

069/21

Question Booklet Alpha Code

A

	Question Booklet Sl. No.
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A

Total Number of Questions : 100

Time : 75 Minutes

Maximum Marks : 100

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/her 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. A blank sheet of paper is attached to the Question Booklet. This 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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1. Select one secondary catering sector.
A) Speciality restaurant B) Motel
C) Hotel D) Hospital
2. Sales or revenue earned during a period of time
A) Profit B) Loss
C) Turnover D) No profit no loss
3. Yeast allowed to develop in a whitish film on the surface of the wine is
A) Flour B) Flor
C) Plant D) Bouquet
4. Select one basic etiquettes of a waiter.
A) Overhear conversation
B) Interrupt guest conversation when taking an order of menu
C) Help to seat ladies first
D) Talk loudly
5. A section supplies cutlery, crockery, hollowware to the food service areas
A) Kitchen Stewarding B) Still Room
C) Hotplate D) Housekeeping
6. It is not an attribute of food and beverage service personnel
A) Punctuality B) Memory
C) Lack of respect D) Personality
7. The responsible person for the carving trolley and the carving of joints at the table
A) Trancheur B) Chef de sale
C) Sommelier D) Barista
8. Dummy waiter means
A) Station Waiter B) Senior Captain
C) Trainee Waiter D) Side Board

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9. Size of a cereal plate
A) 6 cm
B) 8 cm
C) 10 cm
D) 13 cm
10. Caviar means
A) French name of cover
B) An Italian sausage
C) French name of duck roast
D) Roe of sturgeon fish
11. Gourmet spoon is used as
A) Preserve spoon
B) Sauce spoon for cover
C) To serve butter portion
D) Used to hold the snail shell
12. An Italian origin word who works behind a counter, serving both hot and cold drinks and alcoholic beverages
A) Counter assistants
B) Aboyeur
C) Barista
D) Trancheur
13. Bombes means
A) Soups
B) Ice-creams
C) Salads
D) Cold buffet
14. A hard crumbly white cheese from town wales
A) Gouda
B) Ricotta
C) Gorgonzola
D) Caerphilly
15. A sauce can be made with fish, meat, poultry or vegetable stock
A) Velouté
B) Béchamel
C) Mayonnaise
D) Hollandaise
16. Garnish of Sole Véronique
A) Orange peel
B) Apple slice
C) White grapes
D) Red cherry

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17. Tournedos is an example of
- A) Entrée
B) Potage
C) Sorbet
D) Savoureux
18. Bouillon means
- A) Liquor for cooking fish
B) Mutton stock
C) Brown meat
D) Chicken soup
19. Foie gras means
- A) A type of plant
B) Liver of a flattened goose
C) A cheese
D) Baked cake
20. A Spanish cold tomato-based soup
- A) Chowder
B) Bouillabaisse
C) Minestrone
D) Gazpacho
21. A shellfish
- A) Pomfret
B) Salmon
C) Crawfish
D) Sardine
22. A Greek cheese made from goat's and sheep's milk
- A) Cottage
B) Colby
C) Sapago
D) Feta
23. Pot wash is also termed as
- A) Scullery
B) Burnishing
C) Silver room
D) Ware wash
24. A rotating menu which is used in hospitals, hostels, industrial catering etc.
- A) Cyclic menu
B) Plat du jour
C) Ala carte menu
D) None of these

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25. Provision of food and beverage in automatic retailing
A) Kiosks
B) Drive-thro
C) Food court
D) Vending machine
26. 'Host' service is also known as
A) English service
B) French service
C) American service
D) Cafeteria service
27. Carbonated water with quinine flavor
A) Evian
B) Tonic water
C) Appollinaris
D) Lemonade
28. A banquet set up, tables are arranged vertical to the head table for dines and long head table is for chief guest
A) Fish bone set up
B) Theatre style set up
C) Class room style set up
D) Comb-shaped set up
29. A buffet offers light meals and snacks
A) Cold buffet
B) Finger buffet
C) Fork buffet
D) Sit down buffet
30. A National Dry Day
A) 26th of January
B) 26th of February
C) 26th of March
D) 26th of April
31. The amount of liquor lost during shipment or storage is called
A) Spillage
B) Ullage
C) Spoilage
D) Cellar
32. Cultivation and harvesting of grapes
A) Vermiculture
B) Horticulture
C) Viticulture
D) Olericulture

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33. Tool used to remove or scrape the outer skin of citrus fruits
A) Zester
B) Peeler
C) Scissor
D) Scooper
34. A dish flamed by using spirit or liqueur is called
A) Frappe
B) Flambé
C) Fumet
D) Gnocchi
35. Blanquette means
A) White stew
B) Ice-cream
C) An equipment
D) Blanquet
36. 'Champignon' is
A) Berry
B) Cherry
C) Mushroom
D) Soya bean
37. Select one tea plant.
A) Camellia sinensis
B) Robusta
C) Arabica
D) Camphora
38. An equipment with hot water bath or well, have small containers used to keep food warm
A) Hot boiler
B) Geyser
C) Hotplate
D) Bain-marie
39. Turkish and Greek sweet made from filo pastry, chopped nuts and honey
A) Baklava
B) Bavarois
C) Bombe
D) Barquette
40. French term for jam
A) Confit
B) Confiture
C) Papillate
D) Evian

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41. A fruit flavoured herbal infusion tea
A) Tisanes
B) Cherry tea
C) Pepper mint tea
D) Jasmine tea
42. The top coffee producing country
A) Columbia
B) Ivory coast
C) Brazil
D) Indonesia
43. An additive or a substitute for coffee
A) Caffeine
B) Camellia sinesis
C) Darjeeling
D) Chicory
44. An alkaloid present in tea
A) Cocaine
B) Theine
C) Mescaline
D) Nicotine
45. A fermented alcoholic beverage
A) Whiskey
B) Vodka
C) Tequila
D) Sake
46. Scale is used for measuring alcoholic strength of the beverages
A) Whole tone scale
B) Weighing scale
C) Digital scale
D) Sikes scale
47. A flavoured and sweetened Mexican spirit with high alcoholic content
A) Tequila
B) Tia Maria
C) Whiskey
D) Beer
48. A clarifying agent used in Beer production
A) Isinglass
B) Bouquet garni
C) Wort
D) Grist

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49. Select one cherry liqueur.
- A) Kahlua
B) Saki
C) Strega
D) Kirsch
50. The other name of American Whiskey
- A) Irish Whiskey
B) Canadian Whiskey
C) Bourbon Whiskey
D) Scotch Whiskey
51. "Burnt wine" is
- A) Whiskey
B) Brandy
C) Rum
D) Rose wine
52. A flavouring agent used in Beer production
- A) Hops
B) Barley
C) Sugar
D) Yeast
53. Tequila is made from
- A) Juniper berries
B) Herbs
C) Cactus plant
D) Rice
54. The correct method for serving potatoes to the guest plate
- A) By using service spoon and service fork
B) By using tongs
C) By using dessert spoon and dessert fork
D) By using joint knife and joint fork
55. Sommelier means
- A) Restaurant waiter
B) Banquet waiter
C) Room service waiter
D) Wine waiter
56. A wrong practice for making cocktail
- A) Do not overfill the shaker
B) Make cocktail in advance and serve later
C) Quality ingredients should be used
D) Contamination of drink should be avoided

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57. Select a bar equipment for making a cocktail.

- A) Pilsner
- B) Grinder
- C) Muddler
- D) Shot glass

58. 'Cordial' is

- A) Syrup
- B) Squash
- C) Beer
- D) Wine

59. 'Mead' is an alcoholic beverage made from

- A) Cereals
- B) Barley
- C) Honey
- D) Grains

60. Select a brand name of Canadian Whiskey.

- A) Royal Salute
- B) Redbreast
- C) Seagrams Crown Royal
- D) Jack Daniel

61. Type of Beer produced by top fermentation

- A) Ale beer
- B) Flat beer
- C) Sour beer
- D) Cloudy beer

62. 'Cognac' is a region of

- A) Germany
- B) Italy
- C) France
- D) India

63. 'Eau de vie' means

- A) Bill of fare
- B) Flavouring agent
- C) Water of life
- D) From the card

64. Rum is served in

- A) Pilsner glass
- B) Tall glass
- C) Tulip glass
- D) Pony tumbler

A

65. Name the gin produced by unique blend of ten botanicals.
- A) Gordon's gin
C) Gilbey's gin
B) Bombay sapphire gin
D) Sloe gin
66. Prawns or shrimps based appetizer coated with tomato-flavoured mayonnaise
- A) Cocktail florida
B) Moules mariniere
C) Truite fume
D) Cocktail de crevettes
67. Origin of coffee flavoured neutral spirit 'Kahlua'
- A) France
C) Mexico
B) Italy
D) Jamaica
68. A tequila based cocktail
- A) Margarita
C) Manhattan
B) Mint julep
D) Gimlet
69. Ground dried malt is
- A) Grist
C) Wort
B) Maltose
D) Finish
70. Sugar in fruits is called
- A) Glucose
C) Fructose
B) Maltose
D) Saccharine
71. The waiter carry clean glasses in a restaurant
- A) By using a service trolley
B) By using a service salver
C) By using a service platter
D) By using a plate

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72. A vodka based cocktail

- A) Singapore sling
- B) Brave bull
- C) White spider
- D) Americano

73. Word using, when serving food to a guest

- A) 'Excuse me'
- B) 'Allow me'
- C) 'Pardon me'
- D) 'Follow me'

74. Mis-en-place means

- A) Preparing the environment
- B) A mocktail
- C) Preparation for service
- D) A cutting method

75. A female server should not be worn

- A) Flat shoes with sturdy heels
- B) Light perfume
- C) Light make-up
- D) Excessive jewellery

76. Bishop's mitre is

- A) Name of a dish
- B) Name of a napkin folding
- C) Name of a cocktail
- D) A bar equipment

77. A cocktail drink served before a meal

- A) Apéritif
- B) Aspic
- C) Aubleu
- D) Fruit juice

78. Serving temperature of red wine

- A) 18°C – 21°C
- B) 10°C – 12°C
- C) 5°C – 10°C
- D) 1°C – 5°C

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79. Select the size of short stemmed beer glass for Worthington.
A) 6 fl oz
B) 8 fl oz
C) 10 fl oz
D) 12 fl oz
80. In cigar filler and binder holds together is known as
A) Must
B) Wrapper
C) Bunch
D) Punch
81. Very dark coloured cigar is
A) Claro
B) Colorado
C) Colorado claro
D) Colorado Maduro
82. The origin of white palomino grape.
A) France
B) Italy
C) California
D) Spain
83. Name a European vine plant.
A) Vitis Riparia
B) Vitis labrusca
C) Vitis rupistris
D) Vitis berlandiere
84. A storage room for alcoholic beverage
A) Bar
B) Cellar
C) Still room
D) Kitchen stewarding
85. Study of wine and wine making is known as
A) Oenology
B) Ampelography
C) Cosmology
D) Geology
86. Name the art of making wooden casks or barrels.
A) Carpenter
B) Marqueter
C) Cooperage
D) Woodworker
87. Which statement is not correct ?
A) Serve white wine before red wine.
B) Serve dry wine before sweet wine.
C) Serve young wine before matured wine.
D) Serve full bodied wine before light wine.

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88. Crumbing down takes place
- A) After the service of soup
 - B) Before the service of main course
 - C) After the service of sweet course
 - D) After the service of main course
89. 'BOB' stands for
- A) Bar Order Band
 - B) Bar Own Brand
 - C) Banquet Order Buffet
 - D) Buyer's Own Brand
90. Mention the year of the Act – The health and safety at work.
- A) 1957
 - B) 1971
 - C) 1974
 - D) 1990
91. The wine served for roasted game
- A) Full-bodied dry red wine
 - B) Light-bodied dry red wine
 - C) Light-bodied white wine
 - D) Light-bodied dry white wine
92. Select one International Brand of Cigarette.
- A) Benson & Hedges
 - B) Davidoff
 - C) Cohiba
 - D) Don Ramos
93. Mention the origin of 'Santa Clara' which is an International Brand of Cigar
- A) Cuba
 - B) Mexico
 - C) Honduras
 - D) Dominican Republic
94. Spanish word of 'Cigar'
- A) Cigarro
 - B) Zigarre
 - C) Cigare
 - D) Sigaro

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Space for Rough Work



A