

#### (Abstract)

B.Sc. Hotel Management and Catering Science programme under Choice Based Credit and Semester System- Model Question paper of 1st Semester Core Course and Additional Common Course (French)- Implemented w.e.f 2021 admission- Orders issued

#### **ACADEMIC C SECTION**

Acad/C2/16587/NGC/2021

Dated: 07.04.2022

Read:-1. U.O Acad/C2/16587/NGC/2021 dated 26.10.2021

- 2. U. O Note No. EXCI-I/27821/2021 Dated 29.01.2022
- 3. E-Mail form Principal, KIHM dated 24.03.2022

#### **ORDER**

- 1. The Scheme, Syllabus and pattern of question papers of B.Sc. Hotel Management and Catering Science programme (CBCSS- OBE) were implemented w.e.f 2021 admission, as per paper read (1)above.
- 2. As per paper read (2) above, Examination Branch requested to submit Model Question Papers of all courses of B.Sc. Hotel Management and Catering Science programme (CBCSS- OBE) w.e.f 2021.
- 3. As per paper read(3) above, the principal, KIHM submitted model question paper for 1st semester Core Courses and Additional Common Course (French) for B.Sc. Hotel Management and Catering Science Programme, for implementation with effect from 2021 admission.
- 4. The Vice-Chancellor after examining the matter in detail and in exercise of the powers of the Academic Council conferred under Section 11(1) Chapter III of the Kannur University Act 1996, accorded sanction to implement the Model Question papers of 1st semester Core Courses and Additional Common Course (French) of B.Sc. Hotel Management and Catering Science Programme under CBCSS-OBE w.e.f 2021 admission at Kerala Institute of Hospitality Management College, at KINFRA park, Chonadam, Thalassery, & to report the matter to the Academic Council.
- 5. The Model Question papers of 1st semester Core Courses and additional common language (French) of B.Sc. Hotel Management and Catering Science Programme under Choice Based Credit and Semester System(OBE) w.e.f 2021 are uploaded on the University website (www.kannuruniversity.ac.in)
- 6. The U.O read (1) above stands modified to this extent.

Orders are issued accordingly.

Sd/-

BALACHANDRAN V K DEPUTY REGISTRAR (ACAD)

For REGISTRAR

To:

The principal, KIHM

Copy To: 1. The Examination Branch (Through PA to CE)

2. EXCI, Web Manager (to upload in web site)

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CIVIL STATION P.O.

KANNUR Pin-670 002

- 3. PS to VC/PA to PVC/ PA to Registrar
- 4. DR/ARI Academic
- 5. SF/DF/FC

Forwarded / By Order

SECTIONOFFICER

Reg No.:	Name:
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#### **KANNUR UNIVERSITY**

FIRST SEMESTER BSc. HOTEL MANAGEMENT & CATERING SCIENCE **EXAMINATION, APRIL 2022** 

	Course Code		
	Course Name: FOOD AND	BEVERAGE SERVICE - I	
Max.	Marks: 80	Duration: 3	Hours
	PAR		
	Answer all questions, ed		Marks
1	(Multiple Choice		
1	is a road side food stall found or	<u> </u>	
	catering to the requirement of heavy veh <ul><li>a) Speciality Restaurant</li></ul>	c) Dhaba	(1)
	b) Night Clubs	d) Oyster Bar	
2	French term for Head Waiter is		
_	a) Chef de rang	c) Demi-chef de rang	(1)
	b) Maître d'hôtel	d) Maître d'hôtel de carre	
3	Sideboard is also known as	,	
	a) Restaurant table	c) Buffet table	(1)
	b) Tea Table	d) Dummy waiter	
4	denotes all types of knives and c	cutting implements used in dining area.	
	a) Crockery	c) Glassware	(1)
	b) Cutlery	d) Hollowware	( )
5	is an area designated for washing	,	
3	a) Pot wash	c) Silver room	(1)
	b) Still room	d) Hot plate	(1)
	,	, 1	
6		t point between kitchen and service staff.	
	a) Silver room	c) Sideboard	(1)
	b) Hotplate	d) Pot wash	
7	Coffee without the stimulant "caffeine"	is termed as	
	a) Café noir	c) Decaffeinated Coffee	(1)
	b) Vienna Coffee	d) Cold Coffee	
8	Herbal infusions or fruit flavoured teas r	nainly for medicinal purposes are	
	a) Vienna Coffee	c) Aerated drinks	(1)
	b) Tisanes	d) Squashes	( )
9	Continental breakfast with coffee is known	wn ac	
9	a) The Simple	c) The Complet	(1)
	b) Café Simple	d) Café Complet	(1)
	•	, <u>.</u>	
10	is the first meal of the day and		(4)
	a) Afternoon Tea	c) Breakfast	(1)
	b) Lunch	d) Supper	

# Either or type questions, each carries 5 marks. (Short answer, Indicate your options clearly.)

		(Short unswer, murcuic your options eleury,)	
11	a	Draw the organization structure of a large restaurant.  OR	(5)
11	b	Write in short the duties and responsibilities of F & B Manager.	(5)
12	a	What are disposable and mention its advantages?	(5)
		OR	( )
12	b	Write in short about the storage of food service equipment.	(5)
13	a	Who is a Aboyeur and what is his work?	(5)
		OR	
13	b	Write short note on still room and its functions.	(5)
14	a	What are the characteristics of a good coffee?	(5)
1.4	1.	OR	
14	b	Write short note on Tisanes with examples.	(5)
15	a	Write in short Mis-en-place and Mis-en-scene.	(5)
15	b	OR What is a cover and mention the rules observed while laying a cover?	(5)
		PART C	(6)
		Either or type questions, each carries 9 marks. (Long answer, Indicate your options clearly.)	
16	a	Explain in detail the type of Restaurants and their characteristics.  OR	(9)
16	b	Write in detail the qualities required for F & B Service Personnel.	(9)
17	a	Explain in detail the various Food Service Equipment used in the F&B Service.	(9)
		OR	
17	b	Describe in detail the purchase considerations for food service equipment.	(9)
18	a	Explain in detail the ancillary sections of F & B Service department.	(9)
10		OR	
18	b	Write in detail the various silver cleaning methods.	(9)
19	a	What are the different methods of making Tea?	(9)
19	b	OR What are the different methods of making coffee?	(0)
20	a	What is breakfast? Explain continental breakfast.	(9)
20	и	OR	(9)
20	b	Explain Full Afternoon Tea with the help of a menu.	(9)
		•	(7)

Reg No.:	Name:

#### **KANNUR UNIVERSITY**

FIRST SEMESTER BSc. HOTEL MANAGEMENT & CATERING SCIENCE EXAMINATION, APRIL 2022

**Course Code: 1B01HMC** 

		Course Coue	: IDUITINIC	
		Course Name: FOOI	O PRODUCTION - I	
Max.	Marks: 80	)	Duration: 3	Hours
		PAR		
		Answer all questions, e		Marks
1		(Multiple Choice	<del></del>	
1		•	preparation and presentation of different	
		_	ings from different countries and regions.	(1)
		Food production	c) Food and Beverage Service	
2	,	Housekeeping	d) Front Office	
2	_	ole of a Class A fire	a) Craital as	(1)
	/	Oil	c) Switches	(1)
2	/	Wood	d) Motor	
3		n-place means	\ Q \ 11'\ IZ'\ 1	(1)
	,	Cooking	c) Satellite Kitchen	(1)
		Everything in its place	d) Frying	
4			in circular motion by pressure of a	
		edge all around the object.	\ <b>\</b>	(1)
		Mincing	c) Peeling	
_	· · · · · · · · · · · · · · · · · · ·	Paring	d) Skimming	
5		is the cooking of food in lie		(1)
		Simmering	c) Boiling	(1)
	,	Poaching	d) Roasting	
6		is the cooking of food by dr		(1)
	Í	Baking	c) Smoking	(1)
	,	Boiling	d) Frying	
7			ond which means foundation liquid.	(1)
		Juice	c) Sauce	(1)
	,	stock	d) Mirepoix	
8	• • • • • • • • • • • • • • • • • • • •	is an ingredient used to thicke	n liquids, transforming them into sauces.	(1)
	a)	Poisson	c) Water	(1)
	b)	Liaison	d) Stock	
9	Mines	trone is the national soup of		
	a)	France	c) India	(1)
	b)	Germany	d) Italy	
10	White	sauce is also known as	Sauce.	
	a)	Bechamel	c) Mayonnaise	(1)
	b)	Espagnole	d) Tomato	

# Either or type questions, each carries 5 marks. (Short answer, Indicate your options clearly.)

11	a	What are the aims and objectives of cooking food?	(5)
		OR	
11	b	What are the factors influencing eating habits?	(5)
12	a	What are the different methods of mixing ingredients?	(5)
		OR	
12	b	Write in short the different type of textures in food.	(5)
13	a	What is boiling and its advantages?	(5)
		OR	
13	b	Write short notes on Poaching and Steaming.	(5)
14	a	Write the recipe for 1 litre Bechamel Sauce.	(5)
		OR	
14	b	What are the reasons for cloudy stock?	(5)
15	a	Write in short the various garnishes used for soups.	(5)
		OR	
15	b	Write the recipe for Cranberry sauce.	(5)
		PART C	
		Either or type questions, each carries 9 marks. (Long answer, Indicate your options clearly.)	
16	a	Draw the organization chart of food production department in a large hotel. Explain the duties and responsibilities of Executive Chef.	(9)
16	b	OR Explain in detail the different types of equipments and tools used in kitchen.	(9)
17	a	Explain in detail the classification of raw materials and their uses.	
1,		OR	(9)
17	b	What is fuel? Explain its types with advantages and disadvantages?	(9)
18	a	Write in detail the various methods of cooking food.	(9)
		OR	(-)
18	b	Explain in detail about Frying, Roasting and Steaming with it advantages.	(9)
19	a	What is a stock? Write the recipe for 1 litre brown stock.	(9)
		OR	( )
19	b	Write in detail the points to be observed while making stock?	(9)
20	a	Explain in detail the classification of soups.	(9)
		OR	` '
20	b	Write any two derivatives of brown sauce. Explain.	(9)

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	KANNUR	UNIVERSITY	
	FIRST SEMESTER BSc. HOTEL MA	ANAGEMENT & CATERING SCIENC	E
	EXAMINATI	ON, APRIL 2022	
		de: 1A01FRE	
	Course Nan	ne: FRENCH-I	
Max. N	Marks: 80	Duratio	n: 3 Hour
		ART A	
	Answer all questions	, each carries 1 mark.	Mark
	(Multiple Cho	oice Questions.)	
1	Choisissez la bonne conjugaison du vo	erbe « être »	
	a) Tu est indien	c) Tu es indien	(1)
	b) Tu suis indien	d) Tu sont indien	
2	Identifiez la bonne traduction du « Bo	njour » en anglais	
	a) Good Night	c) Good day	(1)
	b) Good Morning	d) Good bye	
3	Identifiez le jour de la semaine.		
	a) bien	c) Mardi	(1)
	b) pays	d) Au revoir	
4	Identifiez le nom de la ville française.		
	a) NewYork	c) Paris	(1)
	b) Milan	d) Manchester	
5	Choisissez la formulation correcte		
	a) Je suis étudiant	c) Je suis une étudiant	(1)
	b) Je suis un étudiant	d) Je suis un étudiante	
6	Le touriste habite Paris.		
	a) à	c) le	(1)
	b) en	d) au	
7	Pierre est Jaque en Fran	ice	
	a) vont	c) sont	(1)
	b) ont	d) vas	
8	Identifiez la phrase correcte.		
	a) Il parles italien.	c) Ils ne parlent pas italien	(1)
	b) Il ne parle italien.	d) Ils parle pas italien	
9	La Capitale de la France est		
	a) Lyon	c) Paris	(1)
	b) Bordeaux	d) Marseille	
10	Choisissez la bonne traduction en fran	çais « Have a nice trip »	
	a) Bon voyage	c) Bonne journée	(1)
	b) Bonjour	d) Au revoir	(1)

# Either or type questions, each carries 5 marks. (Short answer, Indicate your options clearly.)

11	a	Cochez la bonne réponse	a tropical	
		<ol> <li>L'Inde est/a un pays</li> <li>Le restaurant Ming</li> </ol>	-	
		3. <b>Le</b> / <b>La</b> France est u		(5)
		4. L'Hôtel Plaza est lo		
		5. Les navettes sont/or	<u>•</u>	
		3. Les havettes song of	OR	
11	b	Cochez la bonne réponse		
		1. Il y a <b>des/les</b> chamb	res pas très chères.	
		2. Un/ Une beau pays.	-	(5)
		3. C'est une ville <b>anci</b>	en/ancienne	(5)
		4. Le/Un du matin est	complet.	
		5. Tu es/a libre demain	ı ?	
12	a	Ecrivez les chiffres en lettre	es $(1x5=5)$	
		1. 09		
		2. 10		(5)
		3. 55		(3)
		4. 75		
		5. 99		
			OR	
12	b	Ecrivez les nombres en lettr	res : de 90 à 95	(5)
13	a	Nommez cinq plats français	3.	(5)
			OR	
13	b	Nommez cinq fruits est cind	q légumes français.	(5)
14	a	Reliez les éléments de ces	2 colonnes	
		Je vais	la ville	
		Vous allez	en suisse	(5)
		Il connait	au restaurant	(5)
		Tu vas	le musée	
		On visite	à l'aéroport	
			OR	
14	b	Reliez les éléments de ces	2 colonnes	_
		Prendre	Un café	
		Boire	L'autobus	(5)
		Partir	du tennis	

Un sandwich

Le 3 janvier

faire

Manger

15	a	Reconstituez les phrases	
		1. Beaucoup /voyage/il	
		2. Paris/de/êtes/vous	(5)
		3. Ne/prenez/pas/vous/dessert/de?	(5)
		4. Le/ 5 avril/on/est	
		5. En/prie/vous/je	
		OR	
15	b	Présentez -vous en français en cinq phrases.	(5)
		PART C Either or type questions, each carries 9 marks. (Long answer, Indicate your options clearly.)	
16	a	Repérez les formules qui aident à prendre la commande dans un restaurant. OR	(9)
16	b	Vous êtes serveur. Repérez un dialogue pour faire le premier contact avec un client au restaurant.	(9)
17	a	Imaginez et écrivez un dialogue. Vous êtes guide, vous rencontrez un client pour la première fois à l'aéroport.	(9)
		OR	
17	b	Écrivez un courriel au directeur d'une agence de voyages pour demander les informations nécessaires pour préparer le voyage.	(9)
18	a	Quelle heure est-il?	
		1. 9h45	
		2. 2h30	(9)
		3. 1h45	(2)
		4. 7h35	
		5. 1h00	
		OR	
18	b	Écrivez quelques expressions de temps. (Exemple-en mai, maintenant)	(9)
19	a	Conjuguez les verbes ALLER et VOULOIR au présent de l'indicatif.	(9)
		OR	
19	b	Conjuguez les verbes ARRIVER et PARTIR au présent de l'indicatif.	(9)
20	a	Écrivez une courte note sur la France (les régions, les rivières, les pays voisins)	(9)
		OR	
20	b	Donnez des renseignements sur quelques hôtels qui se trouvent dans votre ville.	(9)

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### **KANNUR UNIVERSITY**

FIRST SEMESTER BSc. HOTEL MANAGEMENT & CATERING SCIENCE EXAMINATION, APRIL 2022

**Course Code: 1B03HMC** 

	<b>Course Name: INTRODUCTION</b>	TO HOSPITALITY INDUSTRY	
Max. l	Marks: 80	Duration:	: 3 Hours
	PAR Answer all questions, et (Multiple Choice	ach carries 1 marks.	Marks
1	A hotel located in the centre of the city i  a) Suburban Hotel  b) Flotel	<del>-</del>	(1)
2	<ul><li>is a part of a group of hotels oper</li><li>a) Chain Hotel</li><li>b) Aparthotel</li></ul>	,	(1)
3	a) Cafeteria b) Maintenance	,	(1)
4	<ul><li>performs reservation, registration a</li><li>a) Front Office</li><li>b) Food and Beverage Service</li></ul>	c) Housekeeping d) Food Production	(1)
5	<ul><li>An example of a commercial catering es</li><li>a) School Canteens</li><li>b) Institutional Catering</li></ul>	tablishment	(1)
6	Catering to people those who are on mov a) Institutional Catering b) Club Catering	ve is known as c) Transport Catering d) Industrial Catering	(1)
7	An example of Institutional Catering a) Airport b) Resort	c) Schools d) Hotels	(1)
8	Catering to passenger traveling by buses <ul><li>a) Surface Catering</li><li>b) Institutional Catering</li></ul>	and vehicles are called c) Industrial Catering d) Airline Catering	(1)
9	<ul><li>is a document issued by Government</li><li>a) Voucher</li><li>b) Ticket</li></ul>	ment to citizens for traveling abroad. c) PAN d) Passport	(1)
10	the movement of the people from another place for a minimum of 24 hrs to a) Hospitality b) Accommodation		(1)

# Either or type questions, each carries 5 marks. (Short answer, Indicate your options clearly.)

11	a	Write short note on Dharmashalas.	(5)
		OR	
11	b	What is a chain hotel? Give two examples.	(5)
12	a	Draw the organizational structure of a five star hotel.	(5)
12	1.	OR	<i>(</i> <b>-</b> \
12	b	What are the functions of front office department?	(5)
13	a	Classify food and beverage sectors based on motive?  OR	(5)
13	b	Classify food and beverage sectors based on priority?	(5)
14	a	Write short note on surface catering?	(5)
		OR	
14	b	What are the characteristics of Institutional Catering?	(5)
15	a	Write short notes on International and Domestic Tourism.  OR	(5)
15	b	What is MICE tourism and give its importance?	(5)
		PART C  Either or type questions, each carries 9 marks.  (Long answer, Indicate your options clearly.)	
16	a	Explain in detail the sectors of Hospitality Industry.  OR	(9)
16	b	Write in detail the classification of hotel based on location and Size.	(9)
17	a	Explain the classification of hotel departments based on revenue generation.	(9)
		OR	
17	b	Write in detail, inter departmental relationship of various departments of a hotel.	(9)
18	a	Explain in detail the employment opportunities and scope for entrepreneurship for hotel management graduate.	(9)
		OR	
18	b	What is Transport Catering? Explain the different types of transport catering.	(9)
19	a	Explain institutional catering with the help of a cyclic menu.	(9)
		OR	
19	b	What is Industrial Catering? Give its importance and characteristics.	(9)
20	a	Write in detail the effect of Covid 19 on hospitality and tourism industry.	(9)
		OR	
20	b	Explain in detail the various UNESCO world heritage cites in India.	(9)