



Second Term Exam – 2071
Subject: Hotel Management

Grade: XII
Time: 3 hrs.

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

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.
 - 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. Cancellation | () | Chance Guest. |
| b. Lobby | () | Safe deposit. |
| c. Wake up call | () | Telephone |
| d. Locker | () | Bell desk |
| e. FIT | () | Reservation. |

3. Fill in the blanks. **[5×1=5]**

- a. Russian salad is prepared of -----Vegetable.
(Macedonia/Julienne)
- b. Slip cloth is laid over the
- c. Crib rate is applicable(Adult/Child)
- 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. Define sandwich and write down the types of sandwich with Rules while preparing sandwich.
- b. Write down the difference between Mopping and Scrubbing.
- c. What are the thickening agents of sauce?
- d. Briefing and its importance
- e. What are the purposes of Reservation?
- 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 Reservation and write down the factor affecting of Reservation.
- 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 Food and Beverage and explain the types of service.



Second Term Exam – 2071
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.
- Bechamel-----yellow
 - espagnole-----white
 - veloute-----Red
 - Hollandaise-----Blond
 - Tomato-----Brown.

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 of
- 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. CE.O
- d. E.P.N.S i. B.E.P
- e. E.D.R. j. A.R.R

Group B
(Short Answer Questions)

4. Answer any Six questions. **[6×5=30]**

- 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 sauce and write down the thickening agent of sauce.
- e. Define tariff and write down the basic charging of room rate.
- f. Define floor and their types.
- g. Define dressing and explain its functions.
- h. Define briefing and writes down their importance's.

Group C
(Long Answer Questions)

5. Answer any three Questions **[3×10=30]**

- a. Define reservation and explain its procedure.
- b. Enlist the various types of soup. Explain any two of them with appropriate examples. Explain the d
- 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.