

Sub.Code : 4401'A'

NEB - GRADE XII
2079 (2022)
Hotel Management
New course
(For regular students)

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

Time: 2 hrs.

Full Marks: 50

Attempt all questions

Group 'A'

Very short answer questions.

9x1=9

1. What is force majeure ?
2. Which room plan offers room, breakfast, lunch or dinner ?
3. What is a cloak room ?
4. What is lard ?
5. What is the appropriate service style of tequila ?
6. What is the use of BOT ?
7. Define event.
8. What is leisure event ?
9. What is the primary function of protein ?

Group 'B'

Short answer questions.

5x5=25

10. Explain the cleaning process of metal and mention the required equipment and agents.
- OR
- Explain the spring cleaning procedures.
11. Show the key differences between occupied and departure room cleaning.
 12. Describe the types of sandwich.
 13. List the courses for continental breakfast with choices offered in each course.

(Contd...)

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(2)

14. Describe the prevention of food poisoning.

OR

Explain balance diet and its importance.

Group 'C'

Long answer questions.

2x8=16

15. List the objectives of control tools used in food and beverage and explain any one of them with its implication in daily operation with a neat format. (4+4)
 16. Explain the procedure of guest check-out. (8)
- OR
- Define VTL and explain its procedures. (2+6)

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