

19. Explain about planning of menus in school meal services and importance of nutritive value.
 20. Discuss in detailed notes on duties of catering manager in luxury clubs and Problems in Outdoor Catering.
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S.No. 5570

16 SMBEHM 1

(For candidates admitted from 2016–2017 onwards)

B.Sc. DEGREE EXAMINATION, APRIL 2022.

Part III — Hotel Management and Catering Science —
Major Based Elective

HOSPITALITY SERVICES

Time : Three hours

Maximum : 75 marks

SECTION A — (10 × 2 = 20)

Answer ALL questions.

1. Write briefly refreshment stalls in railway station.
2. What is Marine catering?
3. Write short notes on ship catering.
4. Write briefly Catering service in passenger ships.
5. What do you mean by Hospital tray service?
6. Who is Dietitian?
7. Define the term "Menu".

8. Expand the abbreviation I.C.A.R.

9. Write briefly Club Catering.

10. Write short notes on outdoor catering.

SECTION B — (5 × 5 = 25)

Answer ALL questions, choosing either (a) or (b).

11. (a) Explain about planning of menu in airline catering.

Or

(b) Explain about Role of Indian Railway Catering Tourism Corporation and Palace on Wheels.

12. (a) What do you mean by Galley? Mention its importance in ships.

Or

(b) Compile a Food and Wine List for Cruise Liner Catering.

13. (a) Write notes on Planning of Menu for Invalids.

Or

(b) Explain about role of catering services in hospitals.

14. (a) Write notes on C.S.I.R and I.C.M.R.

Or

(b) Explain about planning of kitchen and food service areas in industrial catering.

15. (a) What are the various types of functions in outdoor catering? Explain any three of them.

Or

(b) Write notes on Catering services in Indian Army.

SECTION C — (3 × 10 = 30)

Answer any THREE questions.

16. Explain about pantry car service and limitations of airline catering.

17. Give a detailed account on catering in luxury coaches and service of snacks and beverages in cruise liner catering.

18. Discuss in detail about menu planning in hospitals and importance of diet kitchen.