

Avinashilingam Institute for Home Science and Higher Education for Women
(Deemed to be University) Coimbatore – 641 043
UG Degree Examination – November 2018
I Semester

Class: I UG
Major: BBA Tourism

Max. Marks: 100
Time: 3 Hours

18BTO101 – TRAVEL CATERING

Part-A

10 x 1=10

Choose the correct answer

1. Choose an example of welfare catering.
a. restaurant b. banquet c. School d. room service
2. Select the place which operates round the clock.
a. Coffee shop b. Banquet c. Restaurant d. Pub
3. Name the style of cooking.
a. Restaurant b. Cuisine c. See through kitchen d. Barbeque
4. Expand HACCP.
a. Hazard Analysis critical Control Points
b. Hazard Analysis current critical points
c. Hazard and critical control point
d. Hazard Analyzer critical control plan
5. Where silver service is implemented?
a. Fast food outlet c. carver
b. Coffee shop d. fine dine restaurant
6. Recall the place where concept of first fast food was introduced.
a. US b. UK c. Japan d. Russia
7. Identify the place where dabbas are located.
a. Beach b. High ways c. Hill station d. Airport
8. Infer a small inexpensive hotel in France.
a. Kiosk b. Food court c. lobby d. Pension
9. Label the packed dishes that are served to the customers.
a. Take away b. Packed food c. Fast food d. Kiosk
10. Which term refers to Scullery
a. Pot wash b. Pest control c. Kitchen cleaning d. Garbage disposal

PART –B

Answer ALL questions

5x6=30 Marks

(Each answer should not exceed 200 words or one page)

11. a. Summarize the motives of travel.

Or

b. Briefly explain the current trends and scope in travel catering.

12. a. Define cuisine and its types.

Or

b. Explain about flight kitchen.

13. a. List the styles of service in restaurant.

Or

b. Elaborate on ship catering.

14. a. What are motels? Give its significance.

Or

b. List the uses of take away.

15. a. Elaborate on pantry car.

Or

b. Explain about off premises catering.

PART- C

Answer ALL Questions

5x12=60 Marks

(Each answer should not exceed 600 words or three pages)

16. a. Explain in detail on national and international level of catering.

Or

b. Write briefly on origin and growth of travel catering.

17. a. Explain catering operations.

Or

b. Briefly explain on airline catering.

18. a. Elaborate on the cuisines offered in ship catering?

Or

b. Explain the services followed in ship catering.

19. a. Write a note on high way catering.

Or

b. Interpret the following.

(i) Drive-inns

(ii) B and B

20. a. Explain about the food hygiene followed in railway catering.

Or

b. Recommend the common menus followed in railway catering.
