

Sub.Code : 270

NEB - GRADE XII

Hotel Management

*Candidates are required to give their answers in their own words as far as practicable. The figures in the margin indicate full marks.*

Time: 3 hrs.

Full Marks: 75

Pass Marks: 27 (For partial students only)

Group 'A'

(Objective answer questions)

Attempt **all** questions.

3x5=15

1. Write 'T' for true and 'F' for false for the following statements. 5x1=5
  - a) Generally tequila is consumed with salt and lemon. ( )
  - b) Service of food from a trolley having fire place is termed as counter service. ( )
  - c) Itinerary refers to bar menu. ( )
  - d) Wake-up call to the in-house guest is the responsibility of security department. ( )
  - e) Total number of guests staying in a hotel on a given night is termed as house count. ( )
2. Match the followings. 5x1=5
  - a) Crouton ( ) Coffee flavored
  - b) Gomme ( ) Puree soup
  - c) Cointreau ( ) Cleaning agent
  - d) Kahlua ( ) Orange flavored
  - e) Alkali ( ) Syrup
3. Choose the correct answer. 5x1=5
  - a) Which among the following is not a bathroom supply ?
    - (i) Face towel (ii) Night spread
    - (iii) Foam bath (iv) Body lotion
  - b) Which among the following is a clear soup ?
    - (i) Veloute (ii) Consommé
    - (iii) Cream (iv) Puree

Contd...

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(2)

- c) 'Sunny side-up' is a style of .... preparation.  
(i) salad (ii) dessert  
(iii) sauce (iv) egg
- d) Basting is done while .....  
(i) boiling (ii) grilling  
(iii) poaching (iv) steaming
- e) Tartar sauce is a derivative of ..... sauce.  
(i) mayonnaise (ii) espagnole  
(iii) tomato (iv) veloute

**Group 'B'**

**(Short answer questions)**

Attempt any **six** questions

6x5=30

4. Define mise-en-scene and list the tasks carried out during mise-en-scene.
5. What is cocktail ? Explain its components.
6. Give the recipe and method of preparing white stock.
7. Show the key differences between garnish and accompaniment.
8. Give the procedure of evening turn down service.
9. What is flower arrangement ? List the materials required for arranging flowers.
10. Explain the procedure of taking payment from a credit card.
11. Explain the procedure of security through key handling.

**Group 'C'**

**(Long answer questions)**

Attempt any **three** questions.

3x10=30

12. Explain the process and procedure of reservation. 10
13. List the steps of attending a departure room. 10
14. Make a chart of beverage and explain the various types of distilled alcoholic beverage. 4+6
15. Give the recipe and method of preparing stock based mother sauces. 10