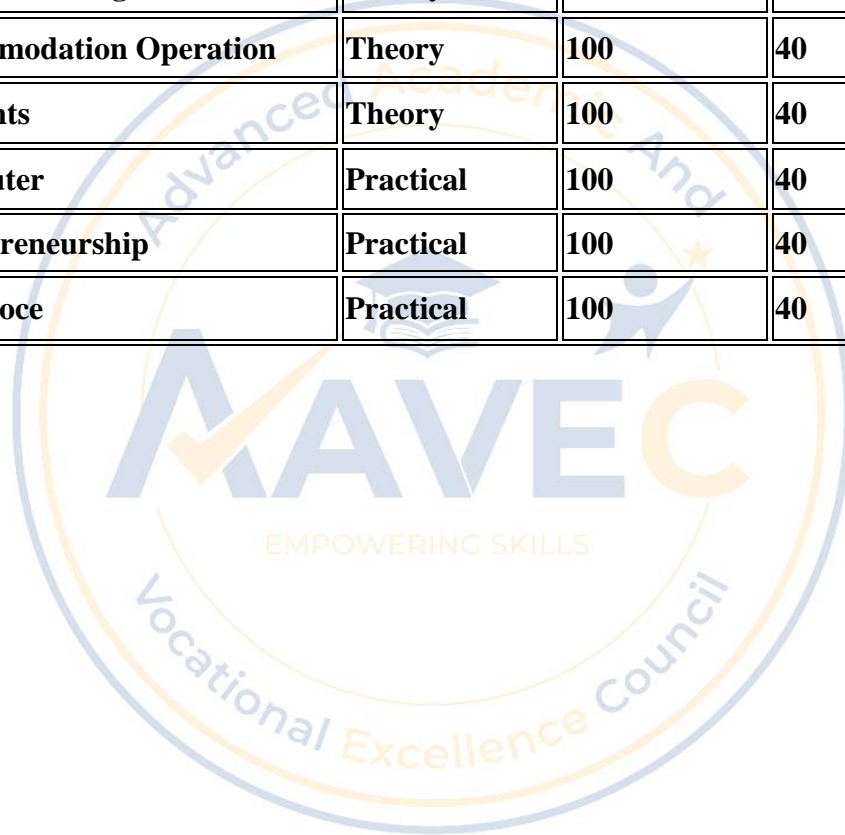


Diploma In Hotel Management & Catering Science

| S.No. | Name of paper | Subject Type | Total Marks | Minimum Marks |
|-------|-------------------------|--------------|-------------|---------------|
| 1. | General English | Theory | 100 | 40 |
| 2. | Food Science | Theory | 100 | 40 |
| 3. | Food Production | Theory | 100 | 40 |
| 4. | Food & Beverage Service | Theory | 100 | 40 |
| 5. | Accommodation Operation | Theory | 100 | 40 |
| 6. | Accounts | Theory | 100 | 40 |
| 7. | Computer | Practical | 100 | 40 |
| 8. | Entrepreneurship | Practical | 100 | 40 |
| 9. | Viva Voce | Practical | 100 | 40 |



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SECTION – A

GENERAL ENGLISH

1. English learning process
2. Techniques of effective communication
3. Uses of English language in day-to-day life
4. Parts of speech
5. Sentence formation
6. Types of sentences

FOOD SCIENCE

1. Study of food science
2. Effect of heat on food
3. Nutritive values of food
4. Various methods of food preservation

SECTION – B

FOOD PRODUCTION

1. What is the basic food production?
2. What is the need & importance of food production?
3. What are the various principles of food production?
4. Explain the kitchen organization & management

FOOD & BEVERAGE SERVICE

1. Introduction of food & beverage service
2. Types of service
3. Service equipment used in food & beverage service
4. Classification of food & beverage services

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SECTION – C

ACCOMMODATION OPERATION

1. What are accommodation operations?
2. What are the current trends in accommodation industry?
3. Explain about the departments that are concerned with accommodation
4. Role of hotel & tourism challenges in hotel industry in 2025

HOUSE KEEPING SERVICES

1. Objectives of house keeping
2. Role of house keeping
3. Importance of guest room
4. Area responsibilities of house keeping department

ENTREPRENEURSHIP & VENTURE MANAGEMENT

1. Practical
2. Viva

ASSIGNMENTS

(Total Marks – 100)

Q.1 Multiple choice questions

(M.M.-10)

1. Which of the following is not a function of front office?
 - a) Sell rooms
 - b) Balance guest accounts
 - c) Mail, fax
 - d) All of the above
2. Housekeeping attendants typically clean and service how many rooms per shift?
 - a) 12–14
 - b) 15–20
 - c) 18–25
 - d) 15–30

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3. Who is generally in charge in a hotel kitchen?
 - a) Garde manger
 - b) Chef steward
 - c) Executive chef
 - d) Sous chef
4. The more important people are, the better they work. This deal with:
 - a) Promotions
 - b) Raises or bonuses
 - c) Empowerment
 - d) Rewards
5. Which of the following is a challenge to operating room service?
 - a) Delivery on time
 - b) Avoiding complaints
 - c) Profitability
 - d) All of the above

Q.2 Fill in the blanks

(M.M.-10)

1. _____ is one of the highest concerns of guests who visit hospitality business.
2. _____ in housekeeping is measured by the number of hours each person takes to clean an occupied room.
3. The _____ is used as the benchmark quotation of a hotel's room rate.
4. The _____ allows hotels and their corporate office to access room inventory and make reservations simultaneously.
5. _____ is not a member of the executive committee of a hotel?

Q.3 Short answer type questions

(M.M.-28)

1. What is the basic knowledge of hotel management?
2. What is continuously rendered services?
3. Mention different types of accommodation.
4. What are the roles of a hotel manager?
5. Which type of skills do you need to handle a customer?
6. What are the functions of front office?
7. What are the things to develop personality?

Q.4 Long answer type questions

(M.M.-32)

1. What are the qualities that a hotel manager should possess to be effective?

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2. How do you stay motivated at work?
3. What strategy would you use to instill trust and camaraderie among the staff and yourself?

