

(PGDHM01)

ASSIGNMENT - 1

P.G. DIPLOMA EXAMINATION, MARCH 2023.

Hotel Management

FOOD AND BEVERAGE PRODUCTION

MAXIMUM : 30 MARKS

ANSWER ALL QUESTIONS

1. What is control cycle? How control cycle is taken place in hotel?
2. Define F & B standard. Explain the procedure to determine F & B standards.
3. Explain the receiving producers of purchase order.
4. Define bin card and explain its importance in inventory management system.
5. Define menu engineering. Explain the concept and its applications.

(PGDHM01)

ASSIGNMENT - 2

P.G. DIPLOMA EXAMINATION, MARCH 2023.

Hotel Management

FOOD AND BEVERAGE PRODUCTION

MAXIMUM : 30 MARKS

ANSWER ALL QUESTIONS

1. Define variance analysis and explain its application in F & B management.
 2. What is production and explain the producer for formulating production plan.
 3. Explain the role of computers in food cost control.
 4. Define standard cost control. Give its importance while purchasing of liquor.
 5. What is a Standard Purchase Specification? Explain the objectives for preparing SPS.
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(PGDHM02)

ASSIGNMENT - 1

P.G. DIPLOMA DEGREE EXAMINATION, MARCH 2023.

Hotel Management

HOUSEKEEPING MANAGEMENT

MAXIMUM : 30 MARKS

ANSWER ALL QUESTIONS

1. Describe the planning and responsibility of housekeeping operations.
2. Explain the classification of hotels and different types of guest rooms.
3. Describe the co-ordination of House Keeping Department with other departments.
4. Outline the sources of Recruitment in Hotels.
5. Explain the procedure for cleaning the hotels with chemicals.

(PGDHM02)

ASSIGNMENT - 2

P.G. DIPLOMA DEGREE EXAMINATION, MARCH 2023.

Hotel Management

HOUSEKEEPING MANAGEMENT

MAXIMUM : 30 MARKS

ANSWER ALL QUESTIONS

1. Discuss equipment used in cleaning.
 2. Explain the methods of training for cleaning agents.
 3. Explain the standard of cleaning procedures.
 4. Explain the various cleaning procedures of public areas.
 5. Write a note on employee welfare and discipline.
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(PGDHM02)

(PGDHM03)

ASSIGNMENT - 1

P.G. DIPLOMA EXAMINATION, MARCH 2023.

Hotel Management

FRONT OFFICE MANAGEMENT

MAXIMUM : 30 MARKS

ANSWER ALL QUESTIONS

1. Discuss the functions of management in detail.
2. Define forecasting. Discuss procedure for forecasting room availability.
3. Write a note on evaluating front office operations.
4. Discuss the budget reports in brief.
5. Explain the techniques for measuring yields in the office management.

(PGDHM03)

ASSIGNMENT - 2

P.G. DIPLOMA EXAMINATION, MARCH 2023.

Hotel Management

FRONT OFFICE MANAGEMENT

MAXIMUM : 30 MARKS

ANSWER ALL QUESTIONS

1. Illustrate the concept of food and beverage activity.
 2. Explain the sources of recruitment in detail.
 3. Explain stages of selection with the suitable examples.
 4. Define staff scheduling. Explain the scheduling techniques.
 5. Illustrate need and features of performance appraisal.
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(PGDHM04)

ASSIGNMENT - 1

P.G. DIPLOMA EXAMINATION, MARCH 2023.

Hotel Management

NUTRITION AND FOOD HYGIENE

MAXIMUM : 30 MARKS

ANSWER ALL QUESTIONS

1. Give the importance of hygiene in catering industry.
2. Write a note on personal care of skin and hair.
3. Discuss the precautions to be taken by food handlers.
4. Give the reasons for pest control and its types.
5. Define storage of food. Discuss different types of storage of food.

(PGDHM04)

ASSIGNMENT - 2

P.G. DIPLOMA EXAMINATION, MARCH 2023.

Hotel Management

NUTRITION AND FOOD HYGIENE

MAXIMUM : 30 MARKS

ANSWER ALL QUESTIONS

1. Define vitamins. Discuss the types of vitamins and their sources.
2. Define Balance Diet. Explain the concept of roughage.
3. Write a note on Nutritive value.
4. Explain the procedure for disposal of garbage.
5. What are carbohydrates? Discuss the advantages and disadvantages of taking carbohydrates in food.

(PGDHM04)

(PGDHM05)

ASSIGNMENT - 1

P.G. DIPLOMA EXAMINATION MARCH 2023.

Hotel Management

KITCHEN OPERATIONS MANAGEMENT

MAXIMUM : 30 MARKS

ANSWER ALL QUESTIONS

1. What impact has ON FOOD AND COOKING on the culinary world? How do you think chefs could use the book to improve their cooking methods?
2. What makes Harold McGee such an authority of food? What is McGee's reputation in today's culinary circles?
3. What are the best ways to preserve dairy products? What are the health risks surrounding dairy products? How can people reduce the health risk of dairy products?
4. What are the concerns about the egg industry? How have governments tried to combat these concerns?
5. Write a note on budgetary control and forecasting.

(PGDHM05)

ASSIGNMENT - 2

P.G. DIPLOMA EXAMINATION MARCH 2023.

Hotel Management

KITCHEN OPERATIONS MANAGEMENT

MAXIMUM : 30 MARKS

ANSWER ALL QUESTIONS

1. Explain the food preparation premises in detail.
 2. Discuss the kitchen structure and layout in detail.
 3. Try to explain the proper maintenance equipment in kitchen.
 4. Write a note on meal production with the help of an example.
 5. Discuss different methods of cooking.
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(PGDHM05)

(PGDHM06)

ASSIGNMENT - 1

P.G. DIPLOMA EXAMINATION, MARCH 2023.

Hotel Management

IT FOR HOSTEL INDUSTRY
MAXIMUM : 30 MARKS
ANSWER ALL QUESTIONS

1. Explain the role of computers in management in the hotel industry.
2. Explain the application and importance of computers in front office.
3. Define MIS. Discuss the concept of EDP in detail.
4. Discuss the characteristics of MIS.
5. Write a note on automatic data processing.

(PGDHM06)

ASSIGNMENT - 2

P.G. DIPLOMA EXAMINATION, MARCH 2023.

Hotel Management

IT FOR HOSTEL INDUSTRY
MAXIMUM : 30 MARKS
ANSWER ALL QUESTIONS

1. Explain the decision making process in detail.
 2. Discuss structure and unstructured decisions in detail.
 3. Explain the applications in functional areas of management.
 4. Illustrate the concept of Transaction processing system.
 5. Write a note on LAN and WAN.
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(PGDHM06)