

Model Question -2
Subject : Hotel Management

Time: 2 hours

FM: 50

PM: 20

Group "A"
(Very short answer questions)

Explain all the questions (9×1=9)

1. Define guest folio
2. What is faucet?
3. What is seasoning?
4. What is bidet?
5. What is the function of bell boy?
6. What is briefing?
7. What is accompaniment?
8. What do you mean by corkage charge?
9. What is canapé

Group "B"
(Short answer questions)

Explain any five questions (5×5=25)

10. Define table wine
11. Define sandwich and its types
12. Classify cleaning materials
13. Define frying
14. Write down the methods of providing security through key handling
15. Define front office correspondence

Group "C"
(Long answer questions)

Explain any two questions (2×8=16)

16. Write down the methods of cooking by moist heat medium
17. Explain and classify beverage with neat classification chart.
18. Write down the methods of cleaning departure room in a hotel.