To be filled.
What are the factors influencing a menu? Write menu with examples.

List the dishes/courses of the French classical their duties.

List the staff of the food and beverage depart and affecting meal experience.

What are the types of service and what are factors

Each question carries 20 marks.

Answer any FIVE questions.

Maximum: 100 marks

Time: Three hours

FOOD AND BEVERAGE SERVICE OPERATIONS

Management

Part III - Catering Science and Hospitality

First Year

B.Sc. Degree Examination December 2010

(For the candidates admitted from 2008 onwards)

G.P. Code: [08 DCNM 01]

Reg. No.: A164 A
1. Write an essay on the culinary history of India.

2. Draw and label the layout of a large kitchen.

3. List out the staff of the kitchen in a 5 star hotel.

4. For staff in the kitchen, why is personal grooming and hygiene important?

(6 x 20 = 120)

Each question carries 20 marks.

Answer any five questions.

Maximunm : 100 marks

Time : Three hours

FOOD PRODUCTION OPERATION

Management

Part III — Catering Science and Hospitality

First Year

B.Sc. DEGREE EXAMINATION, DECEMBER 2010

FOR THE CANDIDATES ADMITTED FROM 2008 ONWARDS

G'P. Code : 08 DCNM 02
1. What is the importance of a good guest database?

2. Explain the functions of a good reservation software.

3. List out the staff of a front office with their duties.

4. Explain the functions of a front office.

5. In brief, what are the various facilities offered to a guest in a five-star hotel?

6. Draw the layout of a front office and write a note.

7. Explain the guest cycle from check in to check out.

8. Write notes on:
(a) Travel agents.
(b) Reservations.

9. Write notes on:
(a) Types of rooms.
(b) Food plan.

10. Write notes on:
(a) Hotel classification.

Each question carries 20 marks.

Answer any five questions.

Time: Three hours
Maximum: 100 marks

B.S. DEGREE EXAMINATION, DECEMBER 2010
Part III — Catering Science and Hospitality
First Year

(for the candidates admitted from 2008 onwards)

Q.P. Code: [BS DCMA 03]

Reg. No.:
6. Elaborate on types of rooms in a hotel.
5. Explain about the cleaning equipment used.
4. Write a detailed note on cleaning agents.
3. Draw the layout of the Housekeeping Department.
2. Explain the role of the Housekeeping Department.
1. Give the organisation chart of the Housekeeping Department.

Each question carries 20 marks.

Time: Three hours
Maximum: 100 marks

HOUSEKEEPING OPERATIONS

Management
Part III — Catering Science and Hospitality
First Year

B.Sc. DEGREE EXAMINATION, DECEMBER 2010

FOR THE CANDIDATES ADMITTED FROM 2008 ONWARDS

G.P. CODE: 08 DCHM 04
1. Write an essay on good communication and its importance. Each question carries 10 marks. (5 × 10 = 50)

2. Explain the need for good writing skills.

3. Explain the need for good public relations skills.

4. Draft an e-mail to get a quotation for bar beverages.

5. What is the need to be a good listener?

6. Write an essay on body language.

7. Explain the techniques and preparation for an oral presentation.

8. What is the need for good public relations skills?

9. What are the functions of MS Power Point and its uses?

10. Explain the uses of MS Word.

Time: Three hours

Answer any FIVE questions. Maximum: 50 marks

Part III — Catering Science and Hospitality Management

B.Sc. DEGREE EXAMINATION, DECEMBER 2010.

First Year
6. Explain Maslow’s theory of needs.

5. Differentiate between marketing and selling.

4. What are the base CBT concepts?

3. Write a note on Revenue Generating departments in a hotel.

2. Differentiate between assets and liabilities.

1. What is the importance of accounting in hotels?

(5 x 20 = 100)

Each question carries 10 marks.

Answer any FIVE questions.

Time: Three hours

Maximum: 50 marks

HOSPITALITY ACCOUNTING AND MARKETING

Management

Part III — Catering Science and Hospitality

First Year

B.S.C. DEGREE EXAMINATION, DECEMBER 2010

For the candidates admitted from 2009 onwards

P. R. Code: [08 DCNM 06]

Reg. No.: [Signature]