

**FIRST SEMESTER UG DEGREE EXAMINATION, NOVEMBER 2024
(CUFYUGP)**

**BHC1VN101: INTRODUCTION TO CATERING SCIENCE
(2024 Admission onwards)**

Maximum time: 2 hours

Maximum marks : 70

Section A

Answer all Each question carries 3 Marks (Ceiling: 24 marks)

1. Define hospitality industry.
2. What is a suite room?
3. What is meant by a motel?
4. Define Cabana.
5. What is meant by seasonality of food ?
6. What is meant by food safety?
7. Define storage.
8. What is meant by menu design?
9. What do you understand by pricing strategies?
10. Define feedback..

Section B

Answer all. Each question carries 6 marks (ceiling 36 marks)

11. Write the importance of catering in hospitality industry.
12. What are the various types of departments in a hotel?.
13. Give a note on the control measures of food hazards..
14. Explain the menu planning and development of an A'la carte.
15. How factors of budgeting influences menu planning?.
16. Give a brief note on menu design.
17. Why communication skills are essential for customer service in catering?
18. How will you analyze current trends and challenges in the catering industry?

Section C

Answer any one. Each question carries 10 marks (1 x 10=10 marks)

19. What are the factors affecting microbial growth in food?.
20. Give an Elaborate note on the classification of hotels.