(PGDHM 01)

ASSIGNMENT 1

P.G. DIPLOMA EXAMINATION,
DECEMBER 2020.

First Year

Hotel Management

FOOD AND BEVERAGE PRODUCTION
MAXIMUM MARKS : 30
ANSWER ALL QUESTIONS

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1. Describe about control cycle in a hotel. Also state its importance.

2. Explain the factors influencing standard purchashase order.

3. Enumerate various methods of inventory control.

4. Explain types of food cost reports.

5. What do you suggest to control of wastage? Also state its significance.

(PGDHM 01)

ASSIGNMENT 2

P.G. DIPLOMA EXAMINATION,
DECEMBER 2020.

First Year

Hotel Management

FOOD AND BEVERAGE PRODUCTION
MAXIMUM MARKS : 30
ANSWER ALL QUESTIONS

1. Define cost. Explain about classification of costs.

2. Explain the concept and applications of menu engineering.

3. What are the advantages of computers used in food cost control?

4. Write short notes of the following

    (a)   Store room control

    (b)   Service control

    (c)   Quality receiving control

5. What are the legal requirements followed at the time of purchase of liquors?

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(PGDHM 02)

ASSIGNMENT 1

P.G. DIPLOMA EXAMINATION,
DECEMBER 2020.

Hotel Management

HOUSEKEEPING MANAGEMENT
MAXIMUM MARKS : 30
ANSWER ALL QUESTIONS

1. Briefly explain the role and importance of house keeping in accomonodation operations.

2. Define the term layout differentiate the layout and location.

3. What precautions are required at the time of servicing of guest rooms?

4. Do you agree that communication is essential in housekeeping? Explain with help of examples.

5. Discuss various electrical equipments used for cleaning purpose.

(PGDHM 02)

ASSIGNMENT 2

P.G. DIPLOMA EXAMINATION,
DECEMBER 2020.

Hotel Management

HOUSEKEEPING MANAGEMENT
MAXIMUM MARKS : 30
ANSWER ALL QUESTIONS

1. What procedure is involved in cleaning of public areas?

2. Give a brief note on reports maintained by house keeping department.

3. What is the importance of inter department co-ordination in the house keeping department?

4. Write a short note on the following:

    (a) Duty rota

    (b) Services pantry

    (c) Cleaning agents.

5. Explain the cleaning of food services areas and employees areas.

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(PGDHM03)

ASSIGNMENT 1

P.G. DIPLOMA EXAMINATION,
DECEMBER 2020.

Hotel Management

FRONT OFFICE MANAGEMENT
MAXIMUM MARKS : 30
ANSWER ALL QUESTIONS

1. Describe about marketing condition approach for establishing room rates.

2. Write about food and beverage activities in a hotel.

3. Elucidate the preparation of daily operations report and budget reports.

4. Explain the procedure for evaluating front office operations.

5. Examine the process of recruiting staff into a Hotel.

(PGDHM03)

ASSIGNMENT 2

P.G. DIPLOMA EXAMINATION,
DECEMBER 2020.

Hotel Management

FRONT OFFICE MANAGEMENT
MAXIMUM MARKS : 30
ANSWER ALL QUESTIONS

1. Write a note on about Incentive programs.

2. Write about performance appraisal methods being followed in hotels.

3. What is potential average rate? Explain the different types of average rate.

4. Write short notes on the following :

   (a) Occupancy ratio

   (b) Room division income

   (c) Equivalent occupancy.

5. What are alternative scheduling techniques required for managing Human Resources?

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(PGDHM 04)

ASSIGNMENT 1

P.G. DIPLOMA EXAMINATION,
DECEMBER 2020.

First Year

Hotel Management

NUTRITION AND FOOD HYGIENE
MAXIMUM MARKS : 30
ANSWER ALL QUESTIONS

1. Suggest measures to prevent spoilage of commodities of food.

2. Define balanced diet. Design diet menu for aged people.

3. Explain personal hygiene concerning teeth and hair.

4. What are the precautions that may be taken to control contamination?

5. Enumerate the nutritive value of different kinds of food.

(PGDHM 04)

ASSIGNMENT 2

P.G. DIPLOMA EXAMINATION,
DECEMBER 2020.

First Year

Hotel Management

NUTRITION AND FOOD HYGIENE
MAXIMUM MARKS : 30
ANSWER ALL QUESTIONS

1. Define hygiene and state its importance in the catering industry.

2. State the methods employed to dispose of garbage in the catering industry.

3. Explain the modern devices that may be employed to pest control.

4. Enumerate the significance of vitamins and carbohydrates.

5. Discuss the considerations in cleaning the premises and equipment.

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(PGDHM 05)

ASSIGNMENT 1

P.G.DIPLOMA EXAMINATION, DECEMBER 2020.

First Year

Hotel Management

KITCHEN OPERATIONS MANAGEMENT
MAXIMUM MARKS : 30
ANSWER ALL QUESTIONS

1. What are the techniques followed in the storage of food?

2. What are convenience food? Explain with examples.

3. State the operations related to kitchen management.

4. What are the considerations in the layout of kitchen?

5. Explain the preparation of food forecasting and budgeting

(PGDHM 05)

ASSIGNMENT 2

P.G.DIPLOMA EXAMINATION, DECEMBER 2020.

First Year

Hotel Management

KITCHEN OPERATIONS MANAGEMENT
MAXIMUM MARKS : 30
ANSWER ALL QUESTIONS

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1. Suggest measures to control wastage of food.

2. How are food requirements forecasted in hotels? Explain.

3. List out equipment used in kitchen operations.

4. Draw a model organisation chart of kitchen.

5. Discuss different methods of cooking food.

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(PGDHM 06)

ASSIGNMENT 1

P.G. DIPLOMA EXAMINATION, DECEMBER 2020.

First Year

Hotel Management

IT FOR HOSTEL INDUSTRY

MAXIMUM MARKS : 30
ANSWER ALL QUESTIONS

1. Explain the different applications and importance of computers in management of hotels.

2. Briefly explain the role of computers in front office management.

3. Explain the various application of MIS in functional areas of HR and finance.

4. What are the different functions of MIS in accounts receivable and payable?

5. Explain the various types of data processing methods in detail.

(PGDHM 06)

ASSIGNMENT 2

P.G. DIPLOMA EXAMINATION, DECEMBER 2020.

First Year

Hotel Management

IT FOR HOSTEL INDUSTRY
MAXIMUM MARKS : 30
ANSWER ALL QUESTIONS

1.   Distinguish between structured and unstructured decisions.

2.   Briefly explain the concept of MIS and its functions.

3.   How is decision making process helpful to management? Explain.

4.   What are the advantages of maintaining information systems in Hotel industry?

5.   Briefly explain the transaction processing system and its merits and demerits.

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