TOTAL PAGE: 1
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PSG COLLEGE OF ARTS & SCIENCE (AUTONOMOUS)

BSc DEGREE EXAMINATION JUNE 2014

(Sixth Semester)

Branch - CATERING SCIENCE & HOTEL MANAGEMENT

HOSPITALITY LAW

Time: Three Hours Maximum: 75 Marks

SECTION-A (20 Marks)

Answer ALL questions

ALL questions carry EQUAL marks $(10 \times 2 = 20)$

- 1 What is law of tart?
- 2 What do you mean by negligence?
- 3 What is restaurant patron?
- 4 Define hotel.
- 5 What is lost & found?
- 6 What is contract?
- 7 Who is food inspector?
- 8 What do you mean by 'Warranty'?
- 9 Give the uses of insurance.
- 10 Define forum.

SECTION - B (25 Marks)

Answer ALL Questions

ALL Questions Carry **EQUAL** Marks $(5 \times 5 = 25)$

11 a Detail the elements of negligence.

OR

- b Write a note on legal principles governing hospitality operations.
- 12 a Explain guest reservation convention.

OR

- b Draw an essay on the need of relationship between hotel and guest.
- 13 a Discuss the hotels liability regarding guest property.

OR

- b Distinguish the way of handling non-guests.
- 14 a Write down the role of public analyst in prevention of food adulteration.

OR

- b Detail the food legislation act.
- 15 a Detail the industrial dispute act, 1947.

OR

b Sketch a note on Workmen,s compensation act, 1948.

SECTION - C (30 Marks)

Answer any THREE Questions

ALL Questions Carry EQUAL Marks (3 x 10 = 30)

- Detail the common laws basis governing the hotel keeper.
- Write an essay on Guest's right to privacy.
- Details the way of handle diseased guests.
- Explain the following: 1) General liability for an unwholesome food 2) Uniform commercial code.
- 20 Describe consumer protection act, 1986.