

*Reference copy*  
Reg. No.: .....

**D 1049**

**Q.P. Code : [07 DCT 01]**

(For the candidates admitted from 2007 onwards)

**B.Sc. DEGREE EXAMINATION, MAY 2013.**

**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.**

1. Explain the aims and objectives of cooking food.
2. What are foundation ingredients? Classify and explain.
3. Explain the methods of preparing ingredients before cooking in detail and method the purposes.
4. Draw the organisation chart of the Kitchen staff in a large hotel and mention the duties of each.

5. Write notes on  
(a) Butchery.  
(b) Fish.
6. Explain the various kitchen equipment use. Also classify the various kitchen fuels and advantages of each.
7. What is a sauce? Classify mother sauces in detail.
8. Write notes on  
(a) Cuts of chicken  
(b) Sandwiches.
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**D 1051**

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

(For the candidates admitted from 2007 onwards)

**B.Sc. DEGREE EXAMINATION, MAY 2013.**

**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 role of a house keeping department in a five star hotel.**
- 2. Explain the functions of a front office department in a luxury hotel.**
- 3. List out the staff of the House keeping dept. and mention their duties and responsibilities.**
- 4. Draw the organisation chart of the front office dept. and elaborate on their duties.**

5. List out and explain the types of rows and facilities given to guests in a 5 star hotel.
  6. Draw the layout of a laundry and explain the work flow process.
  7. Define hotels. Classify hotels and explain.
  8. Write notes on:
    - (a) Accounting system
    - (b) Types of Folios.
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**D 1052**

**Q.P. Code : [07 DCT 04]**

(For the candidates admitted from 2007 onwards)

B.Sc. DEGREE EXAMINATION, MAY 2013.

Second Year

Catering Science and Hotel Management

**FOOD PRODUCTION AND PATISSERIE – II**

**Time : Three hours**

**Maximum : 100 marks**

**Answer any FIVE questions.**

**Each questions carries 20 marks.**

1. Write an essay on the evolution of Indian Cookery till the present.
2. Write detailed notes on Indian Masalas and basic gravies.
3. Trace the origin of Tandoori cooking and explain its popularity.
4. Write an essay on Tamil Nadu cookery.
5. Write an essay on Indian snacks and chat preparation.

6. List any five festival dishes prepared with them origin and recipe.
  7. Write a detailed note on Chinese cookery and its status in present restaurants.
  8. Write notes on :
    - (a) Italian Cookery
    - (b) Nouvelle Cuisine.
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D 1053

Q.P. Code : [07 DCT 05]

(For the candidates admitted from 2007 onwards)

B.Sc. DEGREE EXAMINATION, MAY 2013.

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 carries 20 marks.

1. Explain in detail the service and clearance procedure for room service.
2. Compile a high tea menu and explain the sequence of service.
3. Explain the various control systems that are used in Food and Beverage Service.
4. What are alcoholic beverages? Classify and explain each.
5. What is a wine? Classify wines with example.

6. Write an essay on French Wines.
  7. Draw a layout of a bar counter and explain the practices.
  8. What is a cocktail? Give any two cocktails based on each spirit with receipts.
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**D 1054**

**Q.P. Code : [07 DCT 06]**

(For the candidates admitted from 2007 onwards)

**B.Sc. DEGREE EXAMINATION, MAY 2013.**

Second Year

Part III — Catering Science and Hotel Management

**FOOD SAFETY AND MICROBIOLOGY**

Time : Three hours

Maximum : 100 marks

Answer any FIVE questions.

Each question carries 20 marks.

1. Explain the importance of safety training and education for safety at work.
2. List out possible accidents that can occur during work and how can it be prevented.
3. What is microbiology? Classify micro organisms.
4. Explain the need for hygiene in food preparation and service areas.
5. List out food borne diseases and how can it be prevented.

6. Write any essay on personal hygiene in kitchens and its benefits.
  7. Explain the HACCP regulations.
  8. Explain the food safety act provisions in detail.
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**D 1055**

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

(For the candidates admitted from 2007 onwards)

**B.Sc. DEGREE EXAMINATION, MAY 2013.**

**Second Year**

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

**COMPUTER APPLICATIONS IN THE HOTEL  
INDUSTRY**

**Time : Three hours**

**Maximum : 100 marks**

**Answer any FIVE questions.**

**Each question carries 20 marks.**

1. Write an essay on the advantages of computers in the present world.
2. Write notes to clearly differentiate between hardware and software.
3. Explain the functions and uses of MS Word.
4. Write notes on :
  - (a) Database
  - (b) Excel work sheet

5. What is a power point presentation? How is it useful? How are slides made?
  6. Write an essay on computer generations.
  7. Highlight the features of Windows 2000.
  8. Write notes on:
    - (a) MS Access
    - (b) DOS.
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**D 1056**

**Q.P. Code : [07 DCT 08]**

(For the candidates admitted from 2007 onwards)

**B.Sc. DEGREE EXAMINATION, MAY 2013.**

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 importance of good food and Beverage management in a hotel.
2. Write an essay on Guest expectations and complete guest satisfaction.
3. Write notes on:-
  - (a) Duties of Purchase Manager
  - (b) Purchase specification.
4. What are the objectives of food cost control?

5. Write notes on :-

(a) Variance Analysis

(b) Break Even Analysis.

6. Differentiate between the manual system and machine system for sales control.

7. What are the types of pricing? Explain with examples pricing applications.

8. Explain the ratio of food and Beverage sales and justify.

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**D 1057**

**Q.P. Code : [07 DCT 09]**

(For the candidates admitted from 2009 onwards)

**B.Sc. DEGREE EXAMINATION, MAY 2013.**

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 need for strong laws pertaining to hotel.
2. Explain the process in getting a hotel approved and classified
3. What is food adulteration what are the laws that prevent it.
4. Explain the laws that discuss insurance.
5. Write notes on :
  - (a) Duties of food inspector
  - (b) Food standards

6. What are the features of a trade union.
  7. Write notes on
    - (a) Tamil Nadu Tax on Luxury Act 1981
    - (b) National Holidays.
  8. Explain the features of labour laws and its benefits to employer.
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**D 1058**

**Q.P. Code : [07 DCT 10]**

(For the candidates admitted from 2007 onwards)

**B.Sc. DEGREE EXAMINATION, MAY 2013.**

**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.**

**(5 × 20 = 100)**

1. Design a layout for a large industrial canteen, include production and dining areas.
2. Explain the need for planning for success.
3. Explain the need for feasibility studies.
4. With the help of a flow chart explain the flow of work in a large industrial kitchen.

5. Write notes on
- (a) Contracts
  - (b) Market analysis.
6. List the staff of a food service facility and explain their duties.
7. Explain with diagrams the space requirements for a dining facility, cooking and storing facility for a very large industrial canteen.
8. Write an essay highlighting interior design.
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**D 1059**

**Q.P. Code : [07 DCT 11]**

(For the candidates admitted from 2007 onwards)

**B.Sc. DEGREE EXAMINATION, MAY 2013.**

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. What are the principles of accounting? Explain.
2. Explain the banking concept and its operations.
3. Classify hotel departments based on revenue generation.
4. Write an essay on the importance of financial management in a business.
5. What is capital budgeting?

6. Explain the importance of good audit procedures in a hotel.

7. Write notes on :

- (a) Budget
- (b) Dividend theories.

8. Write notes on :

- (a) Capital planning
  - (b) Investment decision.
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D 1089

Q.P. Code : [07 DCT 12]

(For the candidates admitted from 2007 onwards)

B.Sc. DEGREE EXAMINATION, MAY 2013.

Third Year

Part III – Catering Science and Hotel Management

**HUMAN RESOURCE MANAGEMENT**

Time : Three hours

Maximum : 100 marks

Answer any FIVE questions only.

Each question carries 20 marks.

(5 × 20 = 100)

1. Explain the scope of a Human Resource Management department in a hotel.
2. Explain the duties of a Human Resource Management in a hotel.
3. Clearly explain the step by step process involved until the employee is inducted.

4. Write note on

(a) Performance appraisal.

(b) Job satisfaction.

5. Explain the various welfare measures for employees.

6. Explain the need for good human relationships in the success of any organization.

7. Write notes on

(a) Trade union

(b) Collective bargaining

8. Explain the need for motivation and training of employees.

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