

CATERING AND RESTAURANT MANAGEMENT

PRELIMINARY/ H.S.S.C. EXAMINATION MODEL QUESTION PAPERS

FOOD AND BEVERAGE SERVICE

Time: 2 Hours

Maximum Marks: 50

Instructions:

- (i) All questions are compulsory.
- (ii) Answer each question on a fresh page.
- (iii) Write the number of the questions and sub-questions clearly.
- (iv) Draw diagram where specified.
- (v) Figures to the right indicate full marks
- (vi) Answer question 1 of each unit in 01 or 02 words.
- (vii) Answer question 2 of each unit in 25-30 words.
- (viii) Answer question 3 of each unit in 40-50 words.
- (ix) Answer question 4 of each unit in 80-100 words.

UNIT- 1

- 1.1. The banquet manager reports to the {1}
- 1.2. Define the term "conference". {2}
- 1.3. List any six points to be considered while handling banquets. {3}
- 1.4. Explain the salient features of different banquet set ups. {4}

OR

- 1.5. Write a short note on post banquet organisation.

UNIT- 2

- 2.1. The tea from Taiwan made from semi fermented leaves is called..... {1}
- 2.2. How is tea categorised based on its processing. {2}
- 2.3. Name the different types of waters. {3}
- 2.4. Briefly explain the different types of coffee. {4}

UNIT -3

- 3.1. The bitter flavour is imparted to beer by {1}
- 3.2. Name the different types of beer. {2}
- 3.3. List the common ingredients used in a cocktails. {3}
- 3.4. Briefly explain the manufacturing process of wine. {4}

OR

- 3.5. Write a short note on aromatized wines.

UNIT- 4

- 4.1. Pot still is made from the metal {1}
- 4.2. Give four point differences between pot still method and patent still method. {2}
- 4.3. Write a short note on gin. {3}
- 4.4. Briefly explain the different types of malt whisky. {4}

UNIT -5

- 5.1. The popular cocktails containing vodka and tomato juice along with other flavouring is called {1}
- 5.2. Name the two basic methods of making liqueurs. {2}
- 5.3. Explain the different types of rum. {3}
- 5.4. Write a short note on Tequila. {4}

CATERING AND RESTAURANT MANAGEMENT/ BAKERY AND CONFECTIONERY

PRELIMINARY/ H.S.S.C. EXAMINATION

ACCOMMODATION OPERATION

Time: 2 Hours

Maximum Marks: 50

Instructions:

- (i) All questions are compulsory.
 - (ii) Answer each question on a fresh page.
 - (iii) Write the number of the questions and sub-questions clearly.
 - (iv) Draw diagram where specified.
 - (v) Figures to the right indicate full marks
 - (vi) Answer question 1 of each unit in 01 or 02 words.
 - (vii) Answer question 2 of each unit in 25-30 words.
 - (viii) Answer question 3 of each unit in 40-50 words.
 - (ix) Answer question 4 of each unit in 80-100 words.
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UNIT- 1

- 1.1. The room which has four single separate beds and can accommodate four persons is called {1}
- 1.2. What is a Lanai? {2}
- 1.3. List the names of different tariff plans. {3}
- 1.4. Briefly explain any four different types of rooms. {4}

OR

- 1.5. Write a short note on different modes of charging a room.

UNIT- 2

- 2.1. The process of locating guest in specified area of the hotel is called.....{1}
- 2.2. Mention four reasons why custody and control of keys is very Important. {2}

- 2.3. Draw a neat format of a “room change slip”. {3}
- 2.4. List and explain the different types of guest complaints. {4}

UNIT -3

- 3.1. Many important forms, formats, records and registers are maintained at the in the house keeping department. {1}
- 3.2. Name the different types of keys. {2}
- 3.3. Write a short note on key cards. {3}
- 3.4. Briefly explain the procedures to handle lost and found items. {4}

OR

- 3.5. List the different guiding principles in key control system.

UNIT- 4

- 4.1. The minimum amount of linen and uniforms required to meet the daily demands to ensure smooth operations is called {1}
- 4.2. Mention the four phases of linen control. {2}
- 4.3. List the step wise procedure for linen exchange. {3}
- 4.4. Draw a neat labelled layout of linen and uniform room. {4}

UNIT -5

- 5.1. The self laundries found in motels are known as {1}
- 5.2. What is the role of laundry in five star hotels? {2}
- 5.3. Enumerate the different types of laundry services offered to guest. {3}
- 5.4. Name the different types of laundries and briefly explain any one. {4}
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CATERING AND RESTAURANT MANAGEMENT

FOOD PRODUCTION XII

Time : 2 Hours

Maximum marks : 50

Instructions :

- (i) Answer question 1 of each unit in 01 or 02 words.
- (ii) Answer question 2 of each unit in 25 -30 words.
- (iii) Answer question 3 of each unit in 40-50 words.
- (iv) Answer question 4 of each unit in 80-100 words.
- (v) Answer each question on a fresh page.
- (vi) Write the number of the questions and sub-questions clearly.
- (vii) All questions are compulsory.
- (viii) Figures to the right indicate full marks.
- (ix) Draw diagrams where specified.

UNIT- 1

- 1.1 The fish that has a segmented crust-like shell over the back portion of their body is termed as _____ (1)
- 1.2 Explain the nutritive value of fish? (2)
- 1.3 Explain any three cuts of fish. (3)
- 1.4 Describe any four fish dishes. (4)

UNIT- 2

- 2.1 To hold the meat in coolers under controlled conditions to provide time for natural tenderization is termed as _____ (1)
- 2.2 Explain the term "marbling " in meat. (2)
- 2.3 List any three factors which affect the tenderness in meat. (3)
- 2.4 Draw a neat labeled diagram of : (4)

Cuts of beef

Or

Cuts of pork

UNIT- 3

- 3.1 The young ,tender mid-sized birds are termed as _____ (1)
- 3.2 List any two points which are of importance in handling the frozen poultry. (2)
- 3.3 Describe any three types of birds used in cookery. (3)
- 3.4 List the quality points to be considered when selecting poultry. (4)

UNIT – 4

- 4.1 Name the dish prepared with fettuccine tossed with parmesan cheese and butter. (1)
- 4.2 List any two precautions to be taken to preserve the green color in vegetables. (2)
- 4.3 How is commercial pasta prepared? (3)
- 4.4 Classify vegetables based on the parts of the plant and list one example of each. (4)

UNIT – 5

- 5.1 Name any two meat based salads. (1)
- 5.2 List any two duties of chef garde manger. (2)
- 5.3 Describe any three types of salad dressings. (3)
- 5.4 Explain the rules to be followed when preparing sandwiches. (4)

CATERING AND RESTAURANT MANAGEMENT

BAKERY

Time : 2 Hours

Maximum marks : 50

Instructions :

- (i) Answer question 1 of each unit in 01 or 02 words.
 - (ii) Answer question 2 of each unit in 25 -30 words.
 - (iii) Answer question 3 of each unit in 40-50 words.
 - (iv) Answer question 4 of each unit in 80-100 words.
 - (v) Answer each question on a fresh page.
 - (vi) Write the number of the questions and sub-questions clearly.
 - (vii) All questions are compulsory.
 - (viii) Figures to the right indicate full marks.
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UNIT -1

- 1.1 Name any two types of fats used in preparing a pastry. (1)
- 1.2 Explain any two faults observed in a short crust pastry. (2)
- 1.3 What are the uses of a “sweet dough”? (3)
- 1.4 Describe the preparation of “choux paste” and give two examples. (4)

UNIT 2

- 2.1 Name any two products made from a phyllo pastry. (1)
- 2.2 List any two precautions to be taken when sheeting a puff pastry. (2)
- 2.3 Describe the preparation of a “ Danish Pastry” . (3)
- 2.4 Name any four faults observed in a laminated pastry and state the reasons. (4)

UNIT – 3

- 3.1 Name any two examples of hand rolled cookie (1)
- 3.2 What is the role of ‘shortening’ and ‘ eggs’ in the production of cookies? (2)
- 3.3 Explain the reasons for hard and brittle cookies. (3)

3.4 Write a note on “panning of cookies”. (4)

UNIT -4

4.1 The reaction that takes place when reducing sugars and proteins are heated together is

Known as _____ (1)

4.2 What are the precautions to be taken while making cakes by ‘creaming’ method? (2)

4.2 Describe “chiffon cake” and “Victoria Sponge”. (3)

4.3 Explain the points to be kept in mind when making sponge and cakes. (4)

OR

Describe any two types of ‘Icings’ used in cakes.

UNIT – 5

5.1 The three basic elements of a ‘Bavarian’ are custard sauce, whipped cream and _____ (1)

5.2 How are ‘Butter cakes’ prepared ? (2)

5.3 Describe “Black forest” cake. (3)

5.4 Explain any four types of “Sherbets” . (4)

