

CATERING AND RESTAURANT MANAGEMENT/ BAKERY AND CONFECTIONERY

2nd TERM EXAMINATION

ACCOMMODATION OPERATION

Time: 2 Hours

Maximum Marks: 50

Instructions:

- (i) Answer question 1 of each unit in 01 or 02 words.
 - (ii) Answer question 2 of each unit in 25-30 words.
 - (iii) Answer question 3 of each unit in 40-50 words.
 - (vi) Answer question 4 of each unit in 80-100 words.
 - (v) Answer each question on a fresh page.
 - (vi) Write the number of the questions and sub-questions clearly.
 - (vii) All questions are compulsory.
 - (viii) Figures to the right indicate full marks.
 - (Ix) Draw diagram where specified.
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UNIT - I

- 1.1. Properties set in small forts, palaces or havelis are called as.....hotels. {1}
- 1.2. Explain the term Franchise. {2}
- 1.3. Classify hotels according to their sizes. {3}
- 1.4. List the different departments of a hotel. {4}

UNIT - 2

- 2.1. Reservations are handled by the dept. {1}
- 2.2. List any 4 functions of Reservation Asstt. {2}
- 2.3. Explain the duties of a cashier. {3}

2.4. Draw a neat chart showing the hierarchy of the front office dept. {4}

UNIT- 3

3.1. Blocking a particular type of guest room is called..... [1]

3.2. Explain the term Pre Arrival. {2}

3.3. What is the importance of Reservation for a guest? {3}

3.4. Mention the stepwise process of Guest Registration. {4}

UNIT - 4

4.1. The person who goes from one guest to another collecting or delivering guest laundry is..... {1}

4.2. List 4 duties of executive house keeper. {2}

4.3. Draw a chart showing the hierarchy of hose keeping dept. {3}

4.4. List and explain the layout of housekeeping dept. {4}

UNIT - 5

5.1. cleaning of carpet is called..... {1}

5.2. Mention the activities in daily cleaning {2}

5.3. List any 6 principle of cleaning. {3}

5.4. Explain the term spring cleaning. {4}

CATERING AND RESTAURANT MANAGEMENT

2nd TERM EXAMINATION

FOOD PRODUCTION

Time: 2 Hours

Maximum Marks: 50

Instructions:

- (i) Answer question 1 of each unit in 01 or 02 words.
 - (ii) Answer question 2 of each unit in 25-30 words.
 - (iii) Answer question 3 of each unit in 40-50 words.
 - (vi) Answer question 4 of each unit in 80-100 words.
 - (v) Answer each question on a fresh page.
 - (vi) Write the number of the questions and sub-questions clearly.
 - (vii) All questions are compulsory.
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 - (Ix) Draw diagram where specified.
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UNIT- 1

- 1.1. The chef de partie are assisted by..... {1}
- 1.2. List any 4 duties of Executives chef. {2}
- 1.3. Draw a neat chart showing the hierarchy of the food production dept.{3}
- 1.4. How food production dept. cooperates and coordinates with Front office dept.? {4}

UNIT- 2

- 2.1. Removing a floating layer by using a utensil under it is called..... {1}
- 2.2. Define the following terms: {2}
- A) Creaming b) rubbing in
- 2.3. List and explain any 3 techniques used in food preparation. {3}
- 2.4. Mention the effects of heat on Protein component of food. {4}

UNIT -3

- 3.1. Radiant heat is applied in which cooking method? {1}
- 3.2. Write a short note on conduction heat transfer method in cooking. {2}
- 3.3. How convection helps in cooking? {3}
- 3.4. Explain the different moist heat methods. {4}

UNIT- 4

- 4.1. Gazpacho soup is originated from country. {1}
- 4.2. List four principle steps in producing quality stock {2}
- 4.3. Explain any three Indian soups. {3}
- 4.4. Classify soups and explain any one type of soup. {4}

UNIT -5

- 5.1. Hollandaise is French word meaning..... {1}
- 5.2. List any four functions of sauces. {2}
- 5.3. What is Roux? Explain the different types of Roux. {3}
- 5.4. Define the following sauces and mention their derivatives. {4}
- A) Espagnole sauce
- B) Mayonnaise sauce