HOTEL OPERATIONS
II YEAR
PAPER I Food Production II

TIME: 3 Hours **Max. Marks: 50**

SECTION-A

Note : (i) Answer all questions.
(ii) Each question carries 2 marks **10x2=20**

1. What is potali masala?
2. Name five famous dishes from Hyderabadi cuisine.
3. Differentiate between 'spices' and 'condiments'.
4. Name four food adulterants.
5. Define "icing' and 'Choux paste'.
6. Differentiate between 'Mousse' and 'Soufflé'.
7. Define 'Pasta' with at least four examples.
8. What is the 'Danger Zone 'in food preparation?
9. Write the laws prevent food adulteration in India
10. Name the states these dishes are from:
    a. Dodal b. Sukto c .DalBhatiChurma d. Aapam

SECTION-B

Note : (i) Answer any 5 questions.
(ii) Each question carries 6 marks **5x6=30**

11. Enlist all basic Indian gravies. Give recipe of any two.
12. Define 'Oriental Cuisine', also discuss any one cuisine falls under Oriental Cuisine.
13. Write five course menus from Awadhi and Hyderabadi cuisines
14. How 'Flaky Pastry' is made? Give recipe of any two dishes made with flaky pastry.
15. What are the different types of cakes?
16. What is Food Borne Illness? How it can be prevented?
17. Write the process of bread making.
18. Explain the role of various ingredients in the cookery.

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HOTEL OPERATIONS
II YEAR
PAPER II Food and Beverage Service II

TIME: 3 Hours **Max. Marks:50**

SECTION-A

Note: (i) Answer all questions.
(ii) Each question carries 2 marks **2x10=20**

1. Explain fermentation.
2. Explain distillation.
3. Differentiate between table wine & sparkling wine
4. Write 4 international brand names of beer.
5. What is under-bar?
6. Define champagne and give 2 examples.
7. What is a function prospectus?
8. Define banquets & buffet.
9. What is toasting?
10. List all the stages of Food Control Cycle, in proper sequence.

SECTION-B

Note : (i) Answer any 5 questions.
(ii) Each question carries 6 marks **5x6=30**

11. Classify alcoholic beverages and explain each in one line.
12. Enlist the rules of matching food & wine.
13. Explain production of whisky with the help of a flow diagram.
14. Differentiate between dispense bar & cocktail bar in detail.
15. Explain all the stages of banquet booking procedure.
16. What are different types of buffet? Write factors to be considered while planning a buffet.
17. What are the objectives & advantages of cost control?
18. Write duties & responsibilities of kitchen stewarding department in a 5star hote

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HOTEL OPERATIONS

II YEAR

PAPER III Accommodation Operation II

TIME:3 Hours **Max. Marks:50**

SECTION-A

Note : (i) Answer all questions.
(ii) Each question carries 2 marks **2x10=20**

1. What is Registration?
2. Expand the following a) FIT b) CIP
3. Who is Cashier?
4. Define the term PAGING.
5. List the types of Linen used in Housekeeping.
6. Mention the cleaning areas of housekeeping department in a hotel.
7. What is First Aid?
8. Name any two counties and their capitals in Asia.
9. Write the famous hill stations and pilgrim places in India.
10. What are the types of surfaces used in hotels?

SECTION-B

Note : (i) Answer any 5 questions.
(ii) Each question carries 6 marks **5x6=30**

11. Explain the check – in procedure of a guest.
12. Draw the format of C-Form and explain its uses.
13. Describe about message handling procedure with a format.
14. List the modes of payment at reception
15. What is lost & found and describe about lost & found.
16. Write the cleaning method of a departure room.
17. Explain the laundry washing process.
18. What are the steps to be taken while fire in hotel?

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