsdoeuvve

(b) Butchery.

7. Explain the principles of food storage.

8. With the help of the diagram explain the various cuts of chicken and mention its uses with examples.

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Q.P. Code : [07 DCT 02]

(For the candidates admitted from 2007 onwards)

B.Sc. DEGREE EXAMINATION, DECEMBER 2012.

First Year

Part III – Catering Science and Hotel Management

FOOD AND BEVERAGE SERVICE – I

Time : Three hours Maximum : 100 marks

Answer any FIVE questions.

Each question carries 20 marks.

1. Write an essay on types of catering Establishment.
2. Draw the organisation chart of the food and beverage service dept of a large hotel, also explain the duties and responsibilities of each.
3. Write notes on:
(a) Pantry
(b) Dummy waiter.
4. List out the courses of the French Classical menu with examples.

5. What is a beverage? Classify beverages.

6. Explain the types of service styles.

7. Write notes on

(a) Room Service.

(b) Brunch.

8. Write note on

(a) Ice Creams

(b) Savoury.

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Q.P. Code : [07 DCT 03]

(For the candidates admitted from 2007 onwards)

B.Sc. DEGREE EXAMINATION, DECEMBER 2012.

First Year

Part III – Catering Science and Hotel Management

ACCOMMODATION OPERATIONS

Time : Three hours

Maximum : 100 marks

Answer any FIVE questions.

Each question carries 20 marks.

(5 × 20 = 100)

1. What are the functions of a housekeeping department?
2. Differentiate between cleaning agents and cleaning equipment.
3. Draw the layout and explain the functions of a linen room.
4. List out the staff of the Housekeeping dept. mention their duties.

5. Define "Hotels". Classify hotels.
 6. Explain with the help of a hierarchy chart the staff of the Front Office dept. in a five star hotel.
 7. Explain the process of reservation and check in to final bill settlement.
 8. Explain the role of a Front Office dept. in a large hotel.
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Reg. No. :

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Q.P. Code : [07 DCT 04]

(For the candidates admitted from 2007 onwards)

B.Sc. DEGREE EXAMINATION, DECEMBER 2012.

Second Year

Part III — Catering Science and Hotel Management

FOOD PRODUCTION AND PATISSERIE — II

Time : Three hours Maximum: 100 marks

Answer any FIVE questions.

Each question carries 20 marks.

1. List and explain the basic Indian gravies.
2. Write notes on
 - (a) Indian Soups
 - (b) Indian sweets.
3. Explain why tandoori dishes are very popular worldwide.
4. Write notes on
 - (a) Kerala cuisine
 - (b) Punjabi cuisine.

5. Give a detailed note on Indian Breakfast preparations.
 6. Explain the key features of Chinese cookery and its popularity.
 7. Differentiate between Italian cuisine and Russian cuisine.
 8. Write an essay on American cuisine.
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Q.P. Code : [07 DCT 05]

(For the candidates admitted from 2007 onwards)

B.Sc. DEGREE EXAMINATION, DECEMBER 2012.

Second Year

Part III – Catering Science and Hotel Management

FOOD AND BEVERAGE SCIENCE – II

Time : Three hours

Maximum : 100 marks

Answer any Five questions.

Each questions carry 20 marks.

1. Explain the need for full room service in a five star hotel.
2. Why is it necessary to have a good control System?
3. Write an essay on alcoholic beverages.
4. What are wines? Classify with examples.
5. Explain the manufacturing process of beer.
6. How are table wines manufactured?

7. What are the factors influencing French wines?

8. Write notes on :

(a) Portugal wines.

(b) German wines.

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Q.P. Code : [07 DCT 06]

(For the candidates admitted from 2007 onwards)

B.Sc. DEGREE EXAMINATION, DECEMBER 2012.

Second Year

Part III — Catering Science and Hotel Management

FOOD SAFETY AND MICROBIOLOGY

Time : Three hours

Maximum: 100 marks

Answer any FIVE questions.

Each questions carry 20 marks.

1. Explain the need for safety training.
2. Explain the importance of hygiene and sanitation.
3. Write notes on
(a) Bacteria (b) Yeast
4. What is food contamination? How can it be prevented?
5. Give details of any four food borne diseases and methods to prevent it.

6. What are the importance highlights of HACCP regulations?

7. Explain the methods of preventing food contamination related diseases.

8. Write notes on

(a) Botulism

(b) Good health of employees.

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Q.P. Code : [07 DCT 07]

(For the candidates admitted from 2007 onwards)

B.Sc. DEGREE EXAMINATION, DECEMBER 2012.

Second Year

Part III – Catering Science and Hotel Management

COMPUTER APPLICATIONS IN HOTEL INDUSTRY

Time : Three hours

Maximum : 100 marks

Answer any FIVE questions.

Each question carries 20 marks.

1. Explain the advantages of using computer in the hotels.
2. What are the key features of windows 2000?
3. Elaborate on the uses of MS word.
4. Explain the functions of MS Excel.
5. Explain the principles of power-point and how to prepare presentations.

6. What is the role played by internet in modern hospitality industry.
 7. Explain with diagram the functioning of a computer.
 8. Write notes on
 - (a) Operating system
 - (b) Directory.
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Reg. No. :

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Q.P. Code : [07 DCT 08]

(For the candidates admitted from 2007 onwards)

B.Sc. DEGREE EXAMINATION, DECEMBER 2012.

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.

1. Explain the role of the Food and Beverage service Department.
2. Identify the expectation of a customer who comes to your hotel for food and drink and ensure he is satisfied.
3. Explain the step by step procedure in purchase.
4. Write notes on
 - (a) Purchase Manager duties.
 - (b) Blind Receiving.

5. Explain the importance of a control system in stores and what are the measures?
 6. Explain the elements of Cost in detail.
 7. Write a detailed note on the Pricing Policies that can be adopted.
 8. Write notes on
 - (a) Average Spending power.
 - (b) Ratio of Food and Beverage sales.
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Reg. No. :

D 2582

Q.P. Code : [07 DCT 09]

(For the candidates admitted from 2007 onwards)

B.Sc. DEGREE EXAMINATION, DECEMBER 2012.

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 process of registration and approval of hotels.
2. What are the importance of Hotel Laws and regulations?
3. Explain any two laws that apply to hotels in detail.
4. Write notes on :
 - (a) Tamil Nadu Luxury Tax Act 1981
 - (b) Insurance Act

5. Explain the features of Food Adulteration Act.
 6. What are the duties of Food Inspectors?
 7. Explain the following act :
 - (a) Trade Union Act
 - (b) Employee Provident Fund Act.
 8. Explain the laws that support labour welfare.
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Reg. No. :

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Q.P. Code : [07 DCT 10]

(For the candidates admitted from 2007 onwards)

B.Sc. DEGREE EXAMINATION, DECEMBER 2012.

Third Year

Part III — Catering Science and Hotel Management

FOOD SERVICE FACILITIES PLANNING

Time : Three hours Maximum : 100 marks

Answer any FIVE questions.

All questions carry 20 marks.

1. Draw the layout to commercial kitchen that server 1000 persons per meal.
2. Write note on:
 - (a) Contracts
 - (b) Type of customer.
3. Write notes on
 - (a) Restaurant Ambience
 - (b) Waste Disposal.

4. List out and mention the uses of heavy Kitchen equipment used in a industrial canteen Kitchen.
 5. Explain the need for a safe work place.
 6. How would you calculata spaces areas required for dining, storage? Preparation areas that severs 3000 meals 1 day.
 7. Draw the organisation chart fan industrial catering unit.
 8. Explain the need for food services facility planning.
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Reg. No. :

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Q.P. Code : [07 DCT 11]

(For the candidates admitted from 2007 onwards)

B.Sc. DEGREE EXAMINATION, DECEMBER 2012.

Third Year

Part III — Catering Science and Hotel Management

HOTEL ACCOUNTING

Time : Three hours

Maximum : 100 marks

Answer any FIVE questions.

Each questions carries 20 marks.

(5 × 20 = 100)

1. Explain the fundamental of book keeping. What are the benefits.
2. Explain the principles of banking. What is the role of banks in today's world?
3. Write an essay on revenue generating depts. of a hotel.
4. What is the role of internal audit in a hotel?

5. What is a budget? What are the types of budget write descriptions.
 6. Write an essay on investment portfolio management.
 7. Write notes on:
 - (a) Investment decision.
 - (b) Stock market.
 8. Write notes on:
 - (a) Accounting machines.
 - (b) Capital Assets.
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Q. P. Code: 07DCT12

(For candidates admitted from 2007 onwards)

B.Sc. Degree Examinations, December - 2012

**Part : III Branch: Catering and Hotel Management
Third Year**

HUMAN RESOURCE MANAGEMENT

Time: 3 hours

Maximum: 100 marks

Answer any FIVE questions

Each question carries 20 marks

1. Explain the major activities and functions of human resource Management.
2. Write notes on the following:
 - a. Job analysis
 - b. Job specification
 - c. Job analysis process
3. Discuss in detail traditional methods of performance appraisal.
4. Human Relations is interdisciplinary. It draws knowledge psychology, anthropology, sociology, physiology, political science. Justify.
5. What are the requirements of good incentive plan?

6. What are the various types of welfare facilities available for employees?
 7. Write brief notes on
 - a. Workmen's compensation Act 1923
 - b. Social Security
 - d. The payment of Gratuity Act 1972
 8. Write short notes on the following
 - a. Trade unions
 - b. Grievance handling
 - c. Conflict resolutions
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