Model Question -4
Subject : Hotel Management

Time: 2 hours   **FM: 50**
                                                                     PM: 20

Group "A"
(Very short answer questions)

Explain all the questions (9×1=9)
1. What is over booking?
2. What do you mean by clouted onion?
3. Who is valet?
4. What do you mean by bouquet garni?
5. What is a hop?
6. What is the serving temperature of white wine?
7. What is evening turn down service?
8. Define linen
9. What is beaurre manie??

Group "B"
(Short answer questions)

Explain any five questions   (5×5=25)

10. Explain and classify floor
11. Define cooking and its objectives
12. Define salad with its parts and components
13. Explain check in process in hotel
14. What is platter service? Explain
15. Define beverage

Group "C"
(Long answer questions)

Explain any two questions   (2×8=16)

16. Write down the methods of making bed in a hotel using three bed sheets.
17. Define sauce and its thickening agent. List six basic mother sauces with its derivatives
18. Define VTL and its importance with neat format. Write down its posting procedure.