

(PGDHM01)

ASSIGNMENT -1

P.G. DIPLOMA DEGREE EXAMINATION, DEC. – 2017

HOTEL MANAGEMENT

Food and Beverage Production

MAXIMUM MARKS-30

ANSWER ALL QUESTIONS

- Q1)* Explain control cycle in a hotel.
- Q2)* Discuss different standard receipies and standard yields.
- Q3)* Define 'Inventory' and discuss the inventory taking procedures.
- Q4)* Explain the procedure of purchasing.
- Q5)* Explain the concept and applications of menu engineering.

(PGDHM01)

ASSIGNMENT -2

P.G. DIPLOMA DEGREE EXAMINATION, DEC. – 2017

HOTEL MANAGEMENT

Food and Beverage Production

MAXIMUM MARKS-30

ANSWER ALL QUESTIONS

- Q1)** Define cost and what are different types of food cost reports.
- Q2)** What do you mean by forecasting ? Discuss the forecasting requirements of food in a hotel.
- Q3)** How computers are being used for controlling the cost of food ?
- Q4)** Explain the concept of quality and discuss the different controlling standards for maintaining the better quality.
- Q5)** What do you mean by assessment of quality receiving control?

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(PGDHM02)

ASSIGNMENT -1

PG DIPLOMA DEGREE EXAMINATION, DEC. – 2017

HOTEL MANAGEMENT

Housekeeping Management

MAXIMUM MARKS-30

ANSWER ALL QUESTIONS

- Q1)* Explain the duties and responsibility of house keeping personal.
- Q2)* Define hotel and explain its classification.
- Q3)* Explain the inter departmental relationship maintained by the house keeping department.
- Q4)* What are the reports maintained by the house keeping department?
- Q5)* Define training and discuss the uses of training.

(PGDHM02)

ASSIGNMENT -2

PG DIPLOMA DEGREE EXAMINATION, DEC. – 2017

HOTEL MANAGEMENT

Housekeeping Management

MAXIMUM MARKS-30

ANSWER ALL QUESTIONS

- Q1)* What do you mean by selection? Discuss the selection procedure of employees of housekeeping department.
- Q2)* Discuss the standards to be maintained for guest rooms.
- Q3)* Explain the procedure for servicing the guest room.
- Q4)* Elucidate the cleaning of various surfaces and metal.
- Q5)* Explain the cleaning of food services areas and employees areas.

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(PGDHM03)

ASSIGNMENT -1

PG DIPLOMA DEGREE EXAMINATION, DEC. – 2017

HOTEL MANAGEMENT

Front Office Management

MAXIMUM MARKS-30

ANSWER ALL QUESTIONS

- Q1)* Explain the term 'management' and discuss the managerial functions.
- Q2)* Discuss the various approaches for fixing the rates to the established room.
- Q3)* Prepare Room division income statement and explain with the help of an example.
- Q4)* What are the different ratio's used in front office operations?
- Q5)* Explain various element for managing the revenue.

(PGDHM03)

ASSIGNMENT -2

PG DIPLOMA DEGREE EXAMINATION, DEC. – 2017

HOTEL MANAGEMENT

Front Office Management

MAXIMUM MARKS-30

ANSWER ALL QUESTIONS

- Q1)* Define potential average rate. Explain the different types of average rate.
- Q2)* Define ‘recruiting’ . Explain various sources of recruiting.
- Q3)* Explain the concept of training and discuss how to prepare a training programme.
- Q4)* Define motivation and how motivation influences the staff .
- Q5)* Discuss the concept and methods of performance appraisal.

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(PGDHM04)

ASSIGNMENT -1

P.G. DIPLOMA DEGREE EXAMINATION, DEC. – 2017

HOTEL MANAGEMENT

Nutrition and Food Hygiene

MAXIMUM MARKS-30

ANSWER ALL QUESTIONS

- Q1)** Define 'Hygiene'. What is the role of Hygiene in the hotel and catering industry?
- Q2)** Explain the term personal hygiene and its importance.
- Q3)** What are different food based diseases ?
- Q4)** Explain the classification of food according to ease with which they spoil sources of contamination.
- Q5)** Describe the precautions to be taken by food handlers.

(PGDHM04)

ASSIGNMENT -2

P.G. DIPLOMA DEGREE EXAMINATION, DEC. – 2017

HOTEL MANAGEMENT

Nutrition and Food Hygiene

MAXIMUM MARKS-30

ANSWER ALL QUESTIONS

- Q1)* Define proteins and explain its classification.
- Q2)* Explain the concept of balanced diet. What factors are affecting balance diet.
- Q3)* Discuss briefly the bacterial growth and their effects on the food.
- Q4)* Explain the functions of food based physiological and sociological effects.
- Q5)* Describe ‘food hygiene’ and ‘process management’ in detail.

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(PGDHM05)

ASSIGNMENT -1

P.G. DIPLOMA DEGREE EXAMINATION, DEC. – 2017

HOTEL MANAGEMENT

Kitchen Operations Management

MAXIMUM MARKS-30

ANSWER ALL QUESTIONS

- Q1)* What are most common mistakes done by cooks in Hotels?
- Q2)* State different objects required for cooking.
- Q3)* How would you handle not having everything in stock that you need to make the product you are assigning.
- Q4)* Discuss various convenience foods for cooking.
- Q5)* Discuss the methods of cooking.

(PGDHM05)

ASSIGNMENT -2

P.G. DIPLOMA DEGREE EXAMINATION, DEC. – 2017

HOTEL MANAGEMENT

Kitchen Operations Management

MAXIMUM MARKS-30

ANSWER ALL QUESTIONS

- Q1)* Explain the precautions taken by the cook while preparing the dishes.
- Q2)* What is meant by forecasting and discuss the various methods of forecasting food.
- Q3)* Briefly explain the food preparation premises.
- Q4)* Explain the equipments that are required in the kitchen.
- Q5)* Define layout. Explain different types of kitchen layout with the help of example.

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(PGDHM06)

ASSIGNMENT -1

PG DIPLOMA DEGREE EXAMINATION, DEC – 2017

HOTEL MANAGEMENT

It for Hotel Industry

MAXIMUM MARKS-30

ANSWER ALL QUESTIONS

- Q1)* State the application and importance of computers in hotel management.
- Q2)* What is data processing? Explain the various types of methods in data processing.
- Q3)* Discuss the role of computers in management of kitchen and house keeping.
- Q4)* Describe the various technologies required by hotel industry.
- Q5)* What are the steps involved in making decisions?

(PGDHM06)

ASSIGNMENT -2

PG DIPLOMA DEGREE EXAMINATION, DEC – 2017

HOTEL MANAGEMENT

It for Hotel Industry

MAXIMUM MARKS-30

ANSWER ALL QUESTIONS

- Q1)** Define decision. Explain various types of decisions that organisation need to take.
- Q2)** Briefly explain the concept and usage of search engines. How its useful for hotel industry.
- Q3)** State the application of MIS in Accounts Receivables.
- Q4)** What is decision support system? Explain the Components of decision support system.
- Q5)** What are transformation services? State an account of LAN,WAN and PBX.

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