

**Sai Shiva Educational trust's**

ARUN MUCHHALA INTERNATIONAL COLLEGE OF HOTEL MANAGEMENT

Subject: SEM-6 Advanced Food & Beverages Operation Management

- 1.** Cheese Trolley has a variety of cheeses, cheese board, cheese knife for cutting the cheese and accompaniments for cheese.

  - a. Cheese Trolley
  - b. Carving trolley
  - c. Horsd'oeuvres trolley
  - d. Salad trolley
  
- 2.** The first claimed flambé dish was Crepes Suzette which was supposedly invented by Henri Charpentier when working as a commis at the Café de Paris in Monte Carlo in 1895

  - a. Crepes Suzette
  - b. Pineapple Flambe
  - c. Irish Coffee
  - d. Banana Flambe
  
- 3.** Liqueur Trolley has assorted glasses, measure, ice bucket, spirit and liqueur bottles, carafes etc. which also may have cigars, cigar cutter and a lighter.

  - a. Flambe trolley
  - b. Liqueur trolley
  - c. Carving trolley
  - d. Horsd'oeuvres trolley
  
- 4.** Hors d'oeuvres trolley displays 10 to 12 varieties of appetizers.

  - a. Salad Trolley
  - b. Horsd'oeuvres trolley
  - c. La voiture de tranche trolley
  - d. Simple trolley
  
- 5.** Fortified wine is used to sweeten in lamp cookery or gueridon service

  - a. Flavor
  - b. sweeten
  - c. correct consistency
  - d. remove extra fat

- 6.** Cider is used to remove extra fat /grease in lamp cookery or gueridon service
- Sparkling wine
  - Fortified wine
  - Spirits
  - Cider
- 7.** The original meaning of the term guéridon in France was ‘a small table with a single central pedestal’.
- Flambe
  - voiture
  - gueridon
  - suzette
- 8.** Examples of cost orientation are identified in the industry particularly in the welfare sector such as prison catering, hospital catering and often for 'in-house' employee cafeterias,
- prison catering
  - restaurant
  - fast food outlets
  - hotels
- 9.** A greater reliance on increases in revenue rather than decreases in costs to contribute to the profit levels of the establishment is a characteristic displayed by Market oriented business.
- Market
  - cost
  - beverage
  - food
- 10.** The obstacles observed in F&B Control are perishability of the produce, unpredictability of the volume of business, unpredictability of the menu mix, short cycle of catering operations and Departmentalization
- perishability of produce
  - analysis of income and expenditure
  - establishment and maintenance of standards
  - prevention of waste

**11.** The four management functions: planning, organizing, motivating and controlling, can be translated into the functions of the food and beverage manager.

- a. competition
- b. delegation
- c. planning
- d. evaluating

**12.** The performance of each outlet can then be expressed in terms of the gross profit, net margin and the net profit.

- a. gross profit
- b. net margin
- c. net profit
- d. gross income

**13.** Mini-bar is a refrigerated cabinet placed inside a guest room for the consumption of the occupant of the room

- a. Front Bar
- b. Service bars
- c. Special Function bars
- d. Mini-bar

**14.** In front bar, bartenders serve the public face to face and afford maximum customer interaction between the barman and guest.

- a. service bar
- b. host bar
- c. mini bar
- d. front bar

**15.** Service bar is also called the dispense bar.

- a. host bar
- b. front bar
- c. back bar
- d. service bar

**16.** Sunken bar is a novel architectural concept in which a bar counter is built into the middle of a swimming pool.

- a. Tiki bar
- b. Saloon bar
- c. Wine bar
- d. Sunken bar

**17.**In open bar the payment for the liquor is actually made prior to the event and prior to the consumption of liquor.

- a. Jazz bar
- b. Mini bar
- c. Sunken bar
- d. Open bar

**18.**Crash bars are a make-shift arrangement of trestle tables nested together and dressed up to create a low and open bar counter for the function.

- a. open bar
- b. lounge bars
- c. foyer bars
- d. crash bar

**19.**Bin cards are provided for each individual type of beverage held in stock and record all deliveries and issues made, the cards being fixed on the shelves or racks against each beverage

- a. cellar inward book
- b. bin cards
- c. cellar control book
- d. indent book

**20.**Purchasing can be defined as 'a function concerned with the search, selection, purchase, receipt, storage and final use of a commodity in accordance with the catering policy of the establishment'

- a. purchasing
- b. receiving
- c. storing
- d. issuing

**21.**Building method of cocktail is made by pouring the ingredients one by one in the glass in which it is to be served.

- a. building
- b. stirring
- c. shaking
- d. blending

**22.** A muddler is a bartender's tool used for muddling fruits, herbs or spices in order to get the juice and also to release their flavor.

- a. peg measure
- b. wine bottle opener
- c. bar spoon
- d. muddler

**23** Mint Julep is a whiskey based cocktail.

- a. whiskey based
- b. rum based
- c. gin based
- d. brandy based

**24.** The main storage area for spirits and red wine held at a dry and draught-free temperature of 13°-16°C.

- a. 13°-16°C
- b. 10°C
- c. 6°-8°C
- d. 25°C

**25.** The term 'ullage' is used to cover all substandard beverages such as bottles of weeping wines, bottles of wine with faulty corks, unfit barrels of beer, etc., which, whenever possible, would be returned to the supplier for replacement.

- a. breakage
- b. ullage
- c. corkage
- d. inventory

**26.** Liqueur is used to flavor used in lamp cookery and flambé work. Or gueridon service.

- a. flavor
- b. sweet
- c. correct consistency
- d. remove extra fat

**27.** Cayenne Pepper, Worcestershire sauce, Mustard are condiments are also used in accordance with the dishes to be cooked and the method used in gueridon service

- a. Mustard
- b. Tabasco Sauce
- c. Mayonnaise
- d. White pepper

**28.** Syrups are used to sweeten and flavor in lamp cookery or gueridon service

- a. Color
- b. sweeten and flavor
- c. correct consistency
- d. flambé

**29.** Sparkling wine is used to color in lamp cookery or gueridon service

- a. color
- b. sweet
- c. correct consistency
- d. remove extra fat

**30.** A high percentage of fixed costs, for example rent, rates, management salaries, depreciation of buildings and equipment is a characteristic displayed by Market\_oriented business.

- a. Cost
- b. food
- c. market
- d. beverage

**31.** Examples of cost orientation are identified in the industry particularly in the welfare sector such as prison catering, hospital catering and often for 'in-house' employee cafeterias.

- a. hospital catering
- b. restaurant
- c. fast food outlets
- d. hotels

- 32.** Market orientation examples are found in the hotels, restaurants, popular and fast-food sectors.
- Hotels
  - hospital catering.
  - In-house employee cafeterias
  - prison catering
- 33.** The performance of each outlet can then be expressed in terms of the gross profit, net margin and the net profit.
- gross profit
  - net margin
  - net profit
  - gross income
- 34.** Crash bars and portable bars are stocked and equipped before the event and are cleared after such event.
- Portable bars
  - lounge bars
  - saloon bar
  - tiki bars
- 35.** Classification based on architectural concepts, themes and ambience are lounge bars, sunken bars tiki bars and pubs.
- cocktail bars
  - airport bars
  - tiki bars
  - jazz bars.
- 36.** Ladies (only) bar is a bar that may be patronized only by members of the female sex.
- Meet bars
  - gay bar
  - ladies (only) bar
  - cocktail bar
- 37.** Classification of bars based on the key beverage products served are Wine bar, Tequila bar, beer bars, cocktail bars.
- Wine bar
  - front bar
  - under bar
  - back bar

- 38.** Between The Sheets is brandy based cocktail
- Gin based
  - vodka based
  - brandy based
  - whiskey based
- 39.** Hawthorne strainer is used as a pair with cocktail shaker, to strain ice, foam or other substance from the drinks.
- hawthorn strainer
  - muddler
  - peg measure
  - juice container
- 40.** Screw Driver is vodka based cocktail.
- gin based
  - vodka based
  - brandy based
  - whiskey based
- 41.** Price Performance, quality performance and delivery performance is three main performance criteria which are normally used in a rating system.
- Quantity performance
  - response performance
  - adaptability performance
  - price performance
- 42.** Quality performance is the ability of a supplier to supply the buyer consistently with goods of the desired quality as laid down in the purchasing specification.
- quality performance
  - price performance
  - delivery performance
  - quick performance
- 43.** A tiki bar is an exotic-themed drinking establishment that serves elaborate cocktails, especially rum-based mixed drinks such as the "mai tai" or "Zombie cocktail".
- whiskey based
  - rum based
  - gin based
  - vodka based

- 44.** The quality of goods delivered is in accordance with the specification stated on the purchase form is one of the objective of receiving.
- purchasing
  - receiving
  - storing
  - issuing
- 45.** Main objective of a food storing is to ensure that an adequate supply of foods for the immediate needs of the establishment are available at all times.
- Storing
  - inspecting
  - receiving
  - indenting
- 46.** To facilitate the purchasing of foodstuffs, particularly perishable items, and ensure appropriate stock levels are maintained is one of the objective of production planning.
- production planning
  - receiving
  - standard yield
  - standard recipe
- 47.** Repetition of cyclic menu is also instrumental in the establishment of standard training procedures, efficient work flows, good utilization of equipment, etc.
- cyclic menu
  - ala carte menu
  - table dhote menu
  - plat du jour menu
- 48.** By using standard recipe accurate food costing can be determined for particular dishes and from this the cost per portion may be calculated.
- standard yield
  - standard recipe
  - production planning
  - standard portion size

**49.** Food cost refers to the cost of food incurred in preparing the meals served.

- a. food cost
- b. gross profit
- c. potential food cost
- d. food cost percentage

**50.** As the value of cellar stocks is high, cellar control book is one of the cellar records that is used during storing and issuing of beverages.

- a. cellar control book
- b. indent book
- c. credit memo
- d. purchase order book

