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QUESTION NO: 1

What is meant by the term “a la Carte”?

- A. it is a menu that has price stated for each item offered, instead of a fixed price for an entire meal
- B. it is the term used to refer to the fresh linen used in the rooms
- C. it refers to the carts used for room service
- D. it is the French term for the center pieces on the dinner tables

ANSWER: C

QUESTION NO: 2

A facility form providing details to staff concerning the manager's requirements for room set up, food and beverage, etc is known as:

- A. report card
- B. date\time report
- C. record sheet
- D. banquet event order

ANSWER: D

QUESTION NO: 3

Aisle is the term for the space between sets of tables, chairs or booths in order to allow a passage. It is also known as:

- A. gangplank
- B. nali
- C. gangway
- D. gali

ANSWER: B

QUESTION NO: 4

In the U.S. and Canada, the term "Black Tie" is used to indicate a tuxedo.

- A. True
- B. False

ANSWER: A

QUESTION NO: 5

A room that has a patio or a balcony overlooking a garden or water is termed as:

- A. Suite
- B. Deluxe room
- C. Lanai
- D. view room

ANSWER: B