

NEB - GRADE XII

2079 (2022)

Hotel Management

Model Question

Candidates are required to give answers in their own words as far as practicable. Figures in the margin indicate full marks.

Time: 2 hrs.

Full Marks: 50

Attempt all questions.**Group 'A'***Very short answers questions:*

9x1=9

1. What is *credit card* ?
2. How would you suspect the *suspicious guest* in hotel as a front office staff?
State any two points.
3. What is the appropriate temperature range for *poaching*?
4. Why is *cleaning* important? write any two points.
5. Name the *common garnishes* for serving cream soups.
6. How do you *dress* Nepali style salad?
7. Define *venue*.
8. Enlist any two *personal events*.(Unit-5)
9. Mention any two primary functions of *carbohydrate*.

Group 'B'*Short answers questions:*

5x5=25

10. Suggest preventive measures of *food poisoning*. [5]
11. What procedure would you follow for *bed making*? [5]

OR

As a housekeeping staff, what steps would you adopt while "*spring cleaning*" a guestroom. [5]

12. Define *carpet* and what *equipment* and *agents* will you choose for cleaning carpet. [2+3]
13. Distinguish between *fermented and distilled* alcoholic beverage. [5]
14. Draw a format of *KOT* and explain its purposes. [2+3]

OR

Compare *a' l carte* and *table d'hote* menus. [5]

Group 'C'*Long answers questions:*

8x2=16

15. How can we develop *Nepali food varieties* using sauce as *mother sauce* in continental food? Discuss. [8]
16. Explain the normal guest *check-in* procedure along with the essential information required during the process. [6+2]

OR

Explain the *objectives* of visitor tabular ledger and its *posting procedure* in detail. [2+6]