



Second Term Exam – 2072
Subject: Hotel Management

Grade: XII
Time: 3 hrs.

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

Set A

Group A
(Objective Questions)

Attempt all questions.

1. Write short note:

- a. Roux
- b. Poaching
- c. Accompaniment
- d. Mop
- e. Turn down service

[5×1=5]

2. Match the following:

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

[5×1=5]

3. Fill in the blanks.

- a. Russian salad is prepared of -----Vegetable.
(Macedonia/Julienne)
- b. Slip cloth is laid over the(table cloth / moulton)
- c. Crib rate is applicable(Adult/Child)
- d. The height of the chair (1m /2m)
- e. Onion studded with bay leaf and clove is added in the preparation of sauce. (Bechamel / Mayonaise)

[5×1=5]

Group B
(Short Answer Questions)

4. Answer any six questions.

[6×5=30]

- a. Define sandwich and write down the types of sandwich with Recipes.
- b. Write down the difference between Mopping and Scrubbing.
- c. What are the thickening agents of sauce?
- d. Briefing and its importance
- e. Define Mise-en-place and write down their imporances.
- f. Write down the basic rules of poaching and Frying.
- 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 stock and write down the preparation method of brown stock.
- 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 – 2072
Subject: Hotel Management

Grade: XII
Time: 3 hrs.

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

Set B

Group A
(Objective Questions)

Attempt all questions.

[5×1=5]

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**

[5×1=5]

- Mayonnaise can be used on
 - saucers
 - Dressing
 - Spread
 - All of them
- Stores issue goods against.....
 - Gatepass
 - Requisitions
 - Stocks card
 - All of them
- Roast park is accompariment with
 - Apple sauce
 - Mint sauce
 - Mayonaise sauce
 - Red saurce
- Angostura is a type of
 - cocktail
 - Bitter
 - Tonic water
 - Beer
- Maison polish is used to polish
 - Wood
 - Silver
 - Brass
 - Glass

3. **Write Full Form**

[5×1=5]

- | | |
|------------|----------|
| 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]

- Explain the step by step procedure of attending vacant Room.
- List any 10 types of cleaning equipments and explain their uses.
- Define Mise – en – Scene and explain various tasks carried in it.
- Define sauce and write down the thickening agent of sauce.
- Write down the cleaning procedure of spring cleaning.
- Define floor and their types.
- Define dressing and explain its functions.
- Define briefing and writes down their importance's.

Group C
(Long Answer Questions)

5. **Answer any three Questions**

[3×10=30]

- Define cooking and write down the basic rules of any three dry heat medium cooking method.
- Enlist the various types of soup. Explain any two of them with appropriate examples. Explain the d
- What are the various steps involved in making a bed with 3 bed sheet of a 5 stars hotel?
- Write down the room cleaning procedure.