

Reg. No. :

D 136

Q.P. Code : [07 DCT 04]

(For the candidates admitted from 2007 onwards)

B.Sc. DEGREE EXAMINATION, DECEMBER 2010.

Second Year

Part III — Catering Science and Hotel Management

FOOD PRODUCTION AND PATISSERIE — II

Time : Three hours

Maximum : 100 marks

Answer any FIVE questions.

Each question carries 20 marks.

(5 × 20 = 100)

1. Classify and explain the basic Indian gravies with recipes.
2. Write an essay on major regional cuisine of India.
3. List the popular Indian snacks and chat preparation with a note on each.
4. What are the characteristics of Chinese cuisine and mention the regions of Chinese cookery with examples.

5. Explain the influence of foreign cuisines on Indian cuisine.
6. Write an essay on Italian Cuisine.
7. Write a detailed note on Arabic cuisine.
8. What are the characteristics of Mexican Cuisine?

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Part III — Catering Science and Hotel Management

FOOD AND BEVERAGE SERVICE — II

Time : Three hours

Maximum : 100 marks

Answer any FIVE questions.

All questions carry equal marks.

(5 × 20 = 100)

1. Compile a menu for high tea and explain the service procedure.
2. Write an essay on the functioning of the room service dept.
3. Write an essay on Cigar.
4. Explain the commercial manufacturing process of beer.
5. List out the various alcoholic beverages and write a note on each with examples.

6. What is a wine? Classify wines.
7. Compile a eleven course continental menu with suitable wine accompaniment.
8. Write notes on the following :
 - (a) Wines of Italy.
 - (b) Bar equipment.

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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.

(5 × 20 = 100)

1. What is the importance of safety education?
2. Classify micro organism and explain each.
3. Write an essay on general personal hygiene and its importance to hotel employees.
4. Explain food continuation and methods to prevent it.
5. What are the highlights of HACCP and its importance?

6. What are bacteria? Explain the benefits and harmful effects of bacteria.
7. Write notes on :
 - (a) Aflatoxin
 - (b) Botulism
 - (c) Sanitation
 - (d) Maintenance of equipment.
8. Write an essay of correct food storage stress on temperatures of storage for cooked food and raw food material.

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Second Year

Part III — Catering Science and Hotel Management

COMPUTER APPLICATIONS IN HOTEL INDUSTRY

Time : Three hours

Maximum : 100 marks

Answer any FIVE questions.

Each question carries 20 marks.

(5 × 20 = 100)

1. Explain the advantages of using computers in the hotels.
2. Explain the features of MSWord and its uses.
3. Explain the uses of a PowerPoint presentation. What are the steps in creating a PowerPoint presentation?
4. What are the uses of MS Excell in data computing?
5. Explain how computers have evolved over the past 50 years.

6. Write an essay on the functions of MS Access.
7. Write notes on (a) Computer Language
(b) Computer Generation.
8. What are the key features of Windows 2000?