

HIMACHAL PRADESH
BOARD OF DEPARTMENTAL EXAMINATION
SESSION ~~OCTOBER~~, 2017
Paper - II (Two) - 2017
(Hotel Management)
(For Senior Manager of HPTDC)

Marks: 100

Time Allowed: 3 Hours.
(With Reference Books)

Note: 1. All questions carry equal marks.
2. Attempt any five questions.

Question 1. Attempt five of the following:-

(5x4= 20 Marks)

- (i) Tray Service;
- (ii) Pantry;
- (iii) Menu;
- (iv) Front Office;
- (v) Demi Waiter;
- (vi) Buffet;
- (vii) Ala Carte; and
- (viii) Vending machine.

Question 2. Write short notes to describe the purpose of any five of the following with examples:-

(5x4= 20 Marks)

- (i) Fast Food;
- (ii) Bouquetting;
- (iii) Take away;
- (iv) Out door catering;
- (v) Group rate;
- (vi) License Food Rate; and
- (vii) Welfare catering.

Question 3. Match the following:-

(10x2= 20 Marks)

- | | | |
|-------------------------|---|--------------|
| 1. Organic wines | - | a. Brut |
| 2. Vodka | - | b. Cognac |
| 3. Jack Daniels | - | c. Italy |
| 4. Very Dry | - | d. Greece |
| 5. Grappa | - | e. Herbs |
| 6. Ouzo | - | f. Congeners |
| 7. Benedictine | - | g. Green |
| 8. Alembic | - | h. Whisky |
| 9. Grand fine Champagne | - | i. Som mash |
| 10. J&K | - | j. Coffey |

Question 4. Describe any five of the following:-

(5x4= 20 Marks)

1. Carafe
2. Chateau
3. Cremant
4. Noble rot
5. Chablis
6. Vin de table
7. Chaptalisation
8. Appellation system in Burgundy
9. Terroir
10. Sauternes.

Question 5. Explain any five of the following terms:-

(5x4= 20 Marks)

- | | |
|--------------------|----------------|
| 1. Brassica | 6. Shawarma |
| 2. Colocasia | 7. Shitake |
| 3. Fricassee | 8. Sur la plat |
| 4. Globe artichoke | 9. Tempura |
| 5. Rhubarb | 10. Tourne |

Question 6. Define house keeping in a hotel management. What are the key elements required for better operation and management of hotel with 25 rooms? (10+10=20 Marks)

Question 7. Differentiate any five of the following by giving examples:-

(5x4= 20 Marks)

- (i) Differentiate between Rack Rate and Special Rate.
- (ii) Differentiate between Red Wine and White Wine.
- (iii) Differentiate between Cooking and Baking.
- (iv) Differentiate between Fixed Expenses and Variable Expenses.
- (v) Differentiate between Scotch and Irish Whisky.
- (vi) Differentiate between Saute and Frying.
- (vii) Differentiate between Bar and Pub.
- (viii) Differentiate between Pre-Paid Voucher and Post Paid Voucher.