NEB-GRADE XII
Hotel Management
Model Question [2077 (2020)]

Candidates are required to give their answer in their own words as far as practicable. The figures in the margin indicate full marks.

Full Marks:- 30

Time -1.30 hrs.

Group 'A'
(Objective Questions)

1. Write 'T' for true and 'F' for false for the following statements: 3×1=3
   a. Bisque and chowder are thick soups.
   b. Bed cover is laid on the guest bed at night.
   c. Beer and wine are classified under fermented alcoholic beverage.

2. Choose the correct answer: 2×1=2
   a. A date by which a provisional reservation needs to be confirmed is termed as ...
      i. concierge   ii. guaranteed reservation
      iii. release time   iv. deadline
   b. Store issues goods against..............
      i. KOT   ii. stock card   iii. bin card   iv. requisition

.Group 'B'
Short answer questions

   Attempt any **three** questions: 3×5=15
3. Define sauce and give the recipe and method of preparing velonte sauce.
4.. Define mise-in-place and list the tasks carried out during the process
5. Discuss the posting procedure of VTL.
6. Show the key differences between accompaniment and garnish.

Group 'C'
Long answer questions

   Attempt any **one** question: 1×10=10
7. Define wine. Explain the various types of wine.   2+8
8. List the various types of furniture used in the hotel and explain its procedure of care and cleaning 2+8

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