

10/2019

Question Booklet
Alpha Code

A

Question Booklet
Serial Number

100705

Total No. of Questions: 100

Maximum : 100 Marks

Time : 75 Minutes

INSTRUCTIONS TO CANDIDATES

1. The question paper will be given in the form of a Question Booklet. There will be four versions of question booklets with question booklet alpha code viz. A, B, C & D.
2. The Question Booklet Alpha Code will be printed on the top left margin of the facing sheet of the question booklet.
3. The Question Booklet Alpha Code allotted to you will be noted in your seating position in the Examination Hall.
4. If you get a question booklet where the alpha code does not match to the allotted alpha code in the seating position, please draw the attention of the Invigilator IMMEDIATELY.
5. The Question Booklet Serial Number is printed on the top right margin of the facing sheet. If your question booklet is un-numbered, please get it replaced by new question booklet with same alpha code.
6. The question booklet will be sealed at the middle of the right margin. Candidate should not open the question booklet, until the indication is given to start answering.
7. Immediately after the commencement of the examination, the candidate should check that the question booklet supplied to him contains all the 100 questions in serial order. The question booklet does not have unprinted or torn or missing pages and if so he/she should bring it to the notice of the Invigilator and get it replaced by a complete booklet with same alpha code. This is most important.
8. Blank sheets of paper is attached to the question booklet. These may be used for rough work.
9. **Please read carefully all the instructions on the reverse of the Answer Sheet before marking your answers.**
10. Each question is provided with four choices (A), (B), (C) and (D) having one correct answer. Choose the correct answer and darken the bubble corresponding to the question number using Blue or Black Ball-Point Pen in the OMR Answer Sheet.
11. **Each correct answer carries 1 mark and for each wrong answer 1/3 mark will be deducted. No negative mark for unattended questions.**
12. No candidate will be allowed to leave the examination hall till the end of the session and without handing over his/her Answer Sheet to the Invigilator. Candidates should ensure that the Invigilator has verified all the entries in the Register Number Coding Sheet and that the Invigilator has affixed his/her signature in the space provided.
13. Strict compliance of instructions is essential. Any malpractice or attempt to commit any kind of malpractice in the Examination will result in the disqualification of the candidate.

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10/2019

Maximum : 100 Marks

Time : 1 hour and 15 minutes

1. Kallumala agitation was organized by
(A) Vagbhatananda (B) Vaikunda Swamikal
(C) Ayyankali (D) Chattampi Swamikal
2. Who abolished the Devadasi system in the temples of South Kerala ?
(A) Rani Sethu Lakshmi Bai (B) Sri Chitra Thirunal Balarama Varma
(C) Ummi Thambi (D) Srimoolam Thirunal
3. Slavery was abolished in Travancore by
(A) Rani Gouri Parvathi Bai (B) Rani Gouri Lakshmi Bai
(C) Swathi Thirunal (D) Sri Chitra Thirunal
4. The name of Travancore ruler who abolished Suchindram Kaimukku :
(A) Uthradam Thirunal (B) Sri Chitra Thirunal
(C) Marthanda Varma (D) Swathi Thirunal
5. Who was known as the father of political movement in Modern Travancore ?
(A) Sri Chitra Thirunal Balarama Varma
(B) G. Parameswaran Pillai
(C) Dr. Palpu
(D) Col. Munro
6. The leader of "Civic Rights League" which formed in 1919 :
(A) E.J. John (B) N.V. Joseph
(C) Mar Kuryakose Eliyas Chavara (D) T.M. Varghese
7. Breast Cloth agitation is also known as
(A) Nivarthana agitation (B) Abstention agitation
(C) Channar agitation (D) Students agitations
8. The Temple entry proclamation was issued at Travancore by Sri Chitra Thirunal in
(A) 1932 (B) 1924
(C) 1936 (D) 1935
9. The publication of "Malabar Manual" by William Logan in
(A) 1910 (B) 1885
(C) 1901 (D) 1887
10. The author of the "Angala Samrajya" is
(A) A.R. Raja Raja Varma (B) Swathi Thirunal
(C) Aswathi Thirunal Rama Varma (D) Kunhikkuttan Thampuran

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11. The author of the novel "Thottiyude Makan" :
 (A) Ponkunnam Varkey (B) S.K. Pottekkatu
 (C) Thakazhi Sivasankara Pillai (D) Kesav Dev
12. Samatwa Samajam was established by
 (A) Chattampi Swamikal (B) Vaikunda Swamikal
 (C) Vagbhathananda (D) Ayyankali
13. Who was the permanent President of the Constituent Assembly of India ?
 (A) Dr. B.R. Ambedkar (B) Dr. Sachidananda Sinha
 (C) Dr. Rajendra Prasad (D) B.N. Rao
14. Which Article of Indian Constitution contains Right to Freedom of Speech ?
 (A) Article 19 (B) Article 21
 (C) Article 27 (D) Article 16
15. Drafting Committee Chairman of Indian Constitution :
 (A) Dr. Rajendra Prasad (B) Dr. B.R. Ambedkar
 (C) Sachidanada Sinha (D) S.R. Rao
16. The World Food Day is observed globally on
 (A) 17th January (B) 15th December
 (C) 27th November (D) 16th October
17. National Commission for Women (NCW) was established in
 (A) 1992 (B) 1985
 (C) 1997 (D) 1990
18. "Make Namboothiri a human being" was the slogan of
 (A) Samatwa Samajam (B) Yogakshema Sabha
 (C) Atma Vidya Sangham (D) Sadhu Jana Paripalana Yogam
19. Present Supreme Court Chief Justice of India
 (A) Ranjan Gogoi (B) Dipak Misra
 (C) Jagdish Singh Khchar (D) T.S. Thakur
20. UN Secretary General Antonio Gutteres belongs to the country
 (A) South Korea (B) Ghana
 (C) France (D) Portugal

21. Most commonly processed juice is
(A) Apple juice (B) Orange juice
(C) Mango juice (D) Strawberry juice
22. Beverages are consumed
(A) For deriving Energy (B) As appetizers
(C) To quench Thirst (D) All of these
23. Which of the following is a stimulating beverage ?
(A) Coffee (B) Soft drink
(C) Fruit juice (D) Hot milk
24. The most common sugar used in soft drinks :
(A) Glucose syrup (B) Maltose
(C) Sucrose (D) High Fructose corn syrup
25. Which of the following properties does sugar contribute in a beverage ?
(A) Body and Mouth feel (B) Taste
(C) Calories (D) All of these
26. The maximum concentration of alcohol in beer is
(A) 3 - 6% (B) 7 - 8%
(C) 10 - 15% (D) 12 - 15%
27. Which of the following is a fermented beverage ?
(A) Syrup (B) Lassi
(C) Squash (D) Milk
28. The common ingredient used in beer making is
(A) Barley (B) Wheat
(C) Molasses (D) Rice
29. Which is the enzyme used in fruit industry ?
(A) Bromalin (B) Gelatin
(C) Pectin (D) Lipase

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30. The anti-nutritional factor present in tea is
(A) Phytate (B) Caffeine
(C) Tannin (D) Oxalate
31. Total soluble solids in fruit juices are contributed by
(A) Sugar (B) Fruit pulp
(C) Salt mixture (D) Enzymes
32. Major ingredients in carbonated soft drinks are
(A) Sugar (B) CO₂
(C) Acid and flavouring (D) All of these
33. Which type of restaurant are characterised by their elaborate menu ?
(A) Fine dining (B) Family style
(C) Fast casual (D) Cafeteria
34. Which glass type, is a wide shallow bowl with a stem ?
(A) Margarita (B) Cocktail
(C) Goblet (D) Cooler
35. Which term refers to crispy cubes of bread ?
(A) Cocktail (B) Croutons
(C) Fries (D) French fry
36. A type of restaurant menu where each food item is priced separately
(A) Static (B) Fixed
(C) A La Carte (D) Du Jour
37. Which term refers to alcoholic drink consumed in a gulp ?
(A) Mocktail (B) Shot ball
(C) Cocktail (D) Shooter
38. Fast food restaurants emphasize
(A) Speed of service (B) A La Carte service
(C) Full table service (D) Dress code

39. Who is in-charge of all food and beverage services in a hotel ?
(A) Manager (B) F & B Director
(C) Bartender (D) Chef
40. A person who prepares alcoholic beverages in a hotel is
(A) Bartender (B) Caretaker
(C) Waiter (D) Server
41. Fermentation carried out by yeast is called
(A) Alcoholic (B) Non-alcoholic
(C) Pyruvic acid (D) Lactic acid
42. Which fruit is used to make a traditional Black forest gateau ?
(A) Cherries (B) Grapes
(C) Apple (D) Orange
43. Which food additive is made from the bones of animals ?
(A) Sauce (B) Cheese
(C) Gelatine (D) Gum
44. Which of the following foods are used in making milk shakes ?
(A) Carrot, Tomato (B) Banana, Carrot
(C) Banana, Apple (D) Grapes, Apple
45. Cider is the product obtained from fermentation of
(A) apple (B) grape
(C) plum (D) peach
46. Which of the preparations involve fermentation ?
(A) Bread (B) Alcohol
(C) Pickles (D) All of these
47. Which of the following is not a milk product ?
(A) Butter (B) Cheese
(C) Yoghurt (D) Honey

48. All of the following are techniques are household preservation methods. except :
- (A) Smoking (B) Dehydration
(C) Lyophilisation (D) Salting
49. The calorific value per gram of carbohydrate is
- (A) 4 kilo calories (B) 2 kilo calories
(C) 8 kilo calories (D) 12 kilo calories
50. Which country consumes the most tea ?
- (A) India (B) Japan
(C) China (D) Africa
51. The most common type of tea produced in India is
- (A) Black tea (B) Oolong tea
(C) Green tea (D) Kangra Tea
52. Fruit punches are made by mixing
- (A) 25% total fruit juice and 65% of sugar
(B) 25% total fruit juice and 45% of sugar
(C) 45% total fruit juice and 25% of sugar
(D) 50% fruit pulp and 50% of sugar syrup
53. Enzymes are
- (A) Nucleotides (B) Proteins
(C) Lipids (D) Hormones
54. Which of the following combination are the complete macronutrients ?
- (A) Vitamins, minerals, carbohydrates
(B) Proteins, vitamins, lipids
(C) Lipids, carbohydrates, proteins
(D) Carbohydrates, minerals, vitamins
55. Lactose is a
- (A) Monosaccharide (B) Disaccharide
(C) Polysaccharide (D) Oligosaccharide

56. The process of heating milk to kill pathogenic bacteria to make food safe to consume is called
(A) Sterilization (B) Homogenization
(C) Disinfection (D) Pasteurization
57. Gelatin, used in bakery products, confectioneries and desserts is derived from
(A) Plant source (B) Animal source
(C) Algal source (D) Egg white
58. Which of the following are considered a hygiene practice in a food industry ?
(A) Long nails (B) Long hair
(C) Wearing jewellery (D) Wearing gloves
59. Which among the following is not a sensory characteristic of food ?
(A) Appearance (B) Taste
(C) Flavour (D) Composition
60. The predominant microbes in frozen foods are
(A) Bacteria (B) Yeast and moulds
(C) Micro coccus (D) None of these
61. Which of the following is an example of a condiment ?
(A) Chips (B) Mustard
(C) Butter (D) Side salad
62. A guest who is lactose intolerant should avoid menu items that contain
(A) Eggs (B) Milk and milk products
(C) Wheat (D) Gluten
63. The standard cocktail glass is often referred to as
(A) flute (B) hurricane
(C) martini (D) old fashioned
64. The machine that dispenses soft drinks is called a
(A) pre-mix machine (B) prep mixer
(C) post-mix machine (D) distributor machine

65. A guest's first impression of an establishment occurs
- (A) at the first contact
 - (B) when ordering the food
 - (C) after greeting and seating
 - (D) after they have tasted the food.
66. The correct meaning of Hospitality is
- (A) attending to the guests on request
 - (B) providing place for rest and relaxation
 - (C) providing food and drinks to guests
 - (D) meeting the needs of guests with kindness and goodwill
67. When seating guests at a restaurant, it is important to
- (A) seat guests according to the servers' preference.
 - (B) give priority to wealthy guests.
 - (C) provide the best available table.
 - (D) give priority to non-smokers.
68. What is an aperitif ?
- (A) An alcoholic drink taken before a meal to stimulate the appetite
 - (B) A lemon soda drink served with main course
 - (C) A beverage served after meal
 - (D) An alcoholic drink served with food
69. Which of the following is generally considered a fringe benefit for employees ?
- (A) Employee ratings
 - (B) Quota plan
 - (C) Salary
 - (D) Health Insurance
70. Which side of the guest is menu presented ?
- (A) Right side
 - (B) Front side
 - (C) Left side
 - (D) Any side
71. Which term refers to a dining system where guests serve themselves ?
- (A) Banquet
 - (B) Buffet
 - (C) Cocktail
 - (D) Self-service

72. Most common type of complimentary breakfast served in hotels is
(A) Continental (B) Indian
(C) German (D) Russian
73. Food served in honour of a special occasion is called
(A) Banquet (B) Cocktail
(C) Convention (D) Kitty party
74. Which among the following is not part of food and beverage industry ?
(A) Coffee shop (B) Roadside dhaba
(C) Travel agency (D) Office cafeteria
75. Which of the following are the four components of hospitality industry ?
(A) Food, beverage, lodging, entertainment
(B) Travel, lodging, food & beverage, entertainment
(C) Travel, beverage, lodging and entertainment
(D) Games, food, travel and beverage
76. Which of the following are commonly garnished with croutons ?
(A) Meats (B) Sandwiches
(C) Pies (D) Salads
77. Which of the following must be kept in refrigerated storage ?
(A) Cakes (B) Bread
(C) Ice-creams (D) Milk
78. Which of the following statements is correct ?
(A) An à La Carte menu is one in which the food is prepared in advance.
(B) An à La Carte menu is one in which the drinks are included.
(C) A table d'hôte menu is one where there is a limited choice in each course.
(D) A table d'hôte menu is one where all the food is cooked to order.
79. Which of the following is an example of personal hygiene ?
(A) Sanitising kitchen benches
(B) Washing hands after visiting the bathroom
(C) Keeping fingernails short and clean
(D) Both (B) and (C)

80. Which of the following pairs of drinks are prepared using a blender ?
- (A) Iced coffee and chai latte
 - (B) Mango frappé and chai latte
 - (C) Banana smoothie and pineapple frappé
 - (D) Espresso coffee and chai latte
81. The continental breakfast includes
- (A) fish
 - (B) Bread rolls
 - (C) Meat
 - (D) Toast with jam
82. A small cabinet containing small bottles of beverages and snacks located in guest rooms is
- (A) Mini bar
 - (B) Standing bar
 - (C) Complimentary bar
 - (D) Open bar
83. Which of the following is a home food service innovation that is growing in popularity ?
- (A) Providing home delivery of meals
 - (B) Providing overnight delivery for long-distance take-out
 - (C) Providing home replacement meals that customers pick up and take home
 - (D) Providing food on order at the residence
84. In a small hotel, the restaurant manager must report to
- (A) Head cook
 - (B) F & B Manager
 - (C) General Manager
 - (D) Proprietor
85. What is the main purpose of restaurant health and sanitation laws?
- (A) To enforce building codes
 - (B) To guarantee food safety
 - (C) To ensure good cooking practice
 - (D) To regulate cleaning methods
86. Quick-serve restaurants usually store perishable products, such as meat, dairy items and fruit, in which of the following types of storage facilities ?
- (A) Ordinary warehouses
 - (B) Bulk storage
 - (C) Cold storage
 - (D) Commodity warehouses

87. Which of the following is the correct sequence of procedures when providing food and beverage service to customers ?

- (A) Present menu, greet and seat customers, take and process order.
- (B) Present menu, adjust cutlery and glassware, take and process order.
- (C) Greet and seat customers, adjust cutlery and glassware, present menu.
- (D) Greet and seat customers, present menu, take and process order.

88. Table linen placed around the buffet table to hide the table legs is called

- (A) Draping
- (B) Skirting
- (C) Cover up
- (D) Table cover

89. Thali service is

- (A) Self service
- (B) Banquet service
- (C) Room service
- (D) Restaurant service

90. Crisp texture in food can be achieved by

- (A) Boiling
- (B) Frying
- (C) Steaming
- (D) Pressure cooking

91. The liquid obtained when meat or vegetable is cooked is called

- (A) Broth
- (B) Soup
- (C) Stock
- (D) Consomme

92. Which of the following foods are perishables ?

- (A) Nuts, cereals, vegetables and milk
- (B) Milk, vegetables, fruits, green leafy vegetables
- (C) Milk, curd, bread and peas
- (D) Dried beans, peas, milk and wheat

93. The traditional wayside eating place is known as

- (A) Motel
- (B) Restaurant
- (C) Dhaba
- (D) Hotel

A

94. Caffeine is present in
(A) Coffee (B) Tea
(C) Cola (D) Milk
95. The nutrients present in milk are
(A) protein and vitamin C (B) fat and vitamin C
(C) protein and calcium (D) fat and fiber
96. A` La Carte menu is one in which
(A) each food item is sold individually.
(B) a set menu is available.
(C) client`s can prepare their own menu.
(D) a fixed menu is served.
97. Common food items used for garnishing are
(A) herbs, sauces, croutons and fruits (B) herbs, fried fish and cream
(C) spices, sauces and coriander (D) croutons, fruits and baked beans
98. Carbonated beverages contain dissolved
(A) oxygen (B) sugar
(C) carbon-di-oxide (D) phosphorus
99. Commonly used herbs and spices in Indian cuisine are
(A) pepper, egg, milk, cardamom (B) pepper, cinnamon, mint and coriander
(C) salt, sugar, cinnamon and cumin (D) tamarind, cumin, pepper and salt
100. A fast food restaurant is one that serves
(A) fast food cuisine and has minimal table service
(B) food very fast once order is placed
(C) fast food cuisine with extended service time
(D) food instantly