



**First Term Exam – 2070**

Grade: XII F.M.:100  
Time: 3 hrs. Subject: Hotel Management P.M.: 40

**Set 'A'**

- A. Long question (**any three**): [3×10=30]
1. Define stock and write down the making process of white stock.
  2. Define soup and classified the soup and write down any one soup preparation methods.
  3. Write down the occupied bed room cleaning procedure.
  4. Define cleaning and write down the cleaning methods used in hotel.
- B. Short question (**any six**): [3×10=30]
1. Define carpet and write down the different between tufted and woven carpet.
  2. Define cooking and write down the making process poaching.
  3. Write down the making process of shallow frying and dead frying.
  4. Define linen and write short note different types of linen used in food and beverage department.
  5. Make a list of cleaning equipment and agents required for bedroom cleaning.
  6. Write down cleaning procedure of mopping and scrubbing.
  7. Write down bathroom cleaning procedure.
  8. Draw the organization chart of housekeeping department.
- C. Write short notes: [5×1=5]
- a) Bidet
  - b) Pest contral
  - c) Bain-marie
  - d) Bast
  - e) Liaison
- D. Write true and false: [5×1=5]
- a) Roux is required in the preparation of thick cream soup.
  - b) Basting is done in the preparation of soup.
  - c) Boiled egg is a garnish of coleslaw saud.
  - d) In five star hotels, beds are made using 3 bed sheets.
  - e) Housekeeping department is also responsible for cleaning of kitchen.
- E. Match the following: [10×0.5=5]
- |                  |                 |
|------------------|-----------------|
| Terrazzo         | Hoever          |
| Synthetic Fiber  | For shine       |
| Vacuum           | Vases           |
| Flower           | Bathroom        |
| Elbow grease     | Bed             |
| Bidet            | Non-woven       |
| Nrgnt spread     | Marbel          |
| Wicker           | Spring cleaning |
| Symmetric triang | Furniture       |
| Through cleaning | Floreu art      |



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**Set 'B'**

- A. Long question (**any three**): [3×10=30]
1. Explain bed making procedure in large hotel room.
  2. Explain methods of cooking by dry heat medium.
  3. Enlist the various types of soup. Explain any two of them with appropriate examples.
  4. Discuss the step by step procedure of spring cleaning procedure.
- B. Short question (**any six**): [3×10=30]
1. Write down the care and cleaning of metal surface..
  2. Write down different between pre-plated and platter service.
  3. Describe the word sandwich and its types.
  4. Define side board and explain its function.
  5. Explain different types of thick soups.
  6. Define dressing and garnish and explain its function.
  7. Explain term turn down services.
  8. Write down cleaning procedure of brass and copper.
- C. Write short notes: [5×1=5]
- a) MOP
  - b) Buffing
  - c) Demi-glance
  - d) Canape
  - e) Crouton
- D. Fill the correct words: [5×1=5]
- a) Russian salad is prepared of ..... vegetable (macedoine/juclienne).
  - b) ..... carpet has bulky continuous fitment (tufted/woven).
  - c) Tomato soup is garnished with ..... (croutons/bacon strips)
  - d) AU bleu is a French term refers to cook med in method of ..... (frying/grilling).
  - e) Travelers cheque is produced by ..... (banks/travel agents).
- E. Match the following: [10×0.5=5]
- |                 |                   |
|-----------------|-------------------|
| Beuree manie    | Mornay sauce      |
| Bast            | Tandoor           |
| Stock           | Cuts of vegetable |
| Julienne        | Thickening agent  |
| Naan            | Borie             |
| Bechamel        | Moist with butter |
| Clouted         | Garnish           |
| Sandwich        | Onion             |
| Chinois         | Triple deckor     |
| Chopped parsing | Strainer          |