Reg. No. :

Code No.: 8088 Sub. Code: DMT 14

M.A. DEGREE EXAMINATION, NOVEMBER 2013.

First Year — Non- Semester

Tourism Management (DD and CE)

HOSPITALITY MANAGEMENT

(For those who joined in July 2008-09 onwards)

Time : Three hours

hours Maximum : 100 marks

PART A — $(5 \times 5 = 25 \text{ marks})$

Answer any FIVE questions out of Eight.

- 1. Explain in detail about early lnns.
- 2. Write short notes on
 - (a) Leisure linked catering
 - (b) Club catering.
- 3. Explain the importance of takeout service.

- 4. Explain the various functions of desk control section.
- 5. Write short note on pre-registration.
- 6. Explain different sources of room reservation.
- 7. List out the general rules for serving of food and beverage in a restaurant.
- 8. What are the points to be consider while purchasing service equipments?

PART B — (5 × 15 = 75 marks)

Answer any FIVE questions out of Eight.

- 9. Bring out the terms and conditions that hotels operate under a management contact.
- 10. Explain the growth and development of hotel industry in India.
- 11. Explain the different types of primary catering establishment.
- 12. Identify challenges that can be unfavorable to the primary catering business.
- 13. Discuss various departments in an approved hotel.
- 14. List out the duties and responsibilities of an executive housekeeper.

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- 15. Explain in detail about uniformed service in front office.
- 16. Discuss the objectives of food and beverage control.

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