| TB1 | 145420A | Reg. No | |
|------|---|----------------------|--|
| | | Name | |
| | B. A. DEGREE (C.B.C.S.S.) EXAMINATION, SEMESTER V - OPEN COURSE (FI FRE5THM(O) – TOURISM AND HOSPITALIT | RENCH) | |
| Tim | ne: Three Hours PART A | Maximum Marks: 80 | |
| I. | Answer all the questions. Each question carries 1 mark. | | |
| 1. | What is Service? | | |
| 2. | What do you mean by the term 'Restaurant'? | | |
| 3. | What are Banquets? | | |
| 4. | Who is a Kitchen Steward? | | |
| 5. | What is a Spa? | | |
| 6. | What is meant by a Package Tour? | | |
| 7. | Name any two prominent hotel chains in India. | | |
| 8. | Expand: B&B GDS; HACCP. | | |
| 9. | Who is a Travel Agent? | | |
| 10. | 1 | (10x1=10) | |
| | PART B | | |
| II. | Answer any eight questions. Each question carries 2 ma | rks. | |
| 11. | What do you mean by Online Reservation System? | | |
| 12. | What is meant by the P's of Marketing? | | |
| 13. | Differentiate between Services and Physical Products? | | |
| 14. | What are the main features of a Motel? | | |
| 15. | What do you mean by Time – Share Hotels? | | |
| 16. | What is the use of an e-ticket? | | |
| 17. | Mention the importance of Websites in Hotel business. | | |
| 18. | 1 | | |
| 19. | | | |
| 20. | , | | |
| 21. | | | |
| 22. | Write down the Organization Chart of a Hotel kitchen. | (2 , 5, 5, 7) | |
| | PART C | (8x2=16) | |
| III. | Answer any six questions. Each question carries 4 mark | S. | |

23. What are the key components of Tourism?24. What are the main roles of Front Office?

1 (P.T.O)

- 25. Write short note on Hotel Ratings and Grading Schemes.
- 26. Write a note on Guest Life Cycle for Hotels.
- 27. What are the main functions of House Keeping Department?
- 28. Explain the Food & Beverage Department of a Hotel.
- 29. Briefly explain the latest trends in Tourism sector.
- 30. Explain the Check out procedures in Hotels
- 31. Write a note on Hotel Ratings and Grading Schemes.

(6x4=24)

PART D

IV. Answer any two questions. Each question carries 15 marks.

- 32. Trace the historical development of Hotel Industry in general.
- 33. Explain the different types of Accommodation Facilities.
- 34. Discuss the importance of CRS in Hotel Industry.
- 35. Explain the new trends in Lodging and Food Services.

(2x15=30)