FINAL ANSWER KEY

Question Paper Code:	167/2026/OL
Category Code:	881/2025
Exam:	Junior Instructor (Catering and Hospitality Assistant)
Date of Test	27-10-2026
Department	Industrial Training Department

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:-Question Cancelled

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 ship 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 *I* 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:-Question Cancelled

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 stiring", 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(CO_2) fire extinguishers ?

A:-
Red

B:-
Cream

C:-Black

D:-Blue

Correct Answer:- Option-C