



QP CODE: 25019393

Reg No :

Name :

**B.Sc DEGREE (CBCS)) REGULAR/ IMPROVEMENT/ REAPPEARANCE / MERCY
CHANCE EXAMINATIONS, FEBRUARY 2025**

Fourth Semester

B.Sc Hotel Management and Culinary Arts

Complementary Course - CU4CMT16 - TRAINING, LEARNING AND DEVELOPMENT

2017 Admission Onwards

F8E659CD

Time: 3 Hours

Max. Marks : 80

Part A

*Answer any **ten** questions.*

*Each question carries **2** marks.*

1. Why participants are important stakeholders in training?
2. Why organisational analysis is important to identify the training needs?
3. Why attitude is important in doing person analysis?
4. What are 5 key methods of learning?
5. List out different training aids.
6. Are seminars very popular for operational trainings?
7. Why is programmed instructions method the most common in training?
8. What is mind-mapping?
9. Why is evaluation of training needed?
10. What is the input evaluation in CIRO?
11. What do you mean by cross-culture training?
12. What is E - learning?

(10×2=20)

Part B

*Answer any **six** questions.*

*Each question carries **5** marks.*



13. Is training and education same? Discuss.
14. Write a short note on identification of training needs.
15. Differentiate between learning and training.
16. What factors will you consider to make a check list for designing a training programme?
17. What are the essential element in role-playing?
18. Write a note on objectives of business games.
19. How does brainstorming help in generating new ideas? Explain.
20. Lot of investment goes in the training. How important it becomes for the organisation to evaluate that they invested for getting the value?
21. Food production in the olden days was based on the conventional methods. With the new changes in the industry lot of new practices and trends have come into practice. Do you think that the new changes should be included in the planning of training? Why?

(6×5=30)

Part C

*Answer any **two** questions.*

*Each question carries **15** marks.*

22. Explain the relevance of Operational Analysis in identifying the training needs.
23. Why learning is considered as the evolutionary process? Explain in detail.
24. If you are required to plan for a training session on the usage of a new equipment for kitchen, how will you do it using the laboratory method? Explain with step-by-step details.
25. Describe different methods or approaches of training evaluation.

(2×15=30)

