



First Term Exam – 2072

Grade: XII
Time: 3 hrs.

Subject: Hotel Management

F.M.: 75
P.M.: 28

Set 'A'

Group-A

(Long answer questions)

1. Attempt any three questions [3×10=30]

- a) Explain the step by step bedroom and bathroom cleaning procedures.
- b) Enlist the various types of soup. Explain any two of them with appropriate examples with preparation methods.
- c) Define sauce and list the various mother sauces and explain all the stock based sauces with the complete recipe.
- d) Identify different metal surfaces and explain their cleaning equipment, materials and methods.

Group-B

2. Short answer question (Any six) [6×5=30]

- a) Explain difference types thin and thick soup.
- b) List any 10 types of cleaning equipment and explain their uses.
- c) Explain the difference types of hard floor methods of cleaning.
- d) Write down the cleaning process of spring cleaning.
- e) What are the thickening agents of sauce?
- f) Write down the cleaning methods of Shampooing and scrubbing.
- g) Write down the bathroom cleaning procedure.
- h) Write down the basic rules of poaching and stewing methods of cooking.

Group-C

3. Write full form [10×0.5=5]

- a) EDR
- b) ODC
- c) WTO
- d) IHA
- e) NATHM
- f) HAN
- g) PATA
- h) KFC
- i) FOM
- j) MAP

4. Write the fill in the blanks [5×1=5]

- a) Housekeeping evening service is also known as.....
(Turndown service/Spring cleaning)
- b) Silvo is a liquid cleaning agent for
- c) Russian salad is prepared of.....vegetable
(Macedonia/Julienne)
- d)Carpet has bulky continuous filament.
(Tufted/Woven)
- e) Club sandwich is made from.....
(Toasted/untoasted bread)

5. Write short Note [5×1=5]

- a) Bast
- b) Roux
- c) Terrazzo
- d) Burnishing
- e) Brunch

“GOOD LUCK”



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Set 'B'

Group-A

(Long answer questions)

- 1. Attempt any three questions [3×10=30]**
- Explain bed making procedure of a large hotel with equipments name.
 - Explain methods of cooking with basic rules by dry heat medium.
 - Define cleaning and describe the room cleaning procedures of occupied.
 - Define stock and write down the preparation methods brown stocks.

Group-B

- 2. Short answer question (Any six) [6×5=30]**
- Define kitchen and identify the kitchen equipment used in commercial kitchen.
 - Define boiling and write down the basic rules of boiling.
 - Define roasting and write down the basic rules of spit and tandoori roasting.
 - Write down the cleaning process of Glass windows.
 - Define salad and write down the types and part of salad.
 - Define term Accompaniment and Garnishes
 - Define carpet and write down the types of carpet.
 - Define cleaning and write down the methods of cleaning.
 - Write down the cleaning process of mopping and scrubbing.
 - Write down the preparation of methods of Russian Salad.

Group-C

- 3. Objective question of Kitchen department [5×1=5]**
- The cooking of flour and butter in equal proportion is called.....
 - Roux is white, brown and.....
 - A reduced espagnole is called.....
 - Consommés are clarified by egg white and.....
 - Mansion is used to polish.....surface.
- 4. Write True (T) OR False (F) [5×1=5]**
- Housekeeping evening service is also known as Regular service. ()
 - Boiling is cooking in plenty of water. ()
 - Pile is the surface of carpet consists of fibers or yarns. ()
 - Béchamel sauce is known as cold sauce. ()
 - Stewing is done by moist heat medium. ()
- 5. Write short Note [5×1=5]**
- Dressing
 - Garnish
 - Tufted carpet
 - Chinoise
 - Bain Marie

“GOOD LUCK”