

D 131097**(Pages : 2)****Name.....****Reg. No.....****THIRD SEMESTER B.VOC. DEGREE EXAMINATION, NOVEMBER 2025****Tourism and Hospitality Management****SDC 3TH 11—HOTEL INDUSTRY MANAGEMENT****(2021 Admissions)****Time : Two Hours and a Half****Maximum : 80 Marks****Section A (Short Answer Questions)***Answer any number of questions each not exceeding 50 words.**Each question carries 2 marks.**Ceiling of marks for Section A is 25.*

1. Define Kitchen.
2. What is meant by Lobby ?
3. Define American plan.
4. What is meant by Cuisine ?
5. Define Commis.
6. Define Kitchen stewarding.
7. Define Meal plan.
8. Define Satellite kitchen.
9. Define Banquet.
10. What are Floatels ?
11. Define sofa bed.
12. What is meant by Faucets ?
13. What do you mean by Deep cleaning ?
14. Define Operating budget.
15. What is called Preserve dish ?

Turn over

Section B

Answer any number of questions each not exceeding 100 words.

Each question carries 5 marks.

Ceiling of marks for Section B is 35.

16. Write the features of Room service Tray.
17. How do you store the following ?
 - a) Cutlery.
 - b) Glassware.
 - c) Crockery.
18. What are the different basics of the classification of hotels ?
19. Discuss the Role of Front office in a hotel.
20. What do you understand by the term Mise-en-place ? Brief
21. List the various methods of cooking and list down the classification also.
22. Define Housekeeping. How does housekeeping contribute to earning profits in a hotel ?
23. How does tourism affect the hotel industry ?

Section C

*Answer any **two** questions not exceeding 400 words.*

Each question carries 10 marks.

24. Explain how pricing is done in a restaurant and brief the methods of pricing.
25. Draw the lay out of storage area and explain.
26. Give an Explanatory note on special equipments.
27. List out the different types of menu and explain.

(2 × 10 = 20 marks)