

(DBHM 01)

B.H.M. DEGREE EXAMINATION, DECEMBER 2007.

(Examination at the end of First Year)

Part II — Hotel Management

Paper I — BASIC CULINARY PREPARATION

Time : Three hours
75 marks

Maximum :

Answer any FIVE questions.

Each question carries 15 marks.

1. What is food preservation? Give the reasons for preserving food. Explain the different methods by which foods can be preserved.
2. List the advantages of solar cooker. Explain the parts of box type solar cooker.
3. Write about the different types of kitchen and the equipment required.
4. List out the precautions to be taken while working in the kitchen.
5. Explain the nutritive value of poultry food and how do you maintain it?
6. Explain the structure of cereal with neat labelled diagram.
7. List out the nutrients in milk and fish. Explain the methods of maintaining the nutritive values in them.
8. Explain the classification of sauces with examples.
9. Explain the role of binding and thickening agents in food preparation.
10. Write an essay on bakery products.

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Part II — Hotel Management

Paper II — BASIC FOOD AND BEVERAGE SERVICE

Time : Three hours

Maximum : 75 marks

Answer any FIVE questions.

Each question carries 15 marks.

1. Explain the different kinds of catering establishments.
2. Discuss about the attributes and personal hygiene of a waiter.
3. Describe about the maintenance of restaurant and service equipments.
4. Write an essay on kitchen stewarding.
5. Explain the rules for planning a menu.
6. Give a brief account on the breakfast and lunch menu and their service.
7. Write about the rules of laying the tables.
8. Explain about order taking and importance of serving.
9. Discuss about the scope and importance of control systems.
10. Write about the importance of sales summary sheet and consumption sheet.

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Paper III — NUTRITION AND FOOD SERVICE

Time : Three hours

Maximum :

75 marks

Answer any FIVE questions.

Each question carries 15 marks.

1. Define food. Explain the functions of food.
2. Write about the classification and functions of carbohydrates.
3. Explain the classification of fats. Add a note on hydrogenation.
4. What is B.M.R.? Add a note on the daily energy requirements.
5. Write about the food sources, functions and deficiencies of thiamine.
6. Explain the importance of Calcium in the body.
7. Write an essay on water loss and its prevention.
8. What is dehydration? Explain the ways to prevent it.
9. Explain the factors affecting meal planning.
10. What would be the food requirements for men and women doing different activities?

(DBHM 04)

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Part II — Hotel Management

Paper IV — FRONT OFFICE PROCEDURES

Time : Three hours
75 marks

Maximum :

Answer ALL questions.

Each question carries 15 marks.

- 1 Write about the classification of hotels.
Or
2. Explain the co-ordination and co-operation of front office with other departments.
3. Discuss about the different sections of the front office and their importance.
Or
4. Give a brief account on the facilities available at in the hotel.
5. Write an essay on the information section in hotels.
Or
6. Explain the methods of handling guest room keys and guest mails.
7. Discuss about the maintenance of reservation record.
Or
8. What is registration card? Explain its importance.
9. Discuss about the procedure for rooming a guest and checkout.
Or
- 10 Explain the Whitney reservation system.

