5. Define 'Hotel'. Classify hotels.

4. Keeping department staff.

3. List out and explain the duties of the housekeeping department.

2. Write an essay on cleaning equipment and cleaning agents used in the hotel.

1. What is the function of the housekeeping department? Explain.

Each question carries 20 marks. Answer any FIVE questions.

Time: Three hours

Maximum: 100 marks

ACCOMMODATION OPERATIONS

PART III — Catering Science and Hotel Management

FIRST YEAR

B.S.C. DEGREE EXAMINATION, DECEMBER 2010

(For the candidates admitted from 2007 onwards)

1. Credit control.

2. Guest folio.

8. Write notes on the following:

(a) Mention the functions of the front office department.

(b) Duties of each.

7. Explain the functions of the front office staff team and list out the
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 dummy waiter.

4. a. Party
   b. Dummy waiter
   c. Write notes on restaurant staff.

Each question carries 20 words.

Answer any TEN questions.

Maximum: 100 marks

Time: Three hours

FOOD AND BEVERAGE SERVICE - I

Part III - Catering Science and Hotel Management

First Year

B.Sc. DEGREE EXAMINATION, DECEMBER 2010

(For the candidates admitted from 2007 onwards)

G.P. Code: [070C02]

Reg. No.:
5. What are soups? Classify soups.

4. Draw a chart and explain the kitchen brigade.

3. Explain in detail the various kitchen equipment used in a large hotel.

2. Each and write a note on each mother sauce. What are the mother sauces? Give two derivatives.

1. Explain the aims and objectives of cooking food.

Each question carries 20 marks.

Answer any FIVE questions.

Time: Three hours

Maximum: 100 marks

Food Production and Processing — I

Part III — Catering Science and Hotel Management

First Year

B.Sc. Degree Examination, December 2010

For the candidates admitted from 2007 onwards

Q.P. Code: [07 DOC 01]

Reg. No.: