

PGDHM01

ASSIGNMENT-1
P.G. DIPLOMA DEGREE EXAMINATION,
JUNE/JULY - 2020
HOTEL MANAGEMENT
Food & Beverage Production
Maximum : 30 MARKS
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)* Give a brief note on the methods of Inventory Control.
- Q4)* Define Cost and what are different types of food cost reports.
- Q5)* What do you mean by variance analysis? Discuss the process of Cost Variance analysis.

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ASSIGNMENT-2
P.G. DIPLOMA DEGREE EXAMINATION,
JUNE/JULY - 2020
HOTEL MANAGEMENT
Food & Beverage Production
Maximum : 30 MARKS
Answer ALL Questions

- Q1)** How computers are being used for controlling the cost of food? Explain.
- Q2)** What do you mean by forecasting? Discuss the forecasting requirements of food in a Hotel.
- Q3)** Write a short note on the following:
- a) Delivery hours.
 - b) Bin Card.
 - c) Perceptual Inventory.
- Q4)** What are the legal requirements for purchasing of Liquors?
- Q5)** Explain the concept of quality and discuss the different controlling standards for maintaining the better quality.

ASSIGNMENT-1
P.G. DIPLOMA DEGREE EXAMINATION,
JUNE/JULY - 2020
HOTEL MANAGEMENT
Housekeeping Management
Maximum : 30 MARKS
Answer ALL Questions

- Q1)* Describe the duties and responsibilities of House Keeping Personnel.
- Q2)* Explain about the types of reports maintained by House Keeping department.
- Q3)* How does Communication play vital role among House Keeping Personnel?
- Q4)* Write about Electrical Cleaning Equipment and also show that how it is better than a manual cleaning.
- Q5)* Explain in brief about placement and frequency of change.

ASSIGNMENT-2
P.G. DIPLOMA DEGREE EXAMINATION,
JUNE/JULY - 2020
HOTEL MANAGEMENT
Housekeeping Management
Maximum : 30 MARKS
Answer ALL Questions

- Q1)* Discuss the standards to be maintained for guest rooms.
- Q2)* Trace out various ways for cleaning surfaces and metals. Explain in detail.
- Q3)* What are the different kinds of Chemicals used for Cleaning and Storage of Equipment?
- Q4)* Explain the organisational structure of housekeeping department in Small, Medium and Large organisations.
- Q5)* Describe the relationship of House Keeping department with guests and other departments.

ASSIGNMENT-1
P.G. DIPLOMA DEGREE EXAMINATION, JUNE/JULY - 2020
HOTEL MANAGEMENT
Front Office Management
Maximum : 30 MARKS
Answer ALL Questions

- Q1)** Explain about establishing room rates with the help of Hobart formula.
- Q2)** What are the different methods required for motivating staff in a hotel?
- Q3)** How do you forecast room availability and room revenue? Explain.
- Q4)** Write short notes on the following :
- a) Group room Sales.
 - b) Special Events.
 - c) Equivalent Occupancy.
- Q5)** Explain about the preparation of daily operations report and budget reports.

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ASSIGNMENT-2

P.G. DIPLOMA DEGREE EXAMINATION, JUNE/JULY - 2020

HOTEL MANAGEMENT

Front Office Management

Maximum : 30 MARKS

Answer ALL Questions

- Q1)* What is recruitment? Explain about Internal and External sources of recruitment.
- Q2)* Briefly explain the concept of yield statistic and identical yields.
- Q3)* Discuss the concept and methods of performance appraisal.
- Q4)* Enumerate various steps involved in selecting human resources.
- Q5)* How do you say that communication is important among front office staff? Explain in detail.

ASSIGNMENT-1

P.G. DIPLOMA DEGREE EXAMINATION, JUNE/JULY - 2020

HOTEL MANAGEMENT

Nutrition & Food Hygiene

Maximum : 30 MARKS

Answer ALL Questions

- Q1)* Discuss how contamination and spoilage is prevented in hotels?
- Q2)* Define “Menu Planning” and discuss its importance.
- Q3)* Explain the sources of food and bring out their nutritive value.
- Q4)* Classify vitamins and state their functions.
- Q5)* Explain the considerations in the planning of menu for school going children.

ASSIGNMENT-2

P.G. DIPLOMA DEGREE EXAMINATION, JUNE/JULY - 2020

HOTEL MANAGEMENT

Nutrition & Food Hygiene

Maximum : 30 MARKS

Answer ALL Questions

- Q1)* Define personal hygiene. Explain it in relation to skin and hands.

- Q2)* Bring out the importance of hygiene in the catering industry.

- Q3)* Explain the techniques employed to dispose of garbage safely.

- Q4)* Suggest the initiatives for an effective pest control in brief.

- Q5)* Enumerate the techniques that may be employed to keep the premises clean and hygiene.

ASSIGNMENT-1
P.G. DIPLOMA DEGREE EXAMINATION,
JUNE/JULY - 2020
HOTEL MANAGEMENT
Kitchen Operations Management
Maximum : 30 MARKS
Answer ALL Questions

Q1) Draw a neat layout of kitchen of a 5 star hotel.

Q2) Explain about control cycles in a hotel.

Q3) Explain the following :

- a) Ordering goods.
- b) Purchase order.
- c) Reviewing procedures.

Q4) Explain about standard food costs in brief.

Q5) State the duties and responsibilities of server.



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ASSIGNMENT-2
P.G. DIPLOMA DEGREE EXAMINATION,
JUNE/JULY - 2020
HOTEL MANAGEMENT
Kitchen Operations Management
Maximum : 30 MARKS
Answer ALL Questions

- Q1)** Discuss briefly about Budgetary controls in kitchen operations.
- Q2)** Explain briefly about the methods of purchasing.
- Q3)** Define cooking. Discuss briefly the aims and objectives of cooking.
- Q4)** Discuss briefly about cost control and portion control in kitchen operation.
- Q5)** Write short notes on the following :
- a) Boiling.
 - b) Poaching.
 - c) Baking.
 - d) Frying.



ASSIGNMENT-1
P.G. DIPLOMA DEGREE EXAMINATION,
JUNE/JULY - 2020
HOTEL MANAGEMENT
IT for Hotel Industry
Maximum : 30 MARKS
Answer ALL Questions

- Q1)* Define expert system and explain its importance in hotels.
- Q2)* Discuss briefly about automatic data processing methods.
- Q3)* Define management and discuss various levels of management.
- Q4)* How are computers used in different functional areas? Explain.
- Q5)* Describe briefly about feasibility study while making decisions.



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ASSIGNMENT-2
P.G. DIPLOMA DEGREE EXAMINATION,
JUNE/JULY - 2020
HOTEL MANAGEMENT
IT for Hotel Industry
Maximum : 30 MARKS
Answer ALL Questions

- Q1)* What is the importance and application of computers in Hotel industry?
- Q2)* What is Inventory Management and how computers are useful in this area?
- Q3)* Define gadget and what are the different types of gadgets.
- Q4)* What are programmable and non-programmable decisions? Explain in brief.
- Q5)* Explain the different stages of system development life-cycle.

