

ICSE SEMESTER 2 EXAMINATION
SPECIMEN QUESTION PAPER
HOSPITALITY MANAGEMENT

Maximum Marks: 50

Time allowed: One and a half hours

Answers to this Paper must be written on the paper provided separately.

You will not be allowed to write during the first 10 minutes.

This time is to be spent in reading the question paper.

The time given at the head of this Paper is the time allowed for writing the answers.

*Attempt **all** questions from **Section A** and **any four** questions from **Section B**.*

The intended marks for questions or parts of questions are given in brackets [].

SECTION A

*(Attempt **all** questions.)*

Question 1.

Choose the correct answers to the questions from the given options. (Do not copy the question, Write the correct answer only.)

[10]

- (i) Action taken to ensure that food is handled, stored, prepared and served in such a way, and under such conditions, as to prevent – as far as possible – the contamination of food is called:
- (a) Food hygiene
 - (b) Food handling
 - (c) Food storage
 - (d) Food preparation
- (ii) A collection of foods that share similar nutritional properties or biological classifications is called:
- (a) Biological table
 - (b) Nutritive calculator
 - (c) Classification
 - (d) Food groups

- (iii) Which one of the following is not a proper meal?
- (a) Supper
 - (b) Lunch
 - (c) Breakfast
 - (d) Snacks
- (iv) Serving size, number of calories, grams of fat, included nutrients, and a list of ingredients are some things found on a:
- (a) Label
 - (b) Index
 - (c) Packet
 - (d) Package
- (v) _____ is a durable place to keep materials for chopping, usually made of hard wood, rubber or plastic.
- (a) Peeler
 - (b) Tumbler
 - (c) Glassware
 - (d) Cutting board
- (vi) The process of choosing proper food with adequate nutrients in correct proportion suited to each family member is called:
- (a) Meal plan
 - (b) Balancing meal
 - (c) Diet listing
 - (d) Eating plan
- (vii) HACCP stands for Hazard Analysis and _____ Control Points.
- (a) Critical
 - (b) Careful
 - (c) Chronological
 - (d) Calorie

(viii) _____ is the type of a room with double bed for two persons.

- (a) Suite
- (b) Double bedroom
- (c) Double occupancy
- (d) None of the above

(ix) The capital of Russia is:

- (a) Canberra
- (b) Berlin
- (c) Beijing
- (d) Moscow

(x) The currency of Bangladesh is:

- (a) Taka
- (b) Rupiah
- (c) Pound
- (d) Dollar

SECTION B

*(Attempt **any four** questions from this Section.)*

Question 2

- (i) Name any four operational departments in a hotel. [2]
- (ii) Expand FSSAI with respect to Food Production (Food hygiene). [2]
- (iii) Discuss any ONE type of napkin fold used on formal occasions with respect to their material and colour used. [3]
- (iv) What are the safety and security precautionary measures taken by hotels? *(Any three)* [3]

Question 3

- (i) Identify any four basic cutleries used in the Food and Beverage service. [2]
- (ii) Explain the use of any two common kitchen equipment. [2]
- (iii) Discuss any three attributes of a F & B personnel. [3]
- (iv) Explain the use of any two common kitchen equipment. [3]

Question 4

- (i) What is the role of HACCP? [2]
- (ii) Name any four types of napkin folds. [2]
- (iii) Write a short note on laundry services with respect to House Keeping department in a hotel. [3]
- (iv) Give the capitals of U.S.A. and Great Britain and currency of India. [3]

Question 5

- (i) What is a single occupancy room? [2]
- (ii) Name any four common kitchen equipment. [2]
- (iii) List any three precautionary measures taken by hotels for fire safety. [3]
- (iv) Explain 'suites'. [3]

Question 6

- (i) Mention the main basic components of Food group. [2]
- (ii) Identify any four basic crockeries used in the Food and Beverage service. [2]
- (iii) Write a comparative study between home and a hotel with respect to safety and security measures. [3]
- (iv) Explain any three types of glassware. [3]

Question 7

- (i) Differentiate between single and double occupancy rooms. [2]
- (ii) Write a short note on FSSAI with respect to Food Production (Food hygiene). [2]
- (iii) List any three precautionary measures taken by hotels for electricity safety. [3]
- (iv) What is meant by 'clothing care' function of the accommodation operation department of a hotel. [3]