

(3004FBS15)

**B.Sc. (H & HA) DEGREE (CBCS) EXAMINATION,
NOVEMBER 2016.**

(Examination at the end of Third Semester)

Part II — Core Paper

FOOD AND BEVERAGE – III

(Regulation 2015 – 2016)

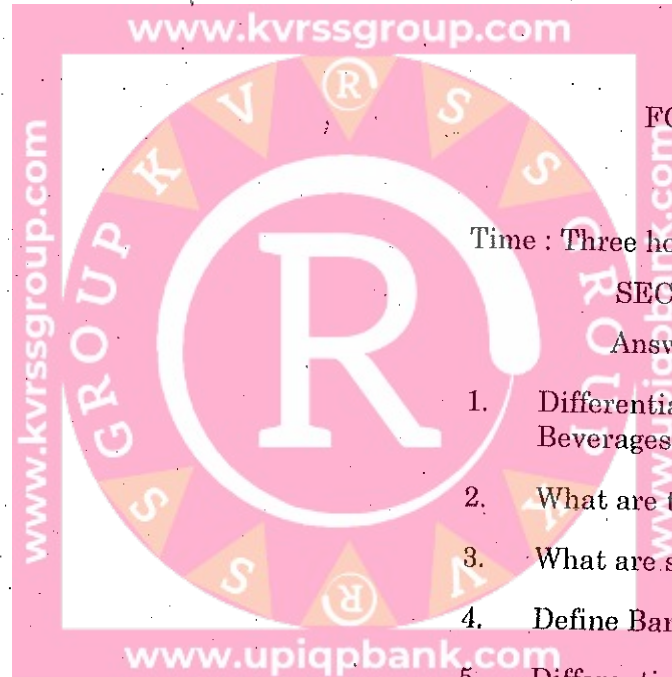
Time : Three hours

Maximum : 75 marks

SECTION A — (5 × 5 = 25 marks)

Answer any FIVE of the following.

1. Differentiate between Alcoholic and Non-alcoholic Beverages.
2. What are the varieties of Coffee Beans?
3. What are spirits? How are they classified?
4. Define Bar. What are the various types of Bar?
5. Differentiate between Cocktails and mocktails.
6. List the different types of buffet.
7. What is the manufacturing process of cheese?
8. Give a brief description of gueridon Service.



SECTION B — (5 × 10 = 50 marks)

Answer FIVE of following.

UNIT – I

9. Draw the diagram of pot still and explain.

Or

10. Differences between Scotch Whisky and Irish Whisky.

UNIT – II

11. Give the process of Making Gin and ten examples of International gin.

Or

12. Define liquerurs. What are the types of liquerurs?

UNIT – III

13. What are the laws pertaining to starting of a Restaurant and Bar and note down the licences required for starting a bar and Restaurant?

Or

14. How is Tobacco processed and its classification of types?

UNIT – IV

15. Define wine and name the wine producing countries of the world.

Or

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

UNIT – V

17. Explain the procedure for tabling and seating arrangements for formal banquets?

Or

18. What are Icecreams and give various types of Icecreams?

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**B.Sc. (H & HA) DEGREE (CBCS) EXAMINATION,
NOVEMBER 2016.**

(Examination at the end of Third Semester)

Part II — Core Paper

FRONT OFFICE – III

(Regulation 2015–16)

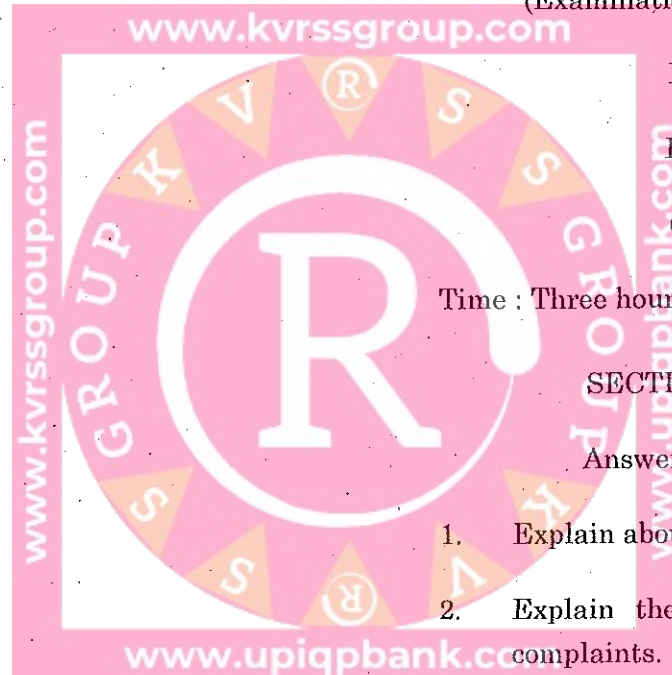
Time : Three hours

Maximum : 75 marks

SECTION A — (5 × 5 = 25 marks)

Answer any FIVE of the following.

1. Explain about group reservation procedure.
2. Explain the philosophy behind handling guest complaints.
3. Describe the accounting fundamentals.
4. Explain the procedure of departure and settlement of guest bill.



5. Explain safe deposit process.

UNIT III

6. What are the functions we see in front office?

13. Write the procedure of guest account transfer.

7. What are the precautions adopted by hotels to avoid thefts?

Or

8. What are safeguards adopted by a hotel before extending credit?

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

SECTION B — (5 × 10 = 50 marks)

Answer FIVE of the following

UNIT IV

UNIT I

9. What are the services and informations will give VIP and air crews during the stay?

15. Explain the night auditing functions in front office.

Or

Or

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

16. Discuss about audit procedures of non automated, semi automated and fully automated.

UNIT II

UNIT V

11. What are the accounting fundamentals in front office?

17. What are the security systems we see at front office?

Or

Or

12. Describe the guest and non – guest accounts in front office.

18. Explain briefly emergency situation accident, illness, theft, fire, bomb.

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B.Sc. (H & HA) DEGREE (CBCS) EXAMINATION,
NOVEMBER 2016.

(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. Write about some of the specialities of Hyderabad Cuisine.
2. Explain the importance of Hygiene in hospital catering.
3. What are the principles of quality cooking?
4. Bring out the practical difficulties in indenting.
5. Discuss in detail about Andhra Cuisine.
6. Write about Maharashtra festive foods.

7. What are the modes of heat transfer?

8. Explain the purpose of diet therapy.

SECTION B — (5 × 10 = 50 marks)

Answer FIVE of the following.

UNIT I

9. Discuss the advantages and disadvantages of different fuels.

Or

10. Explain the different types chopping boards, and disadvantages of wooden chopping boards.

UNIT II

11. Define menu planning and briefly discuss about it.

Or

12. Explain the mobile catering and transport catering.

UNIT III

13. Discuss about the Rajasthani cuisine and Goan cuisine.

Or

14. Discuss in detail about the traditions and specialities of Bengali cuisine.

UNIT IV

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

Or

16. Discuss in detail about convenience food and their advantages and disadvantages.

UNIT V

17. Discuss in detail about rechauffe cookery.

Or

18. Explain the special features of airlines and railways catering.

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B.Sc. (H & HA) DEGREE (CBCS) EXAMINATION,
NOVEMBER 2016.

Second Year

(Regulation 2015-16)

(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 uniform room. Explain it.
3. Discuss about valet service.
4. Explain the types of stains? Write the procedure of stain removal.
5. List 20 different flowers and 10 types of foliage used in flower arrangement.

6. Describe the changing of lock procedure.
7. What are the duties and responsibilities of control desk supervisor?
8. What is a par stock? What are discard and discuss how they can be re-used?

SECTION B — (5 × 10 = 50 marks)

Answer FIVE of the following.

UNIT I

9. What are the typical areas usually neglected in house keeping?

Or

10. Explain the housekeeping supervision importance of inspection.

UNIT II

11. Explain the Linen exchange procedure and types of linen and sizes we use in house keeping.

Or

12. Describe the inventory procedure and par level of linen.

UNIT III

13. Draw a layout of the laundry? What are laundry equipments use in laundry?

Or

14. Write down all the factors considered for planning and setting up of OPL? Write down the laundry process.

UNIT IV

15. What are the equipments and material required for flower arrangement?

Or

16. Define flower arrangement. Discuss the types and placement of arrangement in Five star hotel for the following.

- (a) Lobby
- (b) Restaurant
- (c) Conference room
- (d) Bounquet

UNIT V

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

Or

18. Describe the following special services baby sitting, second service, fresh up service and valet service.