

Model Question -1
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 force majeure
2. Who does check-in?
3. What is basting?
4. What do you mean by lacquer?
5. What is faucet?
6. Write down the meaning of paid out.
7. Define mixed drink.
8. Define stock.
9. What is fermentation?

Group “B”
(Short answer questions)

Explain any five questions (5×5=25)

10. Write down the principle of cleaning
11. Define stock and points to be considered while preparing stock
12. Define registration and its importance.
13. Explain turn down service and its procedure.
14. Define cooking and its objectives.
15. Define sparkling wine

Group “C”
(Long answer questions)

Explain any two questions (2×8=16)

16. Define food poisoning. Explain its reason and preventive measures.
17. Write a letter to Four Seasons travel and tour, Singapore regretting his reservation yet offering alternative for 5 double and 3 single rooms from October 7th-11th 2022
18. Explain French Classical menu in sequence with example