ACHARYA NAGARJUNA UNIVERSITY
SYLLABUS – PRACTICAL PAPER
B.Sc. (Hospitality & Hotel Administration)
HOUSE KEEPING – I :: I Semester
w.e.f. 2016-17

<table>
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<th>Hours per week</th>
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<td>Credits</td>
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Max. Marks : 50
Semester end examination Marks : 25
Mid-Semester Examination Marks: 25

1) Rooms layout & Standard Supplies (amenities).

2) Identification of Cleaning equipments, both manual and mechanical. Use of different brushes, brooms, mops Identification of cleaning agents.

3) Maids Trolley: Setup, stocking and usage.


Prof. D. A. R. SUBRAHMANYAM
CHAIRMAN
Board of Studies in Hotel Management
Acharya Nagarjuna University
MODEL QUESTION PAPER
ACHARYA NAGARJUNA UNIVERSITY
B.Sc. (Hospitality & Hotel Administration)
HOUSE KEEPING – I :: I Semester
w.e.f. 2016-17

Time : 3 Hrs.  Max. Marks : 75

SECTION – A

Answer any FIVE questions. Each question carries 5 Marks  

1. Write the importance of hospitality industry.
2. Describe the star rating of hotels.
3. What is meant by importance of house keeping?
4. Draw the Layout of housekeeping.
5. Write any five personal attributes of housekeeping staff.
6. Write any five amenities of housekeeping department.
7. Define outsourcing and contracts.
8. Write the classification of hotels.

SECTION – B

Answer ALL questions. Each question carries 10 Marks  

9. a) Describe the co-ordination of House Keeping Department with other departments.
   (OR)
   b) Determine the staff recruiting and selecting.

10. a) Write about Job analysis.
   (OR)
   b) When are outsourced services considered?

11. a) Describe the planning of housekeeping operations.
    (OR)
    b) Write different types of documents for personnel management.

12. a) Explain responsibilities of housekeeping department?
    (OR)
    b) Advantages and disadvantages of outsourcing.

(P.T.O.)
13. a) Explain the employee welfare and discipline. 

(OR) 

b) Write about organization structure of housekeeping department. 

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MODEL QUESTION PAPER

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B.Sc. (Hospitality & Hotel Administration)

FOOD PRODUCTION – I :: I Semester

w.e.f. 2016-17

Time : 3 Hrs. 

Max. Marks : 75

SECTION – A

Answer any FIVE questions. Each question carries 5 Marks

1. What is cooking? Write about the origin of cooking.
2. What is hygiene? Write in detail about personal hygiene.
3. Draw a kitchen brigade chart.
4. Write in detail about different methods of cooking.
5. Write in detail about different types of stocks.
6. Draw any five vegetables cuttings.
7. Functions of catering industry.
8. Write about manual equipments.

5 x 5 = 25 M

SECTION – B

Answer ALL questions. Each question carries 10 Marks

9. a) Write about various types of commodities and their usage in cooking.

   (OR)

   b) Classify basic sauces and explain and give at least three derivatives for each sauce.

10. a) Explain bread making process in detail.

    (OR)

    b) Explain kitchen equipments, mechanical, manual and machinery equipments.

11. a) Explain menu-planning and points to be considered while planning.

    (OR)

    b) Explain French classical menu.

12. a) Explain in detail the principles of food preparation in Five Star Hotels.

    (OR)

    b) Write about different types of fuel used in kitchen.

(P.T.O.)
13. a) Draw the layout of Kitchen Organization and explain.

(OR)

b) Describe differences between quantity and quality in kitchen in detail.

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ACHARYA NAGARJUNA UNIVERSITY
B.Sc. (Hospitality & Hotel Administration)
FOOD & BEVERAGE SERVICE – I :: I Semester
w.e.f. 2016-17

Time : 3 Hrs. Max. Marks : 75

SECTION – A
Answer any FIVE questions. Each question carries 5 Marks

1. Explain the classification of food and beverage service equipment.
2. Write about the rate of computer application in food and beverage service.
3. Explain the care and maintenance of silver dining equipment.
4. Explain the principles of Menu planning.
6. Differentiate between cocktail and mock tail.
7. Mention 5 principles of restaurant reservation.
8. Explain Banquets Service.

SECTION – B
Answer ALL questions. Each question carries 10 Marks

9. a) Define catering technology. Explain the classification and functions of catering organization.

(OR)

b) Write about various types of Food and Beverage Service Outlets.

10. a) Explain Food and Beverage Service sequence with illustrations.

(OR)

b) Describe about the service area and explain about the linen furniture equipment used in it.


(OR)

b) What is Food Cost? Describe different control methods followed by Beverage organization to control the food cost.

(P.T.O.)
12. a) Name the basic services. Classify and give at least three derivatives for each.

(OR)

b) Write about classical kitchen brigade and kitchen brigade in 3 star hotel.

13. a) Write about various types of commodities and their usage in cooking.

(OR)

b) Explain the Bread making process.

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MODEL QUESTION PAPER

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B.Sc. (Hospitality & Hotel Administration)
FRONT OFFICE – I :: I Semester
w.e.f. 2016-17

Time : 3 Hrs. Max. Marks : 75

SECTION – A

Answer any FIVE questions. Each question carries 5 Marks

1. Write about the history of travel.
2. Classification of hotels.
3. What is meant by principles of management?
4. Draw the Hotel organization chart.
5. Write the functions of Basic Management.
6. What are the benefits of positive attitude?
7. What is the difference between needs and wants?
8. Give the difference between status and self-esteem.

SECTION – B

Answer ALL questions. Each question carries 10 Marks

9. a) Give the differences with examples between physical security and emotional security.

(OR)

b) What are the differences between marketing and sales?

10. a) Explain various pricing strategies.

(OR)

b) Explain detail the operating budget.

11. a) What are the local agencies that influence food operations. How do they do so?

(OR)

b) How does legal environment impact the business?

12. a) Key control is a vital activity in front offices – explain.

(OR)

b) What are the influence of forecasting?

(P.T.O.)
13. a) Why is forecasting to the front office professionals?

(OR)

b) Draw the guest cycle and explain it.

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