



Pre-Board -2071

Grade: XII
Time: 3 Hrs.

Subject: Hotel Management

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

Set A

Candidates are required to give their answer in their own words as far as practicable.

- 1) Write (T) for True (F) False [5×1=5]
- Voucher is a document that authorizes the holder for accommodation and proof of pre payment.
 - Pile is the surface of carpet consists of fibers or yarns.
 - A movable trolley from which foods are carved, filleted flambé and served is known as guridon.
 - Brandy is fermented alcoholic beverage.
 - Poaching is cooking in oil.
- 2) Long questions (**Attempt any three**) [3×10=30]
- Define reservation and write down the process of reservation.
 - Discuss the step by step procedure of cleaning an occupied room.
 - Name 10 table appointment lay up on the dining table.
 - Define cooking and explain method of cooking by dry heat and moist heat medium
- 3) Short questions (**Attempt any six**) [6×5=30]
- What are the aims and objective of cooking?
 - Make a drawing of soup and explain the types of soup.
 - Show the difference between woven and Non-woven carpet.
 - Write the steps of attending a vacant room.
 - Define floor and write down their types.

- Define tariff and explain its types
- What are the purposes of reservation?
- Define sandwich and write down their types.

- 4) Match the following [5×1=5]
- | | |
|---------------|----------------|
| a) Mayonnaise | Cancasse |
| b) Sulphur | Cigar |
| c) Tomato | Tarter |
| d) Production | Tarnish silver |
| e) Corona | Kitchen |
- 5) Write **Full Form** [0.5×10=5]
- | | | | | |
|-------------|-------------|-----------|-------------|----------|
| a) KOT | b) G.N.S. | c) C.I.P. | d) P.O.S. | e) W.T.O |
| f) T.A.A.N. | g) N.A.R.A. | h) I.H.A | i) Y.W.C.A. | J) C.D.P |



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Set B

Candidates are required to give their answer in their own words as far as practicable.

- 1) Write (T) for True (F) False [5×1=5]
 - a) The base of salad is sliced broad.
 - b) Kahlua is the name of Herb liqueurs
 - c) Bin card is used in reservation rack.
 - d) Pot still method is used for preparing heavier spirits.
 - e) Steaks are prepared by Roasting method.

- 2) Long questions (**Attempt any three**) [3×10=30]
 - a) Define cooking and explain method of cooking by dry heat and moist heat medium.
 - b) What are the Food and Beverage control stage used in Hotel.
 - c) Define Reservation and write modes of payment used in Hotel.
 - d) What are the various course of menu? Write down the French classical menu with example.

- 3) Short questions (**Attempt any six**) [6×5=30]
 - a) Define carpet and show the difference between woven and non – woven carpet.
 - b) Define Tariff and explain its types.
 - c) Explain the term dummy waiter.
 - d) Define whisky and write down the types of whisky with example.
 - e) Define Cocktail and write down the preparation methods of Bloody Marry Cocktail.
 - f) Define floor and write down their types.
 - g) Define cleaning and write down the method of cleaning used in Hotel.
 - h) What are the thickening agents of sauce?

- 4) Fill in the blanks with correct terms [5×1=5]
 - a) Roast pork is accompanied with..... (Mint sauce/Apple sauce)
 - b) Virginia is a type of (tobacco/coffee)
 - c) Angostura is a type of (beer/bitter)
 - d) Who check –in guest..... (Reservation / Receptionist)
 - e) Dry martini is a type of..... (Aperitif/cocktail)

- 5) Write Short Note [5×1=5]
 - a) Cover
 - b) Briefing
 - c) Log book
 - d) Wake up call
 - e) Mopping