

Roll No.....

Diploma in Hotel Management (DHM-11)
Year End Examination 2012
Introduction to Food and Beverage
DHM-103

Time: 1 Hour

Max Marks: 30

Instructions (निर्देश):

1. This Question Paper consists of 30 Multiple Choice Objective Type Questions. All Questions are compulsory and carry 01 mark each. **There is NO negative marking.**

इस प्रश्न पत्र में 30 बहुविकल्पीय प्रश्न हैं। सभी प्रश्न अनिवार्य हैं व प्रत्येक प्रश्न 01 अंक का है। गलत उत्तर के लिए अंक नहीं काटे जायेंगे।

2. Each question has four alternative responses marked (A), (B), (C) and (D). You have to choose the correct answer and mark it on the OMR sheet.

प्रत्येक प्रश्न के लिए चार उत्तर विकल्प (A), (B), (C) तथा (D) दिए गए हैं। उत्तर सही आपको विकल्प का चुनाव कर OMR प्रपत्र पर अंकित करना है।

3. For marking answers on the OMR sheet, follow the detailed instructions given on the OMR sheet.

OMR प्रपत्र पर अपने सही उत्तर को चिन्हित करने के लिए OMR प्रपत्र पर अंकित निर्देशों का पालन कीजिए।

All questions are compulsory. Choose one of the correct answers.

1. Classical kitchen brigades is contribution of:
 - a. Escoffier
 - b. Ritz
 - c. Crame
 - d. None of the above
2. The head of the kitchen department is known as:
 - a. Chef de cuisine
 - b. Executive Chef
 - c. Both of the above
 - d. None of the above
3. What is Job Description?
 - a. Document of job
 - b. Statement having duties and responsibilities assigned to a job position
 - c. Statement having qualification and experience required at a job position
 - d. None of the above
4. The document that contains the description of qualification and experience required for specific position is known as:
 - a. Duty Sheet
 - b. Job Specification
 - c. Job description
 - d. Job Enrichment
5. Which of the following is not an example of large kitchen equipment:
 - a. Deep fat-fryer
 - b. Steamer
 - c. Ranges
 - d. Can opener
6. Which of the following is not an example of measuring equipment
 - a. Ladles
 - b. Digital scale

- c. Meat Thermometer
 - d. Chef knife
7. Menu is also known as:
- a. Display card
 - b. Bill of fare
 - c. Bulletin board
 - d. None of the above
8. A menu card in which all mentioned dishes are separately priced is known as:
- a. TDH Menu
 - b. A la Carte Menu
 - c. Banquet Menu
 - d. Cyclic Menu
9. Which of the following is accompaniment for tomato soup
- a. Worcester sauce
 - b. Brown Bread and Butter
 - c. Grated cheese
 - d. Croutons
10. The kitchen department coordinated with
- a. F&B Service
 - b. Housekeeping
 - c. Engineering and Maintenance
 - d. All of the above
11. Which of the following are raw material used in bakery:
- a. Flour
 - b. Yeast
 - c. Sugar
 - d. All of the above

12. Which of the following is NOT an example of raising agent:
- a. Yeast
 - b. Baking Powder
 - c. Dry Yeast
 - d. Sundae
13. Which of the following is NOT an example of moist heat method of cooking?
- a. Poaching
 - b. Baking
 - c. Steaming
 - d. Boiling
14. Cooking food immersed in boiling liquid is known as:
- a. Boiling
 - b. Poaching
 - c. Stewing
 - d. Braising
15. Which of the following is example of white stews:
- a. Blanquette
 - b. Fricassee
 - c. Both of the above
 - d. None of the above
16. Which of the following is NOT a mother sauce:
- a. Tomato Sauce
 - b. Béchamel
 - c. Hollandaise
 - d. Soya Sauce
17. Which of the following sauce is NOT a derivative of Mayonnaise Sauce:
- a. Tartar Sauce
 - b. Green Sauce

- c. Cocktail Sauce
 - d. Tomato Sauce
18. Mulligatawny soup is an International soup originated in:
- a. India
 - b. Pakistan
 - c. Italy
 - d. Spain
19. Term “Clamart” used in garnish means:
- a. Asparagus
 - b. Beans
 - c. Peas
 - d. Carrot
20. Which one of the following operates round the clock in hotel:
- a. Discotheque
 - b. Specialty Restaurant
 - c. Coffee Shop
 - d. All of the above
21. ----- is a licensed place for selling all kinds of alcoholic beverages in hotel.
- a. Club
 - b. Bar
 - c. Discotheque
 - d. None of the above
22. A bar serving all kinds of cocktails along with alcoholic beverages:
- a. Wine bar
 - b. Beer Bar
 - c. Cocktail Bar
 - d. Pub

23. Which of the following an example of distilled alcoholic beverage:
- a. Red Wine
 - b. White Wine
 - c. Rose Wine
 - d. Rum
24. Scotch Malt Whisky is made from:
- a. Barley
 - b. Rye
 - c. Wheat
 - d. Corn
25. Cognac is an example of:
- a. Whisky
 - b. Gin
 - c. Brandy
 - d. Rum
26. Gin is flavored with:
- a. Strawberry
 - b. Juniper berry
 - c. Crane berry
 - d. Rasp berry
27. Rum is prepared from:
- a. Barley
 - b. Grapes
 - c. Rye
 - d. Molasses
28. Vodka originated in:
- a. India
 - b. Russia
 - c. America
 - d. France

29. Tequila is prepared from:
- a. Agave tequilana weber
 - b. Agave morbilas
 - c. Potatoes
 - d. Tequeliana membis
30. Which of the following is an example of welfare catering:
- a. Restaurant
 - b. b. Banquet
 - c. Prison
 - d. Room Service