2019 III 12	1000	Seat No.					
Time : 2 Hours	Introduction to the Hospitality Industry						
	Subject Code						
V 3 5 6							
Total No. of Questions	S:5 (Printed Pages:4)	Maximum Marks : 50					
INSTRUCTIONS:(i)	Answer each question on a fresl	n page.					
(ii)	Write the number of each questi	on and sub-question clearly.					
(iii)	All questions are compulsory.						
(iv)	Figures to the right indicate ful	l marks.					
(v)	The question paper consists of 5	o units of 4 questions each.					
(vi)	Answer question no. 1 of each u	nit in about 2 words.					
(vii)	Answer question no. 2 of each u	nit in about 30 words.					
(viii)	Answer question no. 3 of each u	nit in about 50 words.					
(ix)	Answer question no. 4 of each u	nit in about 100 words.					
	Unit I						
1. (1) A slip issued	by the front office to the various of	lepartments of a hotel when					
the guest che	the guest checks-in. 1						
(2) State any <i>fou</i>	State any <i>four</i> qualities a telephone operator needs to possess to maintain						
efficiency in	the hotel.	2					

1

V-356

- (3) Explain the process of paging an in-house guest in the hotel using telephones and public address system.3
- (4) You are working at the hotel Plazo as a front office assistant. How will you proceed with the registration process of a reserved guest and a walk-in guest at the hotel ?

Or

If you are offered a job of a front office assistant at Hotel Ria Classic, state any *eight* qualities you are expected to possess.

Unit II

2.	(1)	A room located on the guest floor to keep a supply of linen, guest supp		upplies	
		and	cleaning suppplies for the floor.	1	
	(2)	Men	tion any <i>four</i> functions of the information department.	2	
	(3)	Expl	Explain any <i>two</i> types of complaints registered by guest at the hotel		
		how	will you handlle them.	3	
	(4)	If you are given the role of the following House-keeping Staff, what		duties	
		you	are expected to perform :	4	
		(<i>a</i>)	Linen room supervisor		
		(<i>b</i>)	Public area supervisor		
		(<i>c</i>)	Room attendant		
		(d)	Night supervisor.		

V-356

Unit III

		(c) Discotheque			
		(d) Night Club.			
	Unit IV				
4.	(1)	A commercial establishment committed to the sale of	of Food and		
		Beverage.	1		
	(2)	What type of knowledge should a Food and Beverage servi	ce personnel		
		acquire for the job ?	2		
	(3)	Explain the different types of transport catering units.	3		
	(4)	Elaborate on the process of Formal Banqueting.	4		
V-35	56	3	P.T.O.		

kitchen.1(2)How does the House-keeping Department coordinate with the Personnel

A service in a restaurant where a dish comes partially prepared from the

- (3) Explain any *three* qualities a House-keeping Staff needs to possess. 3
- (4) If you are working as a Bartender at the Azul Bar, mention any *eight* duties you are suppose to perform before opening the bar for the guest.

Or

Explain the following types of restaurants :

(a) Coffee shop

Department of a hotel.

3.

(1)

(b) Speciality Restaurant

 $\mathbf{2}$

Unit V

5.	(1)	Small pieces of meat fixed on skewers.	1
	(2)	State any <i>four</i> functions of the kitchen stewarding department in	n the
		hotel.	2
	(3)	Sketch the organizational layout of the kitchen staff in the	food
		production section of a hotel.	3
	(4)	Explain the different type of menus in menu planning.	4