

**(PGDHM01)**

**ASSIGNMENT-1**  
**P.G. DIPLOMA DEGREE EXAMINATION, MAY – 2018**  
**HOTEL MANAGEMENT**  
**Food & Beverage Production**  
**MAXIMUM MARKS:30**  
**Answer ALL Questions**

- Q1)* Examine the importance of controls in a Hotel.
- Q2)* What factors are influencing the determination of Food and Beverage standards?
- Q3)* Prepare a model of purchase order of your choice.
- Q4)* Outline the methods of Inventory Control.
- Q5)* Define 'Cost'. Explain about classification of costs.

**(PGDHM01)**

**ASSIGNMENT-2**  
**P.G. DIPLOMA DEGREE EXAMINATION, MAY – 2018**  
**HOTEL MANAGEMENT**  
**Food & Beverage Production**  
**MAXIMUM MARKS:30**  
**Answer ALL Questions**

- Q1)* What are the objectives of Food costing?
- Q2)* Suggest measures to Control Wastage in Hotels.
- Q3)* Discuss the uses of using computers in food cost control.
- Q4)* Write a note on Beverage dispensing equipment.
- Q5)* What are the legal requirements followed at the time of purchase of liquors.

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**(PGDHM02)**

**ASSIGNMENT-1**

**P.G. DIPLOMA DEGREE EXAMINATION, MAY – 2018**

**HOTEL MANAGEMENT**

**House Keeping Management**

**MAXIMUM MARKS:30**

**Answer ALL Questions**

- Q1)* Write about the structure of House Keeping Department in any one of the Hotels of your choice.
- Q2)* What are the responsibilities of House Keeping Personnel?
- Q3)* Explain about the types of reports maintained by House Keeping Department.
- Q4)* Discuss the importance of communication among House Keeping Personnel.
- Q5)* Write a note on manual cleaning equipment in a Hotel.

**(PGDHM02)**

**ASSIGNMENT-2**  
**P.G. DIPLOMA DEGREE EXAMINATION, MAY – 2018**  
**HOTEL MANAGEMENT**  
**House Keeping Management**  
**MAXIMUM MARKS:30**  
**Answer ALL Questions**

- Q1)* Explain the classification of Cleaning Agents.
- Q2)* What precautions are required at the time of servicing of guest rooms?
- Q3)* What is a work card? Write a model of work card of your choice.
- Q4)* What procedure is involved in cleaning of public areas?
- Q5)* “Restaurant cleaning requires lot of attention”. Discuss.



**(PGDHM03)**

**ASSIGNMENT-1**

**P.G. DIPLOMA DEGREE EXAMINATION, MAY – 2018**

**HOTEL MANAGEMENT**

**Front Office Management**

**MAXIMUM MARKS:30**

**Answer ALL Questions**

- Q1)* Discuss about Marketing Condition Approach for establishing room rates.
- Q2)* How do you forecast room availability and room revenue?
- Q3)* What factors are influencing Occupancy Ratio?
- Q4)* Prepare a model of Hotel Income Statement.
- Q5)* Write a brief note on Special Events conducted in a Hotel.

**(PGDHM03)**

**ASSIGNMENT-2**  
**P.G. DIPLOMA DEGREE EXAMINATION, MAY – 2018**  
**HOTEL MANAGEMENT**  
**Front Office Management**  
**MAXIMUM MARKS:30**  
**Answer ALL Questions**

- Q1)* Write about Food and Beverage activities in a Hotel.
- Q2)* Examine the process of recruiting staff into a Hotel.
- Q3)* What are the training practices observed in a Hotel?
- Q4)* Write about performance appraisal methods being followed in Hotels.
- Q5)* Examine the importance of communication among Front Office staff.



**(PGDHM04)**

**ASSIGNMENT-1**

**P.G. DIPLOMA DEGREE EXAMINATION, MAY – 2018**

**HOTEL MANAGEMENT**

**Nutrition & Food Hygiene**

**MAXIMUM MARKS:30**

**Answer ALL Questions**

- Q1)* Define 'Hygiene'. Discuss the significance of hygiene in catering industry.
- Q2)* What precautions are required for skin care?
- Q3)* Examine the precautions to be taken by Food handlers.
- Q4)* Write a brief note on Food Borne Diseases.
- Q5)* Describe the measures to be followed for safe disposal of garbage.

**(PGDHM04)**

**ASSIGNMENT-2**  
**P.G. DIPLOMA DEGREE EXAMINATION, MAY – 2018**  
**HOTEL MANAGEMENT**  
**Nutrition & Food Hygiene**  
**MAXIMUM MARKS:30**  
**Answer ALL Questions**

- Q1)* What are Pest Control techniques?
- Q2)* How do you take care of your premises?
- Q3)* Suggest important measures for storage of food.
- Q4)* What are the types of vitamins?
- Q5)* What is Balanced Diet? Explain in detail.





**(PGDHM05)**

**ASSIGNMENT-1**

**P.G. DIPLOMA DEGREE EXAMINATION, MAY – 2018**

**HOTEL MANAGEMENT**

**Kitchen Operations Management**

**MAXIMUM MARKS:30**

**Answer ALL Questions**

- Q1)* Write a detailed note on 'COOKERY'.
- Q2)* What are the objectives of cooking?
- Q3)* What are convenience foods? Give some examples.
- Q4)* Briefly write about methods of cooking.
- Q5)* What precautions are required at the time of cooking?

**(PGDHM05)**

**ASSIGNMENT-2**  
**P.G. DIPLOMA DEGREE EXAMINATION, MAY – 2018**  
**HOTEL MANAGEMENT**  
**Kitchen Operations Management**

**MAXIMUM MARKS:30**  
**Answer ALL Questions**

- Q1)* Examine the role of kitchen in food preparation.
- Q2)* Suggest measures for reducing cost in food preparation.
- Q3)* What factors are influencing the layout of a kitchen?
- Q4)* What are kitchen equipments? Give some examples.
- Q5)* Outline the problems of maintenance with regard to kitchen.



**(PGDHM06)**

**ASSIGNMENT-1**  
**P.G. DIPLOMA DEGREE EXAMINATION, MAY – 2018**  
**HOTEL MANAGEMENT**  
**IT for Hotel Industry**  
**MAXIMUM MARKS:30**  
**Answer ALL Questions**

- Q1)** Examine the role of computers in management of Hotels.
- Q2)** “Computers are playing a vital role in Front Office Management”. Discuss.
- Q3)** What are the characteristics of MIS?
- Q4)** What are the methods of Data Processing?
- Q5)** Explain about the process of Decision Making in Hotels.

**(PGDHM06)**

**ASSIGNMENT-2**  
**P.G. DIPLOMA DEGREE EXAMINATION, MAY – 2018**  
**HOTEL MANAGEMENT**  
**IT for Hotel Industry**  
**MAXIMUM MARKS:30**  
**Answer ALL Questions**

- Q1)** Write a note on System Development Life Cycle.
- Q2)** Explain the techniques of Inventory Management.
- Q3)** Briefly write about subsystems of MIS.
- Q4)** Write about LAN and WAN.
- Q5)** What are the types of Information Systems?

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