

PROVISIONAL ANSWER KEY

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Question1:-The term 'Hospitality' refers as

- A:-The Relationship between Staff and Management
- B:-The coordination between guest and management
- C:-The relationship between guest and hotel
- D:-The relationship between guest and host

Correct Answer:- Option-D

Question2:-Who was the visionary industrialist and founder behind The Taj Mahal Palace, Mumbai which opened in 1903, recognized as India's first luxury five-star hotel ?

- A:-Jamsetji Tata
- B:-Dorabji Tata
- C:-Shapurji Sorabji
- D:-Gyansyam Das Birla

Correct Answer:- Option-A

Question3:-The hotel that caters to the need of the people who are one the move and need a stopover on their journey ?

- A:-Downtown Hotel
- B:-Residential Hotel

C:-Transient Hotel

D:-Travelgate Hotel

Correct Answer:- Option-C

Question4:-

Which of the following statements regarding the coffee shop is true ?

- i. Coffee shop concept has come from USA
- ii. It opens during dinner time
- iii. It operates 24 hours a day
- iv. It offers elaborate menu

A:-i only

B:-i and ii

C:-i, ii, iii and iv

D:-i and iii

Correct Answer:- Option-D

Question5:-What distinguishes an "Extended-Stay Hotel" from a traditional commercial hotel ?

A:-They are exclusively located in rural resort destinations.

B:-They provide fully equipped kitchens and cater to guests staying for weeks or months.

C:-They do not permit individual room bookings and only accept group tours.

D:-They offer ultra-luxury amenities like butler service and private pools.

Correct Answer:- Option-B

Question6:-Houseboats floating on the surface of Vembanad Lake are an example of which type of hotel ?

A:-Motel

B:-Suburban Hotel

C:-Floatel

D:-Down town hotel

Correct Answer:- Option-C

Question7:-What is the use of 'Spotting Machine' in housekeeping department ?

A:-Cleaning the Swimming pool

B:-Polishing the floor

C:-Polishing metals

D:-Remove stain from fabric

Correct Answer:- Option-D

Question8:-Guest room change is done in absence of guest is known as ?

A:-Hidden Move

B:-Dead Move

C:-live Move

D:-Sudden Move

Correct Answer:- Option-B

Question9:-

Which of the following statement is correct ?

- i. Welfare sector catering operates mainly to provide service.
- ii. Welfare catering operates mainly to make huge profit.
- iii. Downtown hotels is a good example for welfare catering.
- iv. Welfare sector catering operates to earn adequate return on investment.

A:-iii and iv

B:-i Only

C:-i and iv

D:-ii, iii and iv

Correct Answer:- Option-B

Question10:-Which of the following licenses is primarily mandatory under the Prevention of Food Adulteration framework and current food safety regulations for any hotel or restaurant operating in India ?

A:-Fssai licence

B:-ISI

C:-Agmark

D:-Food service licence

Correct Answer:- Option-A

Question11:-

The hotel employee who provides information and personalised services, such as dinner reservation, tour and travel arrangement is known as

A:-

Concierge

B:-

Bell boy

C:-

Valet

D:-None of these

Correct Answer:- Option-A

Question12:-Linen room, uniform room, and sewing room are part of

A:-

Front office department

B:-

Housekeeping department

C:-

F and B service department

D:-None of these

Correct Answer:- Option-B

Question13:-

The housekeeping department is responsible for the cleanliness and maintenance of which of the following area of the hotel ?

A:-

Public area

B:-

Back area

C:-

Kitchen area

D:-Both A) and B)

Correct Answer:- Option-D

Question14:-

The star rating given to hotel is based on

A:-

Standard facilities

B:-Clientele

C:-

Ownership

D:-Location

Correct Answer:- Option-A

Question15:-

Graphic representation of the structure of an organisation is known as

A:-

Objective

B:-

Organisational chart

C:-

Organisation strategy

D:-Strategy

Correct Answer:- Option-B

Question16:-

An employee in a restaurant who clears away dishes sets tables and assist server is

A:-

Caravan

B:-

Bell boy

C:-

Concierge

D:-Bus boy

Correct Answer:- Option-D

Question17:-

The communication hub of the housekeeping department is

A:-

Desk control room

B:-

Lenen room

C:-

Serving room

D:-Laundry

Correct Answer:- Option-A

Question18:-

A room status indicating a room occupied by a guest who is not checking out today and will remain atleast one more night.

A:-

Over stay

B:-

Stay over

C:-

House count

D:-Room status

Correct Answer:- Option-B

Question19:-

Expansion of "OOO" is

A:-

Out of order

B:-

Outline of order

C:-

Occupied occupancy order

D:-None of these

Correct Answer:- Option-A

Question20:-

“Chef de cuisine” is

A:-

Executive chef

B:-

Boucherie

C:-

Potager

D:-Saucier

Correct Answer:- Option-A

Question21:-The height of a restaurant dining table is _____

A:-

30"

B:-

25"

C:-

36"

D:-40"

Correct Answer:- Option-A

Question22:-

The minimum fall of tablecloth on to the edges of a table is _____

A:-

3"

B:-

9"

C:-

6"

D:-13"

Correct Answer:- Option-B

Question23:-Sommelier is designated for the service of _____

A:-
Cheese

B:-
Soups

C:-
Wine

D:-Boiled vegetables

Correct Answer:- Option-C

Question24:-The section responsible for the preparation of tea and coffee is _____

A:-
Still room

B:-
Hot plate

C:-
Linen room

D:-Silver room

Correct Answer:- Option-A

Question25:-The cyclic menu is commonly used in _____

A:-
Discotheque

B:-
Fast food

C:-
Room service

D:-Industrial canteen

Correct Answer:- Option-D

Question26:-From the given below find an example for pasta

A:-

Canape

B:-

Ravioli

C:-

Brocoli

D:-Caviar

Correct Answer:- Option-B

Question27:-An accompaniment with cheese from the given below is _____

A:-

Beetroot

B:-

Spring onion

C:-

Celery

D:-Carrot

Correct Answer:- Option-C

Question28:-From the given below choose the simple breakfast.

A:-

Continental breakfast

B:-

Indian breakfast

C:-

American breakfast

D:-English breakfast

Correct Answer:- Option-A

Question29:-

An example for fermented beverage is _____

A:-

Brandy

B:-

Wine

C:-

Whisky

D:-Rum

Correct Answer:- Option-B

Question30:-The juice used for making of Screwdriver cocktail is _____

A:-

Apple

B:-

Orange

C:-

Carrot

D:-Tomato

Correct Answer:- Option-B

Question31:-

Which practice presents the greatest chemical safety risk in housekeeping ?

A:-

Diluting chemicals according to instructions

B:-

Wearing protective gloves

C:-

Increase the speed of cleaning

D:-Avoid the need for supervision

Correct Answer:- Option-B

Question32:-

The most appropriate reason for following the manufacturer's instructions while using cleaning equipment is to

A:-

Reduce the quantity of cleaning agents

B:-

Ensure safe and efficient operation and prevent equipment damage

C:-

Increase the speed of cleaning

D:-Avoid the need for supervision

Correct Answer:- Option-B

Question33:-

A vacuum cleaner has a damage electrical cord the correct procedure is to

A:-

Continue using it carefully

B:-

Cover the damage section with cloth

C:-

Remove it from service and report defect

D:-Use it only in dry areas

Correct Answer:- Option-C

Question34:-

Why is adequate ventilation particularly important when using strong cleaning chemicals ?

A:-

It improves the colour of the chemicals

B:-

It reduces exposure to potentially harmful fumes

C:-

It increase the quantity of chemicals required

D:-It prevent surface damage

Correct Answer:- Option-B

Question35:-

Statement I : Wet floor signs are a preventive safety measures rather than merely a housekeeping formality.

Statement II : They alert people to a temporary slip hazard created by wet cleaning.

A:-

Both are true and II correctly explain I

B:-

Both are true, but II does not explain I

C:-

I is true II is false

D:-I is false II is true

Correct Answer:- Option-A

Question36:-

Which combination represents the most appropriate approach to prevent slips during wet cleaning ?

A:-

Increase the quantity of water

B:-

Clean quickly without warning guests

C:-

Display a wet-floor warning signs and control access to the area

D:-Leave the floor partially wet

Correct Answer:- Option-C

Question37:-

Which of the following is an example of institutional housekeeping ?

A:-

Maintaining hospital wards

B:-

Managing hotel reservations

C:-

Preparing restaurant menus

D:-Calculating food cost

Correct Answer:- Option-A

Question38:-

In institutional housekeeping the primary objective of cleaning is to

A:-

Increase the room revenue

B:-

Maintaining hospital wards

C:-

Improve food production

D:-Promote hotel packages

Correct Answer:- Option-B

Question39:-

Which of the following is not normally a housekeeping function in an institution ?

A:-

Waste disposal

B:-

Cleaning and maintenance of premises

C:-

Sanitation

D:-Room revenue forecasting

Correct Answer:- Option-D

Question40:-

Which institution requires particularly stringent housekeeping practices because of the risk of infection ?

A:-

Hospital

B:-

Shopping mall

C:-

Travel agency

D:-Cinema

Correct Answer:- Option-A

Question41:-

How can a hotel limit security exposure if a master key happens to be lost ?

A:-

Cancel all sub-master keys

B:-

Zone the rooms

C:-

Eliminate individual keys

D:-Lock all door

Correct Answer:- Option-B

Question42:-What should be used to remove very greasy dirt ?

A:-

Cold water only

B:-

A feather duster

C:-

A dry mop

D:-A grease solvent, such as white spirit

Correct Answer:- Option-D

Question43:-Which item is NOT listed among the standard information shown on the housekeeping desk display board ?

A:-

Room numbers of groups and crews in the house.

B:-

Daily roster of supervisors and staff.

C:-

Daily hotel room rates and revenue targets.

D:-Night cleaning and weekly cleaning schedules.

Correct Answer:- Option-C

Question44:-What is the most efficient method for removing dust without making it airborne ?

A:-

Dry dusting

B:-

Dry mopping

C:-

Vacuum or suction cleaning

D:-Sweeping with a broom

Correct Answer:- Option-C

Question45:-What indicates outside a room door that a maid is currently inside working ?

A:-

A yellow caution sign

B:-

A trolley or 'maid finder' device

C:-

A locked door handle

D:-A service tray on the floor

Correct Answer:- Option-B

Question46:-

What document does the Engineering Department issue before dispatching a technician to the floor ?

A:-

A Maintenance Register entry

B:-A Guest Complaint Voucher

C:-

A Work Order slip

D:-

A Room Release Form

Correct Answer:- Option-C

Question47:-

Why do airline crew rooms frequently display "Do-Not-Disturb" signs while other guests are out ?

A:-

Crew rooms undergo deep cleaning only during night shifts.

B:-

Airline crews operate under odd international timings and schedules.

C:-

Room directories automatically enable lockouts for flight personnel.

D:-Crew members are required by regulation to clean their own quarters.

Correct Answer:- Option-B

Question48:-What occurs if a guest fails to claim an item after reminders and the management-prescribed retention period (usually six months) expires ?

A:-

The item is discarded immediately.

B:-

The item is handed over to local law enforcement.

C:-

The item is either gifted to the finder or auctioned to housekeeping staff.

D:-The item becomes hotel lobby display property.

Correct Answer:- Option-C

Question49:-

Where are completed room checklists deposited, and for how long are they retained ?

A:-

Filed at the control desk for one month

B:-

Retained in the guest room for one week

C:-

Sent to the front office and stored for one year

D:-Archived in human resources for three months

Correct Answer:- Option-A

Question50:-If the guest is not immediately available, in how many copies does the control desk attendant fill out the Lost and Found Slip ?

A:-

Single copy

B:-

Duplicate

C:-

Triplicate

D:-Quadruplicate

Correct Answer:- Option-B

Question51:-

Which of the following statement is/are correct regarding cleaning agents ?

- i. Water alone is universal solvent capable of dissolving all types of oily stains.
- ii. Synthetic detergents are surface-active agents (surfactants) that lower the surface tension of water.
- iii. Abrasive cleaners should be used routinely on high-gloss and polished surfaces to enhance luster.

A:-

Only ii

B:-

Only i and ii

C:-

Only ii and iii

D:-All of the above i, ii and iii

Correct Answer:- Option-A

Question52:-

Consider the following statements regarding the selection and storage of cleaning agents:

- i. Highly acidic and alkaline cleaning chemicals should ideally be stored together in unlabelled containers.
- ii. Biodegradability and eco-friendliness are crucial factors when selecting modern cleaning chemicals.
- iii. Material Safety Data Sheets (MSDS) provide essential guidelines on safe handling and hazard mitigation.

A:-

Only i and ii

B:-

Only ii and iii

C:-

Only i and iii

D:-All of the above i, ii and iii

Correct Answer:- Option-B

Question53:-

Which of the following statement is / are correct about manual cleaning equipment ?

- i. Mops should always be rinsed, wrung out, and stored with their heads pointing upwards or hung freely to dry.
- ii. Feather dusters are recommended for allergy-free hospital ward cleaning because they collect dust without scattering.
- iii. Microfiber cloths possess microscopic wedge-shaped fibers that trap dirt and absorb moisture more effectively than cotton.

A:-

Only i and ii

B:-

Only i and iii

C:-

Only ii and iii

D:-All of the above i, ii and iii

Correct Answer:- Option-B

Question54:-Which of the following is a general principle of cleaning ?

A:-

Clean from bottom to top so that debris falls over cleaned areas

B:-

Always start with wet cleaning before sweeping or dusting

C:-

Clean from higher levels to lower levels and cleaner areas to dirtier areas

D:-Always mix bleach with ammonia-based solutions to maximize disinfection

Correct Answer:- Option-C

Question55:-

Which of the following statement is / are correct regarding Spring Cleaning / Deep Cleaning ?

- i. Spring cleaning is a routine daily task carried out every morning during room service.
- ii. It involves comprehensive tasks such as carpet shampooing, high dusting, and laundering draperies.
- iii. Low-occupancy periods in hotels or term breaks in institutions are preferred times for spring cleaning.

A:-

Only i and ii

B:-

Only i and iii

C:-

Only ii and iii

D:-All of the above i, ii and iii

Correct Answer:- Option-C

Question56:-Which chemical cleaning agent is most suitable for removing limescale, uric acid deposits, and hard water stains from sanitary fittings ?

A:-

Caustic soda (Strong alkaline cleaner)

B:-

Dilute acid-based cleaner (e.g., Citric or Phosphoric acid)

C:-

Mineral turpentine oil

D:-Neutral synthetic detergent

Correct Answer:- Option-B

Question57:-

Consider the following statements regarding hygiene and safe cleaning practices:

- i. Personal Protective Equipment (PPE) such as rubber gloves and eye protection must be worn when diluting concentrated chemicals.
- ii. Color-coded cleaning cloths and mop heads prevent cross-contamination between washrooms and food preparation areas.
- iii. Chemical decanting bottles do not require identification labels if the housekeeping staff is familiar with the smell.

A:-

Only i and ii

B:-

Only ii and iii

C:-

Only i and iii

D:-All of the above i, ii and iii

Correct Answer:- Option-A

Question58:-Which of the following procedures is appropriate for the care and maintenance of manual brooms and brushes ?

A:-

Storing them resting flat on their bristles on damp concrete floors

B:-

Washing them regularly, combing bristles, and hanging them by handles to dry

C:-

Soaking bristle heads continuously in boiling soapy water

D:-Exposing natural bristles directly to intense sunlight for prolonged periods

Correct Answer:- Option-B

Question59:-

Which of the following statement is / are correct regarding distribution and inventory control of cleaning agents ?

- i. Issuing cleaning agents based on a requisition slip and standard dosage prevents wastage and pilferage.
- ii. First-In, First-Out (FIFO) inventory method ensures stock rotation before product expiry or degradation.
- iii. Automated chemical dispensing units eliminate human dilution errors and optimize consumption.

A:-

Only i and ii

B:-

Only ii and iii

C:-

Only i and iii

D:-All of the above i, ii and iii

Correct Answer:- Option-D

Question60:-

Which of the following tasks is classified as a 'Weekly Cleaning' or 'Special Cleaning' routine rather than daily cleaning ?

A:-

Emptying dustbins and ash trays

B:-

Polishing wooden furniture and scrubbing bathroom tile grouting

C:-

Making the bed with fresh linens

D:-Damp wiping bedside tables and telephones

Correct Answer:- Option-B

Question61:-

What is the correct procedure for handling and folding soiled linen when stripping bed in high risk hospital zone to minimise infection risks ?

A:-

Rolled tightly from top to bottom

B:-

Shaken out gently before putting them in bags

C:-

Fold outward toward the side of the bed

D:-Fold to the centre, then in half and half again

Correct Answer:- Option-D

Question62:-

When performing turn-down service, what shape should be formed when folding back part of one side of the bedclothes ?

A:-

An equilateral triangle

B:-

square flap

C:-

A right-angled triangle

D:-Circle

Correct Answer:- Option-C

Question63:-

Which flower arrangement style consists of a flat or domed mass in a round and shallow container with concentric circles of different coloured flowers and is also called a "posy" ?

A:-

Traditional mass

B:-

Moribana

C:-

Biedermeier

D:-crescent shape

Correct Answer:- Option-C

Question64:-

What kind of water is recommended for watering indoor plants in hotels ?

A:-

Hot water

B:-

Cold water

C:-

Tepid water

D:-Boiled water

Correct Answer:- Option-C

Question65:-

Which pesticide kills the target pest while causing little to no harm to other *organisms* ?

A:-

Nonselective pesticides

B:-

Selective pesticides

C:-

Rodenticides

D:-Herbicides

Correct Answer:- Option-B

Question66:-

Which specific guest room fall outside the normal morning and afternoon cleaning shift ?

A:-

Rooms displaying 'Do Not Disturb' board

B:-

Presidential suite

C:-

Rooms displaying 'Clean My Room' board

D:-Twin room

Correct Answer:- Option-A

Question67:-

What is the literal meaning of the Japanese word *Ikebana* ?

A:-

'Harmony of nature'

B:-

'Flowers in a vase'

C:-

'Making flowers live'

D:-'Beauty of plant lines'

Correct Answer:- Option-C

Question68:-

Hotel gardeners utilize herbicides specifically for controlling which type of unwanted growth ?

A:-

Ants, moths

B:-

Weeds, crab grass

C:-

Fungal growths on fabrics

D:-Mosquitoes in ponds and lakes

Correct Answer:- Option-B

Question69:-

From the following, which group of diseases is carried by rats in hotel environments ?

A:-

Poison ivy and ragweed

B:-

Malaria, yellow fever

C:-

Scabs, mildew

D:-Leptospirosis, Murine Typhus

Correct Answer:- Option-D

Question70:-

According to floral design principles, how are colour harmonies broadly Classified ?

A:-

Single and Double harmonies

B:-

Related and Contrasting harmonies

C:-

Actual and visual harmonies

D:-Symmetrical and Asymmetrical harmonies

Correct Answer:- Option-B

Question71:-

Which among the below activities does not include in Occupancy stage of guest cycle

i. Walking a Guest

ii. Guest Paid out

iii. Currency encashment

A:-

Only i

B:-

Only ii

C:-

Only ii and iii

D:-None of the above

Correct Answer:- Option-A

Question72:-

Which among the below is not a Room availability Record used in Manual Reservation system ?

A:-

Bedroom Journal

B:-

Conventional Chart

C:-

Standard density chart

D:-Planning Chart

Correct Answer:- Option-D

Question73:-

A group leader arrives with a tour of 20 people, all of the same nationality. According to foreign registration protocols, how should the C-Form be processed ?

A:-

Each guest must personally fill out their own individual C-Form regardless of nationality.

B:-

Only the group leader is required to fill out a C-Form to cover the entire party.

C:-

A single C-Form is prepared for the entire group with a passport list attached.

D:-C-Forms are waived for groups if the hotel maintains a comprehensive rooming list.

Correct Answer:- Option-C

Question74:-

Which room status should the reservation department display on the Room Status Board (RSB) if they can no longer accept guaranteed bookings but are still willing to place guests on a tentative waiting list ?

A:-

Free Sell

B:-

On Request

C:-

Sold out

D:-Neutral Position

Correct Answer:- Option-B

Question75:-

What makes the Whitney system more reliable than the Diary system in processing guest arrivals ?

A:-

It incorporates a double-checking mechanism through the use of both Room Reservation forms and duplicate Whitney slips.

B:-

It uses a bound book register that prevents the accidental loss of individual guest records.

C:-

It automatically updates the Room Status Board whenever a Whitney slip is generated.

D:-It eliminates the need for an Expected Arrival List by using alphabetical racks.

Correct Answer:- Option-A

Question76:-

What is the term indicating a room tariff that is fixed and does not change with the number of guests in the room ?

A:-

Float Rate

B:-

Run of the house rate

C:-

FAM Rate

D:-Special Rate

Correct Answer:- Option-B

Question77:-

In connection with Hotel Reservations, What does 'GDS' stands for ?

A:-

Global Distribution System

B:-

Global Distribution Source

C:-

Global Data Source

D:-Global Data System

Correct Answer:- Option-A

Question78:-

Who is responsible for 'Paging guests' in the hotel ?

A:-

Telephone Operator

B:-

Concierge

C:-

Bell Boy

D:-Receptionist

Correct Answer:- Option-C

Question79:-

Which of the following comes under 'Mode of reservation' ?

i. E-mail

ii. CRS

iii. GDS

iv. Intersell Agencies

A:-

Only i

B:-

Only ii

C:-

Only iv

D:-Only ii and iii

Correct Answer:- Option-A

Question80:-

In case of a Pakistan Nationality Guest, what is the time limit to submit C Form ?

A:-

2 Hours

B:-

4 Hours

C:-

12 Hours

D:-24 Hours

Correct Answer:- Option-C

Question81:-

What is Veste Blanc ?

A:-

Apron

B:-

Chef coat

C:-

Safety Shoes

D:-Scarf

Correct Answer:- Option-B

Question82:-

What is Toque Blanc ?

A:-

Tall White Hat

B:-

Chef Trousers

C:-

Chef Knife

D:-Neckerchief

Correct Answer:- Option-A

Question83:-

Which discovery change the way humans eat food ?

A:-

Oxygen

B:-

Fire

C:-

Carbon dioxide

D:-Nitrogen

Correct Answer:- Option-B

Question84:-

What is cuisine Bourgeois ?

A:-

Plain cookery

B:-

High class cookery

C:-

Middle class cookery

D:-Mixing of food

Correct Answer:- Option-C

Question85:-

When carrying a knife in the kitchen the blade should face to which side to avoid injury ?

A:-

Face forward

B:-

Face downward

C:-

Face backward

D:-Face upward

Correct Answer:- Option-B

Question86:-

When an expensive knife is falling, what immediate action must the chef take ?

A:-

Catch it quickly

B:-

Stop it using foot

C:-

Do not attempt to catch

D:-Catch it using an apron

Correct Answer:- Option-C

Question87:-

What is the alternate name for a Pantry chef ?

A:-

Pastry chef

B:-

The garde mangers

C:-

Potagers

D:-Boulangers

Correct Answer:- Option-B

Question88:-

Who is a potager ?

A:-

Soup cook

B:-

Vegetable cook

C:-

Station cook

D:-Banquet cook

Correct Answer:- Option-A

Question89:-

Who is responsible for hiring and managing the kitchen staff ?

A:-

CDP

B:-

Commis

C:-

Station cook

D:-Executive chef

Correct Answer:- Option-D

Question90:-

Who is responsible to make braised meat ?

A:-

Chef potagers

B:-

Chef rotisseurs

C:-

Pastry chef

D:-Pantry chef

Correct Answer:- Option-B

Question91:-

Which is the combined method of both Roasting and Stewing, mainly for less tender cuts ?

A:-

Grilling

B:-

Braising

C:-

Poaching

D:-Blanching

Correct Answer:- Option-B

Question92:-

What is Petit Marmite ?

A:-

A Classic Italian Soup

B:-

A Hungarian Soup

C:-

A Traditional French Soup

D:-A Soup from England

Correct Answer:- Option-C

Question93:-

What is the other name of Brown Sauce ?

A:-

Espagnole Sauce

B:-

Bechamel Sauce

C:-

Hollandaise Sauce

D:-Veloute Sauce

Correct Answer:- Option-A

Question94:-

What is the Culinary term for vegetables cut into small, uniform geometrical shapes like triangles, circles or semi circles ?

A:-

Mirepoix

B:-

Brunoise

C:-

Chiffonade

D:-Paysanne

Correct Answer:- Option-D

Question95:-

What is the meaning of the French term "Bein Cuit" in Grilling ?

A:-

Well cooked

B:-

Underdone

C:-

Rare

D:-Just done

Correct Answer:- Option-A

Question96:-

Which of the following statement is/are correct about "Beurre Manie" ?

- i. Equal quantities of butter and flour cooked together
- ii. Equal quantities of butter and flour kneaded together
- iii. It is a thickening agent
- iv. It is a flavouring agent

A:-

Only i and ii

B:-

Only ii and iii

C:-

Only i, iii and iv

D:-Only i and iv

Correct Answer:- Option-B

Question97:-

What culinary term describes "a bundle of fresh herbs and aromatic vegetables tied together with string", used to infuse flavour into stocks, soups and sauces ?

A:-

Mirepoix

B:-

Roux

C:-

Bouquet garni

D:-Sache D'épices

Correct Answer:- Option-C

Question98:-

What does the term "Chinois" refer to in a professional kitchen ?

A:-

A heavy cast iron-pan designed for stir frying.

B:-

A thick soup from shellfish.

C:-

The ancient term for Grilling.

D:-A conical fine mesh strainer which is used for straining stocks,soups, sauces or purees.

Correct Answer:- Option-D

Question99:-

What is the culinary term for the process of dispersing two naturally insoluble liquids to combine into a stable mixture ?

A:-
Emulsification

B:-
Kneading

C:-
Folding

D:-Creaming

Correct Answer:- Option-A

Question100:-

According to the ISI specification, which color code indicates Carbon Dioxide(CO₂) fire extinguishers ?

A:-
Red

B:-
Cream

C:-Black

D:-Blue

Correct Answer:- Option-C