

QUESTION BANK FOR OCTOBER 2020 EXAMINATIONS

Set	Sample Question Paper
Program/ Course	B.A in Culinary Arts
Class	--
Semester	Sixth.
Subject	Kitchen Facility Planning and Environment Consciousness.
Subject Code	USCA610
Exam Date	8-10-2020

MULTIPLE CHOICE QUESTIONS:

1. Ergonomic kitchen design means:

- a. Most of the work is done by machines.
- b. Minimum work to be carried out by machines.
- c. To make the kitchen user friendly.**
- d. To employ trained staff in kitchen.

2. If all the kitchen equipment are placed along a wall, it is called as:

- a. The classical kitchen layout.
- b. Straight line arrangement**
- c. The conventional kitchen layout
- d. Simple line arrangement.

3. The arrangement with two straight lines of equipment with front facing each other and separated by aisle space is called as:

- a. Parallel face to face arrangement.**
- b. Parallel back to back arrangement.
- c. "U" shaped arrangement.
- d. "O" shaped arrangement.

4. In commercial kitchens, the space to be allocated for receiving area should be:

- a. **Around 5%.**
- b. Around 15%.
- c. Around 18%
- d. Around 20%.

5. In commercial kitchens, the space to be allocated for pre-preparation should be:

- a. Around 5%.
- b. Around 15%.
- c. **Around 20%**
- d. Around 25%.

6. In commercial kitchens, the space to be allocated for traffic aisles should be:

- a. Around 5%.
- b. **Around 16%.**
- c. Around 28%
- d. Around 35%.

7. The kitchen appliance circuits needs to be:

- a. **Separate for each appliance.**
- b. One circuit dedicated to a group of 5 appliance.
- c. Separate for each section of the kitchen.
- d. One circuit dedicated to a group of 2 appliance.

8. The LPG cylinders should be stored:

- a. **At least 3.0 m away from open flames.**
- b. At least 2.0 m away from open flames.
- c. At least 1.0 m away from open flames.
- d. Cylinders are safe to use, open flames does not make any difference.

9. Advantages of epoxy flooring is:

- a. It's available in small tiles so easy to handle.
- b. It is available in sheets and easy to lay.
- c. It is applied as liquid that hardens, it is seamless and non-porous.**
- d. It does not use any chemicals.

10. Which type of stainless steel is preferred for kitchen work surfaces?

- a. 430.
- b. 316.
- c. 304.**
- d. 205.

11. The intensity of light in walk-in refrigeration units should be:

- a. 110 Lux.**
- b. 160 lux.
- c. 190 lux
- d. 230 lux.

12. Vertical mixers are also called as:

- a. Bakery mixer
- b. Bakery processor.
- c. Planetary mixer.**
- d. Planetary processor.

13. Vertical mixer with attachment called as 'dough arm' is used for:

- a. General mixing.
- b. Creaming
- d. Kneading.**
- d. Whipping

14. A bratt pan can perform following cooking function:

- a. Spit roasting.
- b. Shallow frying.**
- c. Baking
- d. Grilling.

15. Another name of deck ovens are:

- a. Earth ovens.
- b. Brick ovens.
- c. Hearth ovens.**
- d. Berth ovens.

16. Generally wood –fired ovens are called as:

- a. Deck ovens.
- b. Earth ovens.
- c. Clay ovens
- d. Brick ovens.**

17. Oven with fan fitted inside it is called as:

- a. Convection oven.**
- b. Conduction oven.
- c. Rotatory oven.
- d. Rotary oven.

18. Heat source in grills is:

- a. Below the grid.**
- b. Above the grid.
- c. From sides.
- d. From all the sides.

19. The internal meat temperature to kill food poisoning bacteria should be:

- a. 95-100°C.
- b. 85-90°C.
- c. 70-75°C.**
- d. 60-65°C.

20. CNG stands for:

- a. Compressed Neutral Gas.
- b. Common Natural Gas.
- c. Compressed Natural Gas.**
- d. Common Natural Gas.

21. If an equipment is out of order, it will require:

- a. Preventive maintenance.
- b. Routine maintenance.
- c. Reactive maintenance.**
- d. OOO maintenance.

22. Waste like diapers and mosquito repellents comes under the category of:

- a. Biodegradable waste.
- b. Ordinary domestic waste.
- c. Domestic hazardous waste.**
- d. Domestic harmful waste.

23. Use of spigots and nozzles in bulk containers is to:

- a. Display of Material Data Safety Sheet.
- b. Display of Material Data Sheet.
- c. To reduce chance of spills and overflows.**
- d. Acts as deoxidising agent.

24. Recommended water temperature at guest's bathroom in hotels is:

- a. 48°C
- b. 52°C.
- c. 56°C.
- d. 60°C**

25. To reduce food particles out of drainage systems, one should fit it with:

- a. Drain strainer.**
- b. Drain sieve.
- c. Food strainer.
- d. Food sieve.