

Spl.In Food and Beverage Service Management III

Item Text	Option Text 1	Option Text 2	Option Text 3	Option Text 4
GM food means.....	General Motors food	Genetically Modified food	General Modified food	Grown Modifically food
Trends in eating out is ,	Elaborate menu spread	more processed food	Complex recipes	Farm to Fork
GM food is yet to gain popularity and acceptance from IndianMarket	GM food will not gain the popularity as it is yet to be regularised and promoted in India.	Modification will be acceptable by Indian People.	It is expensive as compare to natural food.	It is a western trend.
GM food comes with a longer shelf life.	They are modified by the Scientists	They are natual.	They are kept in the deep freezer for long.	They are produced in other country than india
Hotels can be classified based on the number of	Food and beverage outlets	Rooms	Floors	Available parking space
Downtown hotels cater to the following guests	Leisure and Corporate business man	Transit and Corporate Business man	Transit and Leisure travellers	Only Transit Travellers
Minimum size of a Room for a 5 * category hotel should not be less than	180 sq ft	190 sq ft	200 sq ft	210 sq ft
The Hotel Corporation of India Limited was established in	1970	1971	1975	1977
HACCP is based on how many Principles	5	6	7	4
PFA means	prevention of food adulteration act	prevetive food act	preventive food adulteration act	prevention food act
ISO 14000 is a family of standards related to	economic management	environmental management	quality mnagement	quantity management

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Point, step, or procedure at which control can be applied and a food safety hazard can be prevented, eliminated, or reduced to an acceptable level is known as	Critical Control Point	Critical limits	HACCP plan	HACCP record
Which restaurant has location as a key selling point	Theme	Speciality	Destination	Fast food
In restaurant designing, the owner consults	F & B Manager	Purchase Manager	Marketing Manager	H R Manager
Area allocated for kitchen and storage for speciality restaurant is	60 percent of dining area	50 percent of dining area	40 percent of dining area	30 percent of dining area
The most important things one should do with the menu before it is finalized is	Change it a few times	Add extra dishes	Delete dishes	Test the dishes
A kitchen steward would be responsible for	allotment of guest rooms	serving food and beverages	preparation of various dishes	for cleaning and organizing dishes and equipment's
Which of the following is heavy duty equipment used by the kitchen stewarding?	salamander	Automatic dish washing machine	tray jack	gas ranges
Before and after each shift, stewarding department should take care of area	Countertop coolers and shelves	Delivery counters	Cooling racks	Hand sink
Which of one the following is not the responsibility of the stewarding department?	Polishing silverware	Sending damaged silver ware for plating	Washing all service equipment including the ones used in banquets	cleaning of restaurant seating area