

**FOURTH SEMESTER (CBCSS—UG) DEGREE EXAMINATION  
APRIL 2022**

B.T.H.M.

BTH 4C 04—HOSPITALITY LAW

(2019 Admission onwards)

Time : Two Hours and a Half

Maximum : 80 Marks

**Section A**

*Answer at least ten questions.*

*Each question carries 3 marks.*

*All questions can be attended.*

*Overall Ceiling 30.*

1. Who is an occupier of factories under the Factories Act ?
2. Write notes on certifying surgeons under Factory Act.
3. Explain Quorum.
4. What is a “breach of contract” ?
5. Give examples of Actual Compensatory Damage.
6. How is law defined ?
7. Explain about Ecotourism.
8. Define the term Food Additive.
9. What are the essential elements of a contract ?
10. What do you mean Natural rehabilitation centres ?
11. What are the Essential Elements of Contract of Sale ?
12. What is Corporate Tax ?
13. Define the term Waiver.
14. List any *two* benefits of HACCP ?
15. Write a note on Quasi Contracts ?

(10 × 3 = 30 marks)

Turn over

**Section B**

*Answer at least five questions.*

*Each question carries 6 marks.*

*All questions can be attended.*

*Overall Ceiling 30.*

16. Describe the powers of inspectors according to the Factories Act 1948.
17. How are contracts classified on the basis of formation ?
18. What are the advantages for taking Insurance for the hotel ?
19. What are the essentials of a valid contract ?
20. Explain the Seven Principles of The Hazard Analysis and Critical Control Points (HACCP).
21. What are the functions of CENTRAL FOOD LABORATORY ?
22. Illustrate the legal requirement at the time of doing Hotel Business ?
23. Explain the procedures of fixation of minimum wages.

(5 × 6 = 30 marks)

**Section C**

*Answer any two questions.*

*Each question carries 10 marks.*

24. Explain the Concept of Adulteration.
25. Explain the provisions made for the safety of the workers against the dangerous machines under the Factories Act.
26. Explain the Important points in The Food Safety and Standards (FSS) Act.
27. Explain the procedure to allow the case go for trial.

(2 × 10 = 20 marks)

**FOURTH SEMESTER (CBCSS—UG) DEGREE EXAMINATION, APRIL 2022**

B.T.H.M.

BTH 04 B13—AIRPORT AND CARGO MANAGEMENT

(2019 Admission onwards)

Time : Two Hours and a Half

Maximum : 80 Marks

**Section A***Answer at least ten questions.**Each question carries 3 marks.**All questions can be attended.**Overall Ceiling 30.*

1. What is the role of transportation in tourism industry ?
2. What does E-visa mean ?
3. Who invented air transport ?
4. What are the 2 types of baggage ?
5. How many extra baggage is allowed in international flights ?
6. What is dangerous goods in logistics ?
7. What is IATA Billing and Settlement Plan?
8. What is code sharing in IATA ?
9. What are the live animal Regulations framed by IATA ?
10. What is an Airway Bill ?
11. What defines immigration ?
12. What is cargo management in Aviation ?
13. Why cargo insurance is needed ?
14. Who can have diplomatic passport in India ?
15. Who issues the boarding pass ?

(10 × 3 = 30 marks)

**Turn over**

**Section B**

*Answer at least five questions.  
Each question carries 6 marks.  
All questions can be attended.  
Overall Ceiling 30.*

16. What are the responsibilities and functions of DGCA and AAI ?
17. What is ICAO structure and their responsibility ?
18. What is the difference between air cargo and sea cargo ?
19. What are the passenger facilities available in an airport ?
20. What is cargo warehousing ?
21. How has air travel helped to shape the tourism industry ?
22. What do you mean by free trade zones ?
23. What is the difference between ECR and ECNR ?

(5 × 6 = 30 marks)

**Section C**

*Answer any two questions.  
Each question carries 10 marks.*

24. What is marking and labelling of dangerous goods ? Explain in detail.
25. What are the economic impacts of Covid-19 on civil Aviation ?
26. What is the difference between freight and cargo ?
27. What can you do to be ready in case you lose your travel documents during your trip ?

(2 × 10 = 20 marks)

## FOURTH SEMESTER (CBCSS—UG) DEGREE EXAMINATION, APRIL 2022

B.T.H.M.

BTH 04 B11—ADVANCED FOOD AND BEVERAGE SERVICE THEORY

(2019 Admission onwards)

Time : Two Hours

Maximum : 60 Marks

## Section A

*Answer at least eight questions.**Each question carries 2 marks.**All questions can be attended.**Overall Ceiling 16.*

1. Define Aperitifs.
2. What is the term 'Astringency' ?
3. What does 'Doux' indicate on a Champagne bottle label ?
4. What is maceration in wine making ?
5. What does proof mean in alcohol ?
6. What is the term 'marsala' ?
7. What do you understand by crushing ?
8. What is known as bitter ?
9. Define Vodka.
10. Write a note on distillation.
11. What is known as weeping ?
12. What is the use of electric blender ?

(8 × 2 = 16 marks)

Turn over

**Section B**

*Answer at least **four** questions.*

*Each question carries 6 marks.*

*All questions can be attended.*

*Overall Ceiling 24.*

13. Define Wine. Classify wines with examples.
14. What is Vermouth ? How is vermouth produced ?
15. Explain pot still method of distillation.
16. List and explain various types of bar.
17. What is Tequila ? Explain its production process.
18. How is the grapes used for manufacturing of champagne are different from other grapes ?
19. Explain the different types of port wine ?

(4 × 6 = 24 marks)

**Section C**

*Answer any **two** questions.*

*Each question carries 10 marks.*

20. Give the steps involved in the manufacture of vodka. How are flavours infused in vodka ? Give examples.
21. Define Liqueur. Give various methods of manufacture of liqueurs. List any *five* liqueurs with their flavouring and spirit base.
22. How is beer stored ? Explain any *five* types of beer.
23. How is red wine made ? List four red and white grape varieties.

(2 × 10 = 20 marks)