

**SIXTH SEMESTER U.G. DEGREE EXAMINATION, MARCH 2022**

(CBCSS—UG)

B.T.H.M.

BTH 6B 22—TOURISM RESOURCES AND EMERGING TRENDS

(2019 Admissions)

Time : Two Hours and a Half

Maximum : 80 Marks

**Section A***Answer at least ten questions.**Each question carries 3 marks.**All questions can be attended.**Overall Ceiling 30.*

1. What is seasonal product ?
2. Which are the three UNESCO sites in Kerala.
3. What are tourism circuits ?
4. Give four names of folk dances of Kerala.
5. Name any *four* historical forts of Kerala.
6. Define the term 'Natural tourism Product'
7. What is Unanai ?
8. What is meant by Bio sphere Reserve ?
9. What is Snake Boat races ?
10. What do you mean by Desert tourism ?
11. Distinguish between Fairs and Festivals.
12. Name any *four* ecotourism destinations in Kerala.
13. What is wellness tourism
14. Define sustainable tourism.
15. What do you understand by 'Marma Chikitsa' ?

(10 × 3 = 30 marks)

**Turn over**

**Section B**

*Answer at least five questions.*

*Each question carries 6 marks.*

*All questions can be attended.*

*Overall Ceiling 30.*

16. Explain the various form of martial arts in India.
17. Bring out the significance backwater tourism in Kerala.
18. Write about any *five* important pilgrimage destinations in Kerala.
19. Write down the physical features of Eravikulam National Park.
20. What are the problems faced by hill tourism in Kerala ? Explain.
21. Write down the Characteristics of tourism products.
22. Write short note Indian classical dances.
23. Explain the need of sustainable tourism development.

(5 × 6 = 30 marks)

**Section C**

*Answer any two questions.*

*Each question carries 10 marks.*

24. Write a brief note on the wildlife circuit in Kerala.
25. "India is a land for all seasons and for all reasons." Comment on this statement.
26. Discuss the most popular and important tourism circuit in India.
27. Explain the various fairs and festivals in Kerala.

(2 × 10 = 20 marks)

**SIXTH SEMESTER U.G. DEGREE EXAMINATION, MARCH 2022**

(CBCSS-UG)

B.T.H.M.

BTH 6B 21—FOOD AND BEVERAGE MANAGEMENT

(2019 Admissions)

Time : Two Hours and a Half

Maximum : 80 Marks

**Section A***Answer atleast ten questions.**Each question carries 3 marks.**All questions can be attended.**Overall ceiling 30.*

1. Define "Cost control".
2. What is cost analysis ?
3. What is Standard Purchase Specification ?
4. What is a Credit Note ?
5. What is a Sales summary sheet ?
6. Define Beverage Control cycle.
7. What is food cost ?
8. What is Budgeting ?
9. Name two Menu merchandising tools used in F and B establishment.
10. What do you mean by Menu presentation ?
11. What is Revenue budget ?
12. What do you understand by Event-Trapping Menus ?
13. Define "Menu engineering".

14. What is Ordering Cost ? Give example.
15. List the three types of variances on the basis of elements of cost.

(10 × 3 = 30 marks)

### Section B

*Answer atleast five questions.*

*Each question carries 6 marks.*

*All questions can be attended.*

*Overall ceiling 30.*

16. Explain the classification of cost.
17. Write down the various methods of beverage control.
18. State the difference between fixed and variable overhead.
19. Write down the main objectives of receiving control.
20. Explain the main advantages of using a standard recipe.
21. Write down the elements to strengthen Menu Merchandising.
22. Explain the goals of Sales Control in Food and beverage.
23. Point out the advantages of Variance analysis.

(5 × 6 = 30 marks)

### Section C

*Answer any two questions.*

*Each question carries 10 marks.*

24. Describe in detail about the various elements of cost.
25. Explain the importance of break-even point in cost accounting.
26. List and explain the various stages while preparing a budget for the restaurant.
27. Describe the various factors involved in menu pricing.

(2 × 10 = 20 marks)

**SIXTH SEMESTER U.G. DEGREE EXAMINATION, MARCH 2022**

(CBCSS-UG)

B.T.H.M.

BTH 6B 20—FOOD SCIENCE AND NUTRITION

(2019 Admissions)

Time : Two Hours and a Half

Maximum : 80 Marks

**Section A***Answer atleast ten questions.**Each question carries 3 marks.**All questions can be attended.**Overall Ceiling 30.*

1. Define "Food processing".
2. What are Micro-nutrients ?
3. Name the *two* main types of unsaturated fat.
4. What do you mean by immunity ?
5. What is Balanced Diet ?
6. What is Hydrogenated fat ?
7. Define the term "digestion".
8. List out any *four* cooking methods.
9. What do you mean by short chain carbohydrates ?
10. What are enzymes ?
11. What do you mean by Maillard reaction ?
12. What is known as enzymatic browning ?
13. What are Shortening agents ?

14. Name the factors affecting quality of egg.
15. What is Sensory evaluation ?

(10 × 3 = 30 marks)

### Section B

*Answer atleast **five** questions.  
Each question carries 6 marks.  
All questions can be attended.  
Overall Ceiling 30.*

16. Explain the factors affecting RDA.
17. Explain *three* classifications of carbohydrates.
18. Distinguish between saturated and unsaturated fats.
19. Explain the economic importance of yeast.
20. Write down the important sources of vitamin E and K.
21. Bring out the classification of minerals in food.
22. Explain the basic structure of a Protein.
23. Write down the different methods of Food Adulteration.

(5 × 6 = 30 marks)

### Section C

*Answer any **two** questions.  
Each question carries 10 marks.*

24. Explain the scope of food science in the hospitality industry.
25. Discuss the sources and effects of deficiency of calcium.
26. Elaborate the characteristics, structure and composition of the egg.
27. Critically evaluate the health risk of using food additives.

(2 × 10 = 20 marks)

**SIXTH SEMESTER U.G. DEGREE EXAMINATION, MARCH 2022**

(CBCSS—UG)

B.T.H.M.

BTH 6B 19—AIR FARES AND TICKETING

(2019 Admissions)

Time : Two Hours and a Half

Maximum : 80 Marks

**Section A***Answer at least ten questions.**Each question carries 3 marks.**All questions can be attended.**Overall Ceiling 30.*

1. Define "Round trip".
2. What is OAG ?
3. Define "Agent Coupon".
4. What are the different types of HIP ?
5. Define "Expectant women".
6. Who is WCHR ?
7. What is Published fare ?
8. What do you mean by Rerouting ?
9. What is a flight Segment ?
10. Define "Open Skies".
11. What is EMA ?
12. What is discounted fare ?
13. Define the term 'Overbooking'.
14. What is Minimum Connecting Time (MCT) ?
15. What is IROE ?

(10 × 3 = 30 marks)

**Turn over**

### Section B

*Answer at least five questions.*

*Each question carries 6 marks.*

*All questions can be attended.*

*Overall Ceiling 30.*

16. Define Passenger ticket. Explain the different coupons in a passenger ticket.
17. Explain in detail about the different types of journeys.
18. Explain about MCO.
19. Explain the basic elements of mileage system of fare calculation.
20. Discuss the various HIP rules for different Sales Indicators.
21. Explain the advantages and disadvantages of an E-Ticket.
22. What is TIMATIC? Explain its uses.
23. What is Scheduled flight ? Explain its six categories.

(5 × 6 = 30 marks)

### Section C

*Answer any two questions.*

*Each question carries 10 marks.*

24. Explain the different types of Special Fare.
25. Explain the basic steps of IATA/UFTAA Fare Formula.
26. Explain the rules for completion of the fare calculation area of manual ticket.
27. Find out the Local Currency Fare for the following.

ISI	SITI,
Fare Type	Normal Economy,
Journey	MOW SU X/SIN QF X/ADL NZ AKL,
NUC	3692.00,
RULE	Y169
MPM	FE12111
TPM	10632
IROE	60.304643 (H10)

(2 × 10 = 20 marks)



**SIXTH SEMESTER U.G. DEGREE EXAMINATION, MARCH 2022**

(CBCSS—UG)

B.T.H.M.

BTH 6B 17—ACCOMMODATION OPERATION—THEORY

(2019 Admissions)

Time : Two Hours

Maximum : 60 Marks

**Section A***Answer at least **eight** questions.**Each question carries 2 marks.**All questions can be attended.**Overall Ceiling 16.*

1. Who is an Executive Housekeeper ?
2. What is the use of housekeeping checklist ?
3. What do you mean by cleaning agents ?
4. What do you mean by turndown service ?
5. Write any *four* methods of organizing cleaning.
6. What is the use of dry mop ?
7. What is cloak room in hotel ?
8. List the types of floor sealers.
9. Write the advantages of on premises Laundry.
10. What is the role of Laundry Manager ?
11. List the types of pest found in hotels.
12. What are the principles of First Aid ?

(8 × 2 = 16 marks)

**Turn over**

**Section B**

*Answer at least **four** questions.*

*Each question carries 6 marks.*

*All questions can be attended.*

*Overall Ceiling 24.*

13. What are the points to remember while purchasing cleaning agents for hotel ? Explain.
14. Bring out the procedure for cleaning lobbies in hotel.
15. Explain the various equipments found in linen and uniform room.
16. Point out the advantages of using cotton fabric in a hotel.
17. Explain the various equipments required for flower arrangement.

(4 × 6 = 24 marks)

**Section C**

*Answer any **two** questions.*

*Each question carries 10 marks.*

18. Discuss the duties and responsibilities of Executive housekeeper in large hotel.
19. Explain the procedure for Linen exchange in housekeeping.
20. Explain the various activities involved in Weekly cleaning.
21. Discuss the role of housekeeping in hospitality operations.

(2 × 10 = 20 marks)

**SIXTH SEMESTER U.G. (CUCBCSS-UG) DEGREE EXAMINATION  
MARCH 2022**

B.T.H.M.

BTHM 06 B15—FOOD AND BEVERAGE MANAGEMENT

(2017—2018 Admissions)

Time : Three Hours

Maximum : 80 Marks

Identify the answers from the options. Each carries 1 mark :

1. \_\_\_\_\_ is used to analyze business results to better understand market conditions.
  - (a) Material variance.
  - (b) Cost variance.
  - (c) Sales variance.
  - (d) Profit variance.
2. Menu listing dishes available on a particular day is called :
  - (a) A la carte.
  - (b) Carte du jour.
  - (c) Plat du jour.
  - (d) Table d'hote.
3. Labour is \_\_\_\_\_ cost.
  - (a) Fixed.
  - (b) Variable.
  - (c) Sunk cost.
  - (d) Opportunity cost.
4. The activity of promoting the sale of goods, especially by their presentation in retail outlets :
  - (a) Budgeting.
  - (b) Visualizing.
  - (c) Merchandising.
  - (d) Influencing.
5. A \_\_\_\_\_ is a table that records the status of a good held in stock.
  - (a) Bin card.
  - (b) Purchase order.
  - (c) BOT.
  - (d) KOT.

(5 × 1 = 5 marks)

Match the following :

Plat du jour	–	Fixed cost.
Static menu	–	Variable cost.
Table d'hote	–	Offered all-year long.
Rent	–	A dish specially prepared on a particular day.
Labour	–	Fixed total price.

(5 × 1 = 5 marks)

**Turn over**

Write any *eight* short answer questions in 2 or 3 sentences, each carries 2 marks :

1. Define Cost variance analysis.
2. Define : Budgetary control.
3. Define : Reasonable price method.
4. Define : Material Variance.
5. Define : Non-Productive inventory.
6. What is mean by Contribution Margin ?
7. Define : Reorder point.
8. Define : Physical inventory.
9. What are the uses of marginal costing ?
10. Define : Cyclic menu.

(8 × 2 = 16 marks)

Write any *six* short essay questions in 150-200 words, each one carries 4 marks :

1. Discuss the objectives of Cost Accounting.
2. Explain the obstacles in controlling food cost.
3. What are the essentials of a budgetary control ?
4. Write short note on pricing of menus.
5. Explain Break-even analysis.
6. Discuss the advantages of Food and Beverage cost control.
7. Explain Menu Engineering.
8. Explain the method to calculate food cost percentage with an example.

(6 × 4 = 24 marks)

Write any *two* essay in 600 to 800 words of 15 marks :

1. Explain about budgeting in detail with its purpose, steps in preparing budget, advantages and limitations.
2. Explain the factors to be considered during the Menu Planning.
3. List out various measures for controlling losses in the Bar.

(2 × 15 = 30 marks)

## FIRST SEMESTER (CBCSS-UG) DEGREE EXAMINATION, NOVEMBER 2021

Hotel Management and Culinary Arts

BHC 1B 01—INTRODUCTION TO HOSPITALITY INDUSTRY

(2019—2020 Admissions)

Time : Two Hours and a Half

Maximum : 80 Marks

**Section A***Answer the following questions.**2 marks each (Maximum 25 marks)*

1. Define franchise.
2. What is Duplex suite ?
3. What is Presidential suite ?
4. Define Time Share hotel.
5. Define Due Out.
6. What is outdoor catering ?
7. What is NORP ?
8. What is the function of engineering department in hotel ?
9. What is the function of concierge in hotel ?
10. What are the functions of front office in pre arrival phase ?
11. Define under booking.
12. What is floor limit.
13. What is routine maintenance ?
14. Who is a florist ?
15. What is scheduled maintenance ?

(25 marks)

Turn over

**Section B (Short Answer Type Questions)**

*Each Question Carries 5 marks.*

*(Maximum 35 marks)*

16. Give a brief description about Condominiums hotels.
17. Define hospitality industry.
18. Write the duties and responsibilities of lobby manager.
19. What are the various functions performed by the information desk ?
20. Explain about uniformed services.
21. How does front office coordinates with food and beverage department ?
22. Explain the check-in procedure of guests with very less baggage.
23. Write a note on receiving guest on arrival.

(35 marks)

**Section C**

*Answer any two of the following questions.*

*Each Question Carries 10 marks.*

*(Maximum 20 marks)*

24. Explain types of timeshare.
25. The organization of front office department of a hotel depends on a number of factors. Explain. Draw the organization chart of front office department of a large hotel
26. Explain the function of hospitality desk / concierge desk.
27. What are the different types of reservations ? Explain with suitable examples.

(2 × 10 = 20 Marks)