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FOR AP CLASS 11 EXAM PREPARATION

AP Class 11 2027 Model Paper · Hotel Operations

EXAM	YEAR	TYPE	SUBJECT
AP Class 11	2027	Model Paper	Hotel Operations

Model Question Paper

Hotel Operations

I YEAR

PAPER - I Food Production – I

Time: 3 hrs Max Marks: 50

Section - A

Note: (i) Answer all the questions 10x2=20

(ii) Each question carries 2 marks

1. Explain marination& pairing?
2. What is Mise-en-place?
3. What is conduction?
4. Define the term boiling.
5. List parts of an egg.
6. Explain bouquet- garni&mirepoix.
7. Name and Two types of sauces.
8. Differentiate between brown stock & white stock.
9. List different types of tools used in hotel kitchens.
10. Differentiate between executive chef & sous chef.

Section – B

Note: (i)Answer any 5 questions 5x6=30

(ii) Each question carries 6 marks

11. Write an essay on Indian regional cuisine in 120 words.
12. What are aims & objectives of cooking? Explain with suitable examples.
13. Classify different methods of cooking with the help of a chart. Write basic rules of any one method.
14. Draw and mark cuts of beef.
15. Classify vegetables and mention pigments (color).
16. Classify soups with the help of a chart and one example of each.
17. Trace the culinary history.
18. Explain the method of heat transfer.

Model Question Paper
Hotel Operations
I YEAR
PAPER - II Food & Beverage Service - I

Time: 3 hrs Max.Marks: 50

Section – A

Note: (i) Answer all the questions 10 x 2 = 20
(ii) Each question carries 2 marks

1. Who is Waiter?
2. Define the term F & B Service.
3. What is Off Premise Catering?
4. Write the modes of payment in a Restaurant.
5. Mention any two types of catering establishments.
6. What is SET Menu?
7. Explain Mise-en-Place
8. Mention Types of TEA?
9. Define the Term MENU.
10. What is Still Room?

Section – B

Note: (i) Answer any 5 questions 5x6=30
(ii) Each question carries 6 marks

11. Classify the Catering Industry.
12. Write about the job description of F & B Manager.
13. Mention the types and styles of food and beverage service.
14. Explain the eleven course of French classical menu.
15. Draw the format of KOT & BOT and write about IT.
16. Describe classification of Beverage?
17. Explain types of breakfast.
18. Write about the rules to observe while laying a table.

Model Question Paper

Hotel Operations

I YEAR

PAPER - III Accommodation Operation – I

Time: 3 hrs Max Marks: 50

Section - A

Note: (i) Answer all the questions 10x2=20

(ii) Each question carries 2 marks

1. Define the Term Hospitality.
2. What is Cabana?
3. Write the parts of computer.
4. What is Lobby?
5. Mention any two types of food plans in a Hotel.
6. Write the role of control desk in housekeeping department.
7. What is Reservation?
8. Define the Term Housekeeping.
9. List the Guest supplies placed in guest bedroom.
10. Name the software used in hotel.

Section – B

Note: (i) Answer any 5 questions 5x6=30

(ii) Each question carries 6 marks

11. Describe about the classification of hotels.
12. Draw the layout of House Keeping Department.
13. Write Qualities of Front Office Staff.
14. What is Guest Cycle? Explain About IT.
15. Mention the sources of Reservation.
16. Classify the cleaning equipments.
17. Write the procedure of Bed Making.
18. Explain duties and responsibilities of bell desk staff.