

कनिष्ठ अनुदेश (फूड एंड ड्रग्स कंटेनर
सांविधिक)

FBS-2016

प्रश्न पुस्तिका / QUESTION BOOKLET

कोड / CODE : **17**

क्रम संख्या /
SR.No.

804081

पुस्तिका में पृष्ठों की संख्या /
Number of Pages in Booklet : 32

पुस्तिका में प्रश्नों की संख्या /
Number of Questions in Booklet : 120

17

समय / Time : 2.00 घंटे / Hours

पूर्णांक / Maximum Marks: 120

INSTRUCTIONS

1. Answer all questions.
2. All questions carry equal marks.
3. Only one answer is to be given for each question.
4. If more than one answers are marked, it would be treated as wrong answer.
5. Each question has four alternative responses marked serially as 1, 2, 3, 4. You have to darken only one circle or bubble indicating the correct answer on the Answer Sheet using **BLUE BALL POINT PEN**.
6. After opening the envelope the candidate should ensure that Serial Number of the Question Paper and Answer Sheet must be same. In case they are different, a candidate must obtain envelop of another set of Question paper & O.M.R. Sheet of the same Serial Number. Candidate himself shall be responsible for ensuring this.
7. Mobile Phone/Bluetooth Devices or any other electronics gadget in the examination hall is strictly dealt as per rules.
8. Please correctly fill your Roll Number in O.M.R. Sheet. 5 Marks will be deducted for filling wrong or incomplete Roll Number.

Warning : If a candidate is found copying or if any unauthorized material is found in his/her possession, F.I.R. would be lodged against him/her in the Police Station and he/she would liable to be prosecuted under Section 3 of the State Prevention of Unfair means Act, 1992 and Board Regulations. Board may also debar him/her permanently from all future examination of the Board.

निर्देश

1. सभी प्रश्नों के उत्तर दीजिए।
2. सभी प्रश्नों के अंक समान हैं।
3. प्रत्येक प्रश्न का केवल एक ही उत्तर दीजिए।
4. एक से अधिक उत्तर देने की दशा में प्रश्न के उत्तर को गलत माना जावेगा।
5. प्रत्येक प्रश्न के चार वैकल्पिक उत्तर दिये गये हैं, जिनमें क्रमशः 1, 2, 3, 4 अंकित किया गया है। अभ्यर्थी को सही उत्तर निर्दिष्ट करते हुए उनमें से केवल एक गोले अथवा बबल को उत्तर-पत्रक पर नीले बॉल प्वाइंट पेन से गहरा करना है।
6. प्रश्न-पत्र पुस्तिका एवं उत्तर पत्रक के लिफाफे की सील खोलने पर परीक्षार्थी यह सुनिश्चित कर लें कि उसके उत्तर पत्रक पर वही क्रमांक अंकित है जो प्रश्न-पत्र पुस्तिका पर अंकित है। इसमें कोई भिन्नता हो तो वीक्षक से समान क्रमांक के प्रश्न-पत्र एवं उत्तरपत्रक का दूसरा लिफाफा प्राप्त कर ले। ऐसा ना करने पर जिम्मेदारी अभ्यर्थी की होगी।
7. मोबाईल फोन/ब्लूटूथ डिवाइस अथवा इलेक्ट्रॉनिक यंत्र का परीक्षा हॉल में प्रयोग पूर्णतया वर्जित है। यदि किसी अभ्यर्थी के पास ऐसी कोई वस्तु मिलती है तो उसके विरुद्ध बोर्ड द्वारा नियमानुसार कठोर कार्यवाही की जावेगी।
8. कृपया अपना रोल नम्बर ओ.एम.आर. पत्रक पर सावधानी से भरें। गलत या अपूर्ण रोल नम्बर भरने पर 5 अंक का प्रस्तावक से काटे जाएंगे।

चेतावनी : अगर कोई अभ्यर्थी नकल करते पकड़ा जाता है या उसके पास से कोई अनाधिकृत सामग्री पाई जाती है, उस अभ्यर्थी के विरुद्ध पुलिस में प्राथमिकी दर्ज कराई जावेगी और राज्य अनुचित साधनों की रोकथाम अधिनियम, 1992 की धारा 3 एवं बोर्ड रेग्यूलेशन के तहत कार्यवाही की जावेगी। साथ ही बोर्ड ऐसे अभ्यर्थी को भविष्य में होने वाली बोर्ड की समस्त परीक्षाओं से विवर्जित कर सकता है।

इस परीक्षा पुस्तिका को तब तक न खोलें जब तक कहा न जाए।

Do not open this test booklet until you are asked to do so.

FBS

1) Mise en scene is preparing the Restaurant's Environment

- 1) To make it clean, comfortable, safe & hygienic
- 2) By switching on all lights to check for non-working bulbs
- 3) Laying of Tables
- 4) Stock the side board

2) The following are some of the tasks carried out during Mis-en-Scene in a restaurant

- (A) Restaurant keys from security and unlock
- (B) Open all the windows to let restaurant get fresh air
- (C) Checking all electrical appliances, furniture and fixtures
- (D) Exchange linen & Laying linen on the Table, Making napkin folds, Carpet Vacuuming, arrangement of furniture

Put the above in proper sequence

- | | |
|---------------|---------------|
| 1) B, C, D, A | 2) C, D, A, B |
| 3) A, B, C, D | 4) D, A, B, C |

3) Activities performed during mise en place in a restaurant does not include one of the below:

- 1) Gardening & watering of plants in Restaurant
- 2) Polishing of Silvers
- 3) Laying of cover on Tables
- 4) Setting up the side station

4) The art of good napkin folding includes the following:

- (A) Considering four facts – shape, size, material & position
- (B) Using Fresh, Starched Napkins free from grease or any stain
- (C) Hemming should be even and neat and using right napkin fold for a meal and avoiding complicated folds
- (D) Using the right napkin fold for different meals served

What order would you consider from above for presentable napkin folds?

- | | |
|---------------|---------------|
| 1) A, C, B, D | 2) B, A, C, D |
| 3) C, B, A, D | 4) A, B, C, D |

FBS

5) Which of the following is not a napkin fold?

- | | |
|-----------------------------|-------------------------|
| 1) Fan & Candle | 2) Bishop's Cap & Crown |
| 3) Birds of Paradise & Cone | 4) Mould & Bowl |

6) For polishing Service equipment made of Silver or brass in a Restaurant

- (A) Take approved Silver or Brass polish, and Soft cloth
- (B) Apply polish and rub the brass to remove tarnish and spots
- (C) Buff with soft, dry cloth

Put in sequence the order of polishing

- | | |
|------------|------------|
| 1) A, C, B | 2) A, B, C |
| 3) C, A, B | 4) B, A, C |

7) Read the following statements carefully:

- (A) Burnishing machine works on principle of rotary motion which carries revolving drum with safety shield to polish silver equipment
- (B) Polivit is a metal sheet with multiple holes
- (C) Plate powder is commonly known as jeweller's rouge used to polish silver
- (D) Silver dip is a grey coloured harsh chemical which reacts with silver

Which of the above statements are correct?

- | | |
|------------------------------------|------------------------------------|
| 1) Statements B, C & D are correct | 2) Statements B, A & D are correct |
| 3) Statements A, B & C are correct | 4) Statements D, A & C are correct |

8) The Methods used for Polishing Silver

- (A) Burnishing method and Polivit Method
- (B) Polivit Method and Plate Powder Method
- (C) Plate powder Method and Silver Dip Method
- (D) Burnishing Method, Polivit Method, Plate powder Method and Silver Dip Method

From the above, select the correct answer:

- | | |
|-------------------------------|-------------------------------|
| 1) Methods in (A) are correct | 2) Methods in (D) are correct |
| 3) Methods in (C) are correct | 4) Methods in (B) are correct |

FBS

9) Which one of the following pairs is not correctly matched?

- | | |
|-----------------------|-------------------------------|
| 1) Manual | — Three Tank Method |
| 2) Semi – automatic | — Soil dishes loaded manually |
| 3) Automatic Conveyor | — Three tank Model |
| 4) Flight Conveyor | — Custom built Four Tank Unit |

10) Read the following Statements carefully:

- (A) A wash – up area is located between Restaurant area & Kitchen area
- (B) Manual system of dishwashing is still followed in large restaurants
- (C) Semi – automatic machines Wash → Pre - wash → Rinse → Sanitation
- (D) Three tank Conveyors have pre – wash tank → Wash tank → Rinse Tank and Contains an additional pre – wash cycle

Which of the statements is incorrect?

- | | |
|---------------------------------|---------------------------------|
| 1) Statement (D) is not correct | 2) Statement (B) is not correct |
| 3) Statement (C) is not correct | 4) Statement (A) is not correct |

11) Some of the equipment found in the still room:

- | | |
|---------------------|----------------|
| (A) Salamander | (B) Gas Ranges |
| (C) Rotator Toaster | (D) Cereals |

Which of the above equipment are found in a still room of a restaurant?

- | | |
|-------------|------------|
| 1) A, B & D | 2) A, C, B |
| 3) A, B, C | 4) D, A, C |

12) The following essentially form part of a Pantry

- | | |
|---------------------------------|----------------------|
| (A) Hot Plate & Pick up Counter | (B) Spare Linen Room |
| (C) Dispense bar | (D) Side Station |

Which of the above is the correct choice?

- | | |
|------------------------|------------------------|
| 1) A, B, C are correct | 2) A, C, D are correct |
| 3) B, D, A are correct | 4) B, C, D are correct |

FBS

13) The following are important components of hygiene guidelines for food handlers:

- (A) Personal Hygiene of Food handlers
- (B) Cooked food should be kept covered always
- (C) Hold food following temperature guide – by keeping prepared food out of danger zone
- (D) Maintaining Maintenance order

Which of the above statements is correct?

- 1) A, C, D
- 2) D, C, A
- 3) B, C, D
- 4) C, A, B

14) The Seminal Global Reference Point for Consumers, Food Producers & Processors, National Food control agencies and International Food Trader is:

- 1) Codex Alimentarius
- 2) Food Adulteration Act
- 3) Both (1) & (2)
- 4) Neither (1) Nor (2)

15) HACCP is a management System and has the following principles:

- (A) Conducting Hazard Analysis & Determine control points
- (B) Establish control Points and system to monitor the Control Points
- (C) Establish Corrective action when a control Point is not in control; establish procedure for verification of HACCP effectively working and maintain documents.
- (D) Award punishment to offenders

Which of the following is correct:

- 1) A, B, D
- 2) A, B, C
- 3) C, D, A
- 4) B, A, D

16) Match List I & List II and answer by using the codes given after the lists:

List – I

- (A) Linen
- (B) Table ware
- (C) Bar Equipment
- (D) Fixtures

List – II

- (P) Murals & Wall Hanging
- (Q) Damask
- (R) EPNS
- (S) Mixers

CODES :

	A	B	C	D
1)	Q	R	S	P
2)	P	Q	S	R
3)	P	S	R	Q
4)	S	P	Q	R

FBS

17) Match List I & List II and answer using the codes given after the lists.

List I	List II
(A) Coffee Cup	(i) Tasse 'a Petit déjeuner
(B) Breakfast Cup	(ii) Confiturier
(C) Egg Cup	(iii) Demi-Tasse
(D) Jam - Pot	(iv) Coquetier

CODES:

	A	B	C	D
1)	(i)	(iii)	(ii)	(iv)
2)	(iii)	(i)	(iv)	(ii)
3)	(ii)	(iv)	(iii)	(i)
4)	(iv)	(ii)	(i)	(iii)

18) Read the following statements carefully:

- (A) Square table of 3'x3' requires 5'x 5' Table cloth
- (B) Round table of 5' Diameter requires 7' Diameter Table cloth
- (C) Rectangular table of 6'x3' requires 8'x 5' Table cloth
- (D) Rectangular table of 6'x 2'6" requires 8'x 4' Table cloth

Which of the above statements is incorrect?

- 1) A, B & C
- 2) C, B & A
- 3) D, A & C
- 4) B, A & C

19) Match List I with List II and answer as per codes given after the lists:

<u>LIST - I</u>	<u>LIST - II</u>
(A) Pilsner	(P) Boston
(B) Snifter	(Q) Stirling
(C) Bar Spoon	(R) 10 - 12 OZ
(D) Shaker	(S) 8 OZ

Codes:-

	A	B	C	D
1)	Q	R	P	S
2)	R	S	Q	P
3)	S	P	R	Q
4)	P	Q	S	R

FBS

20) Read the following on grooming standards carefully:

- (A) Neat & Clean Uniform, carrying Pen, Bow/Tie
- (B) Black shoes, short hair and tied in bun (girls)
- (C) Well shaven, well chipped nails
- (D) Slip on shoes heavily perfumed, bearded, wrinkled Tie

Which of the above are correct statements for grooming standards?

- 1) A, C & D
- 2) B, D & C
- 3) A, B & C
- 4) C, A & B

21) Side Station is also known by other terms:

- (A) Side Board, Dumb Waiter, Dummy Waiter
- (B) Stationery waiter, Dummy waiter, Side board
- (C) Dummy waiter, Stationery waiter, Dumb waiter
- (D) Side Table, Stationery waiter, Side Board

Which of the above is correct choice?

- 1) Statement (b) is correct
- 2) Statement (d) is correct
- 3) Statement (c) is correct
- 4) Statement (a) is correct

22) Side Station is Stacked with the following:

- (A) Cold Water jugs, Straws, Tooth Picks
- (B) Salver & Trays, Bread Baskets, Paper & Cloth Napkins
- (C) Cruet Sets, Condiments, Candle Stand
- (D) Glassware, Special equipment

Which of the above is correct choice?

- 1) D, C & B
- 2) A, B & C
- 3) B, D & A
- 4) A, B, C, & D

FBS

- 23) During a meal service, glassware should always be carried in a
- 1) A Service Plate
 - 2) A Plastic tray
 - 3) A Salver
 - 4) In hand
- 24) A Luxury restaurant would normally offer its guest a choice of dishes from
- 1) A cyclic menu
 - 2) A la' carte menu
 - 3) A tent card menu
 - 4) Laid out buffet
- 25) A slip cloth is used to
- 1) Prevent staff from spilling beverages
 - 2) Protect table cloths from Spillage
 - 3) Wipe guests hands
 - 4) Polish cutlery & glassware
- 26) Read the following statements on laying a Table cloth:
- (A) Hold the table cloth with thumb, fore finger, and central fold
- (B) Position yourself in the Centre of the table & spread the table cloth ensuring equal fall on all sides
- (C) Smoothen out the table cloth & mitre the Corner
- (D) Lay the table cloth as per the waiter's skills
- Of the above, which are the correct statements?
- 1) Statements A, B, C & D are correct
 - 2) Statements C, B, A & D are correct
 - 3) Statements A, D & C are correct
 - 4) Statements B, D & A are correct
- 27) Sequence of Stacking Cutlery in side board means
- 1) Stacking all spoons together as per menu & style of service
 - 2) Stacking all forks together as per menu & style of service
 - 3) Stacking all knives together as per menu & style of service
 - 4) Stacking of spoon, forks, knives as per menu & service

FBS

28) Read the following statements on "The Rules while laying a table" which states?

- (A) Cover area of 20" x 15" is allotted, check table for wobbling & leave it
- (B) Proper fall of table cloth on all sides, cutlery to be placed 1" away from table edge, forks on the left, knives & spoons on the right.
- (C) Napkin fold in Centre of cover or side plate or in glass.
- (D) Cruet sets & bud vase in Centre of table

Which of the above statements is incorrect?

- 1) B, C & D
- 2) C & D
- 3) A, B & C
- 4) C & B

29) The Term 'Cover' means

- 1) Number of guests & space provided to have meals
- 2) The lid for serving dish while serving meals
- 3) Space provided on table for a guest to have his meal
- 4) Cover for the restaurant with net

30) Which of the following is odd one out?

- 1) Cock's comb
- 2) Bishop's mitre
- 3) Cona
- 4) Double Candle

31) Which of the following statement is incorrect?

- 1) In Coffee shop, American Service is given
- 2) French Service is also called Silver Service
- 3) American service is called Platter to Plate, Service
- 4) In English Service, guests help themselves from food Platters / dishes placed on Table

32) As a general rule, food should be served from

- 1) Either side of the guest
- 2) The left hand side of guest
- 3) In any order from either side
- 4) The host and then straight around the table

FBS

33) Which of the following statements is incorrect?

- 1) Reservation for restaurant is received through Telephone, Fax, e-mail, travel agents
- 2) While taking reservation day, date, name, number of covers, time, special request and billing instructions
- 3) At the end of the conversation on Telephone for Reservation - ask the guest to repeat the information
- 4) Say Thank You

34) A la' Carte menu is characterised by

- (A) Large menu and offer greater choice, prepared as per order
- (B) Individually priced and served portion are fixed
- (C) Contains Exotic and highly priced seasoned food
- (D) No sequencing is followed for a la' carte

Which of the above statements is incorrect?

- 1) Statement A is incorrect
- 2) Statement B is incorrect
- 3) Statement C is incorrect
- 4) Statement D is incorrect

35) In the French Classical Menu

- (A) There are 11 courses presently
- (B) There were 33 courses
- (C) There were 17 courses
- (D) There are so many courses and no set pattern

Which of the above statement is correct?

- 1) Statement C is correct
- 2) Statement B is correct
- 3) Statement D is correct
- 4) Statement A is correct

36) Some of the Classical dishes served in Hors d'oeuvre Course are given below in List I and their accompaniments are given in List II. Match List I with List II and answer as per codes given after the lists:

List - I

- (A) Cold Artichoke
- (B) Caviar
- (C) Snails
- (D) Oyster

Codes:

List - II

- (M) Cayenne pepper, Pepper mill, brown bread, tarragon sauce.
- (N) Hollandaise Sauce, beurre fondue, chopped parsley.
- (O) Sieved hard-boiled egg, finely chopped onion, Blinis, sour cream.
- (P) Brown Bread and Butter

	<u>A</u>	<u>B</u>	<u>C</u>	<u>D</u>
1)	N	O	P	M
2)	O	P	M	N
3)	P	M	N	O
4)	M	N	O	P

FBS

- 37) In the List I below, popular cheeses are given and List II shows the countries of their origin. Match List I with List II, answer as per codes given after the lists

List - I

- (E) Camembert
- (F) Ricotta
- (G) Emmenthal
- (H) Gouda

List - II

- (W) Italian
- (X) Switzerland
- (Y) Dutch
- (Z) France

Codes :-

	E	F	G	H
1)	X	Y	Z	W
2)	Z	W	X	Y
3)	Y	Z	W	X
4)	W	X	Y	Z

- 38) Read the following statements carefully:

- (A) Oeufs en cocotte & Oeufs frits are served in Entrée
- (B) Braised Lamb Chops and Sliced Lamb are served in Releve' course
- (C) Roast Turkey is served in Poisson course
- (D) Spaghetti Bolognese is served in Farinaceous course

Which of the above statement is correct?

- 1) Statement (B) is correct
- 2) Statement (A) is correct
- 3) Statement (D) is correct
- 4) Statement (C) is correct

- 39) Match List I with List II and answer as per codes given after the lists:

List - I

- (A) Plat Du Jour
- (B) Cyclic Menu
- (C) Carte du Jour
- (D) Petit de-jeuner

List - II

- (P) Card of the Day
- (Q) Dish of the Day
- (R) Breakfast
- (S) Menu Repeats

Codes:

	A	B	C	D
1)	S	P	R	Q
2)	R	Q	S	R
3)	Q	S	P	R
4)	P	R	Q	S

FBS

40) Proprietary sauces are:-

- 1) Sauces prepared by Proprietor.
- 2) Sauces prepared by Executive Chef.
- 3) Sauces made commercially & bottled.
- 4) Sauces prepared by pepper corns.

41) Pre – check Machines are standard cash registers in which

- 1) Each server have their own machine key to operate
- 2) A sales check is inserted into Printer to key the details on table no., Pax., Item & Price record, waiter's reference number
- 3) Recorded on audit tape which can be removed at the end of shift to compare sales against receipts
- 4) All the above

42) Electronic Cash registers (ECRS) are popularly used in restaurant operations .

Which of the following statement is incorrect?

- 1) They are very speed machines to record and control Food & Beverage Sales.
- 2) ECR also prepares – Sales history, item wise records, total collection of cash sales, credit sales, etc.
- 3) They have not matched with computers in efficient capacity of automatic calculations.
- 4) IBM, Toshiba, Uniwell are some of the manufacturers.

43) Match List I with List II and answer as per codes given after the lists

List – I

- (A) Pre –set Pre checking System
- (B) ECR
- (C) POS System
- (D) Pre – checking System

List – II

- (P) Duplicate Check Printing
- (Q) Management Flexibility to change price
- (R) Passcode to operate
- (S) Waiter Communication System

Codes

	<u>A</u>	<u>B</u>	<u>C</u>	<u>D</u>
1)	Q	R	S	P
2)	S	P	R	Q
3)	R	Q	P	S
4)	P	S	Q	R

FBS

44) Read the followings statements carefully. Which statement on sales summary sheet is incorrect?

- 1) Information on cash/credit & room sales
- 2) Information on food, beverage sale, steward contribution in sales
- 3) Information on sales per check, sales per cover, ratio of food beverages is not provide
- 4) Information on total tax collected

45) Match List – I with List – II and answer as per codes given after the lists:

List – I

- (E) Bottled water
(F) Stimulating
(G) Refreshing
(H) Nourishing

List – II

- (W) Tea / coffee
(X) Squashes & aerated drink
(Y) Fruit juices, malted drinks
(Z) Spring & flavoured water

Codes:-

	E	F	G	H
1)	Z	W	X	Y
2)	W	X	Y	Z
3)	Y	Z	W	X
4)	X	Y	Z	W

46) Match List – I with List – II and answer as per codes given after the lists:

List – I

- (M) Oolong Tea
(N) Herbal Tea
(O) Earl Grey
(P) Green tea

List – II

- (E) Traditional decaffeinated form
(F) Unfermented variety
(G) Semi-fermented variety
(H) Absence of Camellia

Codes:-

	M	N	O	P
1)	E	F	G	H
2)	F	G	H	E
3)	H	E	F	G
4)	G	H	E	F

FBS

47) Read the following statements on Mise-en-place for serving Traditional tea:

- (A) Tea - cup & saucer & Teaspoon, Tea-pot with T-cozy, Pot holder
 - (B) Sugar pot with Tongs, Milk Pot, Slop basin & tea strainer
 - (C) Tea pot, Tea cup & saucer, sugar pot, Milk pot, Tea spoon
 - (D) Tea pot, Tea cup & saucer & Tea spoon, Milk pot and T-cozy with Pot holder
- Which of the above statements are correct?

- 1) Statements A & C are correct
- 2) Statements A & B are correct
- 3) Statements B & D are correct
- 4) Statements C & D are correct

48) One of the following pairs on International Tea brand and their country of origin is incorrect?

- 1) Maduro brand — Australia
- 2) Brooke Bond — England
- 3) Uwen's Irish — USA
- 4) Metropolitan — Africa

49) List I contains the varieties of coffee and List II contains the characteristics of these coffees. Match List I and List II and answer as per codes given after the lists:

List - I

- (A) Filter Coffee
- (B) Instant Coffee
- (C) Cona Coffee
- (D) De-Caffeinated Coffee

List - II

- (P) Works on principle of Convection
- (Q) Coffee without Caffeine
- (R) Ground Coffee between two Perforated Discs, boiled water poured over
- (S) Ready Mix Coffee

Codes:

	A	B	C	D
1)	Q	R	S	P
2)	R	S	P	Q
3)	S	P	Q	R
4)	P	Q	R	S

50) Read the following statements carefully on International brands and pick the right answer:

- 1) Mr. Brown Coffee is from South America
- 2) Folgers Coffee is from Italy
- 3) Caribou Coffee is from USA
- 4) Artisan & Du Pont Coffees are from Australia

FBS

51) A Mocktail comprises of: (Pick the right answer from the following)

- 1) Base, flavouring agents, garnish & ice
- 2) Base, modifier, flavouring agents, colouring agents, additives, garnish and ice
- 3) Base, modifier, colouring agents, flavouring agents, garnish & ice
- 4) Modifier, colouring agents, flavouring agents, garnish & ice

52) Given below in List I are popular Mocktails and in List II, the components of these Mocktails. Match List I & List II and answer as per the codes given after the lists:

List - I

- (A) Pussyfoot
- (B) Eggnog
- (C) Couple's Dream
- (D) 11 pm

List - II

- (P) Coconut cream, crushed ice, unstrained Pineapple Juice, grape fruit juice
- (Q) Mixed fruit juice, grenadine syrup, ice cream, fresh cream, cola
- (R) Orange + lemon + sweet lime juice, egg yolk and grenadine syrup
- (S) Milk + egg + sugar + crushed ice, nutmeg, + Maraschino cherry

Codes :-

	<u>A</u>	<u>B</u>	<u>C</u>	<u>D</u>
1)	Q	R	S	P
2)	P	Q	R	S
3)	S	P	Q	R
4)	R	S	P	Q

53) Which is the correct equipment for serving Coffee after lunch/dinner?

- 1) Demi-tasse cup & saucer + coffee spoon, coffee pot with T-cozy, sugar pot, milk pot or cream, hot water jug, pot holder
- 2) Demi-tasse cup & saucer + coffee spoon, sugar pot, Coffee Pot & pot holder
- 3) Demi-tasse cup & saucer + Coffee spoon, sugar pot, cream pot, coffee pot
- 4) Demi-tasse cup & saucer + Coffee spoon – Coffee Pot, Sugar pot

54) Match List I with List II and answer as per codes given after the lists:

List I

- (A) Fermented Alcohol Beverage
- (B) Distilled Alcohol Beverage
- (C) Compound Alcohol Beverage
- (D) Alcohol Proof

List II

- (P) Mixture of base drink & other drinks & ingredients
- (Q) Strength of alcohol in alcohol Beverage
- (R) Sugar converted into alcohol + co₂, retained or not retained
- (S) Using Pot Still process

Codes:

	<u>A</u>	<u>B</u>	<u>C</u>	<u>D</u>
1)	Q	R	S	P
2)	P	Q	R	S
3)	R	S	P	Q
4)	S	P	Q	R

FBS

55) Which of the following statement is not correct?

- 1) Sweet Vermouth is a dark red drink from Italy
- 2) Saccharomyces - Cerevisae is used in top fermented beer
- 3) Whisky is made from malted barley and distilled by patent still process
- 4) Rum is made from sugar and not distilled

56) Match List I with List II and answer as per the codes given after the lists:

List - I

- (E) Ale
- (F) Stout
- (G) Pilsner
- (H) Porter

Codes :-

List - II

- (W) Pale golden coloured beer
- (X) Black beer and sweeter
- (Y) Dark coloured beer
- (Z) Strong malt flavour and sweet

	E	F	G	H
1)	X	Y	Z	W
2)	Y	Z	W	X
3)	Z	W	X	Y
4)	W	X	Y	Z

57) One of the following pairs is correctly matched:

- | | |
|--------------------------|---------------|
| 1) Bottom Fermented Beer | — Stout |
| 2) Top Fermented Beer | — Ale |
| 3) Wheat Beert | — Bock |
| 4) Draught Beer | — Pasteurized |

58) One of the following pairs on beer making is incorrectly matched:

- | | |
|---------------|------------------------------------|
| 1) Malt | — Cleaning and crushed Barley |
| 2) Mash | — Barley mixed clean brewing water |
| 3) Flavouring | — Filtering |
| 4) Bottling | — Matured before or after bottling |

59) The following are the International brands of beers and their country of origin. One of the pairs is not correctly matched:

- | | |
|-------------|------------|
| 1) DOM | — France |
| 2) Coors | — U.S.A |
| 3) Heineken | — Holland |
| 4) Tiger | — Malaysia |

FBS

60) Which of the following statement is correct?

- 1) Zambezi brand of beer is from Kenya
- 2) Carlsberg brand of beer is from Denmark
- 3) Carling brand of beer is from Canada
- 4) Loburg brand of beer is from Belgium

61) Which of the following pairs is not correctly matched?

- | | |
|---------------------|------------------------|
| 1) Bourbon Whisky | — Made from Corn/Maize |
| 2) Irish Whisky | — Ireland |
| 3) Rye Whisky | — Rye, Full bodied |
| 4) Tennessee Whisky | — Made from Barley |

62) The following pairs are the International Whisky brands and country of their origin. Which one is not correctly matched?

- | | |
|--------------|----------------|
| 1) American | — Jack Daniels |
| 2) Grants | — Scotland |
| 3) Suntory | — Australia |
| 4) Sea grams | — Canadian |

63) The following pairs indicate the areas in Scotland where Scotch is manufactured and type produced. Which of the pairs is not correctly matched?

- | | |
|----------------------|------------------|
| 1) Speyside | — 70% blended |
| 2) Islay | — 5% Single malt |
| 3) Highland | — 5% others |
| 4) Kintyre peninsula | — 5% others |

64) Which one of the following countries produce rum with highest alcoholic content?

- | | |
|-----------------|-----------------|
| 1) Jamaican Rum | 2) Cuban Rum |
| 3) Guyana Rum | 4) Trinidad Rum |

65) The following are International brands of Rum and their country of origin. Which of the following is not correctly matched?

- | | |
|-------------|------------------|
| 1) Jamaican | — Lemon Hart |
| 2) Barbados | — El Dorado |
| 3) USA | — Puerto Rico |
| 4) U.K | — Captain Morgan |

FBS

66) Which of the following cocktails made from Rum is not correctly mentioned?

- | | |
|--------------------|---|
| 1) Planter's Punch | — Grenadine syrup and Angoustra bitters |
| 2) Pina Colada | — Malibu coconut |
| 3) Mai Tai | — Fine sugar |
| 4) Mojito | — Mint leaves |

67) Which of the following brand of Vodka has wine flavour?

- | | |
|--------------|-----------------|
| 1) Zubrowka | 2) Starka |
| 3) Pertsovka | 4) Okhotnichiya |

68) The following are the International brands of Vodka and their country of origin. Which one is not correctly matched?

- | | |
|----------------|-----------|
| 1) Absolut | — Sweden |
| 2) Zubrowka | — Russia |
| 3) Koshenkorva | — Finland |
| 4) Graffiti | — UK |

69) Which one of the following Vodka based cocktails is not correctly matched?

- | | |
|------------------|-------------------|
| 1) Cosmopolitan | — Triple Sec |
| 2) Black Russian | — Tia Maria |
| 3) Madras | — Cranberry juice |
| 4) Screw Driver | — Orange juice |

70) Which one of the following statements is incorrect?

- 1) All cognacs are brandies
- 2) Cognacs and Armagnac are two different varieties
- 3) All brandies are Cognacs
- 4) Brandies are made from different fruits

71) Which one of the following pairs of quality of Cognacs is not correctly matched?

- | | |
|--------------------------|--|
| 1) Fine Champagne | — Germany |
| 2) Grande Fine Champagne | — Brandy from Grande Champagne |
| 3) Fine Maison | — Exclusive for catering establishment |
| 4) Liqueur Brandy | — Excellent in Character |

FBS

72) Which one of the following pairs on Cognac and its classification is correctly matched?

- | | |
|---------|---------------------------------|
| 1) VS | — Matured for 3 years |
| 2) VSOP | — Matured for more than 3 years |
| 3) XO | — Matured for 10+ years |
| 4) VVSP | — Matured for 8 – 10 years |

73) Which one of the following brandy based cocktail is not correctly matched?

- | | |
|-----------------------|--------------------------|
| 1) Side Car | — Brandy + dry Champagne |
| 2) Between the sheets | — Rum + Cointreau |
| 3) Egg Nog | — Dark Rum, egg yolk |
| 4) Brandy Alexander | — Crème de cacao |

74) Which one of the following styles of Gin is not correctly matched?

- | | |
|----------------|--------------------|
| 1) English Gin | — Dry and Standard |
| 2) Sloe Gin | — Berries |
| 3) Old Tom Gin | — Sugar syrup |
| 4) USA Gin | — Natural Juniper |

75) The following are the International brands of Gin and their country of origin. Which one is not correctly matched?

- | | |
|---------------|---------------|
| 1) Beefeater | — UK |
| 2) Citadelle | — France |
| 3) Cork – Dry | — Dutch |
| 4) South | — New Zealand |

76) Which of the following Gin based cocktail is correctly matched?

- | | |
|--------------------|----------------------------------|
| 1) Singapore Sling | — Egg white |
| 2) Bronx | — Galliano liqueur |
| 3) Gibson | — Dry Vermouth + Cocktail onions |
| 4) Ballantine | — Apricot brandy |

77) Given below, are the characteristics of Restaurant Service. Which one of the statements is not correct?

- 1) Intangibility is a characteristic of service which can only be experienced, but not seen felt or measured
- 2) Inseparability refers to inseparability of Production and consumption
- 3) Heterogeneity refers to service quality which is experienced by customers as same
- 4) Perishability refers to a loss of revenue today cannot be made up tomorrow

FBS

78) Which of the statements given below on briefing is not correct?

- 1) Availability and knowledge of Food & Beverage items is briefing
- 2) Station and Table allocation is made
- 3) Speciality of the day, special guests
- 4) Troublesome guest and how to treat them badly

79) While serving water to a guest in the restaurant:

- 1) Serve water from right side
- 2) Serve water from left side
- 3) Bring water in a glass and place from right side
- 4) Bring water in a glass and place from left side

80) Menu Card should be presented to guest in one of the following correct ways:

- 1) Present from left hand side – opened
- 2) Present an open menu from right hand side first to the lady and the host last
- 3) Menu can be presented as per service choice
- 4) Menu can be given to the guest only if guest requires the same

81) Which of the following pairs is incorrectly matched?

- | | |
|------------------|--|
| 1) A la' Carte | — Individually priced and prepared |
| 2) Table d' hote | — Fixed menu, charged fully for a meal |
| 3) Cyclic menu | — Used in Coffee shops |
| 4) Buffet Table | — Elaborately laid and well presented |

82) Which of the following pairs is incorrectly matched?

- | | |
|---------------------------|---------------------|
| 1) Carrying a Tray | — Left hand |
| 2) Placing meal plates | — Right hand side |
| 3) Clearing soiled plates | — All plates method |
| 4) Serving food | — Service Gear |

83) Which one of the following pairs is correctly matched?

- | | |
|-----------------|---|
| 1) Cruet set | — Mustard pot |
| 2) Chinese food | — Chinese cruet (Soya & chilli sauces & chilli vinegar) |
| 3) Indian food | — Sauces |
| 4) French food | — Gravy |

FBS

84) Food is served in a formal meal in one of the following correct methods:

- | | |
|---|------------------------------------|
| 1) Platter to plate from left hand side | 2) Pre-plated from Right hand side |
| 3) All food is placed on the table | 4) No defined method is used |

85) Before serving the dessert course, this is an important step:

- 1) Crumb – down the table & removal of cruet set
- 2) Removal of all cutlery & crockery
- 3) Bring dessert and serve from left hand side
- 4) There is no such set pattern

86) Which one of the following pairs is incorrectly matched?

- | | |
|------------------------|----------------------|
| 1) Hi – ball glass | — Water & soft drink |
| 2) Red – wine glass | — Red wines |
| 3) White wine glass | — White & Pink wines |
| 4) Old fashioned glass | — Pink lady cocktail |

87) Which one of the following pairs is incorrectly matched?

- | | |
|---------------------|---------------------------|
| 1) Soup plate | — Consommé |
| 2) Half plate | — Desserts |
| 3) Quarter plate | — Main course |
| 4) Demi – Tasse cup | — Coffee after major meal |

88) Which one of the following statement is correct?

- 1) Kitchen Order Ticket is a tool where tickets to go inside the kitchen are issued
- 2) Kitchen Order Ticket is a tool to place food order in the kitchen
- 3) Kitchen Order Ticket is a tool to collect payment for the food served
- 4) Kitchen Order Ticket is a tool for selling food.

89) Which one of the following pairs about Restaurant Brigade is incorrectly matched? (English and French names are given)

- | | |
|-------------------|--------------------|
| 1) Head waiter | — Maitre d' hotel |
| 2) Station waiter | — Chef de rang |
| 3) Lounge waiter | — Le chef d' etage |
| 4) Carver | — Trancheur |

FBS

90) Which one of the following pairs about methods of payments is correct?

- | | |
|----------------------|------------------|
| 1) Travellers Cheque | — Tourist code |
| 2) Charge cards | — Credit payment |
| 3) Credit cards | — Date of Expiry |
| 4) Food vouchers | — Sodexho |

91) Which one of the following pairs about sales control system in food service operation is incorrect?

- | | |
|-------------------------------|----------------------------|
| 1) Single check system | — Small catering units |
| 2) Duplicate checking system | — Smaller Restaurants |
| 3) Triplicate checking system | — Medium sized Restaurants |
| 4) Pre – checking system | — Machine operated |

92) A Guest check contains the following information except one of the below:

- 1) Name & address of Restaurant and contact details, License details
- 2) Payment method
- 3) Trade Tax / VAT Tax No, Date, Table No, Pax and waiters name
- 4) Serial No. & KOT No., Sub-total, Taxes, Service Charge & Grand Total

93) Which one of the following responsibilities is not attributed to a Restaurant Cashier?

- 1) Prepares bills and receives cash/credit vouchers
- 2) Aware of working of Food & Beverage software
- 3) Settles the accounts on day to day basis
- 4) Directs Maitre d'hotel to work under his instructions

94) Given below are pairs on type of KOT and their purpose. One of them is not a correct pair.

- | | |
|------------------|-------------------------|
| 1) En- place KOT | — Change of order |
| 2) En-Suite KOT | — Continuation of order |
| 3) NC KOT | — Complimentary |
| 4) Return KOT | — Replacement of Dish |

95) Room Service is also known as:

- | | |
|------------------------------|---------------------|
| 1) Room cleaning | 2) In – Room Dining |
| 3) Service of linen in rooms | 4) Room eating |

FBS

96) Room service orders are carried out in Rooms. One of the following steps is incorrect:

- 1) Guest calls Room service, Room – service order taker attends to call, takes order, prepares KOT & Guest checks and gives it to Supervisor
- 2) Supervisor assigns order to waiter, waiter plans the order, sets up tray/trolley, Food picked
Waiter checks the tray/trolley, picks check and arrives at guest room, knocks the door, extends greetings, places the tray on coffee table or wheels the trolley inside. Clears the duties as per standard and gets check signed and returns
- 3) All Room service orders should be carried out only on cash payment basis

97) The most effective service standard for service of Breakfast in Rooms is:

- 1) Guest Breakfast as per his convenience
- 2) Door Knob cards are filled up and hung outside the guest room at night
- 3) Order taker calls up each room and takes order
- 4) Waiter may be deputed to get breakfast order

98) Which of the following pairs on sections of Room Service is incorrectly matched?

- | | |
|------------------------|-----------------------------------|
| 1) Cabins | — Order taker |
| 2) Dispense bar | — Dispenses alcoholic beverages |
| 3) Control Desk | — Control Food & Beverages orders |
| 4) Soiled linen hamper | — Put all the linen in baskets |

99) The delivery of food & beverage items to rooms should not exceed the given time limits. One of the following pairs is incorrectly matched:

- | | |
|--------------------------|--------------|
| 1) Continental Breakfast | — 10 minutes |
| 2) Indian Breakfast | — 60 minutes |
| 3) Lunch | — 30 minutes |
| 4) Snacks | — 15 minutes |

100) Tray set up for service of coffee in Room Service should be complete. One of the equipment given below is incorrect?

- 1) Tea cup & saucer with Tea spoon
- 2) Coffee pot with Tea strainer with slop basin
- 3) Milk pot, sugar pot with tongs
- 4) Pot holder & Tea cozy cover

FBS

101) Which of the following pairs is correctly matched?

- | | |
|--------------------------------|--|
| 1) Centralized Room Service | — Different locations |
| 2) De-centralized Room Service | — One location |
| 3) Mobile Room Service | — Orders from Service Elevator dedicated to Room Service |
| 4) Outside Room Service | — Cart Services |

102) Which of the following pairs is incorrectly matched?

- | | |
|--|-----------------------------|
| 1) Log Book | — Maintained by Order taker |
| 2) Room Service Movement Control Sheet | — Controlled by Supervisor |
| 3) Waiter's Card | — A Identity Card |
| 4) Requisition Slip | — Stores pick-up |

103) Stock taking of equipment is conducted in Room Service Department

- | | |
|-----------------------|----------------------------|
| 1) Every Day | 2) Last day of every month |
| 3) Once in every week | 4) Once in fortnight |

104) One of the following pairs is incorrectly matched:

- | | |
|------------|---------------|
| 1) Aquavit | — Scandinavia |
| 2) Grappa | — France |
| 3) Ouzo | — Japan |
| 4) Karpi | — Finland |

105) Liqueur is an alcoholic beverage prepared from fruits & base spirit. One of the following pairs is incorrectly matched:

- | | |
|-----------------|--|
| 1) Maceration | — Flavouring agents are boiled in spirits |
| 2) Percolation | — Spirit passed through flavouring agent |
| 3) Distillation | — Spirit and flavouring agents are distilled |
| 4) Infusion | — Flavouring agents soaked in base spirit for One week to three months |

FBS

106) Match List I with List II and answer as per codes given after the lists:

List - I

- (P) Kahlua
- (Q) Drambuie
- (R) Benedictine
- (S) Galiano

List - II

- (A) Scotland
- (B) Italy
- (C) Mexico
- (D) France

Codes:-

	P	Q	R	S
1)	C	A	D	B
2)	D	B	A	C
3)	A	C	B	D
4)	B	D	C	A

107) The base spirit for Cointreau liqueur

- 1) Gin
- 2) Neutral spirit
- 3) Brandy
- 4) Whisky

108) Tequila is national beverage of

- 1) Jamaica
- 2) Poland
- 3) Mexico
- 4) Scotland

109) Match List I with List II

List - I

- (A) Liqueur
- (B) Bitters
- (C) Cocktail
- (D) Vermouth

List - II

- (P) Alcoholic + non - alcoholic beverages
- (Q) French - Dry
- (R) Base spirit + flavouring
- (S) Base spirit + Bitter roots & herbs

Codes:-

	A	B	C	D
1)	Q	R	S	P
2)	P	Q	R	S
3)	S	P	Q	R
4)	R	S	P	Q

FBS

110) One of the following pairs is not correctly matched:

- | | |
|-------------|-------------------|
| 1) Shaken | — Margarita |
| 2) Stirred | — Martini |
| 3) Blended | — Rob roy |
| 4) Build up | — Singapore Sling |

111) One of the following pairs is correctly matched:

- | | |
|-----------------|---------------|
| 1) Tall Drink | — Martini |
| 2) On the rocks | — Rusty Nail |
| 3) Straight up | — Long Island |
| 4) Short drinks | — Parked car |

112) Match List I with List II and answer as per codes given after the lists:

List - I

- (A) Cooler
(B) Fizz
(C) Collins
(D) Frappe

List - II

- (E) Tall drink
(F) Crushed ice
(G) Tall drink with Lime or Orange slice
(H) Gas

Codes :

	<u>A</u>	<u>B</u>	<u>C</u>	<u>D</u>
1) G	H	E	F	
2) H	E	F	G	
3) E	F	G	H	
4) F	G	H	E	

113) One of the following pairs is not correctly matched:

- | | |
|-------------------|--------|
| 1) Brandy Balloon | — 9oz |
| 2) Collins | — 12oz |
| 3) Flute | — 15oz |
| 4) Red Wine glass | — 7oz |

114) One of the following pairs is not correctly matched:

- | | |
|--------------------|-------------------------------|
| 1) Mixer | — Mixing different drinks |
| 2) Blender | — Liquidizer |
| 3) Juice Extractor | — Extracts juices from fruits |
| 4) Glass washer | — Tap |

FBS

115) One of the following pairs on Measuring Equipment is incorrectly matched:

- | | |
|-------------------------------------|--------------------------|
| 1) Peg Measure | — Measures 30 ml / 60 ml |
| 2) Measuring Glass | — Mixing glass |
| 3) Semi-automatic measuring devices | — Expensive devices |
| 4) Automatic measuring equipment | — Switch control device |

116) One of the following pairs is incorrectly matched:

- | | |
|--------------------------|-------------------------------------|
| 1) Bench cork screw | — Placed on Bench |
| 2) Double action screw | — Extracts old corks |
| 3) Waiters friends | — Extract corks from bottles |
| 4) Broken cork Extractor | — Extracts broken cork from bottles |

117) One of the following pairs is correctly matched:

- | | |
|--------------|--------------------------|
| 1) Decanter | — Used for opening cans |
| 2) Bar spoon | — Used for mixing drinks |
| 3) Strainer | — To put colour |
| 4) Coaster | — Coat a drink |

118) Wine Bucket is:

- 1) A bucket to carry wine
- 2) A bucket where wine is stored
- 3) Made from stainless steel in which wines are chilled
- 4) In which wine is served

119) What is the capacity of a Tea cup?

- | | |
|-----------|------------------|
| 1) 150 ml | 2) 195 to 200 ml |
| 3) 175 ml | 4) 125 ml |

120) What is the standard diameter of a large plate?

- | | |
|--------------|--------------|
| 1) 10 inches | 2) 9 inches |
| 3) 13 inches | 4) 11 inches |