

C 1213

(Pages : 16)

Name.....

Reg. No.....

**SIXTH SEMESTER (CUCBCSS—UG) DEGREE EXAMINATION
MARCH 2021**

Hotel Management and Catering Science/Culinary Arts
HCS 6B 14/HCA 6B 14—COMPREHENSIVE SELF STUDY
(2014 Admissions)

Time : Three Hours

Maximum : 60 Marks

*Answer all questions.
Each question carries ½ mark.*

1. _____ questionnaires are simple to administer and relatively unexpensive to analyse.
 - (a) Essentials.
 - (b) Main aspects.
 - (c) General form.
 - (d) Structured.
2. _____ is a very important step in the research process.
 - (a) Analysis of data.
 - (b) Collecting the data.
 - (c) Determining sample design.
 - (d) Execution of the project.
3. _____ help to understand the data easily.
 - (a) Graphs.
 - (b) Data Cleaning.
 - (c) Data adjusting.
 - (d) Canonical analysis.
4. The research problem having been formulated in clear terms, the researcher will be required to prepare a :
 - (a) Factorial designs.
 - (b) Sample designs.
 - (c) Research design.
 - (d) Development design.
5. _____ can be collected either through experiment or through survey.
 - (a) Primary data.
 - (b) Secondary data.
 - (c) Hypothesis.
 - (d) Collecting data.

Turn over

6. This method of collecting information involves contacting the respondents on telephone itself :
- (a) Collecting the data. (b) Personal interviews.
(c) Telephone interviews. (d) Primary data.
7. It is a process used by managers to regulate and guard against excessive costs :
- (a) Cost control. (b) Food costing control.
(c) Material cost control. (d) Beverage cost control.
8. Which of the following area part of control cycle ?
- (a) Purchasing. (b) Issuing.
(c) Storing. (d) All of above.
9. In an institutional catering the menu is :
- (a) Fixed. (b) Varied.
(c) Cyclic. (d) None of above.
10. Par Stock is a :
- (a) Emergency stock. (b) Replenishment stock.
(c) Minimum record stock. (d) None of these.
11. It involves bud getting from the Beginning without any reference to historical data :
- (a) Master Budget. (b) Zero based Budget.
(c) Operating Budget. (d) Sales Budget.
12. The initial step in planning stage is :
- (a) Budget forecast. (b) Projection of sales.
(c) Labour estimate. (d) None of these.
13. Sales forecasting helps us to :
- (a) Predict sales. (b) Predict the no. of pax.
(c) Predict labour cost. (d) All of these.

14. The cooking loss test helps in Identifying :
- (a) Standard price.
 - (b) Selling price.
 - (c) Standard portion cost.
 - (d) None of these.
15. Dividing the market into groups of consumers with similar needs, wants, backgrounds, incomes, buying habits and so on :
- (a) Market Share.
 - (b) Market globalization.
 - (c) Market segmentation.
 - (d) Marketing audit.
16. Market Segments that a property Identifies as having greatest potential and toward which marketing activities are aimed.
- (a) Target Markets.
 - (b) Marketing audit.
 - (c) Feeder city.
 - (d) Marketing plan.
17. A Question or statement at the end of a sales presentation that asks for the sales.
- (a) Body language.
 - (b) Presentation call.
 - (c) Major close.
 - (d) Public space.
18. The practice of Influencing a guest purchase decision through the use of sales phrases :
- (a) Employee empowerment.
 - (b) Top down method.
 - (c) Suggestive selling.
 - (d) Cross selling.
19. A service style in which hot and cold foods are attractively displayed and guest help themselves.
- (a) Host bar.
 - (b) Buffet service.
 - (c) Release date.
 - (d) Russian service.
20. A tour whose primary mode of transportation is by airplane :
- (a) Rail tour.
 - (b) Airline tour.
 - (c) Bus tour.
 - (d) Tour.
21. Any prearranged journey to one or more places and back to the point of origin :
- (a) Tour.
 - (b) Tour whole salers.
 - (c) Intermodal tour.
 - (d) Airline tour.

22. A city with an airport that Handles direct flights from other countries :
- (a) Japanese Assistance Network. (b) Gateway City.
(c) Contract per diem. (d) Destination wedding.
23. French world for chief :
- (a) Captain. (b) Chef.
(c) Sous-chef. (d) CDP.
24. Method of preparing food in safe and Hygienic manner :
- (a) Hygiene. (b) Food Poisoning.
(c) Contamination. (d) Food Safety.
25. Food crown without the addition of pesticides and chemicals :
- (a) Organic food. (b) Hygiene food.
(c) Portion food. (d) Bain-Marie.
26. Fruit of a reed-like plant, seeds within the pod are used :
- (a) Cinnamon. (b) Mint.
(c) Fenugreek seeds. (d) Cardamom seeds.
27. Long flat pieces of fish, without the skin and bone :
- (a) Darne. (b) Supreme.
(c) Fillets. (d) Plie.
28. Oval shaped type of sausage of Italian Origin :
- (a) Salamis. (b) Mortadella.
(c) Frankfurt Sausages. (d) Chipolata sausages.
29. The flavour of meat and poultry is enhanced by the addition of herbs and vegetables to the cooking liquor :
- (a) Boiling. (b) Steaming.
(c) Poaching. (d) Roasting.

30. A place serving food and beverages :
- (a) Par stock. (b) Banquet.
(c) Coffee shop. (d) Outlet.
31. The Kitchen attached with a restaurant which is responsible only for the food prepared for that restaurant only :
- (a) Show Kitchen. (b) Satellite Kitchen.
(c) Commissary Kitchen. (d) Main Kitchen.
32. French for brown sauce.
- (a) Espagnole. (b) Estouffade.
(c) Consomme. (d) Fricassee.
33. Butter left on the low flame to separate solids and than strained to get a clear butter :
- (a) Jus roti. (b) Peglaze.
(c) Clarified Butter. (d) Espagnole.
34. Emulsion of three parts of vinegar to one part oil :
- (a) Tossed salads. (b) Emulsify.
(c) Sour cream. (d) French dressing.
35. Cracked patches on the bread due to drying out of the skin of the dough :
- (a) Gassing power. (b) Rope.
(c) Flying power. (d) Pancake.
36. The dough left to ferment so that It is double in size :
- (a) Lactose. (b) Improver.
(c) Knock back. (d) Proving.
37. Indian name for reduced milk solids of ten sold in cakes :
- (a) Samna. (b) Soft flour.
(c) Bulgar. (d) Khoya.

38. Heating of milk or dairy products to kill most of the harmful Bacteria :
- (a) Paneer.
 - (b) Maringue.
 - (c) Pasteurization.
 - (d) Atta.
39. A document used to initiate requests for maintenance service also called a work order :
- (a) Preventive maintenance.
 - (b) Preventive maintenance instructions.
 - (c) Preventive maintenance Schedule.
 - (d) Repair order.
40. A device that reacts to the absolute temperature in a location :
- (a) Heat detector.
 - (b) Smoke dedectors.
 - (c) Voice alarm system.
 - (d) Signal station.
41. A system that removes waste products from a facility and carries them to a sewage treatment facility :
- (a) Back flow preventer.
 - (b) Sanitary sewer system.
 - (c) Deduct cometer.
 - (d) Directly fired water heaters.
42. The number of energized wires in the electrical supply with regard to electrical service :
- (a) Ampere.
 - (b) Phase.
 - (c) Demand charge.
 - (d) Feedes.
43. Companies with the expertise to provide services such as housekeeping grounds etc.
- (a) Facilities management companies.
 - (b) Evacuation Management.
 - (c) Sustainability management.
 - (d) Safety and Security Management.
44. The form of preventive maintenance involving the inspection of a number of items in the guest room :
- (a) Property operation maintenance.
 - (b) Electrical maintenance.
 - (c) Guest room maintenance.
 - (d) Safety procedure.
45. A device used to capture grease in water before it enters the sewer system :
- (a) Potability.
 - (b) Deduct meter.
 - (c) Water softening.
 - (d) Grease separator.

46. Expand COCOT :
- (a) Customer Owned coin operated telephone.
 - (b) Computer organized coin operated telephone.
 - (c) Consumer operator coin operated telephone.
 - (d) Call opening coin operated telephone.
47. Polishing, say the floor with a low speed polishing machine :
- (a) Burnishing.
 - (b) Buffing.
 - (c) Carpet shampoo.
 - (d) Scarifying.
48. Reducing microbial counts to an acceptable level :
- (a) Sanitation.
 - (b) Shams.
 - (c) Salmonella.
 - (d) Sterilization.
49. A service room provided on each floor for GRA's to store cleaning agents :
- (a) Back office.
 - (b) Roof top.
 - (c) Floor par.
 - (d) Floor pantry.
50. Inventory item that must be an hand to support daily routine House Keeping Operations :
- (a) Inventory.
 - (b) Par stock.
 - (c) Upholstery.
 - (d) Stay over.
51. A light weight wheeled vehicle used by room attendants for transporting cleaning supplies guest suppliers equipment.
- (a) Linen trolley.
 - (b) Maids cart.
 - (c) Luggage trolley.
 - (d) Hand caddy.
52. Maid's cart is also called as :
- (a) Spray bottles.
 - (b) Dutch wife.
 - (c) Room attendant's trolley.
 - (d) Mop-wringer trolley.
53. Any organism that completes with humans :
- (a) Pest.
 - (b) Pheromones.
 - (c) Vermicast.
 - (d) Lacquer.

54. A list of all items and surfaces within a particular Area that require the attention of House Keeping Personal :
- (a) Area inventory list. (b) Cash Voucher.
(c) Occupancy report. (d) Log Book.
55. Bacteria are ——— called microbes.
- (a) Double. (b) Single.
(c) Three Called. (d) None of the above.
56. ——— is a fermented food.
- (a) Yogurt. (b) Boiled rice.
(c) Fast Food. (d) Yeast.
57. ——— prevents the growth of micro-organisms.
- (a) Food Preservation. (b) Browning reaction.
(c) Enzymatic. (d) Oxidation.
58. ——— is a biomolecule consisting of carbon, hydrogen and oxygen atoms.
- (a) Carbohydrate. (b) Fruits.
(c) Sugar. (d) Organisms.
59. ——— are the building blocks of body tissue.
- (a) Proteins. (b) Body.
(c) (a) and (b) correct. (d) None of the above.
60. The soil environment is extremely compil, and different soils have their own diverse :
- (a) Flora of Bacteria. (b) Fungi.
(c) Protozoa. (d) All of the above.
61. Food ——— are substances added to food to preserve flavour.
- (a) Sweets. (b) Wines.
(c) Ice-cream. (d) Additives.
62. Balanced diet and meeting nutritional needs is called :
- (a) Menu planning. (b) Grocery.
(c) Meal. (d) Melanis.

63. Silver service is implemented in a :
- (a) Fine dine restaurant. (b) Carvery.
(c) Coffee shop. (d) Fast food outlet.
64. Sommelier is responsible for the service of :
- (a) Potatoes. (b) Cheese.
(c) Soups. (d) Wines.
65. Dummy waiter refers to :
- (a) Booster seats. (b) Side Board.
(c) Banquet chair. (d) Reception desk.
66. Which one of the following information is not necessary on KOT ?
- (a) Table number. (b) Waiter number.
(c) Manager's name. (d) Date.
67. Non-alcoholic drinks may have alcohol content less than :
- (a) 0.5 % above. (b) 1.5 % above.
(c) 1 % above. (d) 2 % above.
68. The recommended temperature for the Service of Coffee is :
- (a) 72°C. (b) 82°C.
(c) 75°C. (d) 92°C.
69. Liqueur used in monk's coffee preparation is :
- (a) Bene' dictine. (b) Strega.
(c) Cointreau. (d) Drambuie.
70. Champagne of teas is the name given to :
- (a) Assam tea. (b) Earl grey.
(c) Lapsang souchong. (d) Darjeeling.
71. Raspberry flavour syrup is :
- (a) Framboise. (b) Grenadine.
(c) Cassis. (d) Citron.

Turn over

72. Which one of the following constituents of grapes has yeasts ?
- (a) Stalk. (b) Skin.
(c) Pulp. (d) Pips.
73. The process of collecting sediments on to the neck of the bottle by periodical shaking of bottle is :
- (a) Re'muage. (b) Degorgement.
(c) Pupitre. (d) Dosage.
74. Demitasse is used for service of coffee during :
- (a) Breakfast. (b) Lunch.
(c) Brunch. (d) High tea.
75. The grape used in red wines is northern eôte de Rhône is :
- (a) Grenache. (b) Pinot noir.
(c) Gamay. (d) Syrah.
76. Which of the following group of items is referred to as preserves ?
- (a) Butter Jam. (b) Jam, Sugar.
(c) Jam, Marmalade. (d) Marmalade, Butter.
77. It is a requisition for materials required from stores or other department :
- (a) Banquet. (b) Kitchen.
(c) Indent. (d) Lounge.
78. It is a place setting for one guest :
- (a) Cover. (b) Cruet.
(c) Decant. (d) Baize.
79. Which is not an example of alternative accommodation ?
- (a) Pharamshala. (b) Pak bungalow.
(c) Circuit house. (d) Commercial hotel.

80. A hotel employee who provides Information and personalized services :
- (a) Division of labour.
 - (b) Guest folio.
 - (c) Concierge.
 - (d) Paging.
81. This section of the front office department receiver and processes reservation Queries :
- (a) Travel desk.
 - (b) Health centre.
 - (c) Spa.
 - (d) Reservation Section.
82. Rates fluctuating on the basis of the seasonal demand :
- (a) Itinerary.
 - (b) Caravan.
 - (c) Seasonal rate.
 - (d) Rack rate.
83. A guest with a room reservation does not arrive on the scheduled date :
- (a) No-show.
 - (b) Scanty baggage.
 - (c) Target.
 - (d) Skipper.
84. The guests mails may further be grouped into the following :
- (a) Resident guest.
 - (b) Departed guest.
 - (c) Guest yet to arrive.
 - (d) All of the above.
85. Accounts of all non-resident Individual agencies to whom hotel provides the credit facility :
- (a) City ledger.
 - (b) Concierge.
 - (c) Bureau de change.
 - (d) Journal.
86. What is the maximum amount of credit that a hotel will extend to a guest called ?
- (a) Allowance.
 - (b) Guest ledger.
 - (c) Floor limit.
 - (d) Folio.
87. Which of the following comes under objectives of tourism ?
- (a) Cultural.
 - (b) Heritage.
 - (c) Social.
 - (d) All of the above.

88. One of the most popular Indian Folk Art is :
- (a) Mithila art. (b) Miniature paintings.
(c) Phad. (d) Warli.
89. The term "Marketing mix" is the combination of :
- (a) Market offer. (b) Integrated marketing.
(c) Tourist marketing. (d) Tools of marketing.
90. What was one a simple sales function has become a highly sophisticated and scientific process called ?
- (a) Tourism. (b) Scientific.
(c) Marketing. (d) Price control.
91. _____ is the term used for the whole range of information intelligence gathering analysis.
- (a) Marketing research. (b) Integrated marketing.
(c) Marketing tools. (d) Marketing.
92. A tourists travelling abroad for business and leisure :
- (a) Business traveller. (b) Outbound tourist.
(c) Domestic tourist. (d) All the above.
93. The world second largest travel Agency is :
- (a) Eastern princes.
(b) Transport technology.
(c) American express.
(d) Grand circular tour of the continent.
94. A travel agent provides information relating to :
- (a) The climate. (b) Modes of travel.
(c) Destination. (d) All the above.
95. Journal is a book of :
- (a) Primary entry. (b) Compound entry.
(c) Closing entry. (d) Adjusting entry.

96. Rent account is a :
- (a) Real Account.
 - (b) Personal Account.
 - (c) Nominal Account.
 - (d) Asset Account.
97. Adjusted purchases means adjustment of :
- (a) Opening stock and closing stock with purchases.
 - (b) Cash purchases and credit purchase.
 - (c) Current years purchases with last year's.
 - (d) Purchases less returns.
98. Balance Sheet is prepared to :
- (a) Know the financial position.
 - (b) Know the Profit or Loss.
 - (c) Know the net Profit.
 - (d) Know the liabilities.
99. Cost of goods purchased for resale is an example of :
- (a) Capital expenditure.
 - (b) Revenue expenditure.
 - (c) Deferred revenue expenditure.
 - (d) Liability.
100. Double entry means :
- (a) Entry in two sets of books.
 - (b) Entry in two pages.
 - (c) Entry two aspects of a transaction.
 - (d) Entry made two times.
101. The Business entity concepts can be applied to :
- (a) Sole-trading.
 - (b) Partnership firm.
 - (c) Company.
 - (d) All the above.
102. Accounting does not record non-financial transactions because of :
- (a) Entity concept.
 - (b) Accrual concept.
 - (c) Money measurement concept.
 - (d) Cost concept.

103. Goods are those things which are purchased for :
- (a) Resale. (b) Consumption.
(c) Private use. (d) Permanent use.
104. _____ include health, removing offensive over.
- (a) Management. (b) Cleaning agents.
(c) Responsibility. (d) Department.
105. The state of being free from danger or threat :
- (a) Pledged. (b) Fulfilment.
(c) Undertaking. (d) Security.
106. Berries on the other hand have several seeds with a fleshy pericarp is an example of it :
- (a) Tomatoes. (b) Egg plants.
(c) Grapes. (d) All the above.
107. _____ An amber liquid made by first browning/roasting poultry.
- (a) Basic ingredients. (b) Fish.
(c) Brown stock. (d) Cullinary.
108. A highly flavoured stock made with fish bones :
- (a) Vegetables. (b) Fumet.
(c) Foundation. (d) Cuisins.
109. An aromatic vegetable broth :
- (a) Court bouillon. (b) Relives.
(c) Bones. (d) Chicken.
110. Which of the following comes under types of tea ?
- (a) Oolong. (b) Green tea.
(c) Pu-reh. (d) All the above.

111. Which of the following comes under types of wheat ?
- (a) Hard red winter. (b) Hard red spring.
(c) Soft red winter. (d) All the above.
112. The action of cooking something in an oven or over an open fire :
- (a) Roasting. (b) Baking.
(c) Hot plate. (d) None of the above.
113. _____ is a method of cooking.
- (a) Frying. (b) Soil.
(c) Water. (d) Earth.
114. _____ bind ingredients in dishes such as meat loaves or crab cakes.
- (a) Sauce. (b) Glaze.
(c) Egg. (d) None of the above.
115. Cuts of Beef :
- (a) Flank. (b) Shortlone.
(c) (a) and (b) are correct. (d) None of the above.
116. The most common form of marketing is :
- (a) Business to consumer. (b) Business.
(c) Consumer to Business. (d) Consumer.
117. _____ a study undertaken by an organization to identify its internal strengths and weaknesses.
- (a) Management. (b) Concept.
(c) Characteristics. (d) SWOT analysis.

118. _____ is a bedroom in a house or hotel for visitors or guests to sleep in :

(a) Lobby.

(b) Guest room.

(c) Banquet.

(d) Lounge.

119. A room assigned to four people :

(a) Quad.

(b) Single.

(c) Twin.

(d) Triple.

120. _____ comes under philosophies of marketing management.

(a) Product concept.

(b) Marketing concept.

(c) Selling concept.

(d) All the above.

(120 × ½ = 60 marks)

