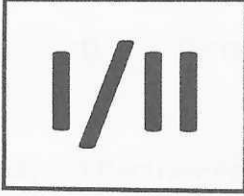


This Question booklet contains 26 pages comprising 100 MCQ Questions.  
इस प्रश्न-पुस्तिका में 26 पृष्ठ हैं, जिनमें 100 बहुविकल्पी प्रश्न हैं।

**DO NOT OPEN THIS QUESTION BOOKLET UNTIL ASKED TO DO SO**  
**जब तक कहा न जाए इस प्रश्न पुस्तिका को न खोलें**

Q.P. Booklet Series  
प्रश्न-पुस्तिका सीरीज़



Q.P. Booklet No.  
प्रश्न-पुस्तिका सीरीज़

0123

Question Paper : Paper I + II  
Question Paper Name : **Paper I** : Teaching and Research Aptitude and Technique, Reasoning Ability with Divergent Thinking, Comprehension and General Knowledge  
**Paper II** : Nutrition and Food Science, General Basic Management and Hotel Accounts

Duration : 2 Hours (From 10.00 am to 12.00 pm)  
अवधि : 2 घंटे (प्रातः 10.00 बजे से 12.00 बजे)

Please fill in the following details in his/her own handwriting using ball point pen.  
कृपया निम्नलिखित जानकारियों को अपनी हस्तलिपि में बॉल पॉइंट पेन का प्रयोग करके भरिए।

Roll No.   
रोल नं.

Answer Sheet No.   
उत्तर पत्र क्रमांक

Name of the Candidate \_\_\_\_\_  
परीक्षार्थी का नाम

Signature of the Candidate \_\_\_\_\_  
परीक्षार्थी के हस्ताक्षर

**PLEASE READ INSTRUCTIONS ON THE BACK COVER CAREFULLY**  
**पिछले कवर पर दिए गए अनुदेशों को ध्यान से पढ़िए।**

**THIS QUESTION BOOKLET AND THE OMR ANSWER-SHEET ARE TO BE RETURNED ON COMPLETION OF THE TEST.**  
**परीक्षा समाप्त होने पर यह प्रश्नपुस्तिका और ओएमआर उत्तर-पत्रक लौटा दें।**

THESE ARE THE QUESTIONS FROM THE QUESTION BOOKLET. YOU HAVE TO WRITE THE ANSWERS IN THE ANSWER SHEET.

0123



2 hours (from 10:00 am to 12:00 pm)  
Management and Hotel Accounts  
Paper II: Nutrition and Food Service, General Paper  
and General Knowledge  
Examining Authority: Director, Training, Commission  
Paper: Teaching and Research Aptitude and Technology  
Paper III: ...

Question Paper  
Question Paper Mark

5

Roll No.

Answer Sheet No.

PLEASE READ INSTRUCTIONS ON THE BACK COVER CAREFULLY

THESE ARE THE QUESTIONS FROM THE QUESTION BOOKLET. YOU HAVE TO WRITE THE ANSWERS IN THE ANSWER SHEET.

Paper I : (50 Questions, from Question No. 1 to 50)

- Q.1. Which one of the following is a good method of teaching?
- A Lecture and Dictation
  - B Seminar and Project
  - C Seminar and Dictation
  - D Dictation and Assignment
- Q.2. Effectiveness of teaching depends on?
- A Qualification of a teacher
  - B Personality of a teacher
  - C Handwriting of a teacher
  - D Subject understanding of a teacher
- Q.3. What is more desirable in a classroom?
- A A teacher delivering a lecture on the basis of the text and his own research.
  - B A teacher delivering a lecture on the basis of course content and standard books.
  - C A teacher directly answering questions raised by students.
  - D A teacher maintaining strict discipline and taking attendance regularly.
- Q.4. Which teaching method is most effective for developing critical thinking among hospitality students?
- A Dictation of notes
  - B Lecture with PowerPoint slides only
  - C Problem-based learning with case studies
  - D Memorization of textbook definitions

- Q.5. Which of the following reflects a teacher's aptitude for learner-centered pedagogy?
- A Delivering content without checking student understanding
  - B Encouraging students to ask questions and explore multiple perspectives
  - C Relying only on standardized tests for evaluation
  - D Avoiding group discussions to save time
- Q.6. Which statement best describes the purpose of a literature review in research?
- A To prove the researcher's hypothesis as correct
  - B To summarize only the most recent publications
  - C To identify gaps in existing knowledge and justify the study
  - D To replace the need for data collection
- Q.7. Questioning skill in teaching is most useful in
- A Ensuring student's active participation in learning
  - B Memorizing the facts by students
  - C Making students disciplined
  - D Prepare students for examination
- Q.8. Which of the following best demonstrates effective communication between teacher and students?
- A Teacher speaks continuously without checking if students understand
  - B Teacher uses clear language, adapts examples to student context, and encourages questions
  - C Teacher relies only on non-verbal gestures without verbal explanation
  - D Teacher avoids eye contact to maintain authority

Q.9. The term 'conative learning' is most closely associated with which of the given options?

- A Forced-Learning
- B Self-Learning
- C Stimulus – response
- D Recalling – ability

Q.10. An organised, scaled-down teacher training programme where a trainee teacher plans a short lesson, teaches it to a reduced group of students (5-10) in a 5 to 20 minute session; is termed as:

- A Microteaching
- B Simulation-teaching
- C Semi-teaching
- D Adult teaching

Q.11. It's always a challenge in research to remain objective and free from biases. A situation occurs where a fake effect (an improvement in a patient's condition due to their belief in receiving a treatment) distorts study results; shall be termed as:

- A Moonshine bias
- B Tabulation effect bias
- C Mitochondriatic hypothesis bias
- D Placebo bias

Q.12. The unethical practice of publishing the same or similar research findings in multiple papers without proper disclosure; is termed as:

- A Plethora publication
- B Microscopic publication
- C Redundant publication
- D Rubik-partial publication

Q.13. An educated guess about what is controlling some behaviour is called:

- A A practice
- B An experimental control
- C An experimental outcome
- D A hypothesis

Q.14. Manipulation is always a part of:

- A Descriptive research
- B Experimental research
- C Historical research
- D Fundamental research

Q.15. The process of selecting a subset of a population for a survey is termed as:

- A Research filing
- B Clouding
- C Sampling
- D Research representation

Q.16. Find out the correct option for the given series.

2, 5, 10, 17, 26, 37, ....., 65

- A 50
- B 48
- C 64
- D 44

Q.17. If 'GREET' is coded as 'FQDDS', then 'CDDO' stands for:

- A PEED
- B KNEE
- C KEEN
- D DEEP

Q.18. Manoj travels one-fourth of the total journey at 20 km/h, one-fourth at 10 km/h and rest of the journey at 80 km/h. What is the average speed per hour of Manoj for the whole distance?

- A 20.25 km/h
- B 27.35 km/h
- C 22.85 km/h
- D 21.75 km/h

Q.19 Vinod had 120 torches in his shop. He sold two-third of these at a price of 12 rupees each. How much money did he receive?

- A ₹ 660
- B ₹ 760
- C ₹ 860
- D ₹ 960

Q.20. The incomes of Arun and Archana are in the ratio 2:3, and their expenditures are in the ratio 3:5. If each saves ₹ 100, then Arun's income is:

- A ₹ 300
- B ₹ 400
- C ₹ 350
- D ₹ 450

Q.21. If SOME is coded as 19-15-13-5, how is MORE coded?

- A 13-15-18-5
- B 15-13-18-5
- C 13-18-15-5
- D 13-15-5-18

Q.22. In a certain code language, "LOGIC" is written as "NQIKD". How is "REASON" written in that code?

- A TGCUQP
- B TGCUQO
- C TGCVPQ
- D TGCUPR

Q.23. In a certain number puzzle, the following pattern is observed:

- $2 + 3 = 13$
- $4 + 5 = 41$

Using the same logic, what is the value of  $6 + 7$ ?

- A 49
- B 65
- C 73
- D 85

Q.24. Which of the following words is least related to the others?

- A Thesis
- B Dissertation
- C Manuscript
- D Blueprint

Q.25. Find the missing number in the series: 7, 14, 28, 56, 84, ?, 140

- A 98
- B 112
- C 126
- D 135

Q.26. Which of the following is part of India's first transnational World Heritage Site shared with Nepal?

- A Sarnath Buddhist Complex
- B Lumbini Sacred Garden
- C Great Himalayan National Park
- D Khangchendzonga Biosphere Reserve

Q.27. Which Indian state is home to the only floating national park in the world?

- A Assam
- B Manipur
- C Kerala
- D Jammu & Kashmir

Q.28. The UNESCO-listed "Victorian Gothic and Art Deco Ensembles" are located in which Indian city?

- A Kolkata
- B Mumbai
- C Chennai
- D Puducherry

Q.29. Which Indian city hosted the 2025 International Film Festival of India (IFFI)?

- A Mumbai
- B Goa
- C Bengaluru
- D Hyderabad

Q.39. In a class, 'All students cleared their exams' and 'a few students did not clear their exams'. This instance is to be termed as:

- A Subaltern
- B Superaltern
- C Contraries
- D Contradictories

Q.40. 'Bartenders prepare cocktails in this hotel.' It implies:

- A Mostly men are bartenders.
- B Women usually do not make cocktails.
- C The people who are bartenders prepare cocktails.
- D Some people who make cocktails can be called bartenders.

Q.41. Inductive logic studies the way in which a premise may:

- A Support and entail a conclusion
- B Not support but entail a conclusion
- C Neither support nor entail a conclusion
- D Support a conclusion without entailing it

Q.42. Every car has tyres. It implies:

- A Tyres are only for cars.
- B Cars are meant for the use of tyres only.
- C No car is without tyres.
- D Some cars do not have passengers.

Q.43. World Trade Organization believes in intellectual property and liberalized trade regime.

This belief is based on the assumption that:

- A Research and development are vital.
- B Knowledge based economy and globalization are reality.
- C Rich countries never help poor countries.
- D All countries are well suited for modern trade.

Q.44. Statement & Conclusion Statement:

All chefs are creative.

Some creative people are teachers.

Which of the following conclusions is definitely true?

- A All chefs are teachers
- B Some chefs are not creative
- C Some creative people are not chefs
- D All creative people are chefs

Q.45. Statement: All philosophers are thinkers. Some thinkers are dreamers.

Conclusion I: Some philosophers are definitely dreamers.

Conclusion II: All dreamers are thinkers.

- A Only I follow
- B Only II follows
- C Neither follows
- D Both follow

Read the comprehension carefully and answer the questions from 46 to 50:

In today's fast-paced world, communication plays a crucial role in every aspect of life. Whether it is personal relationships or professional settings, the ability to convey ideas effectively is essential. Language serves as the primary medium through which thoughts, emotions, and information are shared. Effective communication involves not only verbal expression but also listening skills and non-verbal cues such as body language. In academic and workplace environments, clear communication can lead to better understanding, collaboration, and success. However, barriers such as language differences, cultural misunderstandings, and technological gaps sometimes hinder this process. Overcoming these challenges requires awareness, empathy, and continuous effort to improve one's language proficiency and interpersonal skills. Developing strong communication skills enhances confidence and opens doors to various opportunities in life.

Q.39. In a class, 'All students cleared their exams' and 'a few students did not clear their exams'. This instance is to be termed as:

- A Subaltern
- B Superaltern
- C Contraries
- D Contradictories

Q.40. 'Bartenders prepare cocktails in this hotel.' It implies:

- A Mostly men are bartenders.
- B Women usually do not make cocktails.
- C The people who are bartenders prepare cocktails.
- D Some people who make cocktails can be called bartenders.

Q.41. Inductive logic studies the way in which a premise may:

- A Support and entail a conclusion
- B Not support but entail a conclusion
- C Neither support nor entail a conclusion
- D Support a conclusion without entailing it

Q.42. Every car has tyres. It implies:

- A Tyres are only for cars.
- B Cars are meant for the use of tyres only.
- C No car is without tyres.
- D Some cars do not have passengers.

Q.43. World Trade Organization believes in intellectual property and liberalized trade regime.

This belief is based on the assumption that:

- A Research and development are vital.
- B Knowledge based economy and globalization are reality.
- C Rich countries never help poor countries.
- D All countries are well suited for modern trade.

46. What is the primary medium through which people share their thoughts and emotions?
- A Technology
  - B Language
  - C Culture
  - D Silence
- Q.47. Which of the following is NOT mentioned as a barrier to effective communication?
- A Language differences
  - B Cultural misunderstandings
  - C Technological gaps
  - D Physical exercise
- Q.48. What does effective communication include besides verbal expression?
- A Listening skills and body language
  - B Writing skills alone
  - C Physical strength
  - D Reading skills only
- Q.49. The synonym of "crucial" as used in the paragraph is:
- A Unimportant
  - B Essential
  - C Optional
  - D Minor
- Q.50. The antonym of "clear" as used in the paragraph is:
- A Obscure
  - B Bright
  - C Transparent
  - D Visible

Paper II : (50 Questions, from Question No. 51 to 100)

Q.51. Vitamin A, D, E, and K are

- A Water-soluble vitamins
- B Fat-soluble vitamins
- C Heat-sensitive vitamins
- D None of the above

Q.52. Sugar is boiled and it passes through regular stages till it gets caramelized at \_\_\_\_°C.

- A 143°C
- B 153°C
- C 163°C
- D 133°C

Q.53. Malnutrition is an impairment of health resulting from a deficiency, excess, or imbalance of nutrients in the

- A Environment
- B Diet
- C Lifestyle
- D Physical activity

Q.54. Emulsion is a colloidal dispersion of tiny droplets of one liquid suspended in

- A A solid
- B A gas
- C Another liquid
- D A semi-solid

Q.55. Another name for riboflavin is

- A Vitamin B1
- B Vitamin B12
- C Vitamin B6
- D Vitamin B2

Paper II : (50 Questions, from Question No. 51 to 100)

Q.51. Vitamin A, D, E, and K are

- A Water-soluble vitamins
- B Fat-soluble vitamins
- C Heat-sensitive vitamins
- D None of the above

Q.52. Sugar is boiled and it passes through regular stages till it gets caramelized at \_\_\_ °C.

- A 143°C
- B 153°C
- C 163°C
- D 133°C

Q.53. Malnutrition is an impairment of health resulting from a deficiency, excess, or imbalance of nutrients in the

- A Environment
- B Diet
- C Lifestyle
- D Physical activity

Q.54. Emulsion is a colloidal dispersion of tiny droplets of one liquid suspended in

- A A solid
- B A gas
- C Another liquid
- D A semi-solid

Q.55. Another name for riboflavin is

- A Vitamin B1
- B Vitamin B12
- C Vitamin B6
- D Vitamin B2

Q.56. The amount of energy required by the body for carrying out involuntary work and maintaining the body temperature is known as

- A Basal metabolic rate
- B Total energy expenditure
- C Resting heart rate
- D Physical activity ratio

Q.57. A decrease in serum calcium levels gives rise to a condition called

- A Anaemia
- B Tetany
- C Rickets
- D Osteoporosis

Q.58. Class I preservatives include

- A Sugar, common salt, and vinegar
- B Benzoates, sorbates, and sulphites
- C Nitrates, nitrites, and propionates
- D Emulsifiers, stabilizers, and colors

Q.59. It is a sweetener produced as a by-product during the refining of cane sugar.

- A Honey
- B Maple syrup
- C Molasses
- D Corn syrup

Q.60. Glucose, Fructose and galactose are examples of

- A Disaccharides
- B Polysaccharides
- C Monosaccharides
- D Oligosaccharides

Q.61. The process by which fat is extracted from animal tissues using dry or moist heat is known as:

- A Rendering
- B Clarifying
- C Emulsifying
- D Browning

Q.62. The rise in blood glucose produced by the carbohydrate present in a given food as compared with the rise produced by an equal amount of glucose is known as:

- A Basal Metabolic Rate
- B Glycemic Index
- C Calorific Value
- D Glycogen Storage Level

Q.63. \_\_\_\_\_ is the intercellular cementing protein or structural protein found in bone, cartilage, connective tissue, etc. It is known as:

- A Elastin
- B Keratin
- C Myosin
- D Collagen

Q.64. \_\_\_\_\_ refers to the accumulation of large amounts of fluid in the extracellular spaces. It is known as:

- A Anaemia
- B Oedema
- C Emphysema
- D Atrophy

Q.65. Maltol is used as a flavour enhancer for:

- A Sour flavours
- B Salty flavours
- C Sweet flavours
- D Bitter flavours

Q.66. The primary objective of \_\_\_\_\_ is to find out the value of work.

- A Job Design
- B Job Analysis
- C Job Evaluation
- D Job Specification

Q.67. The traditional approach to task analysis is characterized by two models, namely the:

- A Japanese and German model
- B French and Italian model
- C British and American model
- D Canadian and Australian model

Q.68. To ask an audience of supervisors, managers, or professional personnel about the desirable next steps in the organization's training program is known as:

- A Brainstorming
- B Buzzing
- C Counselling
- D Task Analysis

Q.69. This is a process of clarifying a problem held by another person, enabling them to take appropriate responsibility for that problem, and assisting them to reach a resolution. This process is known as:

- A Counselling
- B Mentoring
- C Coaching
- D Directing

Q.70. The Critical Incident Method is a method used in:

- A Job Analysis
- B Performance Appraisal
- C Training Evaluation
- D Job Design

Q.71. This process refers to the inability of the employer to provide employment to workmen due to circumstances beyond his control. This is known as:

- A Layoff
- B Discharge
- C Retrenchment
- D Termination

Q.72. The idea that consumers will not buy enough of the organization's product unless the organization undertakes a large selling and promotion effort.

- A Production concept
- B Product concept
- C Selling concept
- D Marketing concept

Q.73. When a hotel company acquires one of its suppliers, it is an example of:

- A Forward integration
- B Backward integration
- C Diversification
- D Horizontal integration

Q.74. The data which consists of information already in existence somewhere is known as:

- A Primary data
- B Experimental data
- C Secondary data
- D Field data

Q.75. The process of dividing market into distinct groups of buyers who might require separate products or marketing mixes

- A Market targeting
- B Market positioning
- C Market research
- D Market segmentation

Q.76. Setting a high price when the market is price insensitive. It is common in industries with high research and development costs, such as pharmaceutical companies and computer firms.

- A Penetration pricing
- B Value-based pricing
- C Competitive pricing
- D Market skimming pricing

Q.77. A company's total marketing program consisting of advertising, sales, promotion, public relations, and personal selling is known as:

- A Marketing concept
- B Marketing strategy
- C Promotional mix
- D Product mix

Q.78. A company directing its marketing activities towards the final consumers to induce them to buy the product is known as:

- A Pull strategy
- B Push strategy
- C Market penetration strategy
- D Competitive strategy

Q.79. Adding two or more new products that are significantly unrelated and have no technological or marketing similarities is which type of diversification?

- A Conglomerate Diversification
- B Concentric Diversification
- C Horizontal Diversification
- D Vertical Diversification

Q.80. In BCG matrix, a product in a low growth market, but in a high market share is called

- A Star
- B Dog
- C Question mark
- D Cash cow

Q.81. Advances received from customers is a

- A Current asset
- B Current liability
- C Fixed asset
- D Long term liability

Q.82. A statutory auditor is required to submit his audit report to

- A Management
- B Shareholders
- C Creditors
- D Investors

Q.83. Marketable securities are

- A Fixed assets
- B Long term liabilities
- C Current assets
- D Current liabilities

Q.84. Food & Beverage Sales – Food & Beverage Allowances – Cost of food & Beverage Sales is the

- A Gross profit
- B Gross operating profit
- C Net profit
- D None of the above

Q.85. Given that opening stock ₹2,000, purchases ₹80,000, closing stock ₹500 and net sales ₹3,00,000. Calculate the gross profit.

- A ₹81,500
- B ₹2,18,500
- C ₹2,20,000
- D ₹78,500

Q.86. Which area of internal control is concerned with the safeguarding of assets and the reliability of financial records.

- A Administrative control
- B Accounting control
- C Internal audit
- D Internal check

Q.87. Which of the following is not a factor that influences the working capital needs of a company

- A Size of business
- B Credit policy
- C Trading on equity
- D Production cycle

Q.88. The statement which is prepared to study the changes in financial position of a company between two balance sheet dates on the basis of working capital is known as

- A Balance sheet
- B Profit & loss account
- C Cash flow statement
- D Funds flow statement

Q.89. Which of the following is a source of funds

- A Depreciation of fixed assets
- B Purchase of fixed assets
- C Redemption of debentures
- D Repayment of long-term loans

Q.90. Return on Investment (ROI) is a

- A Profitability ratio
- B Turnover ratio
- C Long term solvency ratio
- D Liquidity ratio

- Q.91. Why is material cost considered the foundation of the cost chain in culinary operations?
- A It determines the number of guests served
  - B It influences both gross and net profit margins directly
  - C It is the only fixed cost in food production
  - D It does not affect menu pricing decisions
- Q.92. Why is it important for hospitality managers to classify costs into categories such as fixed, variable, semi-variable, direct, indirect, budgeted, standard, and actual?
- A To simplify recipe writing
  - B To eliminate the need for menu pricing
  - C To reduce the number of suppliers
  - D To ensure accurate financial analysis and operational decision-making
- Q.93. Why are indirect costs (e.g., utilities, administration, rent) significant in food costing, even though they are not directly linked to food production?
- A They can be ignored since they don't affect menu pricing
  - B They only apply to large hotels, not small restaurants
  - C They contribute to overall operating expenses and influence net profitability
  - D They are variable costs that change with production volume
- Q.94. Which of the following is NOT a part of the food cost control cycle?
- A Menu engineering
  - B Receiving
  - C Storage
  - D Preparation
- Q.95. Why is budgeted cost important in food production and hospitality operations?
- A It is used only for menu engineering, not for overall operations
  - B It ensures that fixed costs never change
  - C It provides a benchmark to compare actual performance against planned estimates
  - D It eliminates the need for actual cost tracking

Q.96. Which of the following best describes the purpose of menu pricing in culinary operation

- A To balance perceived value and profitability
- B To reduce food cost percentage
- C To maximize guest satisfaction
- D To match competitor prices

Q.97. A dish costs ₹150 to produce and is sold at ₹450. The food cost percentage is 33.33%. A hospitality manager, how should this figure be interpreted in terms of menu pricing and profitability?

- A The food cost percentage is irrelevant since gross revenue is high
- B The food cost percentage is too high, indicating poor portion control
- C The dish is overpriced and should be reduced to attract more guests
- D The dish is within the industry benchmark (30–35%) and can be considered profitable

Q.98. Why does uncontrolled food cost have a compounding effect on hospitality operation ultimately eroding net profit?

- A Because food cost is independent of labour and overheads
- B Because higher food cost increases labour inefficiency, overhead expenses, and waste simultaneously
- C Because food cost only affects gross profit, not net profit
- D Because food cost is fixed and cannot be controlled

Q.99. What does "actual food cost" include that "standard food cost" does not?

- A Ingredient prices
- B Portion sizes
- C Wastage and pilferage
- D Recipe yield

Q.100. Why is portion control considered the frontline defense in food cost control?

- A It reduces menu variety
- B It eliminates the need for costing recipes
- C It only applies to buffets
- D It ensures consistency, prevents over-serving, and stabilizes food cost percentage

\*\*\*\*\*

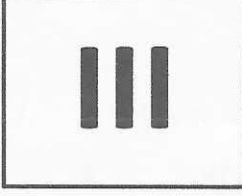
**INSTRUCTIONS TO CANDIDATES**  
**परीक्षार्थी के लिए अनुदेश**

1. Candidate must read the instruction before start replying :  
जवाब देना आरम्भ करने से पहले उम्मीदवार को निर्देश पढ़ने चाहिए:
  - (i) There are 100 MCQ questions in this booklet, all carry equal marks.  
इस प्रश्न पुस्तिका में 100 MCQ प्रश्न हैं, सभी बराबर के अंक धारण करते हैं।
  - (ii) For correct answer darken/blacken the appropriate bubble/circle.  
सवाल का सही जवाब देने के लिए उचित बुलबुला/वृत्त गहरा/काला करें।
  - (iii) Use blue or black ball point pen.  
नीले या काले रंग के बॉल पॉइंट पेन का उपयोग करें।
  - (iv) Each correct answer carry **two** marks.  
हर सवाल के सही जवाब के दो अंक मिलेंगे।
  - (v) For a wrong answer 0.50 marks will be deducted.  
एक सवाल के गलत जवाब के लिए 0.50 अंक की कटौती की जाएगी।
  - (vi) No mark will be awarded for question not attempted.  
सवाल का जवाब न देने पर कोई मार्क्स नहीं मिलेंगे।
  - (vii) Darkening of two or more bubbles/circles for answering MCQ will be treated as wrong answer.  
MCQ प्रश्न का जवाब देते समय दो या दो से अधिक बुलबुले को गहरा करने पर गलत जवाब माना जाएगा।
2. Candidate must write his/her name, Roll Number and Answer Sheet Number on the cover page of this Question Paper Booklet.  
उम्मीदवार इस प्रश्न-पत्र बुकलेट के कवर पेज पर अपना नाम, रोल नंबर और उत्तर पुस्तिका शीट नंबर अवश्य लिखें।
3. Candidate must hand over the question paper booklet along with Answer Sheet to the invigilator at the end of Examination.  
अभ्यर्थी परीक्षा उपरांत प्रश्न पत्र के साथ-साथ उत्तर पुस्तिका को अन्वेषक को सौंप दें।
4. No extra sheet will be given to the candidate for rough work. They can use any blank space on the question paper booklet.  
किसी कच्चे काम के लिए उम्मीदवार को कोई अतिरिक्त कागज नहीं दिया जायेगा। वे इस प्रयोजन के लिए प्रश्न-पुस्तिका में किसी भी रिक्त स्थान का उपयोग कर सकते हैं।

This Question booklet contains 24 pages comprising 100 MCQ Questions.  
इस प्रश्न-पुस्तिका में 24 पृष्ठ हैं, जिनमें 100 बहुविकल्पी प्रश्न हैं।

**DO NOT OPEN THIS QUESTION BOOKLET UNTIL ASKED TO DO SO**  
**जब तक कहा न जाए इस प्रश्न पुस्तिका को न खोलें**

Q.P. Booklet Series  
प्रश्न-पुस्तिका सीरीज़



Q.P. Booklet No.  
प्रश्न-पुस्तिका सीरीज़

0649

Question Paper : Paper III (Generic)  
Question Paper Name : **Paper III** : Four Core area of Hospitality – F & B Service,  
Food Production, Housekeeping, Front Office

Duration : 2 Hours (From 02.00 pm to 04.00 pm)  
अवधि : 2 घंटे (दोपहर 02.00 बजे से 04.00 बजे)

Please fill in the following details in his/her own handwriting using ball point pen.  
कृपया निम्नलिखित जानकारियों को अपनी हस्तलिपि में बॉल पॉइंट पेन का प्रयोग करके भरिए।

Roll No. \_\_\_\_\_  
रोल नं. \_\_\_\_\_

Answer Sheet No. \_\_\_\_\_  
उत्तर पत्र क्रमांक \_\_\_\_\_

Name of the Candidate \_\_\_\_\_  
परीक्षार्थी का नाम \_\_\_\_\_

Signature of the Candidate \_\_\_\_\_  
परीक्षार्थी के हस्ताक्षर \_\_\_\_\_

**PLEASE READ INSTRUCTIONS ON THE BACK COVER CAREFULLY**  
**पिछले कवर पर दिए गए अनुदेशों को ध्यान से पढ़िए।**

**THIS QUESTION BOOKLET AND THE OMR ANSWER-SHEET ARE TO BE  
RETURNED ON COMPLETION OF THE TEST.**  
**परीक्षा समाप्त होने पर यह प्रश्न-पुस्तिका और ओ.एम.आर. उत्तर-पत्रक लौटा  
दिए जायें।**

**ROUGH WORK**

DO NOT WRITE IN THESE SPACES

Roll No. \_\_\_\_\_  
Date \_\_\_\_\_

0649

111

Question Paper Name \_\_\_\_\_  
Roll No. \_\_\_\_\_

Name of the Candidate \_\_\_\_\_  
Signature of the Candidate \_\_\_\_\_

Answer Sheet No. \_\_\_\_\_  
Date \_\_\_\_\_

PLEASE READ INSTRUCTIONS ON THE BACK COVER CAREFULLY

THIS QUESTION PAPER AND THE ONE ANSWER SHEET ARE TO BE  
RETURNED ON COMPLETION OF THE TEST

- Q.1. Which of the following is a traditional French dish made with beef braised in red wine?
- A Coq au Vin
  - B Ratatouille
  - C Bouillabaisse
  - D Boeuf Bourguignon
- Q.2. What type of pastry is used to make a classic French éclair?
- A Puff pastry
  - B Choux pastry
  - C Shortcrust pastry
  - D Filo pastry
- Q.3. Which French cheese is known for its strong smell and creamy texture, often used in fondue?
- A Brie
  - B Roquefort
  - C Camembert
  - D Gruyère
- Q.4. This gravy is from Hyderabad, served as an accompaniment with Biryani. What is it?
- A Salan
  - B Yakhni
  - C Korma
  - D Rizala
- Q.5. In bread making process, if partial dough is made as base starter and the rest of the ingredients mixed in later: Which method are we talking about?
- A Straight dough method
  - B No-time dough method
  - C Delayed salt method
  - D Sponge and dough method

Q.6. A dessert consisting of ice cream on a sponge cake base, covered with meringue and browned in the oven.

- A Baked Alaska
- B Crème brûlée
- C Chiffon Pie
- D Macaroon

Q.7. Fish or prawn cooked in plenty of coconut milk— lightly spiced. What is this very popular South Indian Dish called?

- A Chepala Iguru
- B Neymeen Curry
- C Meen Moilee
- D Gassi

Q.8. Peaches, Nectarines, and Plums are classified under which fruit?

- A Stone fruits
- B Fleshy fruits
- C Berry fruits
- D Citrus fruits

Q.9. Which of the following best describes Bafat in the context of Indian regional cuisine?

- A A Kashmiri saffron-based dessert served during festivals
- B A Mangalorean Catholic spice blend used in meat and seafood dishes
- C A Rajasthani lentil stew flavored with dried mango powder
- D A Bengali mustard paste used in fish curries

Q.10. Why does cauliflower often turn yellow when boiled in an aluminium container?

- A Aluminium reacts with sulphur compounds in cauliflower, forming yellow-colored compounds
- B Aluminium increases the chlorophyll content, making cauliflower appear yellow
- C Aluminium absorbs water-soluble vitamins, leaving behind yellow carotenoids
- D Aluminium prevents heat transfer, causing uneven cooking and discoloration

Q.11. Which of the following best explains the key difference between bisque and chowder in classical cookery?

- A Bisque is a smooth, creamy soup traditionally made from shellfish, while chowder is a chunky soup often containing potatoes and seafood.
- B Bisque is a clear broth flavored with vegetables, while chowder is a thickened soup using rice.
- C Bisque is always vegetarian, while chowder is exclusively meat-based.
- D Bisque relies on roux for thickening, while chowder uses cream reduction only.

Q.12. What does the culinary term piqué (oignon piqué) refer to?

- A A method of caramelizing onions with sugar and vinegar
- B A French technique of frying onions in clarified butter until golden
- C A spice blend of onion powder, garlic, and herbs used in seasoning
- D A peeled onion studded with cloves and bay leaf to flavor sauces and soups

Q.13. What is Marzipan in confectionery?

- A A savory paste made from chickpeas and spices, used in Middle Eastern cooking
- B A chocolate-based ganache used in truffles and pralines
- C A dairy-based cream used in French patisserie
- D A sweet almond paste mixed with sugar, used for molding, cake covering, and fillings

Q.14. Which of the following best defines a Bagel?

- A A savory biscuit made with butter and cheese
- B A flatbread cooked on a griddle, topped with herbs
- C A doughnut-shaped yeast bread roll, boiled then baked, with chewy interior and crisp crust
- D A sweet pastry filled with cream and fruit

Q.15. Which Carotenoid colour pigment provides red colour in Tomato and Watermelon?

- A Xanthophyll
- B Gamma –Carotene
- C Beta-Carotene
- D Lycopene

Q.16. What is common in these internationally famed cheeses: Gouda, Parmigiano and Camembert?

- A Made out of goat milk
- B Made from water buffalo milk
- C Made from cow's milk
- D Made from blend of these milks

Q.17. What is the primary culinary purpose of aspic in cold meat preparation?

- A To tenderize meat during roasting
- B To sweeten and flavor desserts
- C To decorate and preserve joints of cold meat using a clear savory jelly
- D To emulsify sauces for hot dishes

Q.18. Which of the following best describes Cantonese cuisine as found in Westernized Chinese restaurants?

- A A spicy, chili-heavy style from Sichuan province, known for numbing heat
- B A sweet-and-sour style from Hunan province, emphasizing fermented flavors
- C A noodle-based cuisine from northern China, centered around wheat and dairy
- D A mild, ingredient-focused style from Guangdong province, often adapted for Western palates

Q.19. A thin escalope of lamb marinated with chili paste & spices and cooked on an open charcoal grill is known as:

- A Tangdi Kebab
- B Galawat ke Kebab
- C Maans ke Sooley
- D Mirchi Seekh Kebab

Q.20. Jhal Muri is made by using:

- A Puffed Rice
- B Marinated Fish
- C Fried Spinach
- D Hung Curd

Q.21. Which of the following is Not made by using rice:

- A Appam
- B Mangodi
- C Poha
- D Pongali

Q.22. The eggs prepared by pouring boiling water on them for one to two minutes, are termed as:

- A Thousand year eggs
- B Coddled eggs
- C Benedictine eggs
- D Florentine eggs

Q.23. Italian word for charcuterie products is:

- A Salumi
- B Sambuca
- C Sumac
- D Savoiard

Q.24. Which of the following is a sugar-based icing that is mostly used on festive and wedding cakes:

- A Fondant
- B Ganache
- C Fudge
- D Feuillet

Q.25. Which of the following is a popular Swiss chocolate brand?

- A Lindt
- B Bonnat
- C Edwart
- D Ducasse

Q.26. Which of the following cigar types typically has the smallest ring gauge range?

- A Torpedo and Pyramides
- B Corona Grande
- C Panatela
- D Robusto

Q.27. Which of the following items is correctly placed in the cover arrangement for serving caviar?

- A Caviar knife on the left-hand side of the cold fish plate
- B Caviar knife on the right-hand side of the cover with a cold fish plate
- C Side knife on the right-hand side of the soup plate
- D Dessert spoon above the cover with a warm fish plate

Q.28. Which type of glass typically has the smallest capacity among the listed glassware options?

- A Cocktail glass
- B Wine goblet
- C Sherry/Port glass
- D Liqueur glass

Q.29. Which of the following grape varieties is typically used to produce red wine?

- A Chardonnay
- B Chenin Blanc
- C Cabernet Sauvignon
- D Gewürztraminer

Q.30. Which of the following beverage categories typically shows the widest range of alcohol content?

- A Fortified wines
- B Liqueurs
- C Spirits
- D Aromatised wines

Q.31. Which of the following bitters is primarily used as a flavouring agent in cocktails and is known for its association with pink gin?

- A Campari
- B Byrrh
- C Underberg
- D Angostura bitters

Q.32. Which of the following statements best explains how rosé wine can be produced?

- A By fermenting white grapes with their skins for 48 hours
- B By blending red and white wines or lightly pressing black grapes
- C By aging red wine in oak barrels to reduce tannins
- D By fermenting red grapes without removing the skins

Q.33. Which of the following best describes Mexican tequila in terms of its origin and production method?

- A A Mexican fruit liqueur flavored with citrus and aged in oak
- B A Mexican wine made from red grapes fermented with their skins
- C A Mexican spirit distilled from fermented agave juice, traditionally known as pulque
- D A Mexican cocktail made by blending rum with tropical fruits

Q.34. Which of the following combinations would most help a consumer assess the origin, quality, and style of a wine from its label?

- A Grape varietal, vintage year, and region of production
- B Volume in cl, language used, and distributor's details
- C Name of the wine, country of origin, and bottler's address
- D Alcoholic strength, contents in ml, and supplier's trademark

Q.35. Which of the following food pairings is least suitable for a wine with high tannin content?

- A Grilled lamb with rosemary
- B Aged cheddar cheese platter
- C Soft-boiled eggs with toast
- D Roast beef with peppercorn sauce

Q.36. The head waiter of a restaurant is termed as:

- A Sommelier
- B Maître d'hôtel
- C Demi Chef de rang
- D Sous captain

Q.37. Small portion of food served cold or hot before a meal to stimulate the appetite, is termed as:

- A Vol au vent
- B Ballotine
- C Hors d'oeuvre
- D Farinaceous

Q.38. Which of the following glasses can be used as an alternative to highball glass?

- A Elgin
- B Slim Jim
- C Dimple
- D Hock

- Q.39. An equipment used for holding a red wine bottle, is:
- A Cradle
  - B Carafe
  - C Tureen
  - D Decanter
- Q.40. Among which of the following, the customers are expected to stand and eat food:
- A Sit down buffet
  - B Carvery buffet
  - C State banquet
  - D Fork buffet
- Q.41. In a French restaurant, le sucre and le sel are the terms used for:
- A Sugar and soya respectively
  - B Salt and sugar respectively
  - C Sugar and salt respectively
  - D Soya and sugar respectively
- Q.42. While serving a Table d'hôte menu on a table; when will the process of crumbing shall be performed?
- A After serving dessert and before presenting the bill
  - B After clearing the soup and before presenting the breads
  - C After serving the soup and before presenting the breads
  - D After clearing the main course and before serving the dessert
- Q.43. The elements, acids, and other flavouring substances obtained from the base material during distillation; are known as:
- A Foreshots
  - B Aftershots
  - C Fusel oils
  - D Congeners

Q.44. Which of the following terms describes a very deep, tannic wine that has a mouth filling texture?

- A Chewy
- B Jammy
- C Flabby
- D Toasty

Q.45. Which of the following constituents of grapes has yeasts?

- A Pips
- B Skin
- C Pulp
- D Tannins

Q.46. Which of the following terms is Not associated with Champagne making?

- A Liqueur de tirage
- B Remuage
- C Dégorgement
- D Estufa

Q.47. Which of the following is Not a brand of vermouth?

- A Jagermeister
- B Martini
- C Cinzano
- D Noilly Prat

Q.48. Pouilly-Fumé wine comes from:

- A Alsace
- B Rhone
- C Loire
- D Burgundy

Q.49. A protected name and a type of sour mash American whiskey that has the additional legal requirement of undergoing the 'Lincoln County Process', is known as:

- A Bourbon whiskey
- B Tennessee whiskey
- C Vatted whiskey
- D Manhattan whiskey

Q.50. Which of the following is Not a Mineral water brand?

- A Buxton
- B Perrier
- C Vittel
- D Cassis

Q.51. In a Hotel's Night Audit process, the "Allowance Voucher" is primarily used to:

- A Write off a guest's unpaid balance
- B Correct a posting error made by the front desk
- C Record a late check out approved by the General Manager
- D Calculate the total amount for a complimentary stay

Q.52. The "Hubbart Formula" is used in the hotel industry primarily to:

- A Calculate the optimal room inventory to oversell
- B Determine a theoretically justified average room rate
- C Forecast annual occupancy based on economic indicators
- D Allocate departmental expenses for profit & loss statements

Q.53. What is the primary function of a "High Balance Report"?

- A To identify guests who have exceeded their established credit limit
- B To track the daily cash float in each cashier's drawer
- C To monitor corporate accounts for late payments
- D To report credit card declines during check-in

Q.54. Actual revenue produced divided by potential revenue is called

- A ADR
- B ARR
- C Yield
- D ARG

Q.55. What does the term "Sleep-out" refer to?

- A A guest who checks in after the standard check-in time
- B A guest who extends their departure date
- C A guest has registered but not used the room at night
- D A guest who is present in the hotel from the previous night

Q.56. SABRE, a computer based reservation system used by airlines, hotels, travel agents, railways is

- A Systematic Auto Business Retrospective Environment
- B Semi-Automated Business Research Environment
- C System Automation Business Retrieving Environment
- D Synthetic Auto Business Retrieval Environment

Q.57. Under which act, Form C is obligatory on the part of the hotel owner to send information about foreigners registered at the hotel to FRRO or LIU?

- A Registration of Foreigners' Rules, 1990
- B Registration of Foreigners' Rules, 1994
- C Registration of Foreigners' Rules, 1992
- D Registration of Foreigners' Rules, 1996

Q.58. MICR used on cheques stands for

- A Magnetic Ink Card Reader/Recognition
- B Magnetic Inscription Card Reader/Recognition
- C Magnetic Inscription Code Reader/Recognition
- D Magnetic Ink Character Reader/Recognition

- Q.59. Formula to calculate the outstanding balance is
- A Opening balance – Debit Entries – Credit Entries
  - B Opening balance + Debit Entries + Credit Entries
  - C Opening balance + Debit Entries – Credit Entries
  - D Debit Entries + Credit Entries – Opening Balance
- Q.60. What is the main objective of yield management in the front office?
- A To minimize guest complaints
  - B To maximize hotel revenue through optimal pricing and inventory control
  - C To reduce staffing costs
  - D To increase the number of walk-in guests
- Q.61. Overstay Percentage is equal to
- A  $(\text{Number of Overstay Rooms}) / (\text{Number of Expected Checkouts}) \times 100$
  - B  $(\text{Number of Overstay Rooms}) / (\text{Number of Expected Check-ins}) \times 100$
  - C  $(\text{Number of Overstay Rooms}) / (\text{Total Occupied Rooms}) \times 100$
  - D  $(\text{Number of Overstay Rooms}) \times (\text{Number of Expected Checkouts}) / 100$
- Q.62. Maximum share of the market that can be occupied by a hotel, that is, the number of rooms divided by the total market potential is
- A Rightful Market Share
  - B Revenue Per Available Room
  - C Average Daily Rate
  - D Average Market Potential
- Q.63. Which of the following injury is caused by a wet source like steam or boiling water?
- A Burns
  - B Bruise
  - C Shock
  - D Scalds

Q.64. EFTPOS (Electronic Fund Transfer Point of Sale) is associated with which payment mode

- A Demand Draft
- B Debit Card
- C Travel Agent Voucher
- D Bill to Company

Q.65. The historical data that indicates the percentage of group reservations that typically do not materialize is known as the:

- A No-show rate
- B Wash factor
- C Cancellation ratio
- D Attrition rate

Q.66. The 'Run of the house' refers to:

- A When children under specified age stays free of charge in the same room with their parents
- B Hotel offering a promotional package rate
- C The room available at the time of check-in
- D A situation when client who utilize a room during the day without staying overnight

Q.67. A one vendor system is also known as:

- A Stand-Alone System
- B Software broker System
- C High Risk System
- D Vanilla System

Q.68. The lodgings found at spas and other health resorts are known as \_\_\_\_\_

- A Condos
- B Sanatoria
- C Motels
- D Hospices

Q.69. In Full American Plan, total of \_\_\_\_ daily meals are included in the daily room rate.

- A 1
- B 2
- C 3
- D 0

Q.70. The house position is calculated as:

- A Expected Departures + Vacant Rooms-Expected Arrivals
- B Expected Departures – Vacant Rooms+ Expected Arrivals
- C Expected Departures+ Vacant Rooms+ Expected Arrivals
- D Expected Departures-Vacant Rooms- Expected Arrivals

Q.71. As per the HRACC's most recent guidelines as prescribed under the checklist for classification of hotels in the star-rating system, the minimum size of the bedroom (excluding bathroom) to be made available for the guest in a 3 Star category hotel is:

- A 120 sq. ft.
- B 130 sq. ft.
- C 140 sq. ft.
- D 200 sq. ft.

Q.72. As per several E-mail etiquette rules that guide e-mail writing by the side of hotel to any guest, as a tip for effective e-mail applied for any formal communication, 'MAINTAIN COHERENCE' means:

- A The email reply must answer all the guest's questions and other relevant questions that guest could have
- B Mention the subject correctly so the guest doesn't delete or move it to spam folder, while reading the email by side of hotel
- C While replying to a guest through email, include the guest's original email in reply
- D The email should be replied by the hotel to a guest within 24 hours and preferably the same working day

Q.73. As per the status of room coded as 'LB', means:

- A No Luggage but bed slept in
- B Less Luggage but Before Checked in
- C Left Luggage by Business traveler
- D Skipper

Q.74. ADJUSTED TOTAL is equal to:

- A Total commitment+Overstays+ Understays+ Cancellations+ No-shows- Early arrivals
- B Total commitment+ Overstays- Understays+ Cancellations- No-shows- Early arrivals
- C Total commitment- Overstays+ Understays+ Cancellations+ No-shows+ Early arrivals
- D Total commitment- Overstays+ Understays+ Cancellations+ No-shows- Early arrivals

Q.75. What is a Bermuda Plan?

- A Room Rent & English Breakfast
- B Room Rent, Breakfast & Dinner
- C Room Rent & American Breakfast
- D Room Rent & Dinner

Q.76. A document of standing nature that specifies a certain method of operating or a special procedure for accomplishing a task is known as a:

- A Work Instruction Booklet
- B Standard Operating Procedure
- C Functional Guideline Sheet
- D Departmental Reference Note

Q.77. Salaries and wages are considered part of the:

- A Capital Expenditure
- B Operating Expenses
- C Fixed Assets
- D None of the above

Q.78. Which of the following represents the basic Principles of Purchasing?

- A Right Quality, Right Quantity, Right Time, Right Price, Right Source of Supply
- B Right Brand, Right Budget, Right Market, Right Promotion, Right Customer
- C Right Design, Right Storage, Right Packing, Right Delivery, Right Vendor
- D Right Demand, Right Supply, Right Sales, Right Distribution, Right Profit

Q.79. Spandex is an example of a:

- A Natural fiber
- B Mineral fiber
- C Synthetic fiber
- D Cellulosic fiber

Q.80. Optical whiteners are substances used to:

- A Remove stains by dissolving fabric dyes
- B Strengthen fabric fibers after washing
- C Mask the yellowish tinge developed in white fabrics after repeated laundering
- D Reduce the need for detergents during washing

Q.81. Technical term for using any discarded material or linen for some other purpose is known as:

- A Refitting
- B Cut-downs
- C Salvaging
- D Upgrading

Q.82. The three E's of safety include:

- A Safety Evaluation, Safety Equipment, Safety Execution
- B Safety Education, Safety Engineering, Safety Rules Enforcement
- C Safety Environment, Safety Engagement, Safety Enhancement
- D Safety Endorsement, Safety Experimentation, Safety Enlistment

Q.83. Eradication in pest control refers to:

- A Reducing pests to a manageable level
- B Preventing pests from entering the premises
- C Destroying an entire pest population
- D Monitoring pest activity over time

Q.84. The full form of HEPA is:

- A High Energy Purification Apparatus
- B High Efficiency Particle Analyzer
- C High Efficiency Particulate Air Filters
- D High-End Protective Airflow

Q.85. The standard number of each inventory item that must be in hand to support daily housekeeping operations is known as:

- A Buffer Supply
- B Par
- C Reserve stock
- D Current Stock

Q.86. In carpets, the term "pile" is also known as the:

- A Back of the carpet
- B Core of the carpet
- C Face of the carpet
- D Base of the carpet

Q.87. Nonohana is a type of oriental flower arrangement in which the materials used are:

- A Fresh flowers and foliage
- B Only artificial flowers
- C Dried flowers, branches, and leaves
- D Fresh and artificial flowers mixed

Q.88. The style of flower arrangement in which little or no space is enclosed within the boundary of the arrangement is known as:

- A Line style
- B Ikebana style
- C Mass style
- D Parallel style

Q.89. Which of the following are commonly used varieties of foliage in flower arrangements?

- A Rose leaves, lotus leaves, and ivy
- B True ferns, asparagus ferns, and palm leaves
- C Mint leaves, basil leaves, and coriander
- D Bamboo shoots, cactus pads, and moss

Q.90. LEED certification, a globally recognized green rating and certification program, was devised by which organization?

- A World Green Building Forum
- B United Nations Environment Programme
- C U.S. Green Building Council
- D International Energy Conservation Authority

Q.91. The Science dealing with the cultivation of silkworms for the production of silk

- A Serecin
- B Sanforising
- C Sisal
- D Sericulture

Q.92. \_\_\_\_\_ is known as the intensity referring to the brightness or dullness of a colour

- A Hue
- B Shade
- C Chroma
- D Tint

Q.93. The exterior, front face of the large buildings like hotels is called as

- A Fromage
- B Facade
- C Frontal
- D Faucet

Q.94. A document that's lists the actual tasks to be carried out by an employee in a particular shift and time frame within which to complete each task

- A Work Schedule
- B Frequency schedule
- C Scheduled Task lists
- D Area List

Q.95. This is made from Kaolin and China stone or feldspar

- A Porcelain
- B Terracotta
- C Bone China
- D Cork

Q.96. A very aggressive process that can and should remove all of the floor finish and seal leaving a bare floor

- A Buffing
- B Scrubbing
- C Stripping

D Polishing

Q.97. Clax ultra is a well-known brand for

- A Fabric washing powder
- B Fabric Sanitizer
- C Water Conditioner
- D Fabric Softener

Q.98. This type of furniture which is fixed on brackets fitted to the wall known as:

- A Free-standing furniture
- B Modular furniture
- C Built-in furniture
- D Cantilever furniture

Q.99. Sash windows are also known as:

- A Double-hung windows
- B Single-pane windows
- C Casement windows
- D Awning windows

Q.100. The period for which a person is kept in isolation to prevent the spread of an infectious disease is called as

- A Quarantine
- B Isolation Ward
- C Containment zone
- D None of the above

\*\*\*\*\*

## INSTRUCTIONS TO CANDIDATES

### परीक्षार्थी के लिए अनुदेश

1. Candidate must read the instruction before start replying :  
जवाब देना आरम्भ करने से पहले उम्मीदवार को निर्देश पढ़ने चाहिए:
  - (i) There are 100 MCQ questions in this booklet, all carry equal marks.  
इस प्रश्न पुस्तिका में 100 MCQ प्रश्न हैं, सभी बराबर के अंक धारण करते हैं।
  - (ii) For correct answer darken/blacken the appropriate bubble/circle.  
सवाल का सही जवाब देने के लिए उचित बुलबुला/वृत्त गहरा/काला करें।
  - (iii) Use blue or black ball point pen.  
नीले या काले रंग के बॉल पॉइंट पेन का उपयोग करें।
  - (iv) Each correct answer carry **two** marks.  
हर सवाल के सही जवाब के दो अंक मिलेंगे।
  - (v) For a wrong answer 0.50 marks will be deducted.  
एक सवाल के गलत जवाब के लिए 0.50 अंक की कटौती की जाएगी।
  - (vi) No mark will be awarded for question not attempted.  
सवाल का जवाब न देने पर कोई मार्क्स नहीं मिलेंगे।
  - (vii) Darkening of two or more bubbles/circles for answering MCQ will be treated as wrong answer.  
MCQ प्रश्न का जवाब देते समय दो या दो से अधिक बुलबुले को गहरा करने पर गलत जवाब माना जाएगा।
2. Candidate must write his/her name, Roll Number and Answer Sheet Number on the cover page of this Question Paper Booklet.  
उम्मीदवार इस प्रश्न-पत्र बुकलेट के कवर पेज पर अपना नाम, रोल नंबर और उत्तर पुस्तिका शीट नंबर अवश्य लिखें।
3. Candidate must hand over the question paper booklet along with Answer Sheet to the invigilator at the end of Examination.  
अभ्यर्थी परीक्षा उपरांत प्रश्न पत्र के साथ-साथ उत्तर पुस्तिका को अन्वेषक को सौंप दें।
4. No extra sheet will be given to the candidate for rough work. They can use any blank space on the question paper booklet.  
किसी कच्चे काम के लिए उम्मीदवार को कोई अतिरिक्त कागज नहीं दिया जायेगा। वे इस प्रयोजन के लिए प्रश्न-पुस्तिका में किसी भी रिक्त स्थान का उपयोग कर सकते हैं।

This Question booklet contains 24 pages comprising 100 MCQ Questions.  
इस प्रश्न-पुस्तिका में 24 पृष्ठ हैं, जिनमें 100 बहुविकल्पी प्रश्न हैं।

**DO NOT OPEN THIS QUESTION BOOKLET UNTIL ASKED TO DO SO**  
**जब तक कहा न जाए इस प्रश्न पुस्तिका को न खोलें**

Q.P. Booklet Series  
प्रश्न-पुस्तिका सीरीज़

**IV**

Q.P. Booklet No.  
प्रश्न-पुस्तिका सीरीज़

**1054**

Question Paper : Paper III (F&B Specialisation)  
Question Paper Name : **Paper III (F&B Specialisation):** Two Core areas of Hospitality-  
Food Production and F & B Service.

Duration : 2 Hours (From 02.00 pm to 04.00 pm)  
अवधि : 2 घंटे (दोपहर 02.00 बजे से 04.00 बजे)

Please fill in the following details in his/her own handwriting using ball point pen.  
कृपया निम्नलिखित जानकारियों को अपनी हस्तलिपि में बॉल पॉइंट पेन का प्रयोग करके भरिए।

Roll No.  
रोल नं.

Answer Sheet No.  
उत्तर पत्र क्रमांक

Name of the Candidate  
परीक्षार्थी का नाम

Signature of the Candidate  
परीक्षार्थी के हस्ताक्षर

**PLEASE READ INSTRUCTIONS ON THE BACK COVER CAREFULLY**  
**पिछले कवर पर दिए गए अनुदेशों को ध्यान से पढ़िए।**

**THIS QUESTION BOOKLET AND THE OMR ANSWER-SHEET ARE TO BE**  
**RETURNED ON COMPLETION OF THE TEST.**  
**परीक्षा समाप्त होने पर यह प्रश्न-पुस्तिका और ओ.एम.आर. उत्तर-पत्रक लौटा**  
**दिए जाएंगे।**

**ROUGH WORK**

1054

VI

**SEAL**

PLEASE WRITE YOUR ANSWERS ON THE BACK COVER CAREFULLY

- Q.1. Which of the following is a traditional French dish made with beef braised in red wine?
- A Coq au Vin
  - B Ratatouille
  - C Bouillabaisse
  - D Boeuf Bourguignon
- Q.2. What type of pastry is used to make a classic French éclair?
- A Puff pastry
  - B Choux pastry
  - C Shortcrust pastry
  - D Filo pastry
- Q.3. Which French cheese is known for its strong smell and creamy texture, often used in fondue?
- A Brie
  - B Roquefort
  - C Camembert
  - D Gruyère
- Q.4. Bear's paw, Pinwheels, and Cinnamon roll are the three shapes of which pastry?
- A Filo Pastry
  - B Hot water crust Pastry
  - C Choux Pastry
  - D Danish Pastry
- Q.5. This gravy is from Hyderabad, served as an accompaniment with Biryani. What is it?
- A Salan
  - B Yakhni
  - C Korma
  - D Rizala

Q.6. In bread making process, if partial dough is made as base starter and the rest of the ingredients mixed in later: Which method are we talking about?

- A Straight dough method
- B No-time dough method
- C Delayed salt method
- D Sponge and dough method

Q.7. A dessert consisting of ice cream on a sponge cake base, covered with meringue and browned in the oven.

- A Baked Alaska
- B Crème brûlée
- C Chiffon Pie
- D Macaroon

Q.8. Fish or prawn cooked in plenty of coconut milk— lightly spiced. What is this very popular South Indian Dish called?

- A Chepala Iguru
- B Neymeen Curry
- C Meen Moilee
- D Gassi

Q.9. Peaches, Nectarines, and Plums are classified under which fruit?

- A Stone fruits
- B Fleshy fruits
- C Berry fruits
- D Citrus fruits

Q.10. Which of the following is a traditional souring agent commonly used in Rajasthani cuisine?

- A Kokum
- B Tamarind
- C Kachri
- D Vinegar

- Q.11. Which of the following best describes Bafat in the context of Indian regional cuisine?
- A A Kashmiri saffron-based dessert served during festivals
  - B A Mangalorean Catholic spice blend used in meat and seafood dishes
  - C A Rajasthani lentil stew flavored with dried mango powder
  - D A Bengali mustard paste used in fish curries
- Q.12. Which of the following best describes the role of bread improvers in commercial baking?
- A They replace yeast and flour in traditional bread recipes
  - B They add artificial flavor and color to bread for visual appeal
  - C They enhance dough handling, improve texture, and extend shelf life
  - D They are used only in sweet breads to increase sugar absorption
- Q.13. Which of the following best distinguishes the smoke point from the flash point of an oil?
- A Smoke point is when oil vapors ignite, while flash point is when oil begins to smoke
  - B Smoke point is when oil begins to produce visible smoke, while flash point is when vapors can ignite
  - C Smoke point is the highest safe cooking temperature, while flash point is the lowest storage temperature
  - D Smoke point and flash point are identical terms used in frying
- Q.14. Which of the following lists the three main functions of microwave cooking?
- A Blanching, fermenting, drying
  - B Steaming, frying, boiling
  - C Baking, grilling, roasting
  - D Defrosting, reheating, cooking
- Q.15. Which of the following best explains why stewing is considered an economical cooking method?
- A It requires expensive cuts of meat cooked quickly at high temperatures
  - B It uses tender cuts of meat and minimal liquid for rapid cooking
  - C It allows tougher cuts of meat to become tender through slow cooking in liquid
  - D It relies on frying ingredients in large amounts of oil to enhance flavor

- Q.16. Why does cauliflower often turn yellow when boiled in an aluminium container?
- A Aluminium reacts with sulphur compounds in cauliflower, forming yellow-colored compounds
  - B Aluminium increases the chlorophyll content, making cauliflower appear yellow
  - C Aluminium absorbs water-soluble vitamins, leaving behind yellow carotenoids
  - D Aluminium prevents heat transfer, causing uneven cooking and discoloration

Q.17. At what temperature range should cold soups ideally be served to maintain freshness of flavor?

- A 0–2 °C
- B 4–10 °C
- C 15–18 °C
- D Room temperature (22–25 °C)

Q.18. Which of the following best explains the key difference between bisque and chowder in classical cookery?

- A Bisque is a smooth, creamy soup traditionally made from shellfish, while chowder is a chunky soup often containing potatoes and seafood.
- B Bisque is a clear broth flavored with vegetables, while chowder is a thickened soup using rice.
- C Bisque is always vegetarian, while chowder is exclusively meat-based.
- D Bisque relies on roux for thickening, while chowder uses cream reduction only.

Q.19. Why is Worcestershire sauce considered unique among condiments in Western cuisine?

- A Because it is a sweet tomato-based sauce invented in Italy for pasta dishes
- B Because it is a soy-based Japanese sauce used exclusively for sushi
- C Because it is a fermented English sauce blending vinegar, anchovies, tamarind, and spices, adding depth to savory foods
- D Because it is a dairy-based French sauce used in gratins

- Q.20. What does the culinary term piqué (oignon piqué) refer to?
- A A method of caramelizing onions with sugar and vinegar
  - B A French technique of frying onions in clarified butter until golden
  - C A spice blend of onion powder, garlic, and herbs used in seasoning
  - D A peeled onion studded with cloves and bay leaf to flavor sauces and soups
- Q.21. Which of the following correctly matches each steak with its defining characteristic?
- A Porterhouse – A large T-bone steak combining tenderloin and strip steak
  - B Chateaubriand – A thick cut from the center of the beef tenderloin, often roasted and served for two
  - C Delmonico – A classic American steak, originally served at Delmonico's restaurant in New York, with variable cut definition but known for richness and presentation
  - D All of the above
- Q.22. Which of the following best explains the difference between Lababdar and Makhni gravies in Indian cuisine?
- A Lababdar is dairy-based with cream, while Makhni is onion-based with strong spices
  - B Lababdar is onion–tomato based with robust spice, while Makhni is tomato–butter based with cream for smoothness
  - C Lababdar is always vegetarian, while Makhni is exclusively meat-based
  - D Lababdar uses yogurt for sourness, while Makhni uses vinegar for tang
- Q.23. Which of the following best explains the difference between Rizala and Yakhni in Indian cuisine?
- A Rizala is a dry roast preparation, while Yakhni is a fried snack.
  - B Rizala is always vegetarian, while Yakhni is exclusively meat-based.
  - C Rizala is a Kashmiri broth flavored with fennel and dry ginger, while Yakhni is a Mughlai curry enriched with nuts and cream.
  - D Rizala is a Mughlai dish of meat cooked in spiced yogurt, cream, and cashew paste, while Yakhni is a Kashmiri dish of meat simmered in yogurt-based broth with aromatic spices.

Q.24. What is Marzipan in confectionery?

- A A savory paste made from chickpeas and spices, used in Middle Eastern cooking
- B A chocolate-based ganache used in truffles and pralines
- C A dairy-based cream used in French patisserie
- D A sweet almond paste mixed with sugar, used for molding, cake covering, and fillings

Q.25. Which of the following best defines a Bagel?

- A A savory biscuit made with butter and cheese
- B A flatbread cooked on a griddle, topped with herbs
- C A doughnut-shaped yeast bread roll, boiled then baked, with chewy interior and crust
- D A sweet pastry filled with cream and fruit

Q.26. What does nape mean in cooking?

- A Masking
- B Frosting
- C Glazing
- D Storing

Q.27. Russet, Russian Banana and Kestrel are varieties of what?

- A Courgette
- B Aubergine
- C Potato
- D Cabbage

Q.28. If Potli ka Masala is to Hyderabadi Cuisine then Recheado Masala is to which Cuisine?

- A Mappila Cuisine
- B Mangalorean Cuisine
- C Konkani Cuisine
- D Chettinad Cuisine

Q.29. Which Carotenoid colour pigment provides red colour in Tomato and Watermelon?

- A Xanthophyll
- B Gamma –Carotene
- C Beta-Carotene
- D Lycopene

Q.30. What is common in these internationally famed cheeses: Gouda, Parmigiano and Camembert?

- A Made out of goat milk
- B Made from water buffalo milk
- C Made from cow's milk
- D Made from blend of these milks

Q.31. What is the primary culinary purpose of aspic in cold meat preparation?

- A To tenderize meat during roasting
- B To sweeten and flavor desserts
- C To decorate and preserve joints of cold meat using a clear savory jelly
- D To emulsify sauces for hot dishes

Q.32. Which of the following best describes Cantonese cuisine as found in Westernized Chinese restaurants?

- A A spicy, chili-heavy style from Sichuan province, known for numbing heat
- B A sweet-and-sour style from Hunan province, emphasizing fermented flavors
- C A noodle-based cuisine from northern China, centered around wheat and dairy
- D A mild, ingredient-focused style from Guangdong province, often adapted for Western palates

Q.33. Which type of olive oil is considered the highest quality, obtained by cold pressing, with fruity flavor and very low acidity (<0.8%)?

- A Virgin Olive Oil
- B Refined Olive Oil
- C Pomace Olive Oil
- D Extra Virgin Olive Oil

Q.34. Which of the following best defines petit fours in classical confectionery?

- A Large celebration cakes decorated with fondant and marzipan
- B Tiny, fancy oven cooked cakes or biscuits, also including fruits dipped in chocolate or sugar syrups, marzipan, ice cream, stuffed dates, and shortbreads.
- C Savory pastries filled with meat and cheese, served hot as appetizers
- D A type of bread roll flavored with herbs, commonly eaten at breakfast

Q.35. Which among the following is Not a type of sharpening stone for knives:

- A Arkansas
- B Commensals
- C Carborundum
- D All the above three are sharpening stones

Q.36. This colour pigment is considered the most stable, it is only slightly affected by acids and alkalis:

- A Anthocyanin
- B Chlorophyll
- C Carotene
- D Flavones

Q.37. A singly fleshy fruit, which a berry with a tough aromatic rind. Fruits belonging to this family lie in this category:

- A Hesperidium
- B Pomme
- C Drupe
- D Pomodoro

Q.38. Find out the word that does not denote Stock (cooking liquid) :

- A Fumet
- B Estouffade
- C Remouillage
- D Ragout

Q.39. Which of the following is Not an example of poultry:

- A Ewe
- B Squab
- C Goose
- D Turkey

Q.40. A traditional French dessert made of choux pastry puffs filled with cream and arranged in a cone shape, bound together with threads of caramel, is known as:

- A Eclairs
- B Croquembouche
- C Paris Brest
- D Challah

Q.41. Which among the following is Not a variety of cream used in pastry kitchen:

- A Pastry Cream
- B Crème Chantilly
- C Caprice Cream
- D Porter Cream

Q.42. Which among the following terms does not denote mortar and pestle:

- A Imam Dasta
- B Rolu Potharam
- C Sil Batta
- D Jaadilu Kavam

Q.43. Which of the following is a traditional festive dish of Kashmir:

- A Kundan Kaliya
- B Dal Makhani
- C Tabak Maaz
- D Chapala Pulusu

Q.44. This is a combination of various spices from southern India, slowly fried in coconut oil and ground into a paste for later use in \_\_\_\_\_ cuisine. The correct option to fill in the blank space is:

- A Payasam
- B Poriyal
- C Chowrang
- D Chettinad

Q.45. A thin escalope of lamb marinated with chilli paste & spices and cooked on an open charcoal grill is known as:

- A Tangdi Kebab
- B Galawat ke Kebab
- C Maans ke Sooley
- D Mirchi Seekh Kebab

Q.46 Jhal Muri is made by using:

- A Puffed Rice
- B Marinated Fish
- C Fried Spinach
- D Hung Curd

Q.47. Which of the following is Not made by using rice:

- A Appam
- B Mangodi
- C Poha
- D Pongali

Q.48. The cheek of the pig's meat when salt cured, air dried and smoked; is termed

- A Picnic Ham
- B Pancetta
- C Guanciale
- D Prosciutto

SEAL

Q.49. Which of the following is Not a salad preparation?

- A Panzanella
- B Tempura
- C Tabouleh
- D Horikita

Q.50. Which among the following is German bread?

- A Pumpernickel
- B Pita
- C Ciabatta
- D Focaccia

Q.51. Which of the following is a pasta sauce?

- A Chitarra
- B Linguine
- C Malfatti
- D Puttanesca

Q.52. The eggs prepared by pouring boiling water on them for one to two minutes, are termed as:

- A Thousand year eggs
- B Coddled eggs
- C Benedictine eggs
- D Florentine eggs

Q.53. Italian word for charcuterie products is:

- A Salumi
- B Sambuca
- C Sumac
- D Savoirdi

Q.54. The philosophy in Chinese cuisines that refer to balancing "Cooling" and "Warming" properties in food, based on ingredients, flavors, and cooking methods to promote health harmony, is known as

- A Yin and Yang
- B Juan and Liang
- C Chi and Kai
- D None of the above

Q.55. The Chinese rice porridge often eaten for breakfast is known as:

- A Sangkaya
- B Hamachi
- C Chop suey
- D Congee

Q.56. Which of the following is a sugar-based icing that is mostly used on festive and wedding cakes:

- A Fondant
- B Ganache
- C Fudge
- D Feuillet

Q.57. What is the French dessert made of puff pastry layered with pastry cream is called also known by the names of vanilla slice and custard slice:

- A Baklava
- B Mille-Feuille
- C Pate- Feuillet
- D Chao Chao

Q.58. A smoother, softer product created by grinding the crunchy nougatine pieces into a paste or powder, sometimes with the addition of chocolate and cocoa butter; is known as:

- A Quenelle
- B Praline
- C Truffle
- D Gravalax

Q.59. Which of the following is a popular Swiss chocolate brand?

- A Lindt
- B Bonnat
- C Edwart
- D Ducasse

Q.60. Which of the following is Not a frozen dessert?

- A Bombe
- B Carni Melba
- C Baked Alaska
- D Cassata

Q.61. Which of the following is not typically included in food and beverage (foodservice) operations within the hospitality industry?

- A Provision of food and drink for immediate consumption
- B Manufacturing of packaged food products
- C Planning and design of foodservice facilities
- D Monitoring of consumer satisfaction

Q.62. Why is it important to serve dessert wines and sparkling white wines at lower temperatures compared to red wines?

- A To reduce their alcohol content before consumption
- B To enhance their tannin structure and acidity
- C To accelerate fermentation and improve mouthfeel
- D To preserve freshness, effervescence, and delicate aromas

Q.63. Which fire extinguisher type is safe for electrical fires but should not be used in confined spaces due to risk of suffocation?

- A Water
- B Foam
- C Carbon Dioxide (CO<sub>2</sub>)
- D Wet chemical

Q.64. Which term describes a steak that is well browned on the outside but remains rare inside?

- A Saignant
- B À point
- C Bien cuit
- D Bleu

Q.65. What is the minimum recommended distance between the back of the bar counter and the storage shelves or display cabinets to ensure safe and efficient movement for bar staff?

- A 0.5 meters (1 ft 8 in)
- B 1 meter (3 ft 3 in)
- C 1.5 meters (4 ft 11 in)
- D 2 meters (6 ft 6 in)

Q.66. Which of the following cigar types typically has the smallest ring gauge range?

- A Torpedo and Pyramid
- B Corona Grande
- C Panatela
- D Robusto

Q.67. Which of the following is a key limitation of the "Cost Plus" pricing method in food service operations?

- A It requires complex forecasting models to determine selling price
- B It assumes ingredient costs are always accurate and stable
- C It ignores demand sensitivity and customer perception of value
- D It includes fixed and variable costs in the pricing formula

- Q.68. Which of the following items is correctly placed in the cover arrangement for serving caviar?
- A Caviar knife on the left-hand side of the cold fish plate
  - B Caviar knife on the right-hand side of the cover with a cold fish plate
  - C Side knife on the right-hand side of the soup plate
  - D Dessert spoon above the cover with a warm fish plate
- Q.69. Which of the following is a common method for serving cheese in foodservice operation?
- A Always pre-plated from the kitchen and served with soup
  - B Served only from the cold sweet trolley after dessert
  - C Often served from a cheese trolley or cheese board presented at the guéridon
  - D Served directly from the buffet with accompaniments
- Q.70. Which of the following items is typically placed on the table only after the customer is seated during full breakfast service?
- A Side plate and side knife
  - B Tea strainer and slop basin
  - C Butter dish with butter and alternatives
  - D Napkin and breakfast cup
- Q.71. Which of the following statements best explains why aperitifs are considered distinct from other iced drink categories?
- A They are served in tall glasses and contain fruit juices
  - B They are designed to stimulate appetite and are visually appealing
  - C They are prescribed for hangovers and called 'pick me ups'
  - D They are short shaken drinks with a spirit base and modifiers
- Q.72. What is the primary use of a copita glass in beverage service?
- A Serving sparkling wines and champagne
  - B Serving sherry and occasionally sweet wines
  - C Serving cocktails and aperitifs
  - D Serving red wine at room temperature

Q.73. Which type of glass typically has the smallest capacity among the listed glass options?

- A Cocktail glass
- B Wine goblet
- C Sherry/Port glass
- D Liqueur glass

Q.74. Which of the following grape varieties is typically used to produce red wine?

- A Chardonnay
- B Chenin Blanc
- C Cabernet Sauvignon
- D Gewürztraminer

Q.75. Which of the following beverage categories typically shows the widest range content?

- A Fortified wines
- B Liqueurs
- C Spirits
- D Aromatised wines

Q.76. Which of the following bitters is primarily used as a flavouring agent in cocktails known for its association with pink gin?

- A Campari
- B Byrrh
- C Underberg
- D Angostura bitters

Q.77. Which of the following statements best explains how rosé wine can be produced?

- A By fermenting white grapes with their skins for 48 hours
- B By blending red and white wines or lightly pressing black grapes
- C By aging red wine in oak barrels to reduce tannins
- D By fermenting red grapes without removing the skins

SEAL

Q.78. Which of the following best describes Mexican tequila in terms of its origin and production method?

- A A Mexican fruit liqueur flavored with citrus and aged in oak
- B A Mexican wine made from red grapes fermented with their skins
- C A Mexican spirit distilled from fermented agave juice, traditionally known as pulque
- D A Mexican cocktail made by blending rum with tropical fruits

Q.79. Which of the following combinations would most help a consumer assess the origin, quality, and style of a wine from its label?

- A Grape varietal, vintage year, and region of production
- B Volume in cl, language used, and distributor's details
- C Name of the wine, country of origin, and bottler's address
- D Alcoholic strength, contents in ml, and supplier's trademark

Q.80. Which of the following food pairings is least suitable for a wine with high tannin content?

- A Grilled lamb with rosemary
- B Aged cheddar cheese platter
- C Soft-boiled eggs with toast
- D Roast beef with peppercorn sauce

Q.81. The head waiter of a restaurant is termed as:

- A Sommelier
- B Maître d'hôtel
- C Demi Chef de rang
- D Sous captain

Q.82. Small portion of food served cold or hot before a meal to stimulate the appetite, is termed as:

- A Vol au vent
- B Ballotine
- C Hors d'oeuvre
- D Farinaceous

Q.83. How many covers can be set ideally on a 36" x 72" rectangle table?

- A 5
- B 3
- C 6
- D 8

Q.84. Which of the following glasses can be used as an alternative to highball glass?

- A Elgin
- B Slim Jim
- C Dimple
- D Hock

Q.85. An equipment used for holding a red wine bottle, is:

- A Cradle
- B Carafe
- C Tureen
- D Decanter

Q.86. Among which of the following, the customers are expected to stand and eat food?

- A Sit down buffet
- B Carvery buffet
- C State banquet
- D Fork buffet

Q.87. In a French restaurant, le sucre and le sel are the terms used for:

- A Sugar and soya respectively
- B Salt and sugar respectively
- C Sugar and salt respectively
- D Soya and sugar respectively

Q.88. While serving a Table d'hôte menu on a table; when will the process of crumbing shall be performed?

- A After serving dessert and before presenting the bill
- B After clearing the soup and before presenting the breads
- C After serving the soup and before presenting the breads
- D After clearing the main course and before serving the dessert

Q.89. In a five star hotel's breakfast buffet, which of the following is least likely to be found?

- A Hash brown potatoes
- B Cheese & cold meat
- C Tiramisu
- D Bread rolls

Q.90. On a Gueridon trolley, which of the following ingredient is Not used while serving Sabayon au Marsala?

- A Pancake
- B Egg yolk
- C Caster Sugar
- D Marsala

Q.91. The elements, acids, and other flavouring substances obtained from the base material during distillation; are known as:

- A Foreshots
- B Aftershots
- C Fusel oils
- D Congeners

Q.92. Which of the following terms describes a very deep, tannic wine that has a mouth filling texture?

- A Chewy
- B Jammy
- C Flabby
- D Toasty

Q.93. Which of the following constituents of grapes has yeasts?

- A Pips
- B Skin
- C Pulp
- D Tannins

Q.94. Which of the following terms is Not associated with Champagne making?

- A Liqueur de tirage
- B Remuage
- C Dégorgement
- D Estufa

Q.95. Which of the following is Not a brand of vermouth?

- A Jagermeister
- B Martini
- C Cinzano
- D Noilly Prat

Q.96. Pouilly-Fumé wine comes from:

- A Alsace
- B Rhone
- C Loire
- D Burgundy

Q.97. In Australia, GSM is a common name for a red wine consisting of a blend of:

- A Grenache, Shardonay, and Mourvèdre
- B Gamay, Shiraz, and Merlot
- C Gamba, Shiraz, and Mimoso
- D Grenache, Shiraz, and Mourvèdre

Q.98. A protected name and a type of sour mash American whiskey that has the additional legal requirement of undergoing the 'Lincoln County Process', is known as:

- A Bourbon whiskey
- B Tennessee whiskey
- C Vatted whiskey
- D Manhattan whiskey

Q.99. Which among the following is Not a method of curing tobacco?

- A Air curing
- B Flue curing
- C Brine curing
- D Sun curing

Q.100. Which of the following is Not a Mineral water brand?

- A Buxton
- B Perrier
- C Vittel
- D Cassis

\*\*\*\*\*

## INSTRUCTIONS TO CANDIDATES

### परीक्षार्थी के लिए अनुदेश

1. Candidate must read the instruction before start replying :  
जवाब देना आरम्भ करने से पहले उम्मीदवार को निर्देश पढ़ने चाहिए:
  - (i) There are 100 MCQ questions in this booklet, all carry equal marks.  
इस प्रश्न पुस्तिका में 100 MCQ प्रश्न हैं, सभी बराबर के अंक धारण करते हैं।
  - (ii) For correct answer darken/blacken the appropriate bubble/circle.  
सवाल का सही जवाब देने के लिए उचित बुलबुला/वृत्त गहरा/काला करें।
  - (iii) Use blue or black ball point pen.  
नीले या काले रंग के बॉल पॉइंट पेन का उपयोग करें।
  - (iv) Each correct answer carry **two** marks.  
हर सवाल के सही जवाब के दो अंक मिलेंगे।
  - (v) For a wrong answer 0.50 marks will be deducted.  
एक सवाल के गलत जवाब के लिए 0.50 अंक की कटौती की जाएगी।
  - (vi) No mark will be awarded for question not attempted.  
सवाल का जवाब न देने पर कोई मार्क्स नहीं मिलेंगे।
  - (vii) Darkening of two or more bubbles/circles for answering MCQ will be treated as wrong answer.  
MCQ प्रश्न का जवाब देते समय दो या दो से अधिक बुलबुले को गहरा करने पर गलत जवाब माना जाएगा।
2. Candidate must write his/her name, Roll Number and Answer Sheet Number on the cover page of this Question Paper Booklet.  
उम्मीदवार इस प्रश्न-पत्र बुकलेट के कवर पेज पर अपना नाम, रोल नंबर और उत्तर पुस्तिका शीट नंबर अवश्य लिखें।
3. Candidate must hand over the question paper booklet along with Answer Sheet to the invigilator at the end of Examination.  
अभ्यर्थी परीक्षा उपरांत प्रश्न पत्र के साथ-साथ उत्तर पुस्तिका को अन्वेषक को सौंप दें।
4. No extra sheet will be given to the candidate for rough work. They can use any blank space on the question paper booklet.  
किसी कच्चे काम के लिए उम्मीदवार को कोई अतिरिक्त कागज नहीं दिया जायेगा। वे इस प्रयोजन के लिए प्रश्न-पुस्तिका में किसी भी रिक्त स्थान का उपयोग कर सकते हैं।

**Answer Key – NHTET held on 14.12.2025**

**Paper I – (1 to 50 :Teaching and Research Aptitude and Technique, Reasoning Ability with Divergent Thinking, Comprehension and General Knowledge) &**

**Paper II - (51 to 100 : Nutrition and Food Science, General Basic Management and Hotel Accounts)**

Q.No	Correct Answer	Q.No	Correct Answer	Q.No	Correct Answer	Q.No	Correct Answer
1	B	26	B	51	B	76	D
2	D	27	B	52	C	77	C
3	A	28	B	53	B	78	A
4	C	29	B	54	C	79	A
5	B	30	C	55	D	80	D
6	C	31	C	56	A	81	B
7	A	32	B	57	B	82	B
8	B	33	D	58	A	83	C
9	B	34	D	59	C	84	A
10	A	35	C	60	C	85	B
11	D	36	D	61	A	86	B
12	C	37	A	62	B	87	C
13	D	38	C	63	D	88	D
14	B	39	D	64	B	89	A
15	C	40	C	65	C	90	A
16	A	41	D	66	C	91	B
17	D	42	C	67	C	92	D
18	C	43	B	68	B	93	C
19	D	44	C	69	A	94	A
20	B	45	C	70	B	95	C
21	A	46	B	71	A	96	A
22	B	47	D	72	C	97	D
23	D	48	A	73	B	98	B
24	D	49	B	74	C	99	C
25	B	50	A	75	D	100	D

**Answer Key – NHTET held on 14.12.2025**

**Paper III – Generic (Four Core areas of Hospitality - FP, F&B Service, FO and HK)**

<b>Q.No</b>	<b>Correct Answer</b>	<b>Q.No</b>	<b>Correct Answer</b>	<b>Q.No</b>	<b>Correct Answer</b>	<b>Q.No</b>	<b>Correct Answer</b>
1	<b>D</b>	26	<b>C</b>	51	<b>B</b>	76	<b>B</b>
2	<b>B</b>	27	<b>B</b>	52	<b>B</b>	77	<b>B</b>
3	<b>D</b>	28	<b>D</b>	53	<b>A</b>	78	<b>A</b>
4	<b>A</b>	29	<b>C</b>	54	<b>C</b>	79	<b>C</b>
5	<b>D</b>	30	<b>B</b>	55	<b>C</b>	80	<b>C</b>
6	<b>A</b>	31	<b>D</b>	56	<b>B</b>	81	<b>B</b>
7	<b>C</b>	32	<b>B</b>	57	<b>C</b>	82	<b>B</b>
8	<b>A</b>	33	<b>C</b>	58	<b>D</b>	83	<b>C</b>
9	<b>B</b>	34	<b>A</b>	59	<b>C</b>	84	<b>C</b>
10	<b>A</b>	35	<b>C</b>	60	<b>B</b>	85	<b>B</b>
11	<b>A</b>	36	<b>B</b>	61	<b>A</b>	86	<b>C</b>
12	<b>D</b>	37	<b>C</b>	62	<b>A</b>	87	<b>C</b>
13	<b>D</b>	38	<b>B</b>	63	<b>D</b>	88	<b>C</b>
14	<b>C</b>	39	<b>A</b>	64	<b>B</b>	89	<b>B</b>
15	<b>D</b>	40	<b>D</b>	65	<b>B</b>	90	<b>C</b>
16	<b>C</b>	41	<b>C</b>	66	<b>C</b>	91	<b>D</b>
17	<b>C</b>	42	<b>D</b>	67	<b>D</b>	92	<b>C</b>
18	<b>D</b>	43	<b>D</b>	68	<b>B</b>	93	<b>B</b>
19	<b>C</b>	44	<b>A</b>	69	<b>C</b>	94	<b>A</b>
20	<b>A</b>	45	<b>B</b>	70	<b>A</b>	95	<b>A</b>
21	<b>B</b>	46	<b>D</b>	71	<b>B</b>	96	<b>C</b>
22	<b>B</b>	47	<b>A</b>	72	<b>C</b>	97	<b>A</b>
23	<b>A</b>	48	<b>C</b>	73	<b>A</b>	98	<b>D</b>
24	<b>A</b>	49	<b>B</b>	74	<b>D</b>	99	<b>A</b>
25	<b>A</b>	50	<b>D</b>	75	<b>C</b>	100	<b>A</b>

**Answer Key – NHTET held on 14.12.2025**

**Paper III - F&B Specialisation (Two core areas of Hospitality - FP and F&B Service)**

Q.No	Correct Answer	Q.No	Correct Answer	Q.No	Correct Answer	Q.No	Correct Answer
1	D	26	A	51	D	76	D
2	B	27	C	52	B	77	B
3	D	28	C	53	A	78	C
4	D	29	D	54	A	79	A
5	A	30	C	55	D	80	C
6	D	31	C	56	A	81	B
7	A	32	D	57	B	82	C
8	C	33	D	58	B	83	C
9	A	34	B	59	A	84	B
10	C	35	B	60	B	85	A
11	B	36	C	61	B	86	D
12	C	37	A	62	D	87	C
13	B	38	D	63	C	88	D
14	D	39	A	64	D	89	C
15	C	40	B	65	B	90	A
16	A	41	D	66	C	91	D
17	B	42	D	67	C	92	A
18	A	43	C	68	B	93	B
19	C	44	D	69	C	94	D
20	D	45	C	70	C	95	A
21	D	46	A	71	B	96	C
22	B	47	B	72	B	97	D
23	D	48	C	73	D	98	B
24	D	49	B	74	C	99	C
25	C	50	A	75	B	100	D

\*\*\*\*\*