

Reg. No. : .....

D 141

Q.P. Code : [07 DCT 09]

(For the candidates admitted from 2007 onwards)

B.Sc. DEGREE EXAMINATION, DECEMBER 2010.

Third Year

Part III — Catering Science and Hotel Management

HOTEL LAW

Time : Three hours

Maximum : 100 marks

Answer any FIVE questions.

Each question carries 20 marks.

(5 × 20 = 100)

1. Explain the importance of law to hotels and restaurants.
2. Explain the process of obtaining registration and approval for hotels.
3. Write an essay to elaborate on the catering establishments Act 1958.
4. What are the key features of the Insurance Act.
5. What are the benefits to the public by the prevention of Food Adulteration Act?

6. Explain the powers and duties of the Food Inspectors.

7. Write an essay on Trade Union Act.

8. What the salient features of

- (a) Employee Provident Fund Act
- (b) Payment of Wages Act?

Reg. No. : .....

**D 142**

**Q.P. Code : [07 DCT 10]**

(For the candidates admitted from 2007 onwards)

**B.Sc. DEGREE EXAMINATION, DECEMBER 2010.**

Third Year

Part III – Catering Science and Hotel Management

**FOOD SERVICE FACILITIES PLANNING**

Time : Three hours

Maximum : 100 marks

Answer any FIVE questions.

Each question carries 20 marks.

(5 × 20 = 100)

1. Write an essay on the importance of food services facilities planning.
2. Write notes on :
  - (a) customer requirements
  - (b) market survey.
3. Explain the work flow in a food service area.
4. Plan the interior for a multicuisine restaurant of 100 cores.

5. List and explain the heavy equipment needed in a large kitchen.

6. Explain the need for safety measures in a food service facility.

7. Draw the layout of the cooking area for 1000 pan and explain.

8. Draw the layout of the service areas for 2000 cores and explain.

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Reg. No. : .....

D 143

Q.P. Code : [07 DCT 11]

(For the candidates admitted from 2007 onwards)

B.Sc. DEGREE EXAMINATION, DECEMBER 2010.

Third Year

Part III — Catering Science and Hotel Management

HOTEL ACCOUNTING

Time : Three hours

Maximum : 100 marks

Answer any FIVE questions.

Each question carries 20 marks.

(5 × 20 = 100)

1. Explain the role of the accounting department in a large hotel.
2. Write an essay on banking.
3. What are the revenue producing departments of a hotel? Explain.
4. Explain the duties and the role of a financial management.
5. Write an essay on portfolio management with examples.

6. Explain the factors affecting investment decision.

7. Write an essay on capital structure.

8. Write notes on :

(a) Risk and Return Analysis

(b) Bank Reconciliation Statement.

Reg. No. : .....

**D 144**

**Q.P. Code : [07 DCT 12]**

(For the candidates admitted from 2007 onwards)

**B.Sc. DEGREE EXAMINATION, DECEMBER 2010.**

Third Year

Part III — Catering Science and Hotel Management

**HUMAN RESOURCE MANAGEMENT**

Time : Three hours

Maximum : 100 marks

Answer any FIVE questions.

Each question carries 20 marks.

(5 × 20 = 100)

1. What are the objectives of a H.R. Department? Explain.
2. What is the importance of induction programme and training programme?
3. What is performance appraisal how is it useful to both the management and staff?
4. Write an essay on employee welfare.

5. Explain the duties of a H.R. Manager.

6. Write notes on :

(a) Job specification

(b) Retirement benefits.

7. What is the role of trade unions in Industrial Relation?

8. Explain the process of staff selection.

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Reg. No. : .....

D 140

Q.P. Code : [07 DCT 08]

(For the candidates admitted from 2007 onwards)

B.Sc. DEGREE EXAMINATION, DECEMBER 2010.

Third Year

Part III — Catering Science and Hotel Management

FOOD AND BEVERAGE MANAGEMENT

Time : Three hours

Maximum : 100 marks

Answer any FIVE questions.

Each question carries 20 marks.

(5 × 20 = 100)

1. Explain the factors you would consider while planning to open a good restaurant.
2. What is standard purchase specification? Give examples to explain it for food and beverages. Justify its uses in purchase.

3. Write notes on :

- (a) Food cost
- (b) Stock taking and its importance
- (c) Issuing
- (d) Storing.

4. Explain the various elements of cost.

5. What are pricing objectives? What are the types of pricing? Give examples.

6. Explain customer expectation in a good restaurant.

7. Write an essay on beverage control.

8. Write notes on :

- (a) Credit sales
- (b) Sales per water
- (c) Cover turn over
- (d) Ration of food and beverage sales.