

Reg. No. :

D 1635

Q.P. Code : [07 DCT 04]

(For the candidates admitted from 2007 onwards)

B.Sc. DEGREE EXAMINATION, DECEMBER 2009.

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. Write an essay on Indian cuisine.
2. Explain Tandoori cooking. Give any two recipes for tandoori cuisine.
3. Give any five popular Indian Breakfast dishes with their recipes.
4. Explain Chinese cuisine in detail.
5. Explain the characteristics of Italian cuisine with examples.

6. Explain the ingredients used, the equipment used in Mexican cuisine. Also give examples of dishes made.

7. Write a detailed note on Indian sweet preparation.

8. Explain the cuisine of Tamilnadu in detail.

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Second Year

Part III — Catering Science and Hotel Management

FOOD AND BEVERAGE SERVICE – II

Time : Three hours

Maximum : 100 marks

Answer any FIVE questions.

Each question carries 20 marks.

(5 × 20 = 100)

1. Explain the concept of Room Service and how does it function.
2. Write an essay on Cigars.
3. What is an Alcoholic Beverage? Classify alcoholic beverages.
4. Explain the manufacturing process of Beer. Give five examples.

5. What is a Wine? Classify and explain each type.
6. Explain Wines of France in detail.
7. Explain the process of Red Wine making in detail.
8. Write a note on :
 - (a) Sherry
 - (b) Port
 - (c) Dom Perignon
 - (d) Chablis.

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Second Year

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. Explain the importance of safety and safety education.
2. Classify micro organisms and explain each.
3. Write an essay on the importance of hygiene.
4. What are food borne diseases? How are they caused and how can they be prevented?
5. Explain the importance of HACCP.

6. Write an essay on food contamination and its prevention.

7. Explain what is bacteria, its benefits and harmful effects.

8. With the help of a few cases explain how accidents can be prevented at the work place.

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B.Sc. DEGREE EXAMINATION, DECEMBER 2009.

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. (a) Explain the components of a computer with a neat diagram.
(b) What is an Operating System? Explain the functions of an Operating System.
2. (a) Explain in detail the types of formatting in MS Word.
(b) Explain are graphics used in mail merge.

3. (a) Explain the types of Math and financial functions used in MS Excel.
- (b) Explain the components of an active worksheet in MS Excel.
4. (a) Explain the methods of creating a power point slide.
- (b) Explain the step for the following :
- (i) To Add a graph into a slide.
- (ii) To insert an organisation chart in a slide.
- (iii) To add special effects in a slide.
- (iv) To convert into an electronic power point show.
5. (a) Explain the methods for creating a table in MS Access 2000 and modify its structure.
- (b) Explain the different ways of creating forms and reports in MS Access 2000.
6. Explain the features of MS DOS Operating System and write down the list of Directory Commands in MS DOS.
7. (a) Explain the methods to enhance documents, columns and tables in MS Word.
- (b) Explain the types of layouts in MS Word.
8. Explain the steps for the following in MS Excel.
- (i) To create a Pie chart.
- (ii) To create Macros.
- (iii) To Format a worksheet.
- (iv) To Edit a cells.