## 037/2022

Maximum : 100 marks
Time : 1 hour and 30 minutes

1. A Hotel to be eligible for 5 -star classification criteria should have minimum following rooms :
(A) 25 rooms
(B) 12 lettable rooms
(C) 100 Rooms
(D) 10 lettable Rooms
2. House Count is equal to :
(A) Previous HC + departures - arrivals
(B) Previous HC + No Shows - Cancellations
(C) Previous HC + Arrivals - Departures
(D) Previous HC - Early Check Outs + Late Check Outs
3. Match the following :
(a) During the stay
(i) Advertisement
(b) Arrival
(ii) Guest History
(c) Pre-arrival
(iii) Account settlement
(d) Post departure
(iv) Registration
(e) Departure
(v) Hotel services and facilities
(A) (a) - (iv), (b) - (i), (c) - (iii), (d) - (v), (e) - (ii)
(B) (a) - (iii), (b) - (iv), (c) - (ii), (d) - (i), (e) - (v)
(C) (a) - (ii), (b) - (iii), (c) - (v), (d) - (iv), (e) - (i)
(D) (a) - (v), (b) - (iv), (c) - (i), (d) - (ii), (e) - (iii)
4. Bounce Reservation represents :
(i) A reservation is cancelled in Advance.
(ii) Guest is refused accommodation on Arrival
(iii) Walking a guest
(iv) A Guaranteed Reservation.
(A) Only (i) and (ii)
(B) Only (i), (ii) and (iii)
(C) Only (ii), (iii) and (iv)
(D) Only (i), (ii) and (iv)
5. In a large full-service hotel, the front office manager reports to the :
(A) General Manager
(B) Maintenance Manager
(C) Rooms Division Manager
(D) Housekeeping Manager
6. Full form of ARG is :
(A) Available Registered Guest
(B) Available Reservation for Guest
(C) Average Reservation per Guest
(D) Average Revenue per Guest
7. Which of the following is not a duty of a Night auditor?
(A) Establishes End of the day
(B) He should possess thorough knowledge about the topography of the Hotel
(C) Calculates the total revenue generated during the day
(D) Post the room charges and the taxes in the guest folio
8. Find the odd one out :
(A) Ordinary Passport
(B) Official Passport
(C) Executive Passport
(D) Diplomatic Passport
9. The Kamakhya temple is situated in which city?
(A) Guwahati
(B) Gangtok
(C) Gandhinagar
(D) Ghaziabad
10. Which is the incorrect statement pertaining to eco-Tourism?
(A) A form of tourism that entails responsible travel to natural areas and which conserves the environment and sustains the well-being of local people
(B) Travelling for the purpose of revitalization of one's health, being proactive in discovering new ways to promote a healthier and less stressful life style
(C) Conscious and responsible effort to preserve the diversity of naturally endowed region and sustaining its beauty and local culture
(D) Form of tourism that fosters learning experiences and appreciation of natural environment
11. Choose the correct sequence among the choices given to complete the below Plans :
(i) American Plan $=$
(ii) Continental Plan =
(iii) Modified American Plan $=$
(iv) European Plan =
(v) Bed and Breakfast Plan =
(A) RR, Continental B/F, All meals, BF + Lunch or Dinner, English B/F
(B) English B/F, B/F + Lunch or Dinner, RR, Continental B/F, All meals
(C) All meals, English B/F, RR, Continental B/F, BF + Lunch or Dinner
(D) All meals, Continental B/F, B/F + Lunch or Dinner, RR, English B/F
12. The Consular Passport and Visa Division is served under :
(A) Ministry of Tourism
(B) Ministry of Human Resources
(C) Ministry of External Affairs
(D) Ministry of Commerce and Industry
13. The left luggage supposed to be handled correctly in one of the below sequences :
(a) Presentation of Luggage tag counterfoil.
(b) Tallies the counterfoil with tag attached to baggage.
(c) To prepare Luggage tag with details of the luggage.
(d) Counterfoil is handed over to the guest and luggage is kept in the luggage room.
(e) Hands over luggage to the guest.
(A) (b), (a), (d), (e), (c)
(B) (c), (a), (b), (d), (e)
(C) (e), (a), (c), (d), (b)
(D) (c), (d), (a), (b), (e)
14. The lowest Rate for given date is known as :
(A) Hurdle Rate
(B) Rack Rate
(C) Crib Rate
(D) Corporate Rate
15. Mr. X plans to travel overseas, according to you which is the safest and secure way to carry any currency?
(A) Traveler's cheque
(B) Demand draft
(C) Credit card
(D) Cash

A
16. Fats are used in confectionery to $\qquad$ the food and to impart them $\qquad$ qualities.
(i) enrich, shortening
(ii) gloss, better
(iii) enrich, keeping
(A) (i) is correct
(B) (ii) is correct
(C) (ii) and (iii) are correct
(D) Only (iii) is correct
17. Invalid food is a type of food that:
(i) cannot be served
(ii) is wrong
(iii) is meant for sick people
(iv) is not prepared according to FDA regulations
(A) (i) is correct
(B) (ii) and (iv) are correct
(C) (iii) is correct
(D) None
18. Which of the following is correctly matched for storage temperature?
(temperature range indicated is in Degrees Centigrade)
(A) Grapes - 0-2
(B) Limes $\quad-25-30$
(C) Mangosteen - 15-16.5
(D) Mangoes - 10-15
19. Extracting colouring and flavouring by allowing ingredients to stand in water generally at a temperature just below boiling point is called :
(A) Centrifuging
(B) Grating
(C) Steeping
(D) Paring
20. Chiffonade is a type of cut that can be applied to :
(i) Leafy vegetables
(ii) Tubers
(iii) Roots
(iv) Herbs
(A) (i) only
(B) (i) and (iv)
(C)
(ii) and (iii)
(D) None
21. Choose the correct match :
(1) Baking - Food to be cooked is surrounded by hot air
(2) Stewing - Gentle method of cooking in closed environment using only small quantity of fluid
(3) Braising - A combination method of roasting and stewing in a pan with tight fitting lid
(4) Spit roasting - Food is brought in direct contact with the flame of a clear, bright fire
(A) Only (1)
(B) (2) and (3)
(C) Only (4)
(D) All
22. Match the following:
(a) Beating
(i) Softening of fat by friction
(b) Creaming
(ii) Used for thin mixtures or liquids
(c) Kneading
(d) Folding
(iii) Manipulating by alternate pressure with folding and stretching
(iv) Mixing by careful lifting and dropping
(A) (a) - (i), (b) - (iii), (c) - (iv), (d) - (ii)
(B) (a) - (i), (b) - (ii), (c) - (iii), (d) - (iv)
(C) (a) - (ii), (b) - (iii), (c) - (iv), (d) - (i)
(D) (a) - (ii), (b) - (i), (c) - (iii), (d) - (iv)
23. Which of the following statement/s is/are correct with regard to frying?
(1) Have the fire low
(2) Do not put in too many pieces of food at the same time
(3) Use fat with high smoke point
(4) Do not replenish the original volume with fresh fat after each frying period
(A) (1) and (4)
(B) (2) and (3)
(C) (2) and (4)
(D) All
24. Match the following terms related to stocks and sauces :
(a) Mirepoix
(i) $2: 6: 1$
(b) Bouquet garni
(ii) $1: 10$
(c) Water : bone
(iii) Thyme, bay leaf, parsley
(d) Flour : fluid
(iv) Onion, carrot, celery, leek
(A) (a)-(i), (b)-(iii), (c)-(iv), (d)-(ii)
(B) (a)-(iv), (b)-(iii), (c)-(i), (d)-(ii)
(C) (a)-(ii), (b)-(iii), (c)-(iv), (d)-(i)
(D) (a)-(ii), (b)-(i), (c)-(iii), (d)-(iv)
25. Parsley Sauce is a derivative of :
(A) White Sause
(B) Mayonnaise Sauce
(C) Hollandaise Sauce
(D) Brown Sauce
26. The correct proportion for white sauce is :

Flour : Fat: Milk
(A) $1: 1: 5$
(B) $1: 2: 5$
(C) 1:1:10
(D) $\quad 2: 2: 5$
27. Reforme Sauce is made of, including other ingredients :
(1) Redcurrant jelly
(2) Espagnole
(3) Wine vinegar
(4) Milk
(A) (1), (2) and (3)
(B) (2), (3) and (4)
(C) (2) and (3)
(D) All
28. Match the following :
(a) Roux (i) Equal quantities of flour and butter mixed together
(b) BeurreManie
(ii) Browned butter
(c) Beurre Noir
(iii) Equal quantities of flour and butter cooked together
(A) (a) - (i), (b) - (iii), (c) - (ii)
(B) (a) - (ii), (b) - (iii), (c) - (i)
(C) (a) - (iii), (b) - (i), (c) - (ii)
(D) None
29. Minestrone is a $\qquad$ , $\qquad$ soup.
(A) Passed, Italian
(B) Unpassed, Spanish
(C) Unpassed, Italian
(D) Passed, Spanish
30. Cock-a-Leekie is __ soup, uses __ as thickening agent and is garnished with
(1) Scottish, barley, julienne of Prune
(2) Scottish, rice, julienne of Prune
(3) Scottish, oatmeal, julienne of Prune
(4) French, barley, julienne of leek
(A) (1) is correct
(B) (1) and (2) are correct
(C) (1), (2) and (3) are correct
(D) (4) is correct
31. Sundown Soup is an example of :
(1) Passed Soup
(2) Cold Soup
(3) Cream Soup
(4) Chowder Soup
(A) (1) is correct
(B) (2) and (4) are correct
(C) (2) and (3) are correct
(D) (2) is correct
32. Cream Soups are often garnished with :
(A) Chopped Herbs
(B) Boiled brunoise of the concerned vegetable
(C) Cream
(D) Fried herbs
33. Match the following :

Name of Pasta
(a) Fusilli
(b) Gnocchi
(c) Macaroni
(d) Penne

## Description

(i) Long, thick, corkscrew-shaped pasta that may be solid or hollow
(ii) Lobed shells
(iii) Tubes, either bent or straight
(iv) Medium length tubes with ridges, cut diagonally at both ends
(A) (a) - (i), (b) - (iii), (c) - (ii), (d) - (iv)
(B) (a) - (ii), (b) - (iii), (c) - (i), (d) - (iv)
(C) (a) - (iii), (b) - (i), (c) - (ii), (d) - (iv)
(D) (a) - (i), (b) - (ii), (c) - (iii), (d) - (iv)
34. $\qquad$ is a pasta preparation that originated in $\qquad$ and has $\qquad$
(A) Carbonara, Rome, two
(B) Lasagna, Naples, many
(C) Carbonara, Vanice, two
(D) Carbonara, Naples, two
35. Zero Salad dressing means
(A) No dressing
(B) Only cut vegetables
(C) Dressing without oil
(D) Dressing without oil and vinegar/acid
36. Match the following :

Name of sandwich
(1) Baked Bean
(p) United states
(2) Barros Jarpa
(q) Chile
(3) Beirute
(4) Butterbrot
(A) (1)-(p)-(a), (2)-(q)-(b), (3)-(r)-(c), (4)-(s)-(d)
(B) (1)-(q)-(a), (2)-(r)-(c), (3)-(s)-(d), (4)-(p)-(b)
(C) (1)-(q)-(b), (2)-(r)-(c), (3)-(p)-(d), (4)-(s)-(a)
(D) $\quad(1)-(\mathrm{s})-(\mathrm{a}),(2)-(\mathrm{q})-(\mathrm{d}),(3)-(\mathrm{p})-(\mathrm{c}),(4)-(\mathrm{r})-(\mathrm{b})$
37. A salad has these parts :
(1) Base, body
(2) Base, body, garnish
(3) Base, body, dressing, garnish
(4) Face, body, dressing, garnish, base
(A) (4) is correct
(B) (3) is correct
(C) (1) is correct
(D) None
38. Match the following :

Salad

## Dressing

(a) Waldrof
(i) Sour cream
(b) Taco
(ii) Vinaigrette
(c) Michigan
(iii) Lemon
(d) Kosambari
(iv) Mayonnaise
(A) (a)-(iv), (b)-(i), (c)-(ii), (d)-(iii)
(B) (a)-(iii), (b)-(iv), (c)-(i), (d)-(ii)
(C) (a)-(ii), (b)-(i), (c)-(iii), (d)-(iv)
(D) (a)-(i), (b)-(ii), (c)-(iii), (d)-(iv)
39. Match the following :

Dish
(a) Roast Pork
(b) Roast Duck
(c) Roast Beef
(d) Roast Potato

Accompaniment
(i) Yorkshire pudding
(ii) Bread sauce
(iii) Orange sauce
(iv) Apple sauce
(A) (a)-(i), (b)-(ii), (c)-(iii), (d)-(iv)
(B) (a)-(iv), (b)-(iii), (c)-(ii), (d)-(i)
(C) (a)-(iv), (b)-(i), (c)-(ii), (d)-(iii)
(D) (a)-(iv), (b)-(iii), (c)-(i), (d)-(ii)
40. Garnishes can be :
(1) Fresh
(2) Fried
(3) Single
(4) Combination
(A) (1) only
(B) (2) only
(C) (3) only
(D) All
41. Lobster and Crab are examples of :
(A) Molluscs
(B) Crustaceans
(C) Cephalopods
(D) Conchifera
42. Pomfret is an example of ——_fish.
(A) Flat
(B) Round
(C) Univalve
(D) Bivalve
43. A flat fish yields $\qquad$ fillets.
(A) Six
(B) Eight
(C) Four
(D) Five
44. $\qquad$ is a slice of round fish cut on the bone.
(A) Fillet
(B) Darne
(C) Goujon
(D) Paupiette
45. Fillet of large fish cut on a slant is called as :
(A) Supreme
(B) Mignon
(C) Pile
(D) Goujonette
46. Which of the following is a blue veined cheese from Italy?
(A) Derby
(B) Gorgonzola
(C) Emmenthal
(D) Edam
47. Which of the following is a round cannonball shaped bright red cheese from Holland (Dutch)?
(A) Cheshire
(B) Edam
(C) Cheddar
(D) Stilton
48. Blue veined cheese traditionally gets its colour from :
(A) Mould/Fungi
(B) Blue Paraffin Wax
(C) Bacteria
(D) Blue Food Colour
49. Blue veined cheese of France made from sheep's milk:
(A) Caerphilly
(B) Parmesan
(C) Gruyere
(D) Roquefort
50. Which of the following is not a cheese?
(A) Wensleydale
(B) Brick
(C) Stilton
(D) Roganjosh
51. Which of the following is considered as a caffeine free tea?
(A) Green Tea
(B) Chamomile Tea
(C) English Breakfast Tea
(D) Ceylon Tea
52. Leaf size is the chief criterion for the classification of tea plants. Which of the following is known to have largest tea leaves?
(A) Assam Tea plants
(B) China Tea plants
(C) Combod Tea plants
(D) Oolong Tea plants
53. Widely noted as the most expensive coffee in the world , they are partially digested coffee cherries, eaten and defecated by a particular animal :
(A) Civet coffee
(B) Doppio coffee
(C) Macchiato coffee
(D) Jamaican coffee
54. Corona is a term associated with :
(A) Shape of Cigar
(B) Size of Cigar
(C) Colour of Cigar
(D) Tobacco quality in a Cigar
55. Malaga is a sweet white fortified wine that comes from the country of :
(A) Portugal
(B) Spain
(C) Italy
(D) France
56. Cigars should be best stored at a temperature of :
(A) 4 to 8 degree C
(B) 8 to 12 degree C
(C) 15 to 18 degree C
(D) 20 to 24 degree C
57. Which of the following is not a major wine producing region of USA?
(A) Oklahoma
(B) Oregon
(C) California
(D) Washington
58. Average space requirement per person in a Fish-bone shape seating plan is :
(A) $6-8 \mathrm{sq} . \mathrm{ft}$
(B) $10-12$ sq.ft
(C) $14-16$ sq.ft
(D) $\quad 18-20$ sq. ft
59. Which of the following is a Tennessee whiskey?
(A) Jim Beam
(B) Jack Daniels
(C) J\&B
(D) Glenfiddich
60. Which of the following is a Vodka Brand?
(A) Magic Moments
(B) Captain Morgan
(C) Bacardi
(D) Sula

A
61. Plymouth gin is a gin from :
(A) Holland
(B) Scotland
(C) England
(D) Ireland
62. Which of the following is Not kept on a food service table as a centre appointment?
(A) Cruet Set
(B) Bud Vase
(C) Table Number
(D) Water Jug
63. Tuborg is a beer from :
(A) Australia
(B) Holland
(C) Denmark
(D) England
64. In Classic Menu Sequence, both hot and cold puddings are served under this course :
(A) Entremets
(B) Dessert
(C) Fromage
(D) Buffet Froid
65. Which of the following is Not an example of sparkling water?
(A) Vittel
(B) Perrier
(C) Vichy Celestine
(D) Merlon
66. Carbonated water containing a little quantity of quinine dissolved, is called :
(A) Tonic water
(B) Ginger ale
(C) Campari
(D) Curacao
67. In Classic Menu Sequence, the Rice and Pasta preparations come under this course :
(A) Entremets
(B) Légumes
(C) Poisson
(D) Farineaux
68. Which of the following term is widely used in continental Europe and means a continental breakfast with coffee :
(A) Café complet
(B) Café Simple
(C) Thé complet
(D) Thé simple
69. Maître d' hôtel in a restaurant is :
(A) Waiter
(B) Head Waiter
(C) Station Waiter
(D) Trainee
70. 'Spoons and Forks' in restaurant/catering trade is denoted by the term :
(A) Cutlery
(B) Hollowware
(C) Sugar Basin
(D) Flatware
71. $\qquad$ is the standard timings for breakfast.
(A) 7:00 AM - 10:30 AM
(B) 7:00 AM - 8:00 AM
(C) 11:00 AM - 12:00 PM
(D) 2:00 PM - 3:00 PM
72. Water is served on :
(A) Saucer
(B) Water Goblet
(C) Hi-ball
(D) Old fashioned
73. Sula is a wine from $\qquad$ country.
(A) France
(B) Russia
(C) India
(D) Japan
74. Silver service is done from side.
(A) Right
(B) Left
(C) Centre
(D) Middle
75. $\qquad$ is a banquet seating arrangement.
(A) Straight
(B) Classroom
(C) Long
(D) Short
76. Housekeeping is responsible for :
(A) cleanliness, maintenance and aesthetic upkeep
(B) cleanliness and maintenance
(C) cleanliness and upkeep
(D) maintenance and upkeep
77. Grand master key opens :
(A) opens all guestroom doors that are not double locked
(B) opens all guestroom doors that are double locked
(C) opens all guest room doors in one work section
(D) none of these
78. Room inspection report is used and filled by :
(A) floor supervisor
(B) guest room attender
(C) executive housekeeper
(D) maintenance supervisor
79. Stains can be identified by :
(A) colour, look and smell
(B) colour, texture and smell
(C) smell, look and location
(D) location, texture and colour
80. A register kept to record all messages that staff from one shift want to convey to employees on the next shift is called :
(A) memo book
(B) guest message register
(C) work order
(D) log book
81. Contaminated animal products such as meat, poultry and egg causes :
(A) botulism
(B) staph food poisoning
(C) salmonellosis
(D) none of these
82. Rats and mice fall under the category of :
(A) flies
(B) rodents
(C) insects
(D) all the above
83. Parasites are micro organisms which are dependent on :
(A) living host
(B) non living host
(C) both of these
(D) none of these
84. Microorganisms thrive on - temperature.
(A) hot
(B) cold
(C) warm
(D) none of these
85. FSSAI stands for :
(A) Food Standard Security Authority of India
(B) Food Safety Standards Authority of India
(C) Food Supplies Standards Authority of India
(D) Forgein Standards Supply Authority of India
86. FSSAI is a statutory body under the ministry of :
(A) health and family welfare
(B) food processing industry
(C) agriculture and family welfare
(D) consumer affairs, food and public distribution
87. Fire triangle consist of :
(A) fuel, carbon, water
(B) heat, fuel, oxygen
(C) heat, carbon, fuel
(D) fuel, oxygen, carbon
88. Class ' C ' fire are fire involving :
(A) wood or paper
(B) flammable liquids
(C) electrical equipments
(D) ignitable metals
89. Dry chemical foam is used on :
(A) flammable liquids, oil and fats
(B) electrical equipments
(C) wood or paper
(D) all the above
90. Class "B" fires are :
(A) flammable liquids
(B) wood or paper
(C) electrical equipments
(D) ignitable metals
91. The connective tissue found in meat that can be cooked is :
(A) Collagen
(B) Papain
(C) Pepsin
(D) Elastin

A
92. The process of meat pickled in brine is called :
(A) Salting
(B) Freezing
(C) Smoking
(D) Canning
93. Name a cut of Beef from the following :
(A) Darne
(B) Flank
(C) Macedoine
(D) Goujon
94. Ham is taken from :
(A) Leg of lamb
(B) Hind leg of Beef
(C) Leg of veal
(D) Hind leg of pork
95. The stomach lining of a beef cattle is called :
(A) Marrow
(B) Sausages
(C) Tripe
(D) Trout
96. Fillet mignons is a :
(A) Sausage
(B) Fish
(C) Pasta
(D) Steak
97. The fat covering the kidneys of animals is called :
(A) Lard
(B) Suet
(C) Foie gras
(D) Margarine
98. Name a sausage from the following :
(A) Farfalle
(B) Tournedos
(C) Chipolata
(D) Mascarpone
99. Whole beef after dressing from a slaughter house is called :
(A) Under Cut
(B) Carcass
(C) Offal
(D) Veal
100. A technique used in meat preparation in which surface of meat is cooked quickly at high temperature in a little fat to brown the surface is called :
(A) Poaching
(B) Skimming
(C) Steaming
(D) Searing

SPACE FOR ROUGH WORK

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