

**Model Question -9**  
**Subject : Hotel Management**

**Time: 2 hours**

**FM: 50**

**PM: 20**

**Group "A"**

**(Very short questions)**

**Answer all the questions (1×13=13)**

1. What do you mean by method champonaise
2. Who does check in in a hotel?
3. What is Rum made up off?
4. What do you mean by WC
5. What is serviette?
6. Who is valet?
7. What is the meaning of minus position?
8. What is silvo?
9. What is house limit

**Group 'B'**

**(Short questions)**

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

10. Define standard recipe
11. Define guest bill
12. Write short notes on damage to the hotel's property
13. Explain glass and its types
19. Prevention methods of food poisoning
20. Explain different types of nutrients

**Group 'C'**

**(Long questions)**

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

14. Write down the methods of cooking by moist heat medium
15. Write a confirmation letter to Mrs. Seema Rai, New Delhi India, for 1 double room with extra beds from 15<sup>th</sup> May 2022 for fort night.
16. Explain departure room cleaning procedure in a hotel.