

**(3004FBS15)**

B.Sc.(H&HA) DEGREE (CBCS) EXAMINATION,  
OCTOBER/NOVEMBER 2018.

(Examination at the end of Third Semester)

Part- II Core Paper

FOOD AND BEVERAGE -III

(Regulation 2015-16)

Time : Three hours

Maximum : 75 marks

SECTION A – (5 × 5 = 25 marks)

Answer any FIVE of the following.

1. Write different between Alcoholic and non- Alcoholic beverages.
2. Explain types of coffee.
3. Write the manufacture of vodka.
4. Differentiate between cocktails and mocktails.
5. Write short note on tequila.
6. Draw a layout of bar.
7. Define storage of wines.
8. List the different types of buffet.

SECTION B – (5 × 10 = 50 marks)

UNIT IV

Answer FIVE of the following

UNIT I

9. Explain stimulating refreshing and nourishing drinks.

Or

10. What are the types of tea and golden rule of tea making.

UNIT II

11. Explain manufacturing of rum and its variety.

Or

12. Write history of beer its manufacture, types storage and service.

UNIT III

13. What are the laws pertaining to starting of a restaurant and bar and note – down the licenses required for starting a bar and restaurant.

Or

14. Explain types, storage and service of tobacco.

15. Explain manufacturing of wine, bottling, labelling and shopping of wine.

Or

16. What are the different types of glasses used for service of wine?

UNIT V

17. Define the procedure for tabling and seating arrangements for formal banquets.

Or

18. Write the duties and responsibilities of a banquet manager.

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**B.Sc. (H & HA) (CBCS) DEGREE EXAMINATION,  
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**(Examination at the end of Third Semester)**

**Part II — Core Paper**

**FRONT OFFICE — III**

**(Regulation 2015–2016)**

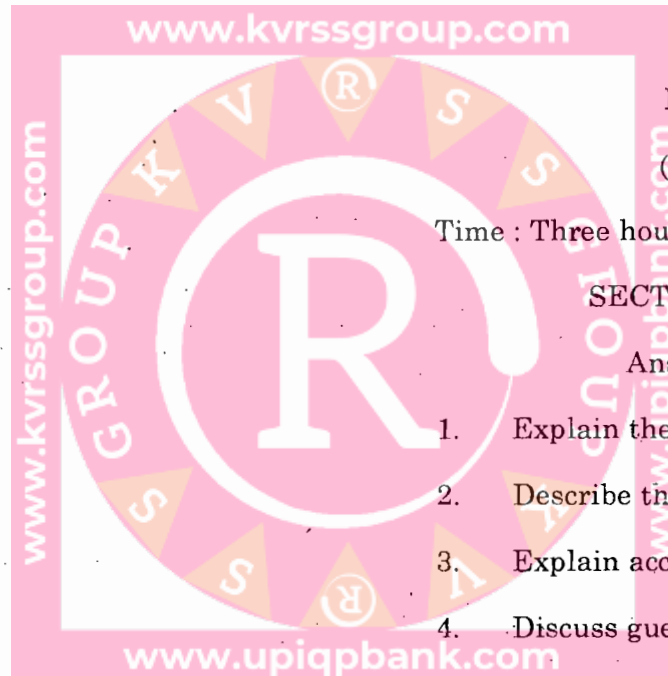
**Time : Three hours**

**Maximum : 75 marks**

**SECTION A — (5 × 5 = 25 marks)**

**Answer any FIVE questions.**

1. Explain the flow of registration process.
2. Describe the message handling procedures.
3. Explain accounting fundamentals.
4. Discuss guest folio.
5. Discuss the difference between cash and credit settlement.
6. Explain the night audit process in detail.



7. What are the precautions adopted by hotel to avoid fire accidents?
8. What are safeguards adopted by a hotel before extending credit?

SECTION B — (5 × 10 = 50 marks)

Answer FIVE of the following.

UNIT I

9. Explain the registration procedure at front office involving non automatic, semi automatic and automatic methods.

Or

10. Explain about mail handling and guest history.

UNIT II

11. Explain the different types of vouchers prepared by the front office.

Or

12. Explain the guest and non-guest accounts in front office.

UNIT III

13. Write the check out procedure and guest account settlement.

Or

14. Explain the procedure of foreign currency exchange at front office.

UNIT IV

15. What do you understand by the term night audit? Why is it known as 'night' audit?

Or

16. Define audit procedures of non automated, semi automated and fully automated.

UNIT V

17. Explain the procedure and allotment and surrendering of safe deposit box.

Or

18. How will you deal with bomb threat or accidents as front desk employee?

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**B.Sc.(H&HA) DEGREE (CBCS) EXAMINATION,  
OCTOBER/NOVEMBER 2018.**

**(Examination at the end of Third Semester)**

**Part- II Core Paper**

**FOOD PRODUCTION -III**

**(Regulation 2015-16)**

**Time : Three hours**

**Maximum : 75 marks**

**SECTION A – (5 × 5 = 25 marks)**

**Answer any FIVE of the following.**

1. What are the principles of quantity cooking.
2. Explain electricity and gas.
3. What is a mobile catering.
4. Define principles for standard recipe.
5. What are the some specialties of hyderabadi cuisine.
6. Write the history of tandoori.
7. What type of equipments used in hospital catering.
8. Explain the purpose of diet therapy.

SECTION B – (5 × 10 = 50 marks)

Answer FIVE of the following

UNIT I

9. Define the advantages and disadvantages of different fuels.

Or

10. Explain the different types of equipments.

UNIT II

11. Define menu planning for school students and outdoor parties.

Or

12. Explain the mobile catering and transport catering

UNIT III

13. Discuss about moghlai and Kashmiri cuisine.

Or

14. Write the history and methodology of tamilnadu and Rajasthan cuisine.

UNIT IV

15. Explain the airlines, marine and railways catering

Or

16. Discuss in brief about normal diet, special diet and invalid cookery.

UNIT V

17. What type of precautions to be taken for reheating food.

Or

18. Describe rechauffe of leftover food and identification of foods for recycling.

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**(Examination at the end of Third Semester)**

**Part- II Core Paper**

**HOUSE KEEPING -III**

**(Regulation 2015-16)**

**Time : Three hours**

**Maximum : 75 marks**

**SECTION A – (5 × 5 = 25 marks)**

**Answer any FIVE of the following.**

1. Describe about house keeping check list.
2. Draw a layout of tailor room. Explain it.
3. What are the storage conditions in the linen room?
4. What are the principles of stain removal?
5. Draw flow chart of valet service stain removal.
6. Explain 20 different flowers and 10 types of foliage used in flower arrangement.
7. Describe the cleaning procedure of wooden.
8. Define guest supplies indenting from stores.

SECTION B – (5 × 10 = 50 marks)

UNIT V

Answer FIVE questions.

UNIT I

9. Explain the typical areas usually neglected in H.K.

Or

10. Describe the housekeeping supervision importance of inspection.

UNIT II

11. Write the importance of par stock. Explain methods and principles involved in stock taking.

Or

12. Explain the par levels of linen and guest loan items.

UNIT III

13. Explain commercial laundry and on-site laundry.

Or

14. Explain the process of dry cleaning.

UNIT IV

15. Describe the Japanese way of arranging flowers.

Or

16. Write a brief note on the equipment required in making flower arrangements.

17. Explain the types of floor surface. What are the cleaning methods of brass, silver and stainless steel.

Or

18. Explain any four special service will do in the house keeping.

