



Second Term Exam – 2070
Subject: Hotel Management

F.M.: 75
P.M.: 30

Grade: XII
Time: 3 hrs.

Set A

**Group A
(Objective Questions)**

Attempt **all** questions. [3×10=30]

1. Write (T) for true and (F) for false for the following statement. [3×10=30]
 - a. Cole slaw is a meat based salad.
 - b. A three feet square dining table is set for four covers.
 - c. The hotel will not claim cancellation charges in case of non – guaranteed reservation.
 - d. Tomato is an emulsified sauce.
 - e. Mise-en-scence is put into place.

2. Match the following: [5×1=5]

a.	Serviette	()	Trolley
b.	Chinois	()	Thickening agent
c.	Mornay	()	Guest napkin
d.	Gueridon	()	Conical Strainer
e.	Roux	()	Sauce

3. Fill in the blanks. [5×1=5]
 - a. Sweetened, flavoured, and coloured alcoholic beverage is known as.....
 - b. Slip cloth is laid over the
 - c. Cigar should be store in a box of
 - d. The height of the dining table is
 - e. Onion studded with bay leaf and clove is added in the preparation of sauce.

**Group B
(Short Answer Questions)**

4. Answer **any Six** questions. [6×5=30]
 - a. Rules while preparing sandwich.
 - b. Types of beer
 - c. Types of thick soups
 - d. Briefing and its importance
 - e. Recipe and method for brown stock
 - f. Define plan and write down the types of plan.
 - g. Salad and its parts
 - h. Bed making process (Using three sheets)

**Group C
(Long Answer Questions)**

5. Answer **any three** Questions [3×10=30]
 - a. Define menu. Explain the courses in French classical menu with examples.
 - b. Explain the step by step procedure of cleaning an occupied room.
 - c. Define sauce and write down the types of mother sauce with any three sauce recipes.
 - d. Define Beverage and classify the beverage and alcoholic and non-alcoholic. Write short note about its.



Second Term Exam – 2070
Subject: Hotel Management

Grade: XII
Time: 3 hrs.

F.M.: 75
P.M.: 30

Set B

Group A
(Objective Questions)

Attempt **all** questions.

[3×10=30]

1. Match the phrases by putting alphabets at the space paraded.
 - a. Campari a. Breakfast cereal
 - b. Muesli b. Coriander
 - c. Cilantos c. Bed – Making
 - d. Cancasse d. Bitter
 - e. Mitre e. Tomato

2. Choose the correct answer
 - a. Mayonnaise can be used on
 - i) sauces ii). Dreming
 - iii). Spread iv). All of them
 - b. Stores issue goods against.....
 - i). Gatepass ii). Requistions
 - iii). Stocks cars iv). All of them
 - c. Russian salad is prepared ofvegetables. (Tufted / woven)
 - d. Angostura is a type of
 - i). cocktail ii). Bitter
 - iii). Tonic water iv). Beer
 - e. Manisian polish is used to polish
 - i). Wood ii). Silver
 - iii). Brass iv). Glass

3. Write Full Form
 - a. H.W.C f). I.H.A
 - b. HACCP g). C.D.P
 - c. G.H.C h). C.E.O
 - d. E.P.N.S i). B.E.P
 - e. E.D.R. j). A.R.R

Group B
(Short Answer Questions)

[6×5=30]

4. Answer **any Six** questions.
 - a. Explain the step by step procedure of attending vacant Room.
 - b. List any 10 types of cleaning equipments and explain their uses.
 - c. Define Mise – en – Place and explain various tasks carried in it.
 - d. Define Wine and explain their types
 - e. Define sauce and explain its importance.
 - f. What are the different types of sandwiches? Explain with their rules while preparing.
 - g. Explain different types of Soups with examples.
 - h. Define briefing and writes down their importance's.

Group C
(Long Answer Questions)

[3×10=30]

5. Answer **any three** Questions
 - a. Explain the control system used in food and beverage.
 - b. Explain the different types of cooking methods with one example of dishot each.
 - c. What are the various steps involved in making a bed with 3 bed sheet of a 5 stars hotel?
 - d. Define stock and write down the preparation method of brown stock.