PART–B
HOTAL MANAGEMENT

51. The person who performs the art of cooking or is attached to this art or profession is referred as ____________
   (A) Culinarian
   (B) Nutritionist
   (C) Gastronomy
   (D) Artist

52. ____________ are responsible for imparting brown colour to the food material like tea, coffee, wines or beer.
   (A) Caffeine
   (B) Carotenoids
   (C) Tannins
   (D) Anthocyanins

53. Cuisine which is prepared by skilled craftsman with expensive ingredients of superior quality is known as _________.
   (A) Cuisine Bourgeois
   (B) Cuisine Haute
   (C) Cuisine Simple
   (D) Plain Cookery

54. ____________ explore and introduced the practices of fine dining service in which meals were served sequentially course-wise.
   (A) Chef Auguste Escoffier
   (B) Chef Antonin Careme
   (C) Chef Michel Guerard
   (D) Chef Paul Bocuse

55. Simmering is cooking food in a liquid with temperature ranging from ____________
   (A) 70°C to 75°C
   (B) 70°C to 85°C
   (C) 85°C to 95°C
   (D) 95°C to 100°C

56. ____________ is a long and slow cooking technique incorporating of two methods like roasting and stewing.
   (A) Broiling
   (B) Braising
   (C) Grilling
   (D) Griddling

57. ____________ is used as preservative to retain moisture and not let the food dry out.
   (A) Binders
   (B) Stabilizers
   (C) Humectants
   (D) Emulsifiers
58. Mayonnaise sauce when added with Sour cream, lemon juice, fennel seeds and Worcestershire sauce is referred as
(A) Remoulade sauce
(B) Andalouse sauce
(C) Gribiche sauce
(D) Gloucester sauce

59. ___________ is a kind of pepper.
(A) Oregano
(B) Serrano
(C) Chimichurri
(D) Marjoram

60. Which of the following is not a kind of mushroom?
(A) Button
(B) Shiitake
(C) Oyster
(D) Chayote

61. Which of the following below statement is true?
(A) Gorgonzola is a Belgium cheese.
(B) Gorgonzola is a cheese prepared from cow.
(C) Pecorino is a Spanish cheese.
(D) Pecorino is a cheese prepared from cow.

62. _____________ is the signature traditional mid-day meal of Himachal Pradesh.
(A) Dastharkhwan
(B) Dham
(C) Khatta
(D) Madrah

63. According to waza (kashmiri chef), the animals slaughtered and butchered has _______ number of parts and most of them are cooked.
(A) 60
(B) 66
(C) 72
(D) 78

64. Zunka Bhakar is a delicacy of __________ state.
(A) Telangana
(B) Maharashtra
(C) Bihar
(D) Odisha

65. Sweetened yoghurt is referred as __________ in Maharashtra.
(A) Shankarpali
(B) Amras
(C) Chitranna
(D) Shrikhand
66. ________________ is used to spice the laal maans, a delicacy of Rajasthan
   (A) Degi mirch
   (B) Lal mirch
   (C) Mathania mirch
   (D) Tikkha mirch

67. ________________ spices comes from the kernel parts of plants.
   (A) Nutmeg
   (B) Mace
   (C) Cinnamon
   (D) Asafoetida

68. Enzyme ____________ is found in pineapple.
   (A) Ficin
   (B) Bromelain
   (C) Proteolytic
   (D) Papain

69. _________________ is the English name of spice Ajwain
   (A) Allspice
   (B) Aniseed
   (C) Carom seeds
   (D) Cambodge

70. ________________ is a famous chicken delicacy from Awadhi cuisine.
   (A) Lababdaar Murgh
   (B) Kadhai Murgh
   (C) Makhni Murgh
   (D) Rizala Murgh

71. ________________ is a part of restaurant which is separated by installing a glass wall so that the guests may take a look of actual preparations prepared for him.
   (A) Barbecue
   (B) Pantry
   (C) Grill room
   (D) Drive-through

72. ________________ is in-charge of the hot plate and person who barks the order in the kitchen.
   (A) Rotisserie
   (B) Aboyeur
   (C) Captain
   (D) Steward

73. 'Maitre d' hotel' is the French term for ____.
   (A) Wine butler
   (B) Captain
   (C) Junior captain
   (D) Senior captain
74. ______________ is not a type of glass.
   (A) Champagne
   (B) Liqueur
   (C) Pilsner
   (D) Vodka

75. ______________ is the small cup used for serving black coffee after the meals.
   (A) Juice glass
   (B) Short glass
   (C) Pint glass
   (D) Demitasse

76. ______________ is a green pea flavoured soup.
   (A) Minestrone soup
   (B) Bortsch soup
   (C) Potage St. Germain
   (D) Petit marmite

77. ______________ is used to record all derivatives and issues of each beverage from the cellar.
   (A) Cellar control sheet
   (B) Bin card
   (C) Ullages
   (D) Daily beverage inventory sheet

78. ______________ is not a kind of cigar.
   (A) Torpedo
   (B) Robusto
   (C) Churchill
   (D) Kentucky

79. ______________ is the most famous brandy in world.
   (A) Cognac
   (B) Armagnac
   (C) Solera brandy
   (D) Bas Armagnac

80. Which among the following is not a napkin fold?
   (A) Arrow
   (B) Diamond
   (C) Crown
   (D) Gold

81. The increase and decrease in account is calculated and resulting monetary amount is known as ___________.
   (A) Account balance
   (B) Financial balance
   (C) Credit balance
   (D) Profit loss
82. A ______________ is a statement of all transactions (debits and credits) affecting the balance of a single account.
   (A) Guest ledger
   (B) Guest account
   (C) Folio
   (D) Posting

83. ______________ is the standard price determined by the management for each category of rooms offered to the guest.
   (A) Room tariff
   (B) Rack rate
   (C) Room rent
   (D) Tariff rate

84. ARR stands for _________________.
   (A) Average Room Rate
   (B) Average Rack Rate
   (C) Approximate Room Rate
   (D) Approximate Rack Rate

85. ______________ is calculated by dividing the net room by total rooms available for sale (sold and unsold).
   (A) Rooms available
   (B) Rev par
   (C) Room revenue
   (D) Room sale

86. ______________ is a budget which is prepared for regular income as well as expenses.
   (A) Capital budget
   (B) Operational budget
   (C) Flexible budget
   (D) Revenue budget

87. COBOL stands for _________________.
   (A) Common Business Oriented Language
   (B) Central Business Oriented Language
   (C) Computer Business Oriented Language
   (D) Command Business Oriented Language

88. ________________ is the interpretation of body language such as facial expression, gestures and postures and even non-verbal behaviour related to movement of our body parts.
   (A) Evaluation gestures
   (B) Kinesics
   (C) Expression
   (D) Acting
89. _______________ is the way eyes are used during communication exchange.
(A) Kinesics
(B) Mutual gaze
(C) Eye contact
(D) Oculesics

90. _______________ barrier of communication is associated with inter personal language.
(A) Semantic
(B) Socio psychological
(C) Physical
(D) Organizational

91. _______________ are chemicals that dissolve fat, oil, grease, wax or similar compounds from different surface.
(A) Abrasives
(B) Alkalis
(C) Acids
(D) Organic solvents

92. _______________ is safe for ironing silk fabrics.
(A) 100°C
(B) 120°C
(C) 140°C
(D) 160°C

93. Carbon tetra chloride is an example of ____________.
(A) Bleaches
(B) Starch
(C) Organic Solvents
(D) Absorbents

94. Basic stain can be removed by which of the below principle:
(A) Neutralization with alkali followed by leaching out
(B) Neutralization with acid followed by leaching out
(C) Digestion with enzyme protease
(D) Oxidation followed by washing

95. Which of the following style of Ikebana display floating arrangement of flower?
(A) Morimono
(B) Nageire
(C) Seika
(D) Ukibana

96. The imaginary tallest line in Ikebana represents
(A) Peak
(B) Zenith
(C) Heaven
(D) Man
97. ________________ are used to cut thick and woody stem during flower arrangement.
   (A) Secateurs  
   (B) Mister  
   (C) Florist's Cone  
   (D) Knife

98. Miniature version of full size tree- Bonsai is a ____________ technique
   (A) Chinese  
   (B) Ikebana  
   (C) Japanese  
   (D) Morimono

99. ________________ term is used to denote the sealable glass container containing soil and plants and can be opened when required.
   (A) Morimono  
   (B) Ukibana  
   (C) Terrarium  
   (D) Bonsai

100. CPR technique is given to those who has ____________.
    (A) Excess bleeding  
    (B) Constipation issues  
    (C) Bloating issues  
    (D) Respiration issues
ROUGH WORK
51. a. Culinarian
52. c. Tannins
53. b. Cuisine Haute
54. a. Chef Auguste Escoffier
55. c. 85°C to 95°C
56. b. Braising
57. c. Humectants
58. d. Gloucester sauce
59. b. Serrano
60. d. Chayote
61. b. Gorgonzola is a cheese prepared from cow.
62. b. Dham
63. c. 72
64. b. Maharastra
65. d. Shrikhand
66. c. Mathania Mirch
67. a. Nutmeg
68. b. Bromelain
69. c. Carom seeds
70. d. Rizala Murgh
71. c. Grill Room
72. b. Aboyeur
73. d. Senior Captain
74. d. Vodka
75. d. Shrikhand
76. c. Potage St. Germain
77. b. Bin card
78. d. Kentucky
79. a. Cognac
80. d. Gold
81. a. Account balance
82. c. Folio
83. b. Rack rate
84. a. Average Room Rate
85. b. Rev par
86. d. Revenue budget
87. a. Common Business Oriented Language
88. b. Kinesics
89. d. Oculesics
90. a. Semantic
91. d. Organic Solvents
92. d. 160°C
93. c. Organic Solvents
94. b. Neutralization with acid followed by leaching out
95. d. Ukibana
96. c. Heaven
97. a. Secateurs
98. c. Japanese
99. c. Terrarium
100. d. Respiration issues