

Dip in Catering operations
Catering

4771/CT1

MAY 2010

BASIC KITCHEN OPERATIONS

(For those who joined in July 2008)

Time : Three hours

Maximum : 100 marks

SECTION A — (10 × 2 = 20 marks)

Answer any TEN questions.

1. Define cooking.
2. What is salamander?
3. Write any two uses of Refrigerator.
4. What is foundation ingredient?
5. What is personal cleanliness?
6. What is brown stock?
7. Define Roasting.
8. Name any four mother sauces.
9. List out any four basic gravies.
10. List any four root vegetable.

11. What is sealing?
12. What is supreme?

SECTION B — (6 × 5 = 30 marks)

Answer any SIX questions.

13. Write the objectives of cooking.
14. Write the role of chef de cuisine.
15. Write note on uses of any five cereals in cooking:
16. Give recipe for broth.
17. Classify fruits with examples.
18. Give recipe for mayonnaise sauce.
19. Explain the cuts of mutton.
20. Write detail note on utensils in kitchen.

SECTION C — (5 × 10 = 50 marks)

Answer any FIVE questions.

21. Explain the layout of kitchen.
22. Write detail note on various ingredients used in cookery.

23. Give recipe for red gravy with examples.
 24. Classify soup with examples.
 25. Write detail note on methods of cooking.
 26. Write detail note on fish under following headings.
 - (a) Classification
 - (b) Cuts.
 27. Write detail note on ingredients and methods of preparing bakery products.
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BASIC FOOD AND BEVERAGE SERVICE

(For those who joined in July 2008)

Time : Three hours

Maximum : 100 marks

PART A — (10 × 2 = 20 marks)

Answer any TEN questions.

1. Define food service industry.
2. What do you mean by manipulative skill?
3. Define personal hygiene.
4. What is Mis-en-place?
5. What is table d' note menu?
6. Define Irish coffee.
7. Define cutlery.
8. Write the uses of chafing dish.
9. Define liquor.
10. Define alcoholic beverage.

11. What do you mean by buffet service?

12. Define food cost.

PART B — (6 × 5 = 30 marks)

Answer any SIX questions.

13. What are the social and technical skills needed for waiter?

14. 'Sense of urgency' is an important attribute-discuss.

15. Write the duties and responsibilities of restaurant manager.

16. What are the factors to be considered while selecting an operating equipment?

17. List out any twelve miscellaneous equipments and its uses in Restaurant.

18. Classify alcoholic beverage based on their methods of production.

19. Write note on sequence of service in Banquet.

20. Draw the layout of small restaurant.

PART C — (5 × 10 = 50 marks)

Answer any FIVE questions.

21. Explain the status of waiter in Hotel Industry.

22. Draw and explain the organisation structure of restaurant staff.

23. Draw the layout of side board and explain.

24. Classify glassware with examples and its uses.

25. Explain the function of still room.

26. Classify cigars and cigarettes broadly with sizes and strength.

27. Plan a Banquet function for birth day party of 100 pax with seating layout.

ROOM DIVISION OPERATIONS

(For those who joined in July 2008)

Time : Three hours

Maximum : 100 marks

PART A — (10 × 2 = 20 marks)

Answer any TEN questions.

1. Define motel.
2. What is holiday village?
3. Define catering.
4. What is studio room?
5. What is quad?
6. What is express checkout?
7. Define quest polio.
8. Name any two cleaning agents used for cleaning wooden.
9. Name any equipments used for cleaning.
10. What is grease solvent?

11. What is evening service?
12. What is the use of mattress protector?

PART B — (6 × 5 = 30 marks)

Answer any SIX questions.

13. Write the functions of housekeeping department.
14. Write the duties and responsibilities of lobby manager.
15. Design a sample tariff card.
16. Write note on reservation record.
17. Write about the concept of registration.
18. Write about the mechanical equipments used in housekeeping department.
19. Briefly explain the classification cleaning agents.
20. Explain the coordination of housekeeping control desk with front office department.

PART C — (5 × 10 = 50 marks)

Answer any FIVE questions.

21. Draw the organizational structure of a large hotel, write the duties and responsibilities of an executive housekeeper.

22. Classify hotels with examples.
23. Write detail note on various types of room and its facilities.
24. Write detail note on various types of registration.
25. What are the cleaning procedures that are carried out in a vacant room.
26. Write short note on the following :
 - (a) Check in procedure
 - (b) Pre-registration.
27. Explain the bed making procedures.