



Avinashilingam Institute for Home Science and Higher Education for Women
(Deemed to be University under Category 'A' by MHRD, Estd. u/s 3 of UGC Act 1956)
Re-accredited with 'A+' Grade by NAAC. Recognised by UGC Under Section 12B
Coimbatore - 641 043, Tamil Nadu, India

Bachelor's Degree Examination – January 2021
V Semester

Class : III UG
Major : Tourism

Time : 3 Hours
Max. Marks : 100

18BTOC22 Catering Management

PART A
Choose the Correct Answer

10 x 1 = 10

1. Which department in a hotel, is responsible for guest check-in and check-out, mail and information Service
a. Front office b. Accounts c. Housekeeping d. F&B
2. The main use of a waiter's cloth is for:
a. wiping customer's fingers after eating snails
b. polishing plates and glasses when laying them on the table
c. covering stains on the tablecloth
d. wiping spilt food from the carpet
3. Which is the appropriate manner in which to move a room service cart over obstacles such as elevator tracks and vacuum cords?
a. The faster the table is going, the better.
b. Push gently from a low angle.
c. Tables are not used for room service.
d. Pull, lifting the leading pair of wheels over the problem area.
4. 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
5. A _____ menu does not necessarily have to blend in with the restaurant's theme or décor.
a. Children's b. Dessert c. Take-out d. California
6. The term "catering" refers to:
a. setting up a banquet operation b. serving a banquet operation
c. selling a banquet function d. all of the above
7. What does it mean to 'mince' meat?
a. To mash the meat into a paste.
b. To boil the meat until it melts.
c. To cut the meat into small pieces.
d. To slice the meat into thin strips using a knife.
8. What type of cooking is referred to as a "wet heat" cooking method?
a. Frying b. Scorching c. Braising d. Grilling
9. An example of welfare catering
a. Multicuisine Restaurant
b. Airline Catering
c. Hospital Canteen
d. Outdoor catering.

10. State which of the following dishes is eaten raw:

- a. contrefiletbouquetiere
- c. steak tartare

- b. entrecote minute
- d. tournedos Rossini

Part B

5 x 6 = 30

Answer ALL questions

Each answer should not exceed 400 words or two pages

11.a. Explain Hospitality in Terms of Hotel Industry.

(or)

11.b. What is leisure linked catering?

12.a. What is the banquet service?

(or)

12.b. What is Direct and Indirect Grilling?

13.a. Write short note on menu.

(or)

13.b. Give your points about cold beverages.

14.a. Write the difference between Grilling and Barbequing.

(or)

14.b. Write the interrelations between Roasting and baking.

15.a. What are the duties of food and beverage staff?

(or)

15.b. Write some kitchen safety do's and don'ts to practice in your home.

Part C

5 x 12 = 60

Answer ALL questions

Each answer should not exceed 800 words or four pages

16.a. Describe the Various catering establishments.

(or)

16.b. Structure of the catering industry – a brief description of each.

17.a. Why choose Speciality Catering Services all the time?

(or)

17.b. As a coffee shop manager, what is your management style?

18.a. What are the factors to be consider in menu planning?

(or)

18.b. What is the table service? How many types of service are there in a restaurant?

19.a. Explain the dry heat and wet heat methods of cooking.

(or)

19.b. Describe the pressure cooking and microwave cooking technology and its implications in food processing.

20.a. Draw an organization chart of kitchen and food and beverage department.

(or)

20.b. Enumerate the various departments in kitchen and food and beverage services.
