

**Sai Shiva Educational trust's**  
ARUN MUCHHALA INTERNATIONAL COLLEGE OF HOTEL MANAGEMENT  
Subject: SEM-6 Advanced Food Production & Patisseries

1. Thumb rule for planning a kitchen is approximately \_\_\_\_\_ feet is required per person.
  - a. 20 square feet.
  - b. 15 square feet.
  - c. 10 square feet.
  - d. 05 square feet.
  
2. The general guide line says, \_\_\_\_\_ provide a comfortable space for 2 persons to work in a kitchen.
  - a. 2.5m x 4m.
  - b. 3.5m x 4m.
  - c. 4.5m x 4m.
  - d. 5.5m x 4m.
  
3. In \_\_\_\_\_ layout the equipment's are place in U design and the service counters are provided outside the U.
  - a. L shape kitchen.
  - b. U shaped kitchen.
  - c. Corridor layout.
  - d. Island layout.
  
4. Kitchen stewarding department is also responsible for \_\_\_\_\_ activity in kitchen.
  - a. Cooking.
  - b. Serving.
  - c. Pest control.
  - d. Maintenance.
  
5. \_\_\_\_\_ is responsible for planning, organizing, directing and controlling the stewarding activities.
  - a. F and B manager.
  - b. Kitchen stewarding manager.
  - c. Mukadams.
  - d. Housekeeping manager.

6. \_\_\_\_\_ is also known as Mukadams.
- Kitchen stewarding manager.
  - Overseers.
  - Utility workers.
  - Dish washers.
7. \_\_\_\_\_ process can be used only if the amount of garbage which has to be burned is of a great volume.
- Compaction.
  - Incineration.
  - Grinding.
  - Pulping.
8. The sandwich as we know it was popularized in \_\_\_\_\_ in 1762 by \_\_\_\_\_.
- England, John Montague.
  - France, Escoffier.
  - Russia, Lucien Oliver.
  - France, Antoine creamer.
9. \_\_\_\_\_ sandwiches are simply large version of canapes.
- Simple cold sandwich.
  - Open face sandwich.
  - Multi decker sandwich.
  - Wraps.
10. \_\_\_\_\_ are those sandwiches made with 2 slices of bread, a spread and filling.
- Open face sandwich.
  - Multi decker sandwich.
  - Simple sandwich.
  - Wraps.
11. Open faced sandwich is
- Those made with 2 slices of breads, spread and filling.
  - Made from more than 2 slices of bread, spread and filling.
  - Made with single slice of bread like canapes.
  - Sandwich in fillings is wrapped.
12. \_\_\_\_\_ sandwiches are also called toasted sandwiches that are buttered from the outside and then browned on a griddle or oven.
- Grilled sandwich.
  - Deep fried sandwich.
  - Open faced sandwich.
  - Simple hot sandwich.

13. Alexandra indicates
- Inclusion of asparagus tip.
  - Inclusion of French bean tip.
  - Inclusion of chilly tips.
  - Inclusion of capsicum tips.
14. Chou fleur Milanese is.
- cooked buds of cauliflower sauté in butter, with grated cheese, buttered and baked.
  - cooked buds of broccoli sauté in butter, with grated cheese, buttered and baked.
  - cooked buds of cabbage sauté in butter, with grated cheese, buttered and baked.
  - cooked buds of asparagus sauté in butter, with grated cheese, buttered and baked.
15. \_\_\_\_\_ is lobster and rice, seasoned with curry powder shaped into croquettes then fried and served with curry sauce.
- Croquettes a l'indienne.
  - Potage a l'indienne.
  - Cotelettes d'agneau a la francaise.
  - Sole a la Francaise.
16. \_\_\_\_\_ is whole or filleted sole dipped in milk and flour, fried and served with tomato and anchovy sauce.
- Cotelettes d'agneau a la francaise.
  - Sole a la Francaise.
  - Potage a l'indienne.
  - Croquettes a l'indienne.
17. \_\_\_\_\_ is lemon flavored soufflé, coated with biscuit crumbs and spiked with pistachio nuts.
- Soufflé Milanese.
  - Croquettes a l'indienne.
  - Potage a l'indienne.
  - Cotelettes d'agneau a la francaise.
18. \_\_\_\_\_ is a A French term, used to describe small portions of very flavorful food items served either before the main meal, lunch or dinner, or as the first course of the meal.
- Hors d' oeuvre.
  - Appetizer
  - Antipasto.
  - Sushi.

19. \_\_\_\_\_ essentially means food eaten raw, common usage of the term is normally limited to raw vegetables particularly for Hors d'oeuvre.
- Crudités.
  - Canapés.
  - Barquettes & tartlets.
  - Sandwiches.
20. \_\_\_\_\_ is served on a bed of crushed ice.
- Caviar.
  - Cheese.
  - Lettuce.
  - Sausages.
21. \_\_\_\_\_ is grilled or broiled instead of deep fried in normally marinated meat or sea food interspersed on a skewer with a colorful vegetable.
- Barquettes.
  - Rissoles
  - Brochette
  - Tartlets.
22. Ice carving must have a base that is at least \_\_\_\_\_ inches high.
- 1 to 2.
  - 2 to 3.
  - 4 to 5.
  - 3 to 4.
23. \_\_\_\_\_ is acidic in nature which has a tenderizing effect on heat and unlike raw papaya it ensures that the meat does not dry up.
- Wine.
  - Herbs
  - Spices.
  - Garam masala.
24. Thyme is also known as \_\_\_\_\_.
- Marjoram.
  - Zaatar.
  - Pudina.
  - Ajmud.

25. The messages that the sense tells us about the food are as follows
- Space
  - Vision
  - Watching.
  - Running.
26. The general guide line says \_\_\_\_\_ is sufficient for a single person to work in the kitchen to work.
- 2.5m x 3m.
  - 3.5m x 3m.
  - 4.5m x 3m.
  - 5.5m x 3m.
27. \_\_\_\_\_ this refers to the area of the work surface, its height from the floor and the location of the equipment and the materials to be used on the work surface.
- Worker's area of reach.
  - Work area.
  - Work space.
  - Movement at work.
28. \_\_\_\_\_ is a parallel face to face arrangement. Here the kitchen equipment are placed in parallel row facing each other.
- Galley layout.
  - U- shape layout.
  - Island layout.
  - Shore layout.
29. \_\_\_\_\_ department is responsible for clean of cutlery, crockery glassware and kitchen equipment.
- Housekeeping.
  - Kitchen stewarding.
  - Maintenance.
  - Kitchen department.
30. \_\_\_\_\_ are the cleaning brigade, who clean kitchens and equipment and do other heavy work.
- Utility worker.
  - Dish washer.
  - Pot washer.
  - Overseers.

31. \_\_\_\_\_ is the title given by small independent hotels to utility workers who do multi tasks.
- Kitchen porter.
  - Utility worker.
  - Mukadams.
  - Pot washer.
32. The use of \_\_\_\_\_ process is usually considered where large volumes of garbage disposable are to be handed. Compactors reduce the volume of waste so that it can be handled in smaller quantities.
- Incineration.
  - Compaction.
  - Grinding.
  - Pulping.
33. Club sandwich is an example of \_\_\_\_\_ sandwich.
- Wraps.
  - Multi decker sandwich.
  - Simple cold sandwich.
  - Open face sandwich.
34. \_\_\_\_\_ acts as barrier to keep the bread from going soggy.
- Breads.
  - Spreads.
  - Fillings.
  - Garnish.
35. Multi decker sandwiches are
- Those made with 2 slices of breads, spread and filling.
  - Made from more than 2 slices of bread, spread and filling.
  - Made with single slice of bread like canapes.
  - Sandwich in fillings is wrapped.
36. Finger and tea sandwich are
- Small, fancy sandwich. They are precisely cut into shapes and sizes that can be eaten in about 2 average bites.
  - Those made with 2 slices of breads, spread and filling.
  - Sandwich in fillings is wrapped.

d. Made with single slice of bread like canapes.

37. \_\_\_\_\_ are made by dipping sandwiches in beaten egg and sometimes breadcrumbs and then deep frying.

- a. Deep fried sandwich.
- b. Simple hot sandwich.
- c. Grilled sandwich.
- d. Open faced hot sandwich.

38. Ala Francaise

- a. Italian style – term applied to a number of Italian dishes cooked and prepared in a simple manner.
- b. French style – term applied to a number of French dishes cooked and prepared in a simple manner
- c. German style – term applied to a number of German dishes cooked and prepared in a simple manner
- d. Spanish style – term applied to a number of Spanish dishes cooked and prepared in a simple manner

39. \_\_\_\_\_ is Americas favorite dessert. It is frozen vanilla ice cream placed on a sponge cake base covered quickly with Meringue and baked in a hot oven to brown the meringue immediately.

- a. Baked Alaska.
- b. Baked Alexandra.
- c. Sole Alaska.
- d. Cantaloupe Alaska.

40. \_\_\_\_\_ is Mulligatawny soup with addition of coconut milk and cooked rice.

- a. Potage a l'indienne.
- b. Croquettes a l'indienne.
- c. Sole a la Francaise.
- d. Cotelettes d'agneau a la francaise.

41. \_\_\_\_\_ are breaded lamb cutlets, fried in butter garnished with mixed garden vegetables and sauce Madeira.

- a. Croquettes a l'indienne.
- b. Cotelettes d'agneau a la francaise.
- c. Sole a la Francaise.
- d. Potage a l'indienne.

42. \_\_\_\_\_ salad is prepared with French beans, tomatoes, potatoes, olives and anchovy fillets.
- Nicoise.
  - Waldrof.
  - Ceasar
  - Ranch
43. \_\_\_\_\_ is American term describing a small portion of very flavorful food or drink used to stimulate the appetite at the beginning of the meal.
- Sushi.
  - Hors d' oeuvre
  - Appetizer
  - Antipasto.
44. \_\_\_\_\_ are elongated diamond cut, similar to a marquise cut. They resemble a miniature boat shape.
- Barquettes
  - Tartlets
  - Choux puffs
  - Carolines
45. \_\_\_\_\_ are coated with a reduced sauce such as béchamel or velouté and are breaded with the standard breading of egg and bread crumb.
- Rissoles
  - Brochette.
  - Attereaux
  - Barquettes.
46. \_\_\_\_\_ is a semicircular pocket puff or unsweetened pastry dough filled with diced mixture or occasionally force meat.
- Rissoles
  - Brochette.
  - Attereaux
  - Barquettes.
47. Made with gelatin, water and confectioner's sugar, it hardens quickly and can be shaped for a short while by hand, is called
- Wheat paste.
  - Salt paste.
  - Sugar paste.
  - Rice paste.

48. \_\_\_\_\_ are also called still or natural wines, are consumed mostly with food, they tend to compliment the meal.
- Fortified wines.
  - Table wines.
  - Sparkling wine.
  - Vermouth.
49. Parsley is also known as.
- Ajmud.
  - Zaatar.
  - Marjoram.
  - Pudina.
50. Which part of the four tongue zones senses sweet?
- Back.
  - Back side.
  - Tip.
  - Front side