

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)
BSc DEGREE EXAMINATION DECEMBER 2024
(First Semester)

Branch - **CATERING SCIENCE & HOTEL MANAGEMENT**

FUNDAMENTALS OF CULINARY ARTS - I

Time: Three Hours

Maximum: 75 Marks

SECTION-A (10 Marks)

Answer **ALL** questions

ALL questions carry **EQUAL** marks

(10 × 1 = 10)

Module No.	Question No.	Question	K Level	CO
1	1	____ Kitchen is responsible for the preparation of food for banquets. a) satellite b) display c) show d) banquet	K1	CO1
	2	____ used in the kitchen, which gives radiated heat to the food. a) salamander b) oven c) steamer d) boiler	K2	CO1
2	3	Egg ____ acts as an emulsifying agent a) shell b) aircell c) albumen d) yolk	K1	CO2
	4	Milk also has sugar, it's called as ____ a) glucose b) lactose c) sucrose d) maltose	K2	CO2
3	5	____ comes from a fairly young animal. a) pork b) mutton c) lamb d) buffalo	K1	CO3
	6	Boneless cuts of fish of the entire length of the whole fish is ____ a) fillet b) darne c) delice d) goujon	K2	CO3
4	7	Vegetables cut into small dices of 2mm×2mm×2mm is ____ a) julienne b) jardiniere c) brunoise d) slicing	K1	CO4
	8	The pre-preparation of a dish is also ____ a) mise-en-scene b) mise-en-place c) A la carte d) handling	K2	CO4
5	9	Fish stock term in French is ____ a) yakni b) sachet d' epices c) fumet d) broth	K1	CO5
	10	Broth is a stock based of ____ a) soup b) sauce c) gravy d) garnish	K2	CO5

SECTION - B (35 Marks)

Answer **ALL** questions

ALL questions carry **EQUAL** Marks

(5 × 7 = 35)

Module No.	Question No.	Question	K Level	CO
1	11.a.	Apply the layout of the main kitchen	K3	CO1
		(OR)		
	11.b.	Outline modern staffing in various categories of hotels.		

Cont...

2	12.a.	Inspect herbs and spices for use in culinary.	K4	CO2
	(OR)			
	12.b.	Categorize cheese with examples.		
3	13.a.	Describe purchasing points of fish.	K3	CO3
	(OR)			
	13.b.	Prepare a popular continental dish involving cuts of lamb.		
4	14.a.	Describe the aims and objectives of cooking.	K4	CO4
	(OR)			
	14.b.	Experiments in preparing and mixing methods in culinary art.		
5	15.a.	Explain Testing basic elements of stock.	K5	CO5
	(OR)			
	15.b.	Summarise the classification of soup.		

SECTION -C (30 Marks)

Answer ANY THREE questions

ALL questions carry EQUAL Marks (3 × 10 = 30)

Module No.	Question No.	Question	K Level	CO
1	16	Examine the classical brigade and the duties of kitchen personnel.	K4	CO1
2	17	Classify fruits and vegetables.	K4	CO2
3	18	Predict a poultry classification and its popular dishes.	K5	CO3
4	19	Correlating basic aromatics and flavoring agents.	K5	CO4
5	20	Facilitate basic mother sauces and their derivatives.	K6	CO5

Z-Z-Z

END

**PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)**

**BSc DEGREE EXAMINATION DECEMBER 2024
(First Semester)**

Branch - **CATERING SCIENCE AND HOTEL MANAGEMENT**

FUNDAMENTALS OF FOOD AND BEVERAGE SERVICE - 1

Time: Three Hours

Maximum: 75 Marks

SECTION-A (10 Marks)

Answer **ALL** questions

ALL questions carry **EQUAL** marks

(10 × 1 = 10)

Module No.	Question No.	Question	K Level	CO
1	1	Food and beverage is a general term used in _____ a) Serving b) Catering c) Hospitality d) None of the above	K1	CO1
	2	Food and beverage service can be divided in categories _____ a) 2 b) 3 c) 4 d) 5	K2	CO3
2	3	The person in charge of room service in a hotel is called a _____ a) demi-chef de rang b) chef d'etages c) chef de rang d) station head waiter	K1	CO1
	4	The person who serves alcoholic beverages in a restaurant is called a _____ a) commise de rang b) trancheur c) sommelier d) debarrasseur	K2	CO5
3	5	Silverware can be polished using which of the following systems _____ a) Gueridon b) Helitherm c) Ganymede d) Polivit	K1	CO1
	6	Kitchen stewarding responsible for _____ a) Equipment Management b) Tools Repairs c) cleaning d) All	K2	CO4
4	7	A table d'hote is a _____ a) meal comprised of main dish and sweet b) set menu, sold at an inclusive price c) list of all the available dishes each individually priced d) sequence of dishes in categories from soup to sweet	K1	CO1
	8	Which of the following is the best source of Vitamin C in the daily diet _____ a) baked beans on toast b) new potatoes sprinkled with parsley c) oatmeal porridge with gold syrup d) hot beef essence such as Bovril	K2	CO4
5	9	The standard cocktail glass is often referred to as _____ a) flute b) martini c) hurricane d) old fashioned	K1	CO1
	10	The machine that dispenses soft drinks is called a _____ a) pre-mix b) post-mix c) prep mixer d) distributor	K2	CO5

Cont ...

SECTION - B (35 Marks)Answer **ALL** questions**ALL** questions carry **EQUAL** Marks

(5 × 7 = 35)

Module No.	Question No.	Question	K Level	CO
1	11.a.	Explain various types of restaurants and their characteristics	K1	CO1
		(OR)		
	11.b.	Discuss about employment opportunities in food service industry		
2	12.a.	Write importance of co-ordination between F&B Service department and kitchen.	K1	CO1
		(OR)		
	12.b.	What are the various attributes of F&B Personnel?		
3	13.a.	List factors to be kept in mind for selection of (a) Glassware (b) Linen	K2	CO3
		(OR)		
	13.b.	Explain Design and purchasing factors of Equipments used for F&B Service.		
4	14.a.	Discuss points to be considered while planning the menu for a VIP Event.	K3	CO4
		(OR)		
	14.b.	Enlist French classical Menu.		
5	15.a.	List out different types of non-alcoholic beverages along with examples.	K4	CO5
		(OR)		
	15.b.	Describe Computerized KOTs.		

SECTION -C (30 Marks)Answer **ANY THREE** questions**ALL** questions carry **EQUAL** Marks

(3 × 10 = 30)

Module No.	Question No.	Question	K Level	CO
1	16	Outline the food service industry in India in detail.	K2	CO1
2	17	Explain duties and responsibilities of senior captain.	K2	CO2
3	18	Explain about Specialized service equipments and their uses.	K2	CO3
4	19	Describe Different types of menus found in hotels.	K2	CO4
5	20	Describe the triplicate billing system.	K1	CO5

Z-Z-Z

END

**PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)**

**BSc DEGREE EXAMINATION DECEMBER 2024
(First Semester)**

**Branch- CATERING SCIENCE AND HOTEL MANAGEMENT
HYGIENE AND FOOD SAFETY PRACTICES**

Time: Three Hours

Maximum: 75 Marks

SECTION-A (10 Marks)

Answer ALL questions

ALL questions carry **EQUAL** marks

(10 × 1 = 10)

Question No.	Question	K Level	CO
1	Select the activity that will enhance the overall well-being of an employee a) Rest b) Recreation c) Exercise d) All of the above	K1	CO1
2	Label the correct full form of IED a) insect electrocuting device b) instant electronic device c) inspect eliminate destroy d) internal evaluation division	K2	CO1
3	Choose the pathogen that causes Haemolytic Uraemic syndrome a) Shigella b) Jejuni c) E.Coli d) Yersinia	K1	CO2
4	Mycotoxins are produced by a) Bacteria b) Filamentous Fungi c) Algae d) None of the above	K2	CO2
5	Select the bacteria that is most commonly found on the surface of currency notes and coins is a) Staphylococcus aureus b) Agaricus c) Cordyceps d) Boletus	K1	CO3
6	Choose the fungi that thrives on damp environment a) Protozoa b) Molds and Mildew c) Dust Mites d) Allergens	K2	CO3
7	Name the compound that is used to kill pests a) Pest killers b) Pest controllers c) Pesticides d) Pest curers	K1	CO4
8	Label the expansion of FAO a) Food and Agriculture Organization b) Forest and Agriculture Organization c) Farm and Agriculture Organization d) Far-Asian Organization	K2	CO4
9	Choose the source of aflatoxin a) Corn b) Molluscan shellfish c) Tuna d) Mahi-mahi	K1	CO5
10	Select the right expansion of SRM a) Selective Remedial Measures b) Standard Rescue Measures c) Sanitation Risk Management d) Salient Remunerative Medium	K2	CO5

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SECTION - B (35 Marks)Answer **ALL** questions**ALL** questions carry **EQUAL** Marks (5 × 7 = 35)

Module No.	Question No.	Question	K Level	CO
1	11.a.	Develop essential sanitary practices that must be followed by food handlers in the work place.	K2	CO1
		(OR)		
	11.b.	Outline the importance of exercise for a healthy living.		
2	12.a.	Examine the overall features of Food Microbiology.	K3	CO2
		(OR)		
	12.b.	Explain the various signs of food spoilage.		
3	13.a.	Narrate procedures to minimize microbial load.	K2	CO3
		(OR)		
	13.b.	Discuss some of the common faults during food preparation.		
4	14.a.	Appraise the importance of pest control in a hotel.	K2	CO4
		(OR)		
	14.b.	Justify the need for an efficient cleaning program in a hotel.		
5	15.a.	Assess the significance of food laws and regulations.	K3	CO5
		(OR)		
	15.b.	Develop a deep understanding on 'Quality Standards'.		

SECTION -C (30 Marks)Answer **ANY THREE** questions**ALL** questions carry **EQUAL** Marks (3 × 10 = 30)

Module No.	Question No.	Question	K Level	CO
1	16	Explain the importance of hygiene and sanitation in catering industry.	K1	CO1
2	17	Analyze the 7 C's to prevent contamination of food.	K3	CO2
3	18	Outline the sanitary procedure to be followed by bar waiters.	K2	CO3
4	19	Summarize the various types of cleaning equipment used in catering industry.	K3	CO4
5	20	Discover the role of Sanitation Risk Management in catering industry.	K3	CO5

Z-Z-Z END

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)
BSc DEGREE EXAMINATION DECEMBER 2024
(Second Semester)

Branch - CATERING SCIENCE & HOTEL MANAGEMENT

FUNDAMENTALS OF CULINARY ARTS –II

Time: Three Hours

Maximum: 75 Marks

SECTION-A (10 Marks)

Answer ALL questions

ALL questions carry EQUAL marks

(10 × 1 = 10)

Question No.	Question	K Level	CO
1	Choose the dish that uses Rajasthani Yellow gravy in its preparation _____ a) Sheer Maal b) Jal Jeera c) Paalak Paneer d) Maas ki Khadi	K1	1
2	Name the gravy that is used in making 'rara chicken'. a) White gravy b) Brown gravy c) Yellow gravy d) Red gravy	K2	1
3	Select the State which is also known as 'the land of milk and honey' a) Punjab b) Jammu and Kashmir c) Delhi d) Haryana	K1	2
4	Choose the native of the dish 'Baquer Khani' a) Punjab b) Haryana c) Kashmir d) Delhi	K2	2
5	Pongal is a popular dish of a) Goa b) Nagaland c) Tamil Nadu d) Bihar	K1	3
6	Label the equipment that is used in preparing 'Dosa' a) Addaikal b) Uruli c) Kal Chatti d) Dosa Thiruppi	K2	3
7	Which of the following is a cooking style of West Bengal? a) Ambal b) Vepudu c) Polichadhu d) Varuval	K1	4
8	Name the variant of 'sattu' a) Ghenvada b) Thattuvada c) Vada Pao d) Thayir Vada	K2	4
9	Choose the dish that belongs to Parsi cuisine a) Dhansak b) Dhol Dhol c) Dhoodpak d) Dhasthak	K1	5
10	Name the dish that is very common in Rajasthan a) Rotla b) Wazwan c) Aappam d) Moodhe	K2	5

Cont...

SECTION - B (35 Marks)

Answer ALL questions

ALL questions carry EQUAL Marks

(5 × 7 = 35)

Module No.	Question No.	Question	K Level	CO
1	11.a.	Discuss the interesting features of Tandoori masalas.	K2	CO1
		(OR)		
	11.b.	Describe the various equipments used in Indian cuisine.		
2	12.a.	Explain the salient features of Mughlai cuisine.	K3	CO2
		(OR)		
	12.b.	Exhibit the food habits and culture of Jammu and Kashmir.		
3	13.a.	Write down the recipe of 'Hyderabadi Mutton Biryani'	K2	CO3
		(OR)		
	13.b.	Sketch the special features of Chettinadu cuisine.		
4	14.a.	Discuss some of the cooking methods used in Bengal cuisine.	K2	CO4
		(OR)		
	14.b.	Discover the popularity of any two dishes of Bihar.		
5	15.a.	Evaluate the goodness of Goan cuisine.	K3	CO5
		(OR)		
	15.b.	Highlight any two popular dishes of Maharashtra.		

SECTION - C (30 Marks)

Answer ANY THREE questions

ALL questions carry EQUAL Marks

(3 × 10 = 30)

Module No.	Question No.	Question	K Level	CO
1	16	Explore the basic Indian gravies in detail.	K1	CO1
2	17	Compare and contrast the features of Awadhi cuisine with Mughlai cuisine	K3	CO2
3	18	Explain any five sweet meats of South India	K2	CO3
4	19	Define any five culinary terms pertaining to the Eastern Cuisines of India	K1	CO4
5	20	Analyze the staple diet of Rajasthan.	K3	CO5

**PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)**

**BSc DEGREE EXAMINATION DECEMBER 2024
(Second Semester)**

Branch - CATERING SCIENCE & HOTEL MANAGEMENT

FUNDAMENTALS OF FOOD AND BEVERAGE SERVICE - II

Time: Three Hours

Maximum: 75 Marks

SECTION-A (10 Marks)

Answer **ALL** questions

ALL questions carry **EQUAL** marks

(10 × 1 = 10)

Module No.	Question No.	Question	K Level	CO
1	1	The services of a Coffee shops is _____ a) Formal b) Informal c) Both a) & b) d) None of the above	K1	CO1
	2	Restaurants which deal with particular type of cuisine or one type of food are called as _____ a) Fast Food Outlets b) Coffee Shop c) Grill Room d) Speciality Restaurants	K2	CO3
2	3	KOT Stands for _____ a) Kitchen Order Ticket b) Kitchen for Trainees c) Both of the above d) none of the above	K1	CO1
	4	RSOT stands for? a) Room Service Order Ticket b) Restaurant Service Order Ticket c) Room Service Order Taker d) Restaurant Service Order Taker	K2	CO5
3	5	Which department receives orders to deliver food and beverages to the guests' rooms? a) Housekeeping b) Front Office c) Room Service d) Food and Beverage	K1	CO1
	6	Guardian is a _____ a) Trolley b) Tray c) Vessel d) None of these	K2	CO4
4	7	Which Term refers to a dining system where the guests serve themselves _____ a) Bar b) Banquet c) Cocktail d) Buffet	K1	CO1
	8	The place in a hotel where alcoholic beverages and snacks are served is _____ a) Banquet b) Lobby c) Bar d) Coffee shop	K2	CO4
5	9	The addictive drug found in tobacco is _____ (a) Tar (b) Nicotine (c) Leukoplakia (d) Carcinorgen	K1	CO1
	10	ITC _____ a) Indian Tobacco Company b) Indian Toy Company c) Indian Tobacco Cure d) Indian Tobacco Cigar	K2	CO5

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SECTION - B (35 Marks)Answer **ALL** questions**ALL** questions carry **EQUAL** Marks (5 × 7 = 35)

Module No.	Question No.	Question	K Level	CO
1	11.a.	Brief notes on Compiling of Indian Lunch and Dinner menu.	K1	CO1
		(OR)		
	11.b.	Explain about Menu Engineering.		
2	12.a.	Explain duties and Responsibilities of each level staff .	K1	CO1
		(OR)		
	12.b.	What is types of Room service?		
3	13.a.	Write a short note on Airline tray service.	K2	CO3
		(OR)		
	13.b.	Write a short note on Railway Catering.		
4	14.a.	What are the compiling banquets menu?	K3	CO4
		(OR)		
	14.b.	Write about brief notes on cyclic menu		
5	15.a.	Write a Short note on Tobacco and Methods of curing tobacco	K4	CO5
		(OR)		
	15.b.	Summarize about Cigars and Cigarettes		

SECTION -C (30 Marks)Answer **ANY THREE** questions**ALL** questions carry **EQUAL** Marks (3 × 10 = 30)

Module No.	Question No.	Question	K Level	CO
1	16	Write about Eco-Friendly method of garbage disposal.	K2	CO1
2	17	Brief notes on organization chart of food and beverage service Department.	K2	CO2
3	18	Write down the advantages and disadvantages of Gueridon service.	K2	CO3
4	19	Describe about rules of laying the table.	K2	CO4
5	20	Write about the effects of Tobacco on human health	K1	CO5

Z-Z-Z

END

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)
BSc DEGREE EXAMINATION DECEMBER 2024
(Second Semester)

Branch - **CATERING SCIENCE & HOTEL MANAGEMENT**
COMPUTER APPLICATIONS FOR HOSPITALITY INDUSTRY

Time: Three Hours

Maximum: 75 Marks

SECTION-A (10 Marks)

Answer **ALL** questions

ALL questions carry **EQUAL** marks

(10 × 1 = 10)

Module No.	Question No.	Question	K Level	CO
1	1	What is the full form for WWW? a) World Wide Web b) World Wider Website c) Word With Web d) World Wider Web	K1	CO1
	2	Extend the term URL _____ a) Uniform Resource Locator b) Uniform Rule Locator c) Uniform Resource Location d) Uniform Rights Locator	K2	CO1
2	3	What is the full form of HTML? a) Hyper Text Markup Language b) Hyper Transfer Markup Language c) Hyper Translate Markup Language d) Hyper Tool Markup Language	K1	CO3
	4	Which of the following tag is used to mention the title for a webpage? a) Head Tag b) Title Tag c) Body Tag d) Anchor Tag	K2	CO3
3	5	Which of the following is used for creating a presentation? a) MS – Office b) MS – Excel c) MS – PowerPoint d) MS – Access	K1	CO2
	6	Which keyboard shortcut is used for bold the text? a) Ctrl + I b) Ctrl + B c) Ctrl + U d) Ctrl + A	K2	CO2
4	7	What is the full form of CRS? a) Cash Reservation Systems b) Control Reservation Systems c) Central Reservation Systems d) Cart Reservation Systems	K1	CO4
	8	Which of the following front office applications of a computer based property management system monitors predetermined guest credit limits? a) Reservation b) Room Management c) Guest Accounting d) Point of Sale	K2	CO4
5	9	Which of the following is an output device? a) Keyboard b) Monitor c) Mouse d) Touch Pen	K1	CO5

Cont...

5	10	Which printers are designed for various industries and applications that require a small yet powerful printing solution? a) Workstation Printers b) Guest Check Printers c) POSD Printers d) Receipt Printers	K2	CO5
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SECTION - B (35 Marks)

Answer ALL questions

ALL questions carry EQUAL Marks (5 × 7 = 35)

Module No.	Question No.	Question	K Level	CO
1	11.a.	Describe computer networks and identify the types of computer networks.	K3	CO2
	(OR)			
	11.b.	List the steps to build the website.		
2	12.a.	Examine the tools that are used for web publishing	K4	CO3
	(OR)			
	12.b.	Analyze the body and paragraph tags with an example.		
3	13.a.	Identify any 10 MS – Office keyboard shortcuts with a description .	K3	CO2
	(OR)			
	13.b.	Explain the steps to organize the data in tables and charts using MS – Office.		
4	14.a.	Examine the features of central reservation system.	K4	CO4
	(OR)			
	14.b.	Analyze the point of sale system in detail.		
5	15.a.	Explain the keyboard and monitor devices with a neat diagram.	K5	CO5
	(OR)			
	15.b.	Justify the importance of wireless terminal.		

SECTION -C (30 Marks)

Answer ANY THREE questions

ALL questions carry EQUAL Marks (3 × 10 = 30)

Module No.	Question No.	Question	K Level	CO
1	16	Classify the protocols of computer networks.	K4	CO4
2	17	List the basic elements of HTML and explain with an example.	K4	CO3
3	18	Explain the steps to create a Mail Merge in MS – Office.	K5	CO5
4	19	Examine the generation of reports in room management.	K4	CO4
5	20	Explain the various functions of immediate character recognition terminal.	K5	CO5

**PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)**

**BSc DEGREE EXAMINATION DECEMBER 2024
(Third Semester)**

Branch - **CATERING SCIENCE & HOTEL MANAGEMENT**

ADVANCED CULINARY ARTS - I

Time: Three Hours

Maximum: 75 Marks

SECTION-A (10 Marks)

Answer **ALL** questions

ALL questions carry **EQUAL** marks

(10 × 1 = 10)

Module No.	Question No.	Question	K Level	CO
1	1	_____ is a National soup of Italy. a) Chowder b) Gazpacho c) Consommé d) Minestrone	K1	CO1
	2	The term Estouffade means _____. a) Blond beef stock b) Brown beef stock c) White chicken stock d) Fish stock	K2	CO1
2	3	In the following, which is the savory tidbit? a) Croutons b) Doughnut c) Canape d) Vol -au -vent	K1	CO2
	4	The term Espagnole means _____. a) Brown beef stock b) Fricassee c) Fettuccine d) Brown sauce	K2	CO2
3	5	_____ means pig or pork fat. a) Glaze b) Aspic c) Suet d) Lard	K1	CO3
	6	In the following, which is the meat course of Mexico? a) Mutton Fricassee b) Chicken a la king c) Salsa Chicken d) None of the above	K2	CO3
4	7	_____ is the Expansion of MSG. a) Magnesium Sulphate Glucose b) Mono Sodium Glutamate c) Mono Sulphur Glycerin d) Mono Sodium Glycan	K1	CO4
	8	In the following, Which ingredients is used for Thai curries Preparations? a) Milk b) Tamarind c) Coconut milk d) Cream	K2	CO4
5	9	The term _____ means a thick Japanese noodles made from wheat flour. a) Udon b) Crepe c) Giblet d) Nori	K1	CO5
	10	The Term Nasi Goreng means _____ in Indonesian cuisine. a) Fried Noodles b) Fried Rice c) Fried Egg d) Fried Fish	K2	CO5

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SECTION - B (35 Marks)Answer **ALL** questions**ALL** questions carry **EQUAL** Marks (5 × 7 = 35)

Module No.	Question No.	Question	K Level	CO
1	11.a.	Write down any seven Cheeses of Italian cuisine.	K3	CO1
	(OR)			
	11.b.	Write in detail about Haute Cuisine and Nouvelle Cuisine.		
2	12.a.	Compile a seven course menu of Spanish Cuisine.	K3	CO2
	(OR)			
	12.b.	Write in detail about German Cuisine.		
3	13.a.	Name any seven important spices of Arabic Cuisine	K4	CO3
	(OR)			
	13.b.	Write down the Special Characteristics of Mexican cuisine.		
4	14.a.	Brief about Chinese Sauce Set and their Uses.	K4	CO4
	(OR)			
	14.b.	Write down the Recipe and Method of preparations of Sushi.		
5	15.a.	Name any seven Herbs and Spices used in Indonesian cuisine.	K5	CO5
	(OR)			
	15.b.	What are the Condiments used in Thai cuisine?		

SECTION - C (30 Marks)Answer **ANY THREE** questions**ALL** questions carry **EQUAL** Marks (3 × 10 = 30)

Module No.	Question No.	Question	K Level	CO
1	16	Explain in detail about the salient features, characteristics and popular dishes of French Cuisine.	K4	CO1
2	17	Write in detail about Anglo Indian Cuisine and Irish Cuisine.	K4	CO2
3	18	Describe in detail about the culinary influences and the popular dishes of Mexican Cuisine.	K5	CO3
4	19	Enumerate in detail about Japanese Cuisine.	K5	CO4
5	20	List down any 10 Special ingredients and famous foods of Thai Cuisine.	K6	CO5

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BSc DEGREE EXAMINATION DECEMBER 2024
(Third Semester)

Branch - **CATERING SCIENCE AND HOTEL MANAGEMENT**

ADVANCED FOOD & BEVERAGE SERVICE -I

Time: Three Hours

Maximum: 75 Marks

SECTION-A (10 Marks)

Answer **ALL** questions

ALL questions carry **EQUAL** marks

(10 × 1 = 10)

Module No.	Question No.	Question	K Level	CO
1	1	What fortified wine can be found in both the martini and Manhattan a) Quinquina b) Americano c) Vermouth d) Beer	K1	CO1
	2	A refrigerated area of _____ for the storage of white and sparkling wines a) 10-15° C b) 15-20° C c) 05-10° C d) 07-10° C	K2	CO2
2	3	French name of wine waiter is _____ a) Commi de rang b) Chef de etage c) Trancheur d) Sommelier	K1	CO1
	4	Barolo is sometimes referred to as the "King of Italian Wine", which region is it from? a) Veneto b) Sicily c) Piedmont d)Tuscany	K2	CO2
3	5	Cava is a sparkling wine made in which of the following countries? a) Spain b) France c) Italy d)Germany	K1	CO1
	6	The oldest domesticated grape variety is a) Barolo b) Chardonnay c) Italy d)Muscat	K2	CO2
4	7	Most red wine in the Cotes-de-Nuits is produced from which grape variety? a) Gamay b) Pinot Noir c) Chadonnay d)Cabernet	K1	CO1
	8	The grape most prominent in a wine from Rioja is _____ a) Tempranillo b) Grenache c) Nebbiolo d) Syrah	K2	CO2
5	9	When matching wine and food, which of the following applies best to full-bodied dry red wines? a) Serve with salads with vinaigrette b) Serve with rich sweet desserts c) Serve with hearty, flavorful meat dishes d) Serve them as the ideal aperitif	K1	CO1
	10	By law, which of the following does not need to be on the label of a wine bottle? a) Alcohol b) Volume c) Vintage d)Producer	K2	CO2

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SECTION - B (35 Marks)Answer **ALL** questions**ALL** questions carry **EQUAL** Marks (5 × 7 = 35)

Module No.	Question No.	Question	K Level	CO
1	11.a.	Define wine and its classifications.	K2	.CO2
	(OR)			
	11.b.	Outline factors influencing quality of wine		
2	12.a.	Describe the major wine regions of France and their unique characteristics.	K3	CO3
	(OR)			
	12.b.	Explain the appellation system in French wines and its influence on quality and branding.		
3	13.a.	Describe the influence of tradition and modernity in the winemaking practices of German wineries.	K3	CO3
	(OR)			
	13.b.	Describe the winemaking techniques used in the production of Sherry in Spain		
4	14.a.	Explain how traditional and modern techniques are integrated into wine production in New Zealand	K4	CO4
	(OR)			
	14.b.	Write a note on popular wines in Australia.		
5	15.a.	Describe the steps involved in a formal wine tasting and the sensory aspects evaluated in each step.	K5	CO5
	(OR)			
	15.b.	Explain the basic principles of pairing wine with food, focusing on complementary and contrasting flavors.		

SECTION - C (30 Marks)Answer **ANY THREE** questions**ALL** questions carry **EQUAL** Marks (3 × 10 = 30)

Module No.	Question No.	Question	K Level	CO
1	16	Classify types and production methods of still wines.	K4	CO4
2	17	Discuss the impact of terroir on the wines of Italy, with examples from specific regions.	K4	CO4
3	18	Analyze the role of government regulations in shaping the wine industry in the United States.	K4	CO4
4	19	Explain the classification and popular wines in India.	K5	CO5
5	20	Describe how red, white, and sparkling wines differ in their pairing suitability with various cuisines.	K5	CO5

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)
BSc DEGREE EXAMINATION DECEMBER 2024
(Third Semester)

Branch - **CATERING SCIENCE & HOTEL MANAGEMENT**

HOSPITALITY MARKETING

Time: Three Hours

Maximum: 75 Marks

SECTION-A (10 Marks)

Answer **ALL** questions

ALL questions carry **EQUAL** marks

(10 × 1 = 10)

Module No.	Question No.	Question	K Level	CO
1	1	The term marketing refers to _____. a) New product concepts and improvements b) Advertising and promotion activities c) A philosophy that stresses customer value and satisfaction d) Planning sales campaigns	K1	CO1
	2	Buying, assembling and selling are _____ functions of marketing. a) Merchandising b) facilitating c) distribution d) advertising	K2	CO1
2	3	Which of the following is not part of an organization's intermediate-environment? a) Channel Intermediaries b) Statute legislation c) Customers d) Suppliers	K1	CO2
	4	We always communicate with our guests. a) Rudely b) As per your mood c) Politely d) None of the above	K2	CO2
3	5	_____s one of the highest concerns of guests who visit the hospitality business. a) Comfort b) Food and beverage c) Location d) Security	K1	CO3
	6	The term PLC stands for _____. a) Product life cycle b) Production life cycle c) Product long cycle d) potential long cycle	K2	CO3
4	7	Identify the incorrect statement about multiple channels: a) Internet banking is an example of a low-cost channel that is offered by banks b) Customers usually use only one channel for all transactions, even if multiple channels are offered c) Service sensitive customers prefer the full-service channels d) Economic considerations should not be the only criteria for deciding what combination of channels to be used	K1	CO4
	8	All marketing activities that attempt to stimulate quick buyer action or immediate sales of a product are known as _____. a) Sponsorship b) Advertising c) Personal selling d) sales promotion	K2	CO4
5	9	The best strategy to use to ensure guest satisfaction is _____. a) Overall good quality service b) Offering amenities c) Clean and working room d) A free meal	K1	CO5
	10	The following is NOT an element of the marketing mix. a) Distribution b) Product c) Target market d) Pricing	K2	CO5

Cont...

SECTION - B (35 Marks)Answer **ALL** questions**ALL** questions carry **EQUAL** Marks

(5 × 7 = 35)

Module No.	Question No.	Question	K Level	CO
1	11.a.	Clarify the core concept of marketing.	K2	CO1
	(OR)			
	11.b.	Describe features of hospitality marketing.		
2	12.a.	Explain uncontrollable factors of environment.	K3	CO2
	(OR)			
	12.b.	Explain the benefits of segmentation.		
3	13.a.	Maximize the factors influencing product mix.	K4	CO3
	(OR)			
	13.b.	How to identify the reason of Product failure?		
4	14.a.	How to handle order processing in channel distribution?	K3	CO4
	(OR)			
	14.b.	Explore the Role of public relations in promotion.		
5	15.a.	Investigate elements of people mix.	K4	CO5
	(OR)			
	15.b.	Outline Managing Steps of service delivery.		

SECTION -C (30 Marks)Answer **ANY THREE** questions**ALL** questions carry **EQUAL** Marks

(3 × 10 = 30)

Module No.	Question No.	Question	K Level	CO
1	16	Discuss about customer expectation from Hospitality Services in detail.	K4	CO1
2	17	Summarise a marketing environment in macro and micro.	K5	CO2
3	18	Outline a product life cycle in the hospitality industry.	K5	CO3
4	19	Discuss about direct marketing in the hospitality industry.	K4	CO4
5	20	Discuss the role of customers and relationship marketing.	K4	CO5

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BSc DEGREE EXAMINATION DECEMBER 2024
(Fourth Semester)

Branch – CATERING SCIENCE & HOTEL MANAGEMENT

ADVANCED CULINARY ARTS - II

Time: Three Hours

Maximum: 50 Marks

SECTION-A (5 Marks)

Answer ALL questions

ALL questions carry EQUAL marks (5 x 1 = 5)

- 1 Aspic in culinary terms is used for
 - (i) Deep frying
 - (ii) Garnishing
 - (iii) Emulsification
 - (iv) Gelatinous preparation
- 2 _____ is the term used for a dish made by baking ground meat or fish in a pastry crust
 - (i) Pate
 - (ii) Aspic
 - (iii) Terrine
 - (iv) Quenelle
- 3 The use of Marinades in culinary preparations is _____
 - (i) Color enhancement
 - (ii) Preservation
 - (iii) Flavor enhancement
 - (iv) All of the above
- 4 The meat taken for belly part of pork is _____
 - (i) Gammon
 - (ii) Ham
 - (iii) Bacon
 - (iv) Sausage
- 5 Molecular Gastronomy primarily focus on
 - (i) Cultural diversity in cooking
 - (ii) Traditional recipes
 - (iii) Simplicity in culinary practices
 - (iv) Chemical and physical transformations in ingredients

SECTION - B (15 Marks)

Answer ALL Questions

ALL Questions Carry EQUAL Marks (5 x 3 = 15)

- 6 a Define Salad dressing. Give examples of popular salad dressing.
OR
b Explain the key responsibilities of chefs working in Larder section.
- 7 a Differentiate between Mousse, Parfait and Quenelles.
OR
b List the key components of spice mix used in Forcemeat preparation.
- 8 a Brief on the guidelines in selecting Hors d' oeuvres
OR
b What is Curing? Explain the different methods.

Cont...

- 9 a Illustrate the advantage of using natural casing.
OR
b Examine the role of curing agent in sausage preparation.
- 10 a Explain the common ingredients used in Molecular Gastronomy
OR
b Brief on the Chefs who involved in Molecular Gastronomy.

SECTION -C (30 Marks)

Answer ALL questions

ALL questions carry EQUAL Marks

(5 x 6 = 30)

- 11 a Discuss on any 10 salad dressings with examples for each.
OR
b Sketch the layout of Larder Kitchen.
- 12 a What is primary purpose of Panda in forcemeat preparation? Explain.
OR
b Describe the methodology for the preparation of Pate using poultry & pork.
- 13 a Discuss the significance of various types of bacon and elaborate on the processing methods used.
OR
b Examine the classical hors d'oeuvre and its classification, highlighting key examples.
- 14 a Classify sausages with suitable examples.
OR
b Describe the processes involved in the preparation of Ham and Bacon, discussing their unique characteristics.
- 15 a How has Molecular Gastronomy impacted the culinary landscape in terms of creativity and innovation? – Discuss.
OR
b Elaborate on Molecular Gastronomy, emphasizing its relevance in contemporary culinary practices in Indian Cuisine.

Z-Z-Z

END

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BSc DEGREE EXAMINATION DECEMBER 2024
(Fourth Semester)

Branch – **CATERING SCIENCE & HOTEL MANAGEMENT**

ADVANCED FOOD AND BEVERAGE SERVICE – II

Time: Three Hours

Maximum: 50 Marks

SECTION-A (5 Marks)

Answer **ALL** questions

ALL questions carry **EQUAL** marks (5 x 1 = 5)

1. Which term refers to alcoholic drink consumed in a gulp?
 (i) Cocktail (ii) Shot ball
 (iii) Mocktail (iv) Croutons
2. Say how many bottles and of which of the following are required to serve 180 customers with an aperitif each:
 (i) 2 dozen Dubonnet (ii) 7 bottles of Campari
 (iii) 6 dozen litres of vermouth (iv) 15 bottles of Manzanilla
3. What is the Mist?
 (i) Drink served over the Crushed ice
 (ii) A flaming drink
 (iii) Drinks mixed with bitters
 (iv) Drinks which are chilled before serving
4. Select the odd one out?
 (i) Shake (ii) Stir (iii) Blend (iv) Pour
5. The glass used to serve brandy is _____.
 (i) Snifter (ii) Shot (iii) Rolly polly (iv) Highball

SECTION - B (15 Marks)

Answer **ALL** Questions

ALL Questions Carry **EQUAL** Marks (5 x 3 = 15)

6. (a) What are the primary ingredients in beer, wine, and spirits?
 (OR)
 (b) Differentiate distilled and brewed alcohol.
7. (a) Name some popular whisky brands.
 (OR)
 (b) State the difference between Cognac and Armagnac.
8. (a) Explain the ingredient used in rum production.
 (OR)
 (b) How vodka is typically filtered and purified?
9. (a) List out the difference of a fruit liqueur and a herbal liqueur.
 (OR)
 (b) Explain the aging process of whisky.
10. (a) Can you list some popular glasses used in bar?
 (OR)
 (b) Why do we use strainers in cocktail making?

Cont.....

SECTION -C (30 Marks)

Answer **ALL** questions

ALL questions carry **EQUAL** Marks

(5 x 6 = 30)

11. (a) Discuss the role of yeast in fermentation and the distillation process for creating spirits.

(OR)

- (b) Explain the following:

(i) Pot still method

(ii) Patent still method

12. (a) Describe the manufacturing process of whisky in detail.

(OR)

- (b) Elucidate the effect of the aging process on beverages.

13. (a) Explore the use of tequila in cocktails, and discuss its popularity in both traditional and contemporary mixed drinks.

(OR)

- (b) Analyze the different grains and potatoes used to produce vodka, and how they impact the final product?

14. (a) Explicate how did beer originate and evolve over time, and what are the earliest known examples of beer production?

(OR)

- (b) Summarize the role of spirits in cocktails and other mixed drinks, and how they are used to create unique and flavorful beverages?

15. (a) How can bar equipment be properly maintained and cleaned to ensure its safety and performance? Explain in detail.

(OR)

- (b) Distinguish between cocktail and mock tail, and describe how they are prepared?

Z-Z-Z

END

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BSc DEGREE EXAMINATION DECEMBER 2024
(Fourth Semester)

Branch – CATERING SCIENCE AND HOTEL MANAGEMENT

HUMAN RESOURCE MANAGEMENT

Time: Three Hours

Maximum: 50 Marks

SECTION-A (5 Marks)

Answer ALL questions

ALL questions carry EQUAL marks (5 x 1 = 5)

- 1 This function of management related to placing the right person at the right job is-----
(i) Planning (ii) Organizing
(iii) Staffing (iv) Controlling
- 2 Directing, being one of the preeminent functions of Human Resource Management that falls under -----
(i) Operative function (ii) Technical function
(iii) Behavioral function (iv) Managerial function
- 3 The process of familiarizing the new employees to the organization rules and regulations is known as -----
(i) Placement (ii) Induction
(iii) Recruitment (iv) Selection
- 4 Training process is -----
(i) Short term (ii) Medium term
(iii) Long term (iv) None of these
- 5 ----- arranges the job in numerical order from highest rank to lowest rank on the basis of duties and responsibilities.
(i) Ranking method (ii) Grading method
(iii) Point rating method (iv) Factors comparison method

SECTION - B (15 Marks)

Answer ALL Questions

ALL Questions Carry EQUAL Marks (5 x 3 = 15)

- 6 a) Bring out the objectives of management
OR
b) Describe the functions of management
- 7 a) Point out the importance of human resource management
OR
b) Describe the operative's functions of human resource management
- 8 a) Explain the different steps in selection procedure
OR
b) Narrate specification and job description

Cont...

9 a) Describe the characteristics of career planning.

OR

b) Narrate the benefits of training in HRM.

10 a) Bring out the mean of financial incentives and Fringe benefits.

OR

b) Discuss the main international HRM activities.

SECTION -C (30 Marks)

Answer ALL questions

ALL questions carry EQUAL Marks

(5 x 6 = 30)

11 a) Analyze the 14 principles of management.

OR

b) Enumerate the various levels of management.

12 a) Discuss the good qualities of Human resource manager.

OR

b) Distinguish between personal management and human resource management.

13 a) Enumerate the various internal and external source of recruitment.

OR

b) Describe the objectives of human resource planning.

14 a) Analyze the job training and off the job training methods.

OR

b) High light the components of career development.

15 a) Analyze the various methods of performance appraisal System.

OR

b) Elucidate the various steps in the grievance process.

Z-Z-Z

END

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BSc DEGREE EXAMINATION DECEMBER 2024
(Fifth Semester)

Branch – CATERING SCIENCE AND HOTEL MANAGEMENT

FRONT OFFICE OPERATIONS

Time: Three Hours

Maximum: 50 Marks

SECTION-A (5 Marks)

Answer ALL questions

ALL questions carry EQUAL marks (5 x 1 = 5)

1. _____ is located in Highways.
(i) Motel (ii) Pent House (iii) Resort (iv) Lotel
2. _____ plan provides room rent with all the meals in the package.
(i) American Plan (ii) Bermuda plan
(iii) Modified American Plan (iv) None of the above
3. The Term _____ is an extended arm of the front desk.
(i) Lobby (ii) concierge
(iii) Bell desk (iv) None of the above
4. _____ is the process of registering guests arriving at a hotel.
(i) Check out (ii) Reservation
(iii) registration (iv) Check in
5. What is the Expansion of PMS?
(i) Private Management System (ii) Property Management System
(iii) Property Management Syndrome (iv) None of the above

SECTION - B (15 Marks)

Answer ALL Questions

ALL Questions Carry EQUAL Marks (5 x 3 = 15)

6. a Write down the classifications of hotel based on the standard.
OR
b What are the factors affecting the room tariff?
7. a Draw the layout of Front Office in hotel and label them.
OR
b List down the functions of Bell desk.
8. a Write down the records used in front office.
OR
b Brief about Express Check out and self-check out.
9. a Explain about different types of folios used in Front Office.
OR
b State about Night Auditing.
10. a Write down the uses of PMS in Front Office.
OR
b How will you handle the Guest mails in Front Office?

Cont...

SECTION -C (30 Marks)

Answer ALL questions

ALL questions carry EQUAL Marks (5 x 6 = 30)

11. a. Explain in detail about the classifications of hotel based on their Location.
OR
b. Write in detail about the different types of plans.
12. a. Explain in detail about the sections of Front Office in hotel.
OR
b. Briefly explain about the Modes of Reservations.
13. a. Write in detail about the Process of Registration.
OR
b. Explain in detail about the Check in Process of Hotel.
14. a. Elaborately explain about different types of Accounts used in Front Office.
OR
b. What are the duties and responsibilities of Night Auditor?
15. a. Describe in detail about different Property Management System.
OR
b. Write in detail about the various methods of Measuring Hotel Performance.

Z-Z-Z

END

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BSc DEGREE EXAMINATION DECEMBER 2024
(Fifth Semester)

Branch – CATERING SCIENCE AND HOTEL MANAGEMENT

ACCOMMODATION OPERATIONS

Time: Three Hours

Maximum: 50 Marks

SECTION-A (5 Marks)

Answer ALL questions

ALL questions carry EQUAL marks

(5 x 1 = 5)

1. Cleaning the guest room is a duty of the _____.
(i) assistant housekeeper (ii) executive housekeeper
(iii) front office manager (iv) room attendant
2. Which equipment is used to clean carpets and upholstery?
(i) Broom (ii) Mop
(iii) Vacuum cleaner (iv) Scrubber
3. A guest folio is _____.
(i) A guest bill (ii) A guest report
(iii) A guest resume (iv) A guest history
4. The first step of the laundry process is _____.
(i) Sorting (ii) Washing
(iii) Drying (iv) Ironing
5. What is the primary purpose of a safety sign?
(i) To decorate the workplace (ii) To warn of potential hazards
(iii) To provide instructions (iv) To indicate exits

SECTION - B (15 Marks)

Answer ALL Questions

ALL Questions Carry EQUAL Marks

(5 x 3 = 15)

6. (a) Are there any specific safety checks or inspections performed in the morning?
(OR)
(b) Define upholstery and its uses.
7. (a) How should cleaning agents be stored and handled safely?
(OR)
(b) What safety precautions should be taken when using cleaning equipment?
8. (a) Explain role of a House keeping Supervisor.
(OR)
(b) State the inspection checklists.
9. (a) Point out the criteria for selection of the blankets and towels.
(OR)
(b) Explain the role of a linen attendant.
10. (a) Mention the first – aid procedure for Electric Shock.
(OR)
(b) Narrate scanty baggage.

Cont....

SECTION -C (30 Marks)

Answer ALL questions

ALL questions carry EQUAL Marks

(5 x 6 = 30)

11. (a) Identify the functions of the housekeeping department.
(OR)
(b) How does the housekeeping communicate with front office department?
12. (a) What is a detergent? What are the properties of an ideal detergent?
(OR)
(b) Categorize with suitable diagrams and describe in brief the types of manual equipment used by housekeeping staff.
13. (a) Discuss the documentation maintained by the housekeeping control desk.
(OR)
(b) Describe the potential challenges that may arise during a room transfer.
14. (a) Elaborate the merits and demerits of dry - cleaning.
(OR)
(b) Analyze how to remove the following stains: (i) Ink (ii) Coffee (iii) Mud.
15. (a) Mention and explain the types of keys used in housekeeping department in brief.
(OR)
(b) Identify the most common accidents in housekeeping departments, and Elaborate how can they be prevented?

Z-Z-Z

END

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BSc DEGREE EXAMINATION DECEMBER 2024
(Fifth Semester)

Branch - CATERING SCIENCE & HOTEL MANAGEMENT

FOOD & BEVERAGE MANAGEMENT

Time: Three Hours

Maximum: 50 Marks

SECTION-A (5 Marks)

Answer ALL questions

ALL questions carry EQUAL marks

(5 x 1 = 5)

- 1 What is the main aim of costing in a food and beverage establishment?
 - (i) To satisfy only the customers' requirements
 - (ii) To satisfy both the customers' and financial requirements
 - (iii) To increase costs without sacrificing quality
 - (iv) To satisfy only the financial requirements
- 2 What is the primary objective of cost control in a food and beverage establishment?
 - (i) Regulating costs and guarding against excessive costs
 - (ii) Minimizing quality to reduce costs
 - (iii) Increasing the quantity of products without regard to cost
 - (iv) Sacrificing financial requirements for customer satisfaction
- 3 What does the responsibility of purchasing depend on?
 - (i) Organizational structure and management policies
 - (ii) The location of the foodservice operation
 - (iii) The size of the foodservice operation
 - (iv) The type of food being purchased
- 4 Which of the following is not a type of menu design.
 - (i) A la Carte
 - (ii) Table d'hote
 - (iii) buffet
 - (iv) Tasting Menu
- 5 Except direct material and direct labour, all direct expenses will be
 - (i) Menu Engineering
 - (ii) Menu Planning
 - (iii) Inventory cost
 - (iv) None of the above

SECTION - B (15 Marks)

Answer ALL Questions

ALL Questions Carry EQUAL Marks

(5 x 3 = 15)

- 6 a What are the constraints in food & beverage management?
OR
b Define food and beverage management.
- 7 a What are the main objectives of food and beverage control?
OR
b Identify two common problems associated with food and beverage control.

Cont...

- 8 a What are the main duties of a Purchase Manager in food and beverage management?

OR

- b List two key factors considered in the selection of a supplier for food and beverage purchasing.

- 9 a What are the key elements of cost in food and beverage management?

OR

- b List two essential components of a food control system.

- 10 a What are the basic types of budgets used in food and beverage management?

OR

- b List two stages involved in the preparation of a budget.

SECTION -C (30 Marks)

Answer **ALL** questions

ALL questions carry **EQUAL** Marks

(5 x 6 = 30)

- 11 a Analyze the Constraints to Food and Beverage Management and Suggest Strategies to Overcome These Challenges.

OR

- b Explain the Concept of Cost Control in Food and Beverage Management:

- 12 a Explain the objectives of food and beverage control and how they contribute to the overall success of a hospitality business.

OR

- b Discuss the problems encountered in food and beverage control and suggest ways to mitigate these challenges.

- 13 a Explain the role of the Purchase Manager in ensuring the quality and cost-effectiveness of food and beverage procurement.

OR

- b Discuss the importance of careful supplier selection and how it impacts the quality and consistency of food and beverage offerings.

- 14 a Explain the different cost groups in food and beverage management and how they contribute to overall cost control.

OR

- b Discuss the methods of food control and how they help in maintaining efficiency and profitability in a hospitality business.

- 15 a Explain the different types of budgets used in food and beverage management and their purposes in financial planning and control.

OR

- b Discuss the basic stages involved in the preparation of a budget and how each stage contributes to effective budget management.

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BSc DEGREE EXAMINATION DECEMBER 2024
(Fifth Semester)

Branch – CATERING SCIENCE AND HOTEL MANAGEMENT

TOURISM AND EVENT MANAGEMENT

Time: Three Hours

Maximum: 50 Marks

SECTION-A (5 Marks)

Answer ALL questions

ALL questions carry EQUAL marks (5 x 1 = 5)

- 1 _____ is the act and process of spending time away from home in pursuit of recreation, relaxation, and pleasure, while making use of the commercial provision of services.
(i) ayurveda (ii) tourism
(iii) bungee jumping (iv) entertainment
- 2 Eco-Tourist is interested to visit a destination where there is _____.
(i) rich wildlife wealth (ii) unique wildlife species
(iii) relatively unspoilt natural environment (iv) dense forest
- 3 The full form of UNWTO is: _____.
(i) united nations welfare and tourism organization
(ii) united nations world tourism organization
(iii) united nations welfare and travel organization
(iv) united nations wellness and tour organization
- 4 Who is the creative side of the event design industry?
(i) event planner (ii) event manager
(iii) event coordinator (iv) event administrator
- 5 Event staff who work for no pay are called _____.
(i) Casual staff (ii) Volunteer staff
(iii) Part-time staff (iv) Event staff

SECTION - B (15 Marks)

Answer ALL Questions

ALL Questions Carry EQUAL Marks (5 x 3 = 15)

- 6 a Explain the basic components of tourism.
OR
b Write a note on old age tourism.
- 7 a Explain about Senior citizen tourism.
OR
b Outline about space tourism.
- 8 a State the importance of need for tourism organizations.
OR
b Discuss the importance of travel agents in tourism industry.
- 9 a Define event management and state its objectives .
OR
b Outline functions of event management.
- 10 a Write a note on implementation of emergency procedures.
OR
b Explain about security planning for an event.

Cont...

SECTION -C (30 Marks)

Answer **ALL** questions

ALL questions carry **EQUAL** Marks (5 x 6 = 30)

- 11 a Discuss about tourism industry and its constituents in detail.
OR
b Highlight the positive and negative impacts of tourism.
- 12 a Discuss forms and types of tourism in detail.
OR
b Discuss the potential of India as global MICE tourism destinations.
- 13 a Explain about various types of travel agencies.
OR
b Explain the objectives and functions of UNWTO.
- 14 a what are the ethics and etiquettes to be followed while conducting an event?
OR
b Discuss latest trends in promotion of an event.
- 15 a Summarize the use of web technology in event in event planning & promotion.
OR
b Discuss in brief on various areas of budget checklist for an event.

Z-Z-Z

END

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BSc DEGREE EXAMINATION DECEMBER 2024
(Fifth Semester)

Branch - CATERING SCIENCE & HOTEL MANAGEMENT

FACILITY & REVENUE MANAGEMENT

Time: Three Hours

Maximum: 50 Marks

SECTION-A (5 Marks)

Answer ALL questions

ALL questions carry EQUAL marks

(5 x 1 = 5)

- 1 The other term of colour is _____
(i) Hue (ii) Tone
(iii) shade (iv) colour
- 2 Assembly line layout is also called _____
(i) L shaped (ii) island
(iii) Galley (iv) zone style
- 3 ARR stands for _____
(i) Average Room Rate (ii) Average Room Revenue
(iii) Average Retention Rate (iv) Average Retention Revenue
- 4 Demand forecasting can be _____
(i) qualitative (ii) quantitative
(iii) analytical (iv) both a & b
- 5 IPR stands for _____
(i) Intellectual Property Right (ii) Individual Property Right
(iii) Intellectual Property Reserve (iv) Individual Property Reserve

SECTION - B (15 Marks)

Answer ALL Questions

ALL Questions Carry EQUAL Marks

(5 x 3 = 15)

- 6 a Name any three bar Equipment and its use.
OR
b What is complimentary colour scheme?
- 7 a What is zone style layout? Explain
OR
b Note down some safety aspects to be followed in kitchen.
- 8 a What is potential average rate?
OR
b What is yield?

Cont...

- 9 a Discuss the disadvantages of forecasting.
OR
b What are the three criteria based on which market segmentation is done?
- 10 a Define copyright.
OR
b What is marketing mix?

SECTION -C (30 Marks)

Answer ALL questions

ALL questions carry EQUAL Marks

(5 x 6 = 30)

- 11 a Write a note on elements of design.
OR
b Elaborate the points to be considered while designing a restaurant.
- 12 a Illustrate and discuss the various kitchen layouts.
OR
b Discuss in detail the ergonomic factors to be considered while designing a kitchen
- 13 a What are the elements of revenue management?
OR
b Note down some of the best practices followed in hotels for better revenue management.
- 14 a Explain the various types of segmentation.
OR
b What are the various forecasting methods.
- 15 a Explain the various types of pricing.
OR
b What are the types of intellectual property?

Z-Z-Z

END

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BSc DEGREE EXAMINATION DECEMBER 2024
(Second Semester)

Branch – CATERING SCIENCE & HOTEL MANAGEMENT

INDIAN REGIONAL CUISINE

Time: Three Hours

Maximum: 75 Marks

SECTION-A (10 Marks)

Answer ALL questions

ALL questions carry EQUAL marks

(10 x 1 = 10)

- 1 Which of the following is a popular cut of fish used in continental dishes?
(i) Fillet (ii) Legs
(iii) Wing (iv) Breast
- 2 What is the main purpose of yield testing in meat?
(i) Determine the weight (ii) Identify the breed
(iii) Calculate usable portions (iv) Check freshness
- 3 What is the primary cooking technique in Mughlai cuisine?
(i) Grilling (ii) Frying
(iii) Dum cooking (iv) Steaming
- 4 Which state is known for its cuisine that heavily features mustard oil?
(i) Uttar Pradesh (ii) Punjab
(iii) Jammu and Kashmir (iv) Delhi
- 5 Which cuisine is known for using tamarind extensively?
(i) Awadhi (ii) Chettinad
(iii) Kashmiri (iv) Gujarati
- 6 Which ingredient is a staple in Kerala cuisine?
(i) Curd (ii) Coconut
(iii) Ghee (iv) Saffron
- 7 Which of the following dishes is a specialty of Bengal?
(i) Dhokla (ii) Rogan Josh
(iii) Pongal (iv) Machher Jhol
- 8 What is a common staple food in Jharkhand cuisine?
(i) Rice (ii) Wheat
(iii) Barley (iv) Millet
- 9 Which cuisine is known for the use of kokum as a souring agent?
(i) Gujarati (ii) Rajasthani
(iii) Goan (iv) Maharashtrian
- 10 What is a popular dish in Gujarati cuisine?
(i) Fafda (ii) Dal Baati Churma
(iii) Vindaloo (iv) Biryani

Cont...

SECTION - B (25 Marks)Answer **ALL** questions**ALL** questions carry **EQUAL** Marks (5 x 5 = 25)

- 11 a Classify fish with examples.
OR
b Write short notes on Game cooking.
- 12 a What is Wazwan? Explain.
OR
b Describe the cooking techniques involved in Awadhi cooking.
- 13 a Narrate on Onam sadhya.
OR
b Write any one recipe from Chetnad Cuisine.
- 14 a Describe at least five dishes of Jharkhand.
OR
b Discuss the characteristics of Calcutta's specialty cuisine.
- 15 a How is Parsi cuisine so unique in itself?
OR
b Highlight the distinct features of Maharashtrian cuisine.

SECTION -C (40 Marks)Answer **ALL** questions**ALL** questions carry **EQUAL** Marks (5 x 8 = 40)

- 16 a Draw and identify the cuts of Beef. Explain.
OR
b Classify poultry and Explain the cuts of Chicken.
- 17 a Summarize on the Punjabi Cuisine.
OR
b Highlight the features and specialty cuisine of Haryana.
- 18 a Describe the role of spices and cooking techniques in Hyderabad cuisine.
OR
b Elucidate on the salient features and popular dishes of Malabar.
- 19 a Enumerate on any ten specialty food from West Bengal.
OR
b Highlight the foods of Odisha.
- 20 a Elucidate on the cuisine of Rajasthan.
OR
b Why is the cuisine of Goa so different from the cuisine of other states of India? Discuss.

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BSc DEGREE EXAMINATION DECEMBER 2024
(Third Semester)

Branch – CATERING SCIENCE & HOTEL MANAGEMENT

WESTERN CUISINE

Time: Three Hours

Maximum: 75 Marks

SECTION-A (10 Marks)

Answer ALL questions

ALL questions carry EQUAL marks

(10 x 1 = 10)

- 1 Which of the following is not a basic element of a stock?
(i) Bones (ii) Herbs
(iii) Spices (iv) Sugar
- 2 Which of the following is not a mother sauce?
(i) Hollandaise (ii) Demi-glace
(iii) Espagnole (iv) Béchamel
- 3 Identify the popular German dish?
(i) Paella (ii) Sauerkraut
(iii) Tacos (iv) Ratatouille
- 4 Cuisine Classique in France emphasizes:
(i) Elaborate and highly structured presentation (ii) Minimal use of ingredients
(iii) Seasonal and quick-cooked dishes (iv) Mostly vegetarian dishes
- 5 What is the color of the Extra virgin olive oil?
(i) Dark green (ii) green
(iii) Pale green (iv) Light Green
- 6 What makes Italian cuisine distinct in terms of its ingredients?
(i) Use of chili peppers (ii) Preference for bread and meats
(iii) Use of pasta, olive oil, and tomatoes (iv) Spicy sauces as a base
- 7 Which one of the foods is popular in Scotland?
(i) Fish & chips (ii) Shephard's pie
(iii) Haggis (iv) Cornish pastry
- 8 What is a popular ingredient in Irish cuisine?
(i) Pasta (ii) Rice
(iii) Potatoes (iv) Noodles
- 9 Levantine cuisine often includes which of the following dishes?
(i) Tacos (ii) Sushi
(iii) Falafel (iv) Corn chips
- 10 What is called Shawarma in Turkish?
(i) Doner Kebab (ii) Gyros
(iii) Acuka (iv) Al pastor

Cont...

SECTION - B (25 Marks)

Answer ALL questions

ALL questions carry EQUAL Marks (5 x 5 = 25)

- 11 a Stock the foundation to French Cuisine – Discuss.
OR
b Name any Five derivatives of Bechamel sauce with a description.
- 12 a Write any six popular ingredients used in French cooking with its culinary application.
OR
b Describe the salient features of German cuisine.
- 13 a Create a new pasta dish with Mushrooms as a predominant ingredient and name it.
OR
b Discuss the salient features and popular dishes of Spanish cuisine.
- 14 a Explain the features of British cuisine and its influence on Anglo-Indian cuisine.
OR
b Describe the characteristics of Scottish and Irish cuisines.
- 15 a Explain the key ingredients used in Levantine cuisine.
OR
b Discuss the role of chili peppers in Mexican cuisine.

SECTION -C (40 Marks)

Answer ALL questions

ALL questions carry EQUAL Marks (5 x 8 = 40)

- 16 a Describe in detail the classification of stocks and provide one recipe.
OR
b Classify SIX basic mother sauce, and write any two recipes for it.
- 17 a Discuss the history of French cuisine and its impact on European culinary arts.
OR
b Write an essay on the popular regional dishes and ingredients of German cuisine.
- 18 a Describe three regions of Italy that form a part of Mediterranean cuisine.
OR
b Discuss the regional variations in Spanish cuisine, including equipment and ingredients.
- 19 a Describe the specific ingredients and popular dishes of British cuisine.
OR
b Write down the recipe for fruit Trifle.
- 20 a Describe the flavour profile of Greek cuisine.
OR
b Summarize the special Ingredients from Mexican Cuisine.