

Questions for F&B Services
Unit-3
Food Service Areas (F&B Outlets)

Choose the suitable option for the following question:

- Q1. Restaurants which deal with particular type of cuisine or one type of food are called as....
- a) Fast Food Outlets
 - b) Coffee Shop
 - c) Grill Room
 - d) Speciality Restaurants
- Q2. Which of the following is the main feature of theme restaurant?
- a) Low turn covers
 - b) Licensed permission
 - c) Décor is based on a particular theme
 - d) Economically priced
- Q3. Which of the following is not a feature of speciality restaurant?
- a) Concentrates on one special cuisine.
 - b) Low turnover for covers
 - c) Customized menu and facilities
 - d) Platter to plate service
- Q4. Due to which factor menu of speciality restaurant is generally highly priced?
- a) Business hour is less
 - b) All major meals are served
 - c) High turnover of guest
 - d) Customized menu and facilities
- Q5. Which of the following refers to a particular race of people?
- a) Grill Room
 - b) Theme Restaurant
 - c) Coffee Shop
 - d) Ethnic Restaurant
- Q6. Which of the following is usually found in a five-star hotel and cannot independently exist?
- a) Cafeteria
 - b) Coffee Shop
 - c) Banquets
 - d) Bar
- Q7. The services of a Coffee shops is
- a) Formal
 - b) Informal
 - c) Both a) & b)
 - d) None of the above
- Q8. Which of the following is the proper set of features of Coffee shop?
- a) Economically priced, Outdoor Catering Service, All major meals are served, High turnover of guest

- b) Customized menu and facilities, 24hrs in operation, High turnover of guest, Outdoor Catering Service
- c) Platter to plate service, Open only for specific timings or for major meal, Economically priced, High turnover of guest
- d) 24hrs in operation, economically priced, High turnover of guest, All major meals are served.

Q9. generally doesn't require prior guest reservations.

- a) specialty restaurants
- b) fine dining restaurants
- c) Fast Food Outlets
- d) Coffee shop

Q10. Coffee Shop is economically priced because it has.....

- a) Outdoor Catering Service
- b) High turnover of guest
- c) Customized menu and facilities
- d) Business hour is less

Q11. Which of the following are found in railway stations and airports etc. and generally is generally self-service?

- a) Fine dining restaurants
- b) Fast Food Outlets
- c) Cafeteria
- d) Ethnic Restaurant

Q12. Which one is not the feature of the Cafeteria?

- a) Generally self-service
- b) Very informal atmosphere
- c) Prices are not very high.
- d) All major meals are served

Q13. Fast Food Outlets serves

- a) Easy to prepare to easy to carry and eat food
- b) All the major meals
- c) Specific Cuisines
- d) None of the Above

Q14. Which of the following refers to the fast food outlets?

- a) Very limited seating arrangements
- b) Service is done in disposable plates and packets
- c) Generally operated on "Self-Service" Concept.
- d) All of the above

Q15. is a fast food outlets?

- a) Dunkin' Donuts
- b) Kabab and curries
- c) Bukhara
- d) None of the above

Q16. In kitchen is separated from the service area by a glass partition so that guest can see the chef preparing the food.

- a) Banquets
- b) Discotheque
- c) Grill Room
- d) Fast Food Outlets

Q17. As the guest can see the chef preparing in the food in the Grill rooms it.....

- a) rise to impulse buying
- b) assured of better hygienic condition
- c) helps the guest to customise the food
- d) All of the above

Q18. service is generally in Banquets.

- a) Buffet
- b) À la carte
- c) Platter to plate service
- d) None of the above

Q19. Which of the following is the highest revenue producing F&B outlet in any commercial hotel?

- a) Specialty restaurant
- b) Coffee Shop
- c) Banquets
- d) All of the above

Q20. Choose the odd one.....

- a) The food is served at the table.
- b) Seating arrangements are made according to respective names of the guests
- c) The guests don't have to follow many protocols.
- d) The guest are escorted to their seats.

Q21. Which of the following set are the appropriate features of bar?

- a) Specific hours of operation, law strictly governs the operation, Sells alcoholic beverages, also non- alcoholic beverages and snacks, Service at the table and even at the counter.
- b) Sells alcoholic beverages, also non- alcoholic beverages and snacks, Highest revenue earning in Food & Beverage, The tables in the bar are round with no edges.
- c) Caters to a large number of people at a time, Rules of operations are same all over, Cosy comfortable environment with soothing music and dim lighting.
- d) All of the above

Q22. Which of the following required licensed premises?

- a) Cafeteria
- b) Bar
- c) Fast Food Outlets
- d) Banquets

Q23. Choose the correct statement.

- a) In **On Shop Bar** liquor are purchased and then taken out of the premise and consumed elsewhere.
- b) In **Off Shop Bar** liquor are purchased and consumed on the same premise.
- c) In **On Shop Bar** liquor are purchased and consumed on the same premise. Sold as per glass, pegs or bottles.
- d) None of the above.

Q24. requires a coin or token of a particular denomination and the product comes out through an outlet.

- a) Fast Food Outlets
- b) Vending Machine
- c) Cafeteria
- d) None of the above

Q25. Which one of the following is referring to Discotheque?

- a) They have specific hours of operations and are normally attached with a bar and most allow only couples.
- b) An entertainment venue or club with recorded music played by Disc jockeys, rather than an on-stage band serving alcoholic as well as non-alcoholic beverage along with light food items.
- c) Both a&b
- d) None of the above

Q26. Still Room is also known as

- a) Store
- b) Pantry
- c) Hotplate
- d) Silver Room

Q27. Equipment a still should have are.....

- a) Large double sink
- b) Salamander or toaster
- c) Beverage vending machine- soft drink, tea, coffee etc.
- d) All of the above

Q28. maintains the complete stock of silver and other service required for catering operation.

- a) Plate Room
- b) Still Room
- c) Hotplate
- d) Store

Q29. Which of the following cleaning method is not suitable for cleaning forks a knives as the prongs of forks are not cleaned properly and continues use may damage the cutting edge of knives?

- a) The polivit plate
- b) Silver Dip
- c) The burnishing machine
- d) Quick dip method

Q30. Hot water, cursed aluminium foil, lemon juice and salt are placed in a container and stirred this process of cleaning is called.....

- a) Quick dip method
- b) Sliver dip
- c) The plate powder
- d) None of the above

Q31. Which of the following refer to Food pick up area?

- a) Meeting point between the food service staff and food preparation staff.
- b) Should be sited in a prominent position for all to see.
- c) Supervised by a supervisor who may be a senior member of the f&b brigade.
- d) Both A&B

Q32. The area from where the F&B service staff requisite and receives items such as grocery and stationary that are required for smooth running of the day to day operation of the outlet.

- a) Linen Room
- b) Pantry
- c) Store
- d) Silver Room

Q33. Which of the following statement is correct?

- a) Pot wash is area responsible for all type of service equipment.
- b) Each satellite kitchen has its own ware wash are where manual washing is done.
- c) Pot wash is designed for washing kitchen utensils such as vessels, pan, dishes, ladles, etc
- d) Both a&b

Q34. Scullery is the other name of.....

- a) Pot wash
- b) Ware wash
- c) Store
- d) Silver Room

Q35. Dispenser bar serves the

- a) Alcoholic beverages
- b) Non-alcoholic beverages
- c) Light Snacks
- d) Both a&b

Answers

- Q1. d) Speciality Restaurants,
Q2. c) Décor is based on a particular theme
Q3. c) Customized menu and facilities
Q4. a) Business hour is less
Q5. d) Ethnic Restaurant
Q6. b) Coffee Shop
Q7. a) Formal
Q8. d) 24hrs in operation, economically priced, High turnover of guest, All major meals are served.
Q9. d) Coffee shop
Q10. b) High turnover of guest
Q11. c) Cafeteria
Q12. d) All major meals are served
Q13. a) Easy to prepare to easy to carry and eat food
Q14. d) All of the above
Q15. a) Dunkin' Donuts
Q16. c) Grill Rooms
Q17. d) All of the above
Q18. a) Buffet
Q19. c) Banquets
Q20. c) The guests doesn't have to follow many protocols.
Q21. a) Specific hours of operation, law strictly governs the operation, Sells alcoholic beverages, also non-alcoholic beverages and snacks, Service at the table and even at the counter.
Q22. b) Bar
Q23. c) In On Shop Bar liquor are purchased and consumed on the same premise. Sold as per glass, pegs or bottles.
Q24. b) Vending Machine
Q25. c) Both a&b
Q26. b) Pantry
Q27. d) All of the above
Q28. a) Plate Room
Q29. c) The burnishing machine
Q30. a) Quick dip method
Q31. d) Both A&B
Q32. c) Store
Q33. c) Pot wash is designed for washing kitchen utensils such as vessels, pan, dishes, ladles, etc
Q34. a) Pot wash
Q35. a) Alcoholic beverages

