

**Model Question -5**  
**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 seasoning?
2. What is house count?
3. What do you mean by on the rock?
4. What is food poisoning?
5. Who is hostess?
6. What do you mean by POS?
7. Write down the meaning of corkage charge
8. What is mitering?
9. What is banquet?

**Group "B"**  
**(Short answer questions)**

**Explain any five questions (5×5=25)**

10. Define balanced diet.
11. Define tobacco. Write down the service process of cigar.
12. Define a-la- carte and table d'hote service
13. Write down the service procedure of red wine
14. Define cooking. Write down its aim and objective
15. Define flower arrangement

**Group "C"**  
**(Long answer questions)**

**Explain any two questions (2×8=16)**

16. Explain check-in and check-out process in a hotel
17. Explain and classify floor. Write down the methods of cleaning wooden floor.
18. Write down the sequence of service in a hotel