MAHATMA GANDHI UNIVERSITY, KOTTAYAM

MGU-UGP (HONOURS)
FIRST SEMESTER EXAMINATION
(2024 ADMISION ONWARDS)
COURSE CODE – MDCHMC100 **COURSE TITLE: ECO FRIENDLY PRACTICES IN HOSPITALITY INDUSTRY**

Duration: 1.5 hrs   Maximum Marks: 35

Students should attempt at least one question from each course outcome to enhance their overall Outcome attainability.

Part A
Short Answer Questions
Answer Any 6 Questions
Each question carries 2 marks

1.	What is called pollution?	[R][1]
2.	Define climate change?	[U][1]
3.	What is called biodiversity conservation?	[R][1]
4.	What is called sustainable deveopment?	[U][1]
5.	What is called Eco-friendly practices?	[U][2]
6.	What do you mean by Energy efficiency?	[U][2]
7.	Define LEED?	[R][2]
8.	What is called cultural conservation?	[R][2]
9.	What is called waste control ?	[U][3]
10.	What is called eco certification programs?	[R][3]
11.	What do you about environmental impacts?	[U][3]
12.	What is called a hotel?	[R][3]

[2 x 6 = 12]

Part B
Short Essay Type Questions
Answer 3 Questions
Each question carries 5 marks

1.	Write a short note on environment?	[R][1]
2.	Why do Hoteliers need to follow Eco-friendly practices in hotels?	[U][1]
3.	Explain the significance of Eco-tourism?	[U][2]
4.	What are the Opportunities of eco-tourism?	[R][2]
5.	Write any 5 types of Eco - friendly practices in hotels?	[R][3]

[3*5=15]

1. Illustrate the types of water conservation methods?   [U][2]

2.Explain the importance of eco friendly practices in hotels?   [R][3]

                                                                    [1*8=8]

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FIRST SEMESTER EXAMINATION
(2024 ADMISION ONWARDS)
COURSE CODE – MG1DSCFNN100 **COURSE TITLE: BASIC NUTRITION FOR HOTEL OPERATIONS**

Duration: 1.5 hrs   Maximum Marks: 50

Students should attempt at least one question from each course outcome to enhance their overall
Outcome attainability.

Part A
Short Answer Questions
Answer Any 10 Questions
Each question carries 2 marks

1. Define Health?   [U][1]
2. How is Health defined by WHO?   [U][1]
3. What is nutrition?   [U][1]
4. Define nutrients?   [U][1]
5. What are micronutrients?   [U][2]
6. What are macronutrients?   [U][2]
7. Differentiate between macronutrients and micronutrients?   [U][2]
8. Define Carbohydrates?   [R][2]
9. What is physiological function of foods?   [U[3]
10. What is psychological function of foods?   [U][3]
11. What are the social function of foods?   [U][3]
12. List the factors affecting meal planning?   [R][4]
13. How variety affects the meal planning?   [R][4]
14. How avilability affects the meal planning?   [R][4]
15. How economic considerations affects the meal planning?   [R][4]

[2 x 10 = 20]

Part B
Short Essay Type Questions
Answer 4 Questions
Each question carries 5 marks

1. Explain the physiological functions of food?   [U][1]
2. Explain the social and psychological functions of food in everyday life?   [U][1]
3. What are the functions of carbohydrates in the human body?   [R][2]
4. Expalin monosacchrides and disacchrides with examples?   [R][2]
5. Describe about the importance of food?   [U][3]
6. What is meal planning and aim of meal planning?   [R][4]

[4*5=20]

1. Disscuss about major functions of food?   [U][1]

2. Discuss the classification of carbohydrates, including their functions, types (monosaccharides, disaccharides, oligosaccharides, polysaccharides), and dietary sources.?   [U][2]

3. Elaborate the concept of energy and various dietary sources of energy?   [U][5]

[1*10=10]

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MGU-UGP (HONOURS)
FIRST SEMESTER EXAMINATION
(2024 ADMISION ONWARDS)
COURSE CODE – MG1DSCHBM100 **COURSE TITLE: FUNDAMENTALS OF HOTEL ACCOUNTING**

Duration: 1.5 hrs   Maximum Marks: 50

Students should attempt at least one question from each course outcome to enhance their overall
Outcome attainability.

Part A
Short Answer Questions
Answer Any 10 Questions
Each question carries 2 marks

1.	What is Accounting?	[R][1]
2.	What is book-keeping?	[U][1]
3.	Define single entry?	[U][1]
4.	How does single entry differ from double entry?	[R][1]
5.	Write about accounting equation?	[R][2]
6.	Define historical record concept?	[R][2]
7.	Define dual aspect concept?	[R][2]
8.	Define business entity concept?	[U][2]
9.	Define materiality concept?	[U][2]
10.	Define concistency concept?	[R][2]
11.	Define real account rule?	[R][3]
12.	What are the two main systems of accounting?	[R][3]
13.	What is meant by cash system of accounting?	[U][3]
14.	What is mercantile system of accounting?	[U][3]
15.	Name the different types of account?	[R][3]

[2 x 10 = 20]

Part B
Short Essay Type Questions
Answer 4 Questions
Each question carries 5 marks

1.	What are the limitations of accounting?	[R][1]
2.	Explain the different branches of accounting?	[R][1]
3.	Describe Dual aspect concept?	[U][2]
4.	Describe matching concept and materiality concept?	[U][2]
5.	Describe the advantages of double entry system?	[R][3]
6.	Describe Real account with examples and rules?	[R][3]

[4*5=20]

1. Define accounting and describe its scope?   [R][1]
2. Define GAAP and explain its advantages and limitations?   [R][2]
3. Explain the different types of accounts with examples and state its rules?   [U][3]

[1*10=10]

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FIRST SEMESTER EXAMINATION
(2024 ADMISION ONWARDS)
COURSE CODE – MG1DSCHMC100 **COURSE TITLE: INTRODUCTION TO HOSPITALITY OPERATIONS (Food & Beverage)**

Duration: 1.5 hrs   Maximum Marks: 50

Students should attempt at least one question from each course outcome to enhance their overall Outcome attainability.

Part A
Short Answer Questions
Answer Any 10 Questions
Each question carries 2 marks

1. Expand CUISINE?   [R][1]
2. Write any 6 herbs used for cooking?   [R][1]
3. Expand HRACC?   [U][1]
4. What is BAIN-MARIE?   [U][2]
5. Expand DCDP?   [U][2]
6. What is Mise en place?   [U][2]
7. What is the main purpose of cooking food?   [U][3]
8. Which mother sauce called as a white sauce?   [R][4]
9. Write the French terminology for Restaurant Manager?   [R][4]
10. What is the temperature of Cold storage?   [U][3]
11. Name any four Restaurant Linens?   [R][2]
12. Explain Mis en Place?   [U][2]
13. How would you define a hotel?   [R][4]
14. How do you say Restaurant Manager in French?   [R][4]
15. Expand FIFO?   [R][3]

[2 x 10 = 20]

Part B
Short Essay Type Questions
Answer 4 Questions
Each question carries 5 marks

1. Draw the kitchen organization chart in a 4 star indian hotel?   [R][2]
2. How can we classify indian cuisine?   [R][1]
3. Write about safty procedure while handling kitchen equipment?   [U][3]
4. Define Industrial Catering?   [R][4]
5. Write any 5 French terminologies for Restaurant Staffs?   [U][2]
6. Explain Welfare Catering?   [R][4]
7.

[4*5=20]

1. How can we classify mother sauces?Explain?   [U][4]
2. Draw the kitchen Hiearchy chart in a continental hotel?And explain the duties and responcibilities of each chef?   [R][3]
3. Attributes of F&B Personal??   [U][2]

[1*10=10]