

C 80244

(Pages : 15)

Name.....

Reg. No.....

SIXTH SEMESTER B.A./B.Sc. DEGREE EXAMINATION, MARCH 2020

(CUCBCSS—UG)

Hotel Management and Catering Science/Culinary Arts

HCS 6B 14/HCA 6B 14—COMPREHENSIVE SELF STUDY

(2014 Admissions)

Time : Three Hours

Maximum : 80 Marks

Each question carries ½ mark.

1. Under this method the enumerators are appointed and given training :
 - (a) Through Schedules.
 - (b) Telephone interviews.
 - (c) Personal interviews.
 - (d) Execution of the project.
2. _____ is considered as the heart of a survey operation.
 - (a) General form.
 - (b) Questionnaire.
 - (c) Question Sequence.
 - (d) Essentials.
3. An extension of the pantry audit approach on a regular basis is known as :
 - (a) Pantry audits.
 - (b) Consumer panels.
 - (c) Mechanical devices.
 - (d) Warranty cards.
4. After extensive literature survey, researcher should state in clear term in _____.
 - (a) Working hypothesis.
 - (b) Research problem.
 - (c) Literature Survey.
 - (d) Quota Sampling.
5. This type of sampling is also known as chance sampling or probability sampling :
 - (a) Quota Sampling.
 - (b) Cluster Sampling.
 - (c) Stratified Sampling.
 - (d) Simple Random Sampling.
6. The investigator follows a rigid procedure and seeks answers to a set of pre-conceived questions through :
 - (a) Telephone interviews.
 - (b) Personal interviews.
 - (c) By observation.
 - (d) Through schedules.

Turn over

7. _____ of data is a process of examining the collected raw data to detect error and omissions and to correct these when possible.
- (a) Central editing. (b) Coding.
(c) Field editing. (d) Editing.
8. _____ refers to the process of assigning numerals or other symbols to answers so that response can be put into a limited number of categories or classes.
- (a) Editing. (b) Coding.
(c) Tabulation. (d) Graphical.
9. Cold kitchen is also called as _____.
- (a) Butchery. (b) Confectionary.
(c) Garde manger. (d) Satellite kitchen.
10. One who heads the kitchen and is over all in charge :
- (a) Sous chef. (b) Demi chef de partie.
(c) Executive chef. (d) Commis—I
11. Arranging things prior to cooking putting up things in place :
- (a) Mise en scene. (b) Mise en place.
(c) Kosher laws. (d) Common sales.
12. Defrosting the frozen products _____.
- (a) Toxins. (b) Tandoor.
(c) Thawing. (d) Veste blanc.
13. The structural ingredients used in flour confectionary :
- (a) Wheat flour. (b) Weak flour.
(c) Strong flour. (d) Self-raising flour.
14. Sausages are made like _____.
- (a) Strasbourg Sausages. (b) Chipolata Sausages.
(c) Mortadella. (d) Salamis.
15. Combined method of roasting and stewing is :
- (a) Roasting. (b) Stewing.
(c) Braising. (d) Boiling.

16. A place let out to guests for private functions and conferences :
- (a) Boulanger. (b) Banquet.
(c) Coffee Shop. (d) Bistro.
17. Small tit bit savouries made in the garde manger :
- (a) Conapes. (b) Brat pan.
(c) Layout. (d) Dim Sum.
18. French for bunch of herbs used to flavour Western Stocks :
- (a) Broth. (b) Minestrone.
(c) Biryani. (d) Bouquet garni.
19. A smooth sauce of a satin finish made by cooking. Stock with butter, flour and cream :
- (a) Velouté. (b) Vollaile.
(c) Chicken Stock. (d) Fish stock.
20. Liquid left in the roasting pan after a meat is roasted :
- (a) Roast gravy. (b) Pique.
(c) Espagnole. (d) Bechamel.
21. Mixture of yeasts with sugar and little flour to prepare a butter :
- (a) Ferment. (b) Panning.
(c) Crumb. (d) Falafel.
22. Moulding the dough and putting in the bread mould or pan :
- (a) Pan cake. (b) Proving.
(c) Panning. (d) Scoring.
23. A procedure usually used for butter :
- (a) Clarifying. (b) Rendering.
(c) Khoya. (d) Lipid.
24. Cream which one can be boiled and hence used in cooking :
- (a) Scones. (b) Cooking cream.
(c) Crackling. (d) Pate.

25. Grinding of accommodity to yield flours of different textures :
- (a) Milling. (b) Paring.
(c) Peeling. (d) Grilling.
26. Substances capable of being decomposed by living organism :
- (a) Bactericidal. (b) Beeswax.
(c) Biodegradable. (d) Carnauba.
27. Non-recycled inventory items include most :
- (a) Guest amenities. (b) Cleaning supplies.
(c) Small pieces equipment. (d) All the above.
28. Another term of taps :
- (a) Faucets. (b) Ken fix it.
(c) Hat Checker. (d) Ergonomics.
29. A schematic representation of the relationship between positions within an organization :
- (a) Organization structure. (b) Room status report.
(c) Organization chart. (d) Inventory.
30. The number of rooms actually in use :
- (a) Check out room. (b) Sani-bin.
(c) Vacant room. (d) Occupancy.
31. Which hotel provide a gambling facilities ?
- (a) Condominium. (b) Casino.
(c) B and B hotel. (d) Adjacent room.
32. An animal or plant dependant upon another for support and nourishment :
- (a) Pupa. (b) Parasite.
(c) Larvae. (d) Pest.
33. A part of the front office department that is responsible for handing the luggage of guestes :
- (a) Reception. (b) Reservation Section.
(c) Beu Desk. (d) Travel Desk.

34. Cost involved in preparing food, which includes raw materials, cleaning agents, fuels and other accessories used in preparing food items :
- (a) Fore costing. (b) Food costing.
(c) Material costing. (d) Beverage cost.
35. It is a process by which various goals and objectives are prepared and framing the steps through which the goals and objectives can be attained :
- (a) Controlling. (b) Directing.
(c) Planning. (d) Organizing.
36. The F and B controller _____.
- (a) Analyses F and B. (b) Accounts for stock transfer.
(c) Both (a) and (b). (d) None of these.
37. Bin card has a column for _____.
- (a) Receipt. (b) Issue.
(c) Balance Brought. (d) All of these.
38. It is made for Food and Beverage considering the sales price by the market research done about the sales value with the help of various statistical methods :
- (a) Sales budget. (b) Cash budget.
(c) Labours budget. (d) Pre-opening budget.
39. It represents the fore casted targets set for the entire organization and combing an income and expenditure astizated for the organization :
- (a) Master budget. (b) Sales budget.
(c) Labour budget. (d) Cash budget.
40. Beverage cost is the cost incurred for paying for the beverage purchased and may include alcoholic and non-Alcoholic Beverage or Cocktails :
- (a) Beverage cost. (b) Food cost.
(c) Purchase cost. (d) Cost control.
41. The standard receipt and cost card is prepared by the :
- (a) F and B controller. (b) Chef.
(c) Restaurant manager. (d) All of these.

42. _____ based on the natural attractions of an area.
- (a) Economic tourism. (b) Nature Tourism.
(c) Planning Tourism. (d) International Tourism.
43. One of the most wonderful and harvest festival of Tamil Nadu :
- (a) Diwali. (b) Christmas.
(c) Pongal. (d) Onam.
44. When several regions are considered for planning which are far away :
- (a) Spatial planning. (b) Complex planning.
(c) Integrated planning. (d) Decentralised planning.
45. Which is the following comes under marketing objectives :
- (a) Infrastructure. (b) Channel.
(c) Increase sales. (d) Decoding.
46. Mixing of impurities in water is called :
- (a) Noise pollution. (b) Pollution.
(c) Air pollution. (d) Water pollution.
47. A tourists entering a particular country :
- (a) International Tourism. (b) In bound Tourism.
(c) Out bound Tourism. (d) Domestic Tourism.
48. Marketing is a human activities directed at satisfying needs and wants _____ process.
- (a) Human activity. (b) Marketing.
(c) Through exchange. (d) Planning.
49. Inbound operators also known as _____.
- (a) Tour agent. (b) Incoming operators.
(c) Hospitality organization. (d) Special holiday packages.
50. Hotels can be classified on the basis of :
- (a) Location. (b) Size.
(c) Level of service. (d) All of the above.

51. A graphic representation of the structure of an organization :
- (a) Organizational structure. (b) organization chart.
(c) Layout of department. (d) Pantry.
52. Locating guests or employees within the hotel by a public address system :
- (a) Paging. (b) Span of control.
(c) Guest folio. (d) Posting.
53. Front office department communicates with _____.
- (a) F and B Service. (b) House-keeping.
(c) Banquets. (d) All of the above.
54. Reservation for groups of fifteen or more numbers with a common itinerary :
- (a) Condominium. (b) Group reservation.
(c) Paging. (d) Posting.
55. Mails received at the information desk may be broadly classified as :
- (a) Hotel mail. (b) Guest mail.
(c) None of the two. (d) Both.
56. Occupancy percentage is the ratio of the numbers of rooms sold to :
- (a) Total number of rooms. (b) Total number of saleable rooms.
(c) Total number of occupied rooms. (d) None of the above.
57. The cash payments mode by a hotel on behalf of guests :
- (a) Tariff. (b) Cash payment.
(c) Credit. (d) Visitors paid-out.
58. _____ are a type of biological cell.
- (a) Bacteria. (b) Diseases.
(c) Hygiene. (d) None of above.
59. _____ is a fungus that grows in the form of multicellular filaments called hyphae.
- (a) Moler. (b) Commodity.
(c) Hygiene. (d) None of the above.

60. _____ is the removal of foreign material.
- (a) Organic. (b) Cleaning.
(c) Flat. (d) Rid.
61. _____ refers to the process by which the quality of a given food is reduced through addition of adulterants.
- (a) Food product. (b) Food Adulteration.
(c) Quality. (d) Substance.
62. An _____ is a mixture of two or more liquids that are normally immiscible.
- (a) Liquids. (b) Emulsion.
(c) Two-phase. (d) Colloide.
63. _____ is a fungai.
- (a) Aerosols. (b) Shell fish.
(c) Fusarium. (d) Micropolysporis.
64. Substance that are soluble in both fat and water :
- (a) Emulsifying agent. (b) Ice-cream.
(c) Mayonnaise. (d) Salad dressings.
65. _____ is an example of food additives.
- (a) Food acids. (b) Regulations.
(c) Food label. (d) Abyssinica.
66. A practice in which facilities services are provided by contract service firms rather than by in house staff :
- (a) Outsourcing. (b) Inventory records.
(c) Preventive maintenance. (d) Equipment data card.
67. It is activated by the melting of a link that holds it in its normally open position :
- (a) Smoke dampers. (b) Smoke sensors.
(c) Fire damper. (d) Stairwell.

68. A device installed in ductwork that inhibits the movement of smoke :
- (a) Fire clamper. (b) Risk management.
(c) Smoke clamper. (d) Voice alarm system.
69. The removal of calcium, maganese and iron from the water supply :
- (a) Trap. (b) Potability.
(c) Water softening. (d) Heat pump water heates.
70. Capital expenditure ?
- (a) Operational Expenditure. (b) Renewal expenditure.
(c) Capex. (d) None of the above.
71. It is one of the verification elements that ensures the quality of the installation of systems :
- (a) Replacement reserves. (b) TAB.
(c) Management contract. (d) ADA.
72. A checklist used for guestroom maintenance usually listing all the items in the guestroom :
- (a) C-Form. (b) Rooms checklist.
(c) Laundry checklist. (d) COT Form.
73. A pre-paid card for making telephone calls :
- (a) Calling-card call. (b) Class marketing.
(c) Calling card. (d) Billed-to-room call.
74. Which one of the following operates round the clock ?
- (a) Popular restaurant. (b) Coffee Shop.
(c) Discotheque. (d) Carvery.
75. The person in charge for making all cold dishes except sweets is chef :
- (a) Garde manger. (b) Entremettier.
(c) Poissonier. (d) Potager.
76. Function catering is organized by _____.
- (a) Banquets. (b) Kitchen steward.
(c) Room service. (d) Lounge stable.

77. The top copy of the KOT goes to the _____.
- (a) Front office. (b) Guest.
(c) Kitchen. (d) Cashier.
78. Bin number is noted on BOT while writing order of _____.
- (a) Whisky. (b) Rum.
(c) Cocktail. (d) Bottle of wine.
79. The world largest coffee producer is :
- (a) India. (b) Costa Rica.
(c) Mexico. (d) Brazil.
80. Coffee topped with thickened cream is :
- (a) Turkish coffee. (b) Russian coffee.
(c) Vienna coffee. (d) American coffee.
81. Yorkshire coffee is made using the liqueur _____.
- (a) Strega. (b) Bronte.
(c) Cointreau. (d) Benedictine.
82. The flavour of orgeat syrup is _____.
- (a) Lemon. (b) Cherry.
(c) Pomegranate. (d) Almond.
83. Wine obtained by natural fermentation :
- (a) Still wine. (b) Tonic wine.
(c) Fortified wine. (d) Aromatized wine.
84. The process of transferring wine from one container to the other to remove the lees is termed as _____.
- (a) Racking. (b) Blending.
(c) Fining. (d) Chaptalization.
85. The most elegant strong and expensive type of crochery is _____.
- (a) Bone china. (b) Earthenware.
(c) Stoneware. (d) Porcelain.

86. All of the following dry white wines are made in Burgundy except :
- (a) Chablis. (b) Graves.
(c) Pouilly-fuisse. (d) Meursault.
87. 'Cafe' complet is the term used in the service of _____.
- (a) American break-fast. (b) Continental break-fast.
(c) Indian break-fast. (d) English break-fast.
88. It is an underground room for storing alcoholic drinks especially wines :
- (a) Canape. (b) Cellar.
(c) Banquet. (d) Bincard.
89. It is a list of ingredients with quantity and method of making a dish :
- (a) Recipe. (b) Menu.
(c) Sausage. (d) None of the above.
90. A major hotel chain decides to after several different brands and market each to different market segments. This is an example of :
- (a) Market globalisation. (b) Tier marketing.
(c) Partnership marketing. (d) Consolidation.
91. A guide for marketing, sales, advertising and promotional efforts :
- (a) Market place analysis. (b) Positioning.
(c) Marketing plan. (d) Zero-base Budget.
92. A sales presentation made to walkins who inquire about the property :
- (a) Major close. (b) Cold call.
(c) Personal space. (d) Inside sales call.
93. The use of contests, special events, give aways, and creative activities to stimulate sales and encourage guest satisfaction and repeat or referral business :
- (a) In house promotion. (b) Suggestive selling.
(c) Upgrading. (d) Top-down method.

Turn over

94. Serves as a work order for the catering department is called _____.
- (a) Function sheet. (b) Cash bar.
(c) Banquet set up. (d) Buffet service.
95. Hospitality firms set goals when for their advertising one of the goals of advertising is to _____.
- (a) Attract potential guests. (b) Create a media plan.
(c) Lower operating costs. (d) All the above.
96. A travel professional such as a tour broker tour wholesaler, or retailer, travel agent :
- (a) Time sharing. (b) Tour inter mediaries.
(c) Motor coach tour. (d) Tour broker.
97. A custom designed prepaid tour arranged by a travel agent for individual travelers in foreign countries :
- (a) Contract per diem. (b) Straight per diem.
(c) Foreign Independent Travel. (d) Gate way city.
98. Subsidiary books are maintained in _____.
- (a) Big business concerns. (b) Small business concerns.
(c) Sole trade business. (d) Single entry system.
99. Using subsidiary books _____.
- (a) Increases clerical labour. (b) Reduces clerical labour.
(c) Increases the clerical errors. (d) Personal and nominal a/c.
100. Each transaction is first entered in the :
- (a) Ledger. (b) Journal.
(c) Trial Balance. (d) Balance Sheet.
101. Goodwill is _____.
- (a) A current asset. (b) An intangible asset.
(c) A tangible asset. (d) Fictitious asset.

102. An expenditure is revenue in nature when :
- (a) It benefits the current period.
 - (b) It benefits the future period.
 - (c) It belongs to the previous period.
 - (d) It benefits for two or more years.
103. Capital expenditure is of _____.
- (a) Non-recurring nature.
 - (b) Recurring nature.
 - (c) Liability.
 - (d) Deferred revenue expenditure.
104. Dual aspect concept results in the accounting equation _____.
- (a) Capital + Liabilities.
 - (b) Capital – Liabilities = Assets.
 - (c) Capital + Profit = Asset.
 - (d) Capital + Drawings = Assets.
105. Business is distinct from the owner under the concept of :
- (a) Business entity.
 - (b) Going concern.
 - (c) Money measurement.
 - (d) Cost.
106. The _____ of a business consists of an internal and an external environment.
- (a) Marketing environment.
 - (b) Directed.
 - (c) Specific object.
 - (d) Customers.
107. The modern system of accounting is based on :
- (a) Double account system.
 - (b) Single account system.
 - (c) Single entry system.
 - (d) Double entry system.
108. _____ is within the service industry.
- (a) Hospitality Industry.
 - (b) Room.
 - (c) House.
 - (d) Pricing.
109. _____ is the method of determining the value or producer will get in the exchange of goods and services.
- (a) Pricing.
 - (b) Equity.
 - (c) Product.
 - (d) Generic.

110. Require the payment before it can be acquired or done :
- (a) Defining.
 - (b) Uses.
 - (c) Cost.
 - (d) Test.
111. The exchange of a commodity for money-the action of selling something :
- (a) Sale.
 - (b) Principles.
 - (c) Factors.
 - (d) Refining.
112. A complete list of items such as property goods in stock or the contents of a building :
- (a) Cash.
 - (b) Inventory.
 - (c) Heat.
 - (d) Money.
113. Influenced by opinions in considering and representing facts :
- (a) Flok.
 - (b) Festival.
 - (c) Revenue.
 - (d) Objective.
114. _____ in an inter-disciplinary field of study devoted to the deliberate and strategic construction of menus :
- (a) Menu engineering.
 - (b) Poultry.
 - (c) Meat.
 - (d) None of the above.
115. _____ means a caterer engaged in providing services in connection with catering at a place other than his own.
- (a) Banquet.
 - (b) Outdoor caterer.
 - (c) Reservation.
 - (d) Substances.
116. _____ is travel for pleasure or business.
- (a) Pilgrimage.
 - (b) Principles.
 - (c) Tourism.
 - (d) Stability.
117. The distinctive taste of a food or drink :
- (a) Flavour.
 - (b) Agent.
 - (c) Mechanical.
 - (d) Manual.

118. The loss or removal of water from something :
- (a) Protein.
 - (b) Emulsion.
 - (c) Dehydration.
 - (d) Steam.
119. The action of making something poorer in quality :
- (a) Adulteration.
 - (b) Detective.
 - (c) Factors.
 - (d) Principles.
120. The spoilage of a food in such a walf that it becomes undesirable for consumption :
- (a) Poor quality.
 - (b) Rancidity.
 - (c) Digestive.
 - (d) Drying.

