

**NEB - GRADE XII**  
**2080 (2023)**  
**Hotel Management**  
**(Old course)**

**(For partial/grade improvement students whose first two digits of registration number starts form 77 or below)**

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

**Time: 3 hrs.**

**Full Marks: 75**

Pass Marks: 27 (For partial students only)

**Group 'A'**

**(Objective answer questions)**

Attempt **all** questions.

3x5=15

1. Write 'T' for True and 'F' for False for the following statement. 5x1=5

- a) Soup can be served cold as well.
- b) Gin is commonly served with tonic water.
- c) Melton is laid on top of table cloth.
- d) Storeroom issues goods to kitchen against KoT.
- e) Cashier should check credit card for its credit limit.

2. Match the following. <https://dhanrajgurung.com/> 5x1=5

- |              |                      |
|--------------|----------------------|
| a) Cider     | ( ) apple            |
| b) Scrambled | ( ) dish             |
| c) Faucet    | ( ) onion rings      |
| d) Garnish   | ( ) bathroom fitment |
| e) Entree    | ( ) egg              |

3. Choose the correct answer. 5x1=5

a) Frequent basting is done while :

- |              |                      |
|--------------|----------------------|
| i) roasting  | ii) steaming         |
| iii) boiling | iv) all of the above |

b) The standard height of a dining table is .... inches.

- |         |          |
|---------|----------|
| i) 30   | ii) 42   |
| iii) 36 | iv) none |

c) Chardonnay, Merlot, Riesling, etc. are examples of :

- |             |                   |
|-------------|-------------------|
| i) cocktail | ii) grape variety |
| iii) salad  | iv) herbs         |

- d) ..... is used to polish wooden surface.
- |              |             |
|--------------|-------------|
| i) brasso    | ii) mansion |
| iii) ammonia | iv) silvo   |
- e) A guest folio records all the .... of the guest.
- |                 |                     |
|-----------------|---------------------|
| i) expenses     | ii) compliments     |
| iii) complaints | iv) important dates |

### Group 'B'

#### (Short answer questions)

Attempt any **six** questions

6x5=30

4. Explain the types of reservation.
5. Give the recipe and method of preparing brown stock.
6. Explain the types of sandwich.
7. What are the basis of charging room rate ? Explain.
8. Explain the service procedure of various distilled alcoholic beverages.
9. Discuss the procedure of various metals polishing.
10. Define briefing and explain its importance.
11. Explain the procedure of attending a vacant room.

### Group 'C'

#### (Long answer questions)

Attempt any **three** questions.

3x10=30

12. What are the various mode of payment accepted in hotel ? Explain the procedure of taking payment. 2+8
13. List the various method of cooking under dry and fat medium of cooking with its basic rules. 2+8
14. Explain the step-by-step procedure of cleaning a departure room. 10
15. Classify wine and explain them in detail. 2+8