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| Set | D |
| Program/ Course | BSc Maritime Hospitality Studies |
| Class | Final year |
| Semester | VI |
| Subject | Food & Beverage Service-VI |
| Subject Code | USMHO604 |
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1. While planning a catering outlet , staff entrance from dining area in to the kitchen should be ideally_____
 - a. Narrow and space saving
 - b. Two way without a door
 - c. Two way with two doors
 - d. Two way with half doors
2. _____ is usually located in the back area if a fine dining restaurant
 - a. Side table
 - b. Hostess desk
 - c. Buffet counter
 - d. Cashiers cabin
3. A _____ bar located at the back area of the hotel, is for catering to the orders of beverages to various restaurants in the hotel.
 - a. Pool side bar
 - b. Cocktail bar
 - c. Dispense bar
 - d. Island bar
4. One of the most important aspect in planning the layout of a kitchen is _____
 - a. Aesthetic values
 - b. Lighting
 - c. Work flow
 - d. Colour scheme
5. The _____ the ceilings in your establishment, the more the noise will dissipate.
 - a. Lower
 - b. Higher
 - c. Smoother
 - d. Lighter
6. The approximate area required per person for Banquet service would be _____
 - a. 16 TO 20 Sq ft
 - b. 8 TO 10 Sq ft
 - c. 20 TO 24 Sq ft
 - d. 10- 12 sq ft
7. A round table of 48” diameter can seat _____ number of people.
 - a. 6
 - b. 7
 - c. 8
 - d. 10

8. For Beverage purchasing, standards must be developed for Quality, Quantity and _____.
 - a. Numbers
 - b. Price
 - c. Standard garnish
 - d. Standard recipe
9. Alcoholic beverages purchased for bars may be divided into two classes according to use, namely call brands and _____ brands.
 - a. Pouring
 - b. Popular
 - c. Regular
 - d. Premium
10. Which of the following documents are likely to contain the price of the beverages?
 - a. Bin card
 - b. Delivery Challan
 - c. Delivery Note
 - d. Invoice
11. Lombardy is a wine producing region situated in _____.
 - a. France
 - b. Italy
 - c. Germany
 - d. Spain
12. _____ region is known mainly for fortified Marsala wines.
 - a. Sicily
 - b. Lombardy
 - c. Tuscany
 - d. Veneto
13. _____ produces the most famous Italian red table wines that is the Chianti.
 - a. Sicily
 - b. Lombardy
 - c. Tuscany
 - d. Veneto
14. Wines from _____ were once a upon a time being described as poor man's port.
 - a. Sherry
 - b. Malaga
 - c. Tarragona
 - d. Cardoba
15. Tuscany is a wine region in _____.
 - a. France
 - b. Italy
 - c. Germany
 - d. Spain
16. Which of the following regions in India is protected under Geographical Indicator tagging?
 - a. Nashik Valley
 - b. Sangli
 - c. Bangalore

- d. Himachal
17. Which of the following is a new world wine producing country?
- France
 - Germany
 - Portugal
 - Australia
18. In case of Pakistani guest hotels are requested to submit C form within _____ hours only.
- 1
 - 2
 - 6
 - 12
19. _____ is the highest wine classification in France
- Appellation De Origin Controlee
 - DOCG
 - VDQS
 - IPR
20. When the violation of Food safety rules results in death of the person, the fine is not less than _____ rupees.
- 5 lakh
 - 7 Lakhs
 - 10 Lakhs
 - 12 Lakhs
21. Which of the following classifications offer wines of highest quality of Italian wines
- DOCG
 - DOC
 - IGT
 - VDT
22. The word Pradikat in the context of German wines means _____
- Degree of alcohol
 - Density
 - Degree of ripeness of grapes
 - Age
23. _____ in German language is called "Edelfaule".
- Noble rot
 - Sediments
 - Fermentation
 - Bloom
24. FRRO stands for _____
- Foreigners revenue recovery organization
 - Foreign remittances regulatory organization
 - Foreign regional registration office

- d. Foreign revenue regulatory office
25. In a hotel which of the following requires a separate Shops and Establishment licence?
- a. Restaurant
 - b. Coffee shop
 - c. Beauty Parlour or Spa
 - d. Bar