

FINAL ANSWER KEY

Question 20/2024/OL

Paper Code:

Category 035/2023

Code:

Exam: Steward

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Department Tourism

Question1:-In which year was the famous hotel group Oberoi Group of hotels founded ?

A:-1935

B:-1950

C:-1952

D:-1934

Correct Answer:- Option-D

Question2:-Which country started the famous fast food chain restaurant KFC ?

A:-United Kingdom

B:-China

C:-United States

D:-Japan

Correct Answer:- Option-C

Question3:-Hainan Airlines is the airline of which country ?

A:-Japan

B:-Indonesia

C:-China

D:-Singapore

Correct Answer:- Option-C

Question4:-What is the largest cruise line ship ?

A:-Icon of the seas

B:-Carnival

C:-Wonder of the seas

D:-None of the above

Correct Answer:- Option-A

Question5:-What is the French word for Carver ?

A:-Trancheur

B:-Sommelier

C:-Chef de Rang

D:-Aboyeur

Correct Answer:- Option-A

Question6:-Name of the employee who calls the order of the dishes to the kitchen.

A:-The reliever

B:-Aboyeur

C:-Volaire

D:-Commis

Correct Answer:- Option-B

Question7:-Which of the following is the use of Stilton Scoop ?

A:-Cheese service

B:-Butter service

C:-Cake service

D:-Toast service

Correct Answer:- Option-A

Question8:-Write the meaning of utility worker.

A:-Kitchen Porter

B:-Steward

C:-Store Manager

D:-Bouncers

Correct Answer:- Option-A

Question9:-Which of the following means the word bistro ?

A:-A famous dish

B:-French restaurant

C:-Fast food chain

D:-Coffee shop

Correct Answer:- Option-B

Question10:-What is the name of the restaurant that serves Thai food ?

A:-Speciality

B:-Rotisserie

C:-Brasserie

D:-None of the above

Correct Answer:- Option-A

Question11:-What is the measurement of napkins used for restaurant services ?

A:-18"×18"

B:-10"×10"

C:-24"×24"

D:-15"×15"

Correct Answer:- Option-A

Question12:-What does the word demitasse mean ?

A:-Napkin

B:-Plate

C:-Half cup

D:-Milk jug

Correct Answer:- Option-C

Question13:-What is the size of a table cover ?

A:-24"×20"

B:-24"×18"

C:-24"×10"

D:-24"×24"

Correct Answer:- Option-B

Question14:-Which of the following type of service is known as Host Service ?

A:-English Service

B:-American Service

C:-Russian Service

D:-French Service

Correct Answer:- Option-A

Question15:-What does the Italian word Grassini mean ?

A:-Canaway

B:-Melba toast

C:-Bread sticks

D:-French bread slice

Correct Answer:- Option-C

Question16:-What is the volume of a glass of red wine ?

A:-9oz

B:-10oz

C:-7oz

D:-5oz

Correct Answer:-**Question Cancelled**

Question17:-In which of the following services is half-cooked food served table side in a trolley ?

A:-Gueridon Service

B:-Russian Service

C:-Grill room Service

D:-Buffet Service

Correct Answer:- Option-A

Question18:-What is the process used to polish silverware ?

A:-Polivit

B:-Gueridon

C:-Helithem

D:-Ganymede

Correct Answer:- Option-A

Question19:-Write the pigment present in cauliflower from among the following ?

A:-Chlorophyll

B:-Anthocyanin

C:-Flavone

D:-Tannin

Correct Answer:- Option-C

Question20:-What is the temperature used to refrigerate perishable food ?

A:-3°C – 8°C

B:-18°C – 20°C

C:-1°C – 4°C

D:-10°C – 15°C

Correct Answer:- Option-C

Question21:-Which accompaniment is served with the dish caviar ?

A:-Zippets

B:-Noisette Butter

C:-Hot butter toast

D:-None of the above

Correct Answer:- Option-C

Question22:-Which sauce is served with poached fish ?

A:-Mayonnaise

B:-Hollandaise

C:-Tartar sauce

D:-Tabasco

Correct Answer:- **Question Cancelled**

Question23:-What does corn on the cob mean ?

A:-Appetizer

B:-Meat dish

C:-Sauce

D:-Cold buffet

Correct Answer:- Option-A

Question24:-What does the word foie gras mean ?

A:-A kind of grass

B:-Goose liver

C:-Insects

D:-None of the above

Correct Answer:- Option-B

Question25:-Which of the following is not an appetizer ?

A:-Canopy

B:-Caviar

C:-Oyster

D:-Macaroni

Correct Answer:- Option-D

Question26:-What is the name given to a menu that consists of a fixed amount and a fixed number of dishes ?

A:-A la carte

B:-Plate the jour

C:-Table the hot

D:-Cart the jour

Correct Answer:- Option-C

Question27:-What is the menu name with separate prices for each dish ?

A:-A la carte

B:-Breakfast menu

C:-Table the hot

D:-Banquet menu

Correct Answer:- Option-A

Question28:-Sweet dishes fall under which category in the French classical menu ?

A:-Savoury

B:-Dessert

C:-Entremets

D:-Fromage

Correct Answer:- Option-C

Question29:-Fruits and nuts belong to which category in the French classical menu ?

A:-Potage

B:-Dessert

C:-Farineaux

D:-Sorbet (Saur-bay)

Correct Answer:- Option-B

Question30:-Which of these dishes is included in Buffet Froid ?

A:-Broth

B:-Fruit juice

C:-Smoked salmon

D:-Cold fish

Correct Answer:-**Question Cancelled**

Question31:-Which dish is served eighth in a 17-course French classical menu ?

A:-Bread

B:-Releve

C:-Salade

D:-Fromage

Correct Answer:- Option-B

Question32:-In which category is grilled salmon served on a French classical menu ?

A:-Hoodooos

B:-Releve

C:-Poisson

D:-Bread

Correct Answer:- Option-C

Question33:-What is the name for coffee served with continental breakfast ?

A:-The Complete

B:-Cafe Complete

C:-Cafe Simple

D:-Cold Cafe

Correct Answer:- Option-B

Question34:-How many courses are there in the English Breakfast ?

A:-8

B:-10

C:-12

D:-6

Correct Answer:-**Question Cancelled**

Question35:-"CHHENA PODA" is a famous dish of which State ?

A:-Orissa

B:-Gujarat

C:-Goa

D:-Karnataka

Correct Answer:- Option-A

Question36:-What is the name given to pre-plated service ?

A:-English service

B:-Russian service

C:-American service

D:-Room service

Correct Answer:- Option-C

Question37:-What is the name of a highly personalized service ?

A:-French service

B:-Cafeteria service

C:-Silver service

D:-Grill room service

Correct Answer:- Option-A

Question38:-What is the name of the service in which display and presentation are the main component ?

A:-Room service

B:-Russian service

C:-Silver service

D:-English service

Correct Answer:- Option-B

Question39:-Which of the following is self-service ?

A:-American service

B:-Russian service

C:-Buffet service

D:-Room service

Correct Answer:- Option-C

Question40:-Which service does Liquor Trolley use ?

A:-Gueridon service

B:-Russian service

C:-American service

D:-French service

Correct Answer:- Option-A

Question41:-How many square feet of space will a person need when the buffet seat is arranged in a U shape ?

A:-21 to 23 Sq.ft.

B:-26 to 28 Sq.ft.

C:-35 to 37 Sq.ft.

D:-30 to 32 Sq.ft.

Correct Answer:- Option-D

Question42:-What type of seating is preferred for organizing seminars ?

A:-Starfish

B:-Class room

C:-Rectangular

D:-T shape

Correct Answer:- Option-B

Question43:-What is the name of the plan which includes room rent and meals ?

A:-European plan

B:-American plan

C:-Bed and breakfast

D:-Continental plan

Correct Answer:- Option-B

Question44:-Modified American plan means

A:-Room only

B:-Room and American Breakfast

C:-Room Breakfast Lunch or Dinner

D:-Room and English Breakfast

Correct Answer:- Option-C

Question45:-Which of the following is included in C.P. ?

A:-Room and meals

B:-Room and continental breakfast

C:-Room and English breakfast

D:-Room only

Correct Answer:- Option-B

Question46:-An example of an automatic portion control device is _____

A:-Tea/Coffee Vending Machine

B:-Ladle

C:-Sundae glass

D:-Casserole

Correct Answer:- Option-A

Question47:-_____ gram is the appropriate measurement of rice for dishes in the French classical menu.

A:-500 Gram

B:-250 Gram

C:-120 Gram

D:-350 Gram

Correct Answer:- Option-C

Question48:-_____ is one that can be used as a portion control device.

A:-Soup ball

B:-Juice glass

C:-Ladle

D:-All of these

Correct Answer:- Option-D

Question49:-A second copy of a triplicate kitchen order ticket goes to _____ section.

A:-Kitchen

B:-Waiter

C:-Cashier

D:-Front office manager

Correct Answer:- Option-C

Question50:-Full form of BOT.

A:-Bar Order Ticket

B:-Beverage Order Ticket

C:-Bill of Token

D:-None of these

Correct Answer:- Option-A

Question51:-_____ Whiskey is often called Bourbon whiskey.

A:-Canadian

B:-Scotland

C:-Ireland

D:-American

Correct Answer:- Option-D

Question52:-_____ is made from a blend of Grand Champagne and Petite Champagne grapes.

A:-Fine champagne

B:-Bitter

C:-Liquor

D:-Fine Mason

Correct Answer:- Option-A

Question53:-_____ is a spirit made from the fermented products of sugarcane.

A:-Brandy

B:-Whiskey

C:-Rum

D:-Jinn

Correct Answer:- Option-C

Question54:-Calvados is a liqueur from _____

A:-Denmark

B:-France

C:-Holland

D:-Spain

Correct Answer:- Option-B

Question55:-_____ is an alcoholic beverage obtained by the fermentation of apples.

A:-Perry

B:-Tequila

C:-Beer

D:-cedar

Correct Answer:- Option-D

Question56:-_____ is a spirit made from rice.

A:-Grappa

B:-Sake

C:-Kirsch

D:-Aquavit

Correct Answer:-**Question Cancelled**

Question57:-_____ is the process of adding yeast to grape juice to make wine.

A:-Distillation

B:-Fermentation

C:-Pot still method

D:-Patent still method

Correct Answer:- Option-B

Question58:-What is the French name for an alcoholic appetizer ?

A:-Acetobacter

B:-Age of Aging

C:-Aging

D:-Aperitif

Correct Answer:- Option-D

Question59:-The process of converting cloudy wine into clear wine is _____

A:-Fining

B:-Maturing

C:-Blending

D:-Aging

Correct Answer:- Option-A

Question60:-_____ is a very important French wine producing region.

A:-Chianti

B:-Madeira

C:-Jerez

D:-Bordeaux

Correct Answer:- Option-D

Question61:-Italy's main wine is _____

A:-Ron

B:-Marsala

C:-Palamino

D:-Mausella

Correct Answer:- Option-B

Question62:-A popular brand of Vermouth is _____

A:-Fino

B:-Burgundy

C:-Torella

D:-Marsala

Correct Answer:- Option-C

Question63:-Bitter from Italy is _____

A:-Campari

B:-Under burg

C:-Angostura Bitter

D:-None of the above

Correct Answer:- Option-A

Question64:-The first step in beer production is _____

A:-Brewing

B:-Fermentation

C:-Maturing

D:-Malting

Correct Answer:- Option-D

Question65:- _____ means pouring the required amount of alcohol into the ice cubes.

A:-Neat

B:-With addition

C:-On the rocks

D:-None of the above

Correct Answer:- Option-C

Question66:-Sidecar is a _____ based cocktail.

A:-Whiskey

B:-Brandy

C:-Rum

D:-Vodka

Correct Answer:- Option-B

Question67:-A gin-based cocktail is _____

A:-Pink lady

B:-Screwdriver

C:-Manhattan

D:-B&B

Correct Answer:- Option-A

Question68:- _____ is a non-alcoholic drink that stimulates our nervous system.

A:-Milk shake

B:-Juice

C:-Tea

D:-Squash

Correct Answer:- Option-C

Question69:-Adds _____ to Caribbean coffee.

A:-Whiskey

B:-Brandy

C:-Vodka

D:-Rum

Correct Answer:- Option-D

Question70:-_____ is a non-alcoholic beverage charged with carbon dioxide.

A:-Soda water

B:-Tonic water

C:-Bitter lemon

D:-All of the above

Correct Answer:- Option-D

Question71:-_____ is a light coloured cigar.

A:-Colorado

B:-Claro

C:-Maduro

D:-Colorado maduro

Correct Answer:- Option-B

Question72:-The inner core of the cigar is _____

A:-Filler

B:-Wrapper

C:-Bench

D:-Binder

Correct Answer:- Option-A

Question73:-At what temperature are cigars stored ?

A:-20-25°C

B:-10-14°C

C:-15-18°C

D:-None of the above

Correct Answer:- Option-C

Question74:-How many ingredients does a cigarette contain ?

A:-4

B:-1

C:-2

D:-3

Correct Answer:- Option-D

Question75:-Which of the following is the Havana brand of cigar ?

A:-Cabana

B:-Le Tropicana

C:-The Churchills

D:-Margaritas

Correct Answer:- Option-A

Question76:-_____ is a French word meaning cooking or art of cooking.

A:-Possion

B:-Cuisine

C:-Bain Marrie

D:-Bisque

Correct Answer:- Option-B

Question77:-Bracing is a _____

A:-Cooking

B:-Vegetable

C:-A type of fish

D:-Soup

Correct Answer:- Option-A

Question78:-_____ knife has blunt edges.

A:-Bread knife

B:-Palette knife

C:-Boning knife

D:-Carving knife

Correct Answer:- Option-B

Question79:-_____ is one use of salt.

A:-Flavour the food

B:-Control fermentation

C:-Preserve food items without spoilage

D:-All of these

Correct Answer:- Option-D

Question80:-Presenting food items beautifully is called _____

A:-Garnish

B:-Gluten

C:-Goulash

D:-None of these

Correct Answer:- Option-A

Question81:-_____ is an Indian cottage cheese.

A:-Parmesan

B:-Paneer

C:-Roquefort

D:-None of these

Correct Answer:- Option-B

Question82:-Cottage cheeses can have a water content of _____ percent.

A:-80-85%

B:-5-10%

C:-30-32%

D:-90-92%

Correct Answer:- Option-A

Question83:-_____ is one of the cheeses that belong to the category "Bacteria Ripenta from Inside".

A:-Limburger

B:-Liederkranz

C:-Cheddar

D:-Bree

Correct Answer:- Option-C

Question84:-_____ is an example of blue veined cheese.

A:-Roquefort

B:-Stilton

C:-Gorgonzola

D:-All of these

Correct Answer:- Option-D

Question85:-Cheddar cheese is a cheese from the country of _____

A:-England

B:-Netherlands

C:-Australia

D:-Italy

Correct Answer:- Option-A

Question86:-In the French classical menu, soup is placed as _____

A:-First

B:-Second

C:-Third

D:-Fourth

Correct Answer:- Option-B

Question87:-_____ is an example of a thin soup.

A:-Broth

B:-Manhattan Chowder

C:-Cream of Tomato

D:-Potage Esau

Correct Answer:- Option-A

Question88:-____ is a soup made with shell fishes.

A:-Consomme

B:-Chowder

C:-Gazpachio

D:-Bisque

Correct Answer:- Option-D

Question89:-What is the name of the conical sieve used to strain soups and stocks ?

A:-Drum sewer

B:-Tea strainer

C:-Chinois

D:-Coolies

Correct Answer:- Option-C

Question90:-Puree soups are made from _____

A:-Starchy vegetables

B:-Meat

C:-Shellfish

D:-Fruits

Correct Answer:- Option-A

Question91:-Ola Potrida is a soup from _____ country.

A:-Scotland

B:-Belgium

C:-Spain

D:-Hungary

Correct Answer:- Option-C

Question92:-_____ is the name used to infuse flavor by infusing onion with cloves and bay leaves in milk to make a bechamel sauce.

A:-Cloute

B:-Brioche

C:-Canape

D:-Caviar

Correct Answer:- Option-A

Question93:-_____ is a derivative sauce of brown sauce.

A:-Mornay

B:-Demi Glace

C:-Cambridge sauce

D:-All of these

Correct Answer:- Option-B

Question94:-_____ is an emulsion sauce.

A:-Espagnole

B:-Bechamel

C:-Veloute

D:-Hollandaise

Correct Answer:- Option-D

Question95:-_____ is a buffet style table that includes hot and cold dishes.

A:-Smorgasboard

B:-Galley

C:-Pantry

D:-Pinwheel

Correct Answer:- Option-A

Question96:-In case of fire _____ should be done.

A:-Don't panic

B:-Warn bystanders

C:-Do not use the elevator

D:-All of these

Correct Answer:- Option-D

Question97:-Class A fire means _____

A:-Fire from wood, paper and cloth

B:-Fires from gas and petrol

C:-Fire from electricity

D:-Fire from metals

Correct Answer:- Option-A

Question98:-_____ is a fire safety device.

A:-Fire extinguisher

B:-Fire blanket

C:-Fire Alarm

D:-All of these

Correct Answer:- Option-D

Question99:-_____ is a precaution to prevent injury from using a knife.

A:-Using a blunt knife

B:-Using a sharp knife

C:-Using a knife for every job

D:-All of these

Correct Answer:- Option-B

Question100:- _____ is part of a safety precaution.

A:-Training of equipment users

B:-Installing proper electrical wiring

C:-Disconnecting the electrical connection before cleaning the equipment

D:-All of these

Correct Answer:- Option-D