

NCHMCT SHIFT 1 EXAM

Topic:- P1_APT_NCHMCT_SH1_NOV24

1) Which of the following best defines an OPEN QUESTION.

[Question ID = 1][Question Description = Q01_P1_APT_NCHMCT_SH1_NOV24]

1. Recall with shorter response
[Option ID = 1]
2. Remembering with a more predictable response
[Option ID = 2]
3. Recall with less interesting response
[Option ID = 3]
4. Thinking with a less predictable response
[Option ID = 4]

2) Which of the following is a correct feedback giving criteria ?

[Question ID = 2][Question Description = Q02_P1_APT_NCHMCT_SH1_NOV24]

1. General
[Option ID = 5]
2. To the work and conditional
[Option ID = 6]
3. No suggestion
[Option ID = 7]
4. Should be only positive
[Option ID = 8]

3) Which of the following defines pedagogy best ?

[Question ID = 3][Question Description = Q03_P1_APT_NCHMCT_SH1_NOV24]

1. The art of helping the adult ego in trainees
[Option ID = 9]
2. The creation and innovation of knowledge
[Option ID = 10]
3. The science of teaching the child ego in trainees
[Option ID = 11]
4. Asking questions to guide students to the answers themselves
[Option ID = 12]

4) In Blooms Taxonomy considering knowledge as the lowest level of learning, going up 5th level is

[Question ID = 4][Question Description = Q04_P1_APT_NCHMCT_SH1_NOV24]

1. Analysis
[Option ID = 13]
2. Synthesis
[Option ID = 14]
3. Comprehension
[Option ID = 15]
4. Application
[Option ID = 16]

5) In Bloom's Taxonomy considering knowledge as the third level of learning, going up 5th level is

[Question ID = 5][Question Description = Q05_P1_APT_NCHMCT_SH1_NOV24]

1. Comprehension
[Option ID = 17]
2. Synthesis
[Option ID = 18]
3. Analysis
[Option ID = 19]
4. Application
[Option ID = 20]

6) In the sandwich technique for giving feedback which of the following is not correct ?

[Question ID = 6][Question Description = Q06_P1_APT_NCHMCT_SH1_NOV24]

1. Start with positive and end with positive
[Option ID = 21]
2. Avoid words like but, I think.

[Option ID = 22]

3. Avoid words like fantastic, wonderful

[Option ID = 23]

4. Start with negatives and end with positives

[Option ID = 24]

7) Identify the correct sequence of the four stages of learning

[Question ID = 7][Question Description = Q07_P1_APT_NCHMCT_SH1_NOV24]

1. Unconscious competence - Unconscious incompetence - conscious competence - conscious incompetence

[Option ID = 25]

2. Unconscious incompetence - conscious incompetence - conscious competence - unconscious competence

[Option ID = 26]

3. Conscious incompetence - conscious competence - unconscious incompetence - unconscious competence

[Option ID = 27]

4. Conscious competence - unconscious competence - conscious incompetence - unconscious incompetence

[Option ID = 28]

8) Which of the following represents learning facilitation best?

[Question ID = 8][Question Description = Q08_P1_APT_NCHMCT_SH1_NOV24]

1. Presenting information

[Option ID = 29]

A teacher give demonstrations to a group of students in order for

2. them to acquire new skills, knowledge and understanding

[Option ID = 30]

3. Guides the process by providing right questions

[Option ID = 31]

4. Provides right answers to question asked

[Option ID = 32]

9) Micro-teaching is more effective in:

[Question ID = 9][Question Description = Q09_P1_APT_NCHMCT_SH1_NOV24]

1. 'During preparation for teaching' practice

[Option ID = 33]

2. 'During teaching' practice

[Option ID = 34]

3. 'After the teaching' practice

[Option ID = 35]

4. None of the these

[Option ID = 36]

10)

Memory that is the long-term storage of general knowledge about the world, including facts, concepts, and word meanings, is termed a

[Question ID = 10][Question Description = Q10_P1_APT_NCHMCT_SH1_NOV24]

1. Episodic Memory

[Option ID = 37]

2. Semantic Memory

[Option ID = 38]

3. Procedural Memory

[Option ID = 39]

4. Nocturnal Memory

[Option ID = 40]

11) The best way to memorise something is:

[Question ID = 11][Question Description = Q11_P1_APT_NCHMCT_SH1_NOV24]

1. To read loudly

[Option ID = 41]

2. To study for long time

[Option ID = 42]

3. To understand the concept

[Option ID = 43]

4. To write the concept

[Option ID = 44]

12) Which of the following sampling methods is best described as a technique where the population is divided into subgroups, and samples are drawn from each subgroup proportionally to ensure representation?

[Question ID = 12][Question Description = Q12_P1_APT_NCHMCT_SH1_NOV24]

1. Convenience Sampling

[Option ID = 45]

2. Stratified Sampling

[Option ID = 46]

3. Snowball Sampling

[Option ID = 47]

4. Judgement Sampling

[Option ID = 48]

13) A researcher is studying the effect of a new teaching method on student's test scores. The researcher believes that the new teaching method will lead to higher test scores compared to the traditional method.

Which of the following statements represents the alternate hypothesis (H1) in this scenario?

[Question ID = 13][Question Description = Q13_P1_APT_NCHMCT_SH1_NOV24]

1. The new teaching method has no effect on student's test scores.

[Option ID = 49]

2. The new teaching method is less effective than the traditional method.

[Option ID = 50]

3. The new teaching method leads to higher test scores than the traditional method.

[Option ID = 51]

4. There is no significant difference in test scores between the new and traditional methods.

[Option ID = 52]

14) A researcher wants to study how students' engagement with extra-curricular activities evolves over several semesters. He plans to collect data from the same group of students at multiple time points (semesters) to observe changes in their engagement levels over time. Which research design is being used here?

[Question ID = 14][Question Description = Q14_P1_APT_NCHMCT_SH1_NOV24]

1. Cross-sectional design

[Option ID = 53]

2. Experimental design

[Option ID = 54]

3. Exploratory design

[Option ID = 55]

4. Longitudinal design

[Option ID = 56]

15)

When an author intentionally uses another author's work without permission, credit or acknowledgement; the condition is termed as:

[Question ID = 15][Question Description = Q15_P1_APT_NCHMCT_SH1_NOV24]

1. Salami slicing

[Option ID = 57]

2. Gift authorship

[Option ID = 58]

3. Plagiarism

[Option ID = 59]

4. Responsive publication

[Option ID = 60]

Topic:- P1_RA_NCHMCT_SH1_NOV24

1) Find the missing number in the following series:

28, 33, 31, 36, ?, 39

[Question ID = 16][Question Description = Q01_P1_RA_NCHMCT_SH1_NOV24]

1. 30

[Option ID = 61]

2. 32

[Option ID = 62]

3. 33

[Option ID = 63]

4. 34

[Option ID = 64]

2) Find the missing letters in the following series:

SCD, TEF, UGH, ____, WKL

[Question ID = 17][Question Description = Q02_P1_RA_NCHMCT_SH1_NOV24]

1. CMN

[Option ID = 65]

2. VIJ

[Option ID = 66]

3. UPI

[Option ID = 67]

4. JIT

[Option ID = 68]

3) If 'LIGHT' is coded as 'GILTH', then find the code for 'RAINY':

[Question ID = 18][Question Description = Q03_P1_RA_NCHMCT_SH1_NOV24]

1. IARYN

[Option ID = 69]

2. NYRAI

[Option ID = 70]

3. IARNY

[Option ID = 71]

4. RYAIN

[Option ID = 72]

4) Choose the word that is least like the other words among the options:

[Question ID = 19][Question Description = Q04_P1_RA_NCHMCT_SH1_NOV24]

1. Knife

[Option ID = 73]

2. Sword

[Option ID = 74]

3. Arrow

[Option ID = 75]

4. Axe

[Option ID = 76]

5) Find the odd pair of words:

[Question ID = 20][Question Description = Q05_P1_RA_NCHMCT_SH1_NOV24]

1. Daring : Timid

[Option ID = 77]

2. Youth : Adult

[Option ID = 78]

3. Beautiful : Pretty

[Option ID = 79]

4. Clarity : Ambiguity

[Option ID = 80]

6) 'Drama' is related to 'Director' in the same way as 'Magazine' is related to:

[Question ID = 21][Question Description = Q06_P1_RA_NCHMCT_SH1_NOV24]

1. Reader

[Option ID = 81]

2. Story

[Option ID = 82]

3. Printer

[Option ID = 83]

4. Editor

[Option ID = 84]

7)

Pointing to a picture of a boy, Raman said, 'He is the son of the only son of my mother.' How is Raman related to that boy:

[Question ID = 22][Question Description = Q07_P1_RA_NCHMCT_SH1_NOV24]

1. Father

[Option ID = 85]

2. Brother

[Option ID = 86]

3. Cousin

[Option ID = 87]

4. Uncle

[Option ID = 88]

8) A person performs half of his journey by train, one third by bus and remaining 5 km by taxi. Find out his total journey:

[Question ID = 23][Question Description = Q08_P1_RA_NCHMCT_SH1_NOV24]

1. 36 km

[Option ID = 89]

2. 30 km

[Option ID = 90]

3. 41 km

[Option ID = 91]

4. 45 km

[Option ID = 92]

9) If it was Monday on 15th August 2022, what should be the day on 15th August 2025:

[Question ID = 24][Question Description = Q09_P1_RA_NCHMCT_SH1_NOV24]

1. Thursday

[Option ID = 93]

2. Friday

[Option ID = 94]

3. Wednesday

[Option ID = 95]

4. Monday

[Option ID = 96]

10)

Hina's monthly income is INR 14000. What should be her average monthly expenditure so that she is able to save INR 36000 in a year:

[Question ID = 25][Question Description = Q10_P1_RA_NCHMCT_SH1_NOV24]

1. INR 10000

[Option ID = 97]

2. INR 12000

[Option ID = 98]

3. INR 10500

[Option ID = 99]

4. INR 11000

[Option ID = 100]

Topic:- P1_COMP_NCHMCT_SH1_NOV24

1) The Sanskrit term *Ayurveda* is the union of two words: *ayus* (meaning Life) and *veda* (meaning knowledge). Ayurveda can be considered as a system that promotes a way of living with the sense of logic in achieving better health with justified reasons. The inception of Ayurveda is in *Atharvaveda*, and it is a system that uses the integral natural principles to help maintain health in a person by keeping body, mind and spirit in balance and in equilibrium with nature. The three *doshas* or energies that need to be balanced are *vata*, *pitta* and *kapha*. When any of these *doshas* accumulates beyond the desirable limit, the body recedes from its balance. The modern researchers interpret the *vata* as the energy of movement, *pitta* as the energy of digestion and metabolism, *kapha* as the energy of lubrication and structure. Collectively these three are called *tridoshas*.

The term Ayurveda is a union of:

[Question ID = 26][Question Description = Q01_P1_COMP_NCHMCT_SH1_NOV24]

1. Life and Logic

[Option ID = 101]

2. Logic and Food

[Option ID = 102]

3. Life and Knowledge

[Option ID = 103]

4. Food and Knowledge

[Option ID = 104]

2) The Sanskrit term *Ayurveda* is the union of two words: *ayus* (meaning Life) and *veda* (meaning knowledge). Ayurveda can be considered as a system that promotes a way of living with the sense of logic in achieving better health with justified reasons. The inception of Ayurveda is in *Atharvaveda*, and it is a system that uses the integral natural principles to help maintain health in a person by keeping body, mind and spirit in balance and in equilibrium with nature. The three *doshas* or energies that need to be balanced are *vata*, *pitta* and *kapha*. When any of these *doshas* accumulates beyond the desirable limit, the body recedes from its balance. The modern researchers interpret the *vata* as the energy of movement, *pitta* as the energy of digestion and metabolism, *kapha* as the energy of lubrication and structure. Collectively these three are called *tridoshas*.

The inception of Ayurveda is found in:

[Question ID = 27][Question Description = Q02_P1_COMP_NCHMCT_SH1_NOV24]

1. Charakveda

[Option ID = 105]

2. Ancient Bhajans

[Option ID = 106]

3. Banbhatta ki Aatmkatha

[Option ID = 107]

4. Atharvaveda

[Option ID = 108]

3) The Sanskrit term *Ayurveda* is the union of two words: *ayus* (meaning Life) and *veda* (meaning knowledge). Ayurveda can be considered as a system that promotes a way of living with the sense of logic in achieving better health with justified reasons. The inception of Ayurveda is in *Atharvaveda*, and it is a system that uses the integral natural principles to help maintain health in a person by keeping body, mind and spirit in balance and in equilibrium with nature. The three *doshas* or energies that need to be balanced are *vata*, *pitta* and *kapha*. When any of these *doshas* accumulates beyond the desirable limit, the body recedes from its balance. The modern researchers interpret the *vata* as the energy of movement, *pitta* as the energy of digestion and metabolism, *kapha* as the energy of lubrication and structure. Collectively these three are called *tridoshas*.

Ayurveda as a system promotes:

[Question ID = 28][Question Description = Q03_P1_COMP_NCHMCT_SH1_NOV24]

1. High safety standards and rules

[Option ID = 109]

2. Dietary control and religiousness

[Option ID = 110]

3. Balance and in equilibrium with nature

[Option ID = 111]

4. Vegetarianism

[Option ID = 112]

4) The Sanskrit term *Ayurveda* is the union of two words: *ayus* (meaning Life) and *veda* (meaning knowledge). Ayurveda can be considered as a system that promotes a way of living with the sense of logic in achieving better health with justified reasons. The inception of Ayurveda is in *Atharvaveda*, and it is a system that uses the integral natural principles to help maintain health in a person by keeping body, mind and spirit in balance and in equilibrium with nature. The three *doshas* or energies that need to be balanced are *vata*, *pitta* and *kapha*. When any of these *doshas* accumulates beyond the desirable limit, the body recedes from its balance. The modern researchers interpret the *vata* as the energy of movement, *pitta* as the energy of digestion and metabolism, *kapha* as the energy of lubrication and structure. Collectively these three are called *tridoshas*.

The symptoms of Heartburn, Diarrhoea; shall fall under which among the tridoshas,

[Question ID = 29][Question Description = Q04_P1_COMP_NCHMCT_SH1_NOV24]

1. Vata

[Option ID = 113]

2. Pitta

[Option ID = 114]

3. Kapha

[Option ID = 115]

4. Moola

[Option ID = 116]

5) The Sanskrit term *Ayurveda* is the union of two words: *ayus* (meaning Life) and *veda* (meaning knowledge). Ayurveda can be considered as a system that promotes a way of living with the sense of logic in achieving better health with justified reasons. The inception of Ayurveda is in *Atharvaveda*, and it is a system that uses the integral natural principles to help maintain health in a person by keeping body, mind and spirit in balance and in equilibrium with nature. The three *doshas* or energies that need to be balanced are *vata*, *pitta* and *kapha*. When any of these *doshas* accumulates beyond the desirable limit, the body recedes from its balance. The modern researchers interpret the *vata* as the energy of movement, *pitta* as the energy of digestion and metabolism, *kapha* as the energy of lubrication and structure. Collectively these three are called *tridoshas*.

Ayurveda is a system that promotes a way of living with the sense of logic; which helps in achieving:

[Question ID = 30][Question Description = Q05_P1_COMP_NCHMCT_SH1_NOV24]

1. Clarity of mind and sharp memory

[Option ID = 117]

2. Better health with justified reasons

[Option ID = 118]

3. Peace and paves way for Moksha

[Option ID = 119]

4. None of the these

[Option ID = 120]

Topic:- P1_DT_NCHMCT_SH1_NOV24

1) Which of the following is an Analogous statement:

[Question ID = 31][Question Description = Q01_P1_DT_NCHMCT_SH1_NOV24]

1. Wheel spins on a pin

[Option ID = 121]

2. Life spins like a wheel

[Option ID = 122]

3. Spin causes rotations

[Option ID = 123]

4. Earth rotates around the Sun.

[Option ID = 124]

2) Choose the most justified choice for the following:
The spread of the Internet for higher education is premised on

[Question ID = 32][Question Description = Q02_P1_DT_NCHMCT_SH1_NOV24]

1. India should be second to none in the world

[Option ID = 125]

2. Browsing encourages critical thinking

[Option ID = 126]

3. Easy management and dissemination of knowledge

[Option ID = 127]

4. Higher studies have a major component of assignments

[Option ID = 128]

3) Choose the most justified choice for the following statement:

Every library has books.

[Question ID = 33][Question Description = Q03_P1_DT_NCHMCT_SH1_NOV24]

1) No library is without books

[Option ID = 129]

2) Books are only in libraries

[Option ID = 130]

3) Libraries are meant for books only

[Option ID = 131]

4) Some libraries may not have readers

[Option ID = 132]

4) Choose the most justified choice for the following statement:

This book can help because all good books help.

[Question ID = 34][Question Description = Q04_P1_DT_NCHMCT_SH1_NOV24]

1) This is not a book

[Option ID = 133]

2) This is not a good book

[Option ID = 134]

3) This is a good book

[Option ID = 135]

4) Some books may help

[Option ID = 136]

5) Choose the most justified option about the conclusions for the following statements:

Statements

All poets are inspiring
All artists are inspiring

Conclusions

I. All artists are poets
II. Some inspiring persons are not artists

[Question ID = 35][Question Description = Q05_P1_DT_NCHMCT_SH1_NOV24]

1) Only conclusion I follows the statements

[Option ID = 137]

2) Only conclusion II follows the statements

[Option ID = 138]

3) Both I and II follow

[Option ID = 139]

4) Neither I nor II follows

[Option ID = 140]

6) Choose the most justified option about the conclusions for the following statements:

Statements

All students are ambitious
All ambitious persons are hardworking

Conclusions

I. All students are hardworking
II. All hardworking people are not ambitious

[Question ID = 36][Question Description = Q06_P1_DT_NCHMCT_SH1_NOV24]

1) Only conclusion I follows the statements

[Option ID = 141]

2) Only conclusion II follows the statements

[Option ID = 142]

3) Both I and II follow

[Option ID = 143]

4) Neither I nor II follows

[Option ID = 144]

7) Choose the most justified conclusion about the following statements:

All cats are mammals
No tigers are cats

[Question ID = 37][Question Description = Q07_P1_DT_NCHMCT_SH1_NOV24]

1. No tiger is a mammal

[Option ID = 145]

2. No mammals are tigers

[Option ID = 146]

3. Cats are tigers

[Option ID = 147]

4. None of these

[Option ID = 148]

8) Which of the following questions best assesses a student's critical thinking skills:

[Question ID = 38][Question Description = Q08_P1_DT_NCHMCT_SH1_NOV24]

1. What is title of the first chapter in your book?

[Option ID = 149]

2. Name the colours of the rainbow?

[Option ID = 150]

3. Why do you think wearing mask is important, and how does it controls the spread of a disease?

[Option ID = 151]

4. How many overs are bowled in a T20 cricket match?

[Option ID = 152]

9) Choose the appropriate solution for the following statement that supports divergent thinking and logical reasoning:

Where building more roads is not possible, the solution to reduce traffic congestion may be:

[Question ID = 39][Question Description = Q09_P1_DT_NCHMCT_SH1_NOV24]

1. We could create staggered work hours

[Option ID = 153]

2. We could encourage remote work

[Option ID = 154]

3. We could offer incentives for carpooling

[Option ID = 155]

4. All of the these

[Option ID = 156]

10) If 2 pencils and 3 erasers cost the same as 3 pencils and 2 erasers, which of the following statements is true?

[Question ID = 40][Question Description = Q10_P1_DT_NCHMCT_SH1_NOV24]

1. Pencils and erasers have the same price

[Option ID = 157]

2. Pencils are more expensive than erasers

[Option ID = 158]

3. Erasers are more expensive than pencils

[Option ID = 159]

4. It is impossible to determine the prices

[Option ID = 160]

Topic:- P1_GA_NCHMCT_SH1_NOV24

1)
What is the name of mission recently launched by Ministry of Ports, Shipping, and Waterways to promote cruise tourism in India?

[Question ID = 41][Question Description = Q01_P1_GA_NCHMCT_SH1_NOV24]

1. Kailaas mission

[Option ID = 161]

2. Samudraya mission

[Option ID = 162]

3. Cruise Bharat Mission

[Option ID = 163]

4. Sagar Manthan Mission

[Option ID = 164]

2) The 46th Session of the World Heritage Committee, hosted by India for the first time, was held from _____ to _____ 2024 at Bharat Mandapam in New Delhi.

Choose the correct dates:

[Question ID = 42][Question Description = Q02_P1_GA_NCHMCT_SH1_NOV24]

1) 21st July to 31st July 2024

[Option ID = 165]

2) 21st August to 31st August 2024

[Option ID = 166]

3) 21st June to 31st June 2024

[Option ID = 167]

4) 21st September to 31st September 2024

[Option ID = 168]

3) From India, which of the following has been officially inscribed on the UNESCO World Heritage List this year:

[Question ID = 43][Question Description = Q03_P1_GA_NCHMCT_SH1_NOV24]

1) Taranasar ghats - the moksh pooja ghats at haridwar

[Option ID = 169]

2) Saanjha chulha - the community oven from old Punjab

[Option ID = 170]

3) Moidams - the Mound-Burial System of the Ahom Dynasty

[Option ID = 171]

4) None of these

[Option ID = 172]

4) Which among the following is a symbol of the Paralympic games:

[Question ID = 44][Question Description = Q04_P1_GA_NCHMCT_SH1_NOV24]

1) The agito

[Option ID = 173]

2) The three rings

[Option ID = 174]

3) The four rings

[Option ID = 175]

4) The amigo

[Option ID = 176]

5) The theme of 'World Tourism day 2024' has been:

[Question ID = 45][Question Description = Q05_P1_GA_NCHMCT_SH1_NOV24]

1) Tourism and green initiatives

[Option ID = 177]

2) Tourism for Ethnicity

[Option ID = 178]

3) Tourism and Peace

[Option ID = 179]

4) Tourism and Transformations

[Option ID = 180]

6) The Bhakra-Nangal Dam is on this river:

[Question ID = 46][Question Description = Q06_P1_GA_NCHMCT_SH1_NOV24]

1) Sutlej river

[Option ID = 181]

2) Narmada river

[Option ID = 182]

3) Taapti river

[Option ID = 183]

4) Barakar river

[Option ID = 184]

7) The dance form 'Kalbeliya' is from this state of India:

[Question ID = 47][Question Description = Q07_P1_GA_NCHMCT_SH1_NOV24]

1) Maharashtra

[Option ID = 185]

2) Assam

[Option ID = 186]

3. Himachal Pradesh

[Option ID = 187]

4. Rajasthan

[Option ID = 188]

8) Find the correct group of Temples that are in Tamil Nadu:

[Question ID = 48][Question Description = Q08_P1_GA_NCHMCT_SH1_NOV24]

1. Meenakshi temple, Brihadeeswara temple, Nataraja temple

[Option ID = 189]

2. Meenakshi temple, Vaishno Devi temple, Nataraja temple

[Option ID = 190]

3. Meenakshi temple, Brihadeeswara temple, Amarnath temple

[Option ID = 191]

4. Khajuraho temple, Brihadeeswara temple, Nataraja temple

[Option ID = 192]

9) Find the incorrect pair of Nobel prize winners :

[Question ID = 49][Question Description = Q09_P1_GA_NCHMCT_SH1_NOV24]

1. Kailash Satyarthi - Peace

[Option ID = 193]

2. Amartya Sen - Economics

[Option ID = 194]

3. CV Raman - Physics

[Option ID = 195]

4. Har Gobind Khurana - Literature

[Option ID = 196]

10) Which among the following has never been the governor of RBI:

[Question ID = 50][Question Description = Q10_P1_GA_NCHMCT_SH1_NOV24]

1. Manmohan Singh

[Option ID = 197]

2. Vipin Madan

[Option ID = 198]

3. Bimal Jalan

[Option ID = 199]

4. Raghuram G. Rajan

[Option ID = 200]

Topic:- P2_NUT_NCHMCT_SH1_NOV24

1) The melting point of Butter is generally

[Question ID = 51][Question Description = Q01_P2_NUT_NCHMCT_SH1_NOV24]

1. 44 degree Celsius

[Option ID = 201]

2. 36 degree Celsius

[Option ID = 202]

3. 26 degree Celsius

[Option ID = 203]

4. 50 degree Celsius

[Option ID = 204]

2) Which of the following is an oligosaccharide

[Question ID = 52][Question Description = Q02_P2_NUT_NCHMCT_SH1_NOV24]

1. Hermicellulose

[Option ID = 205]

2. Cellobiose

[Option ID = 206]

3. Mucilages

[Option ID = 207]

4. Raffinose

[Option ID = 208]

3) Amoebiasis is caused by

[Question ID = 53][Question Description = Q03_P2_NUT_NCHMCT_SH1_NOV24]

1) **Trichinella spiralis**

[Option ID = 209]

2. **Saccharomyces cerevisiae**

[Option ID = 210]

3. **E. coli**

[Option ID = 211]

4. **Gonyaulax catanella**

[Option ID = 212]

4) Which of the following is a class I preservative?

[Question ID = 54][Question Description = Q04_P2_NUT_NCHMCT_SH1_NOV24]

1. **Nisin**

[Option ID = 213]

2. **Salts of Benzoic acid**

[Option ID = 214]

3. **Nitrates of Sodium**

[Option ID = 215]

4. **Fructose**

[Option ID = 216]

5) **Pyridoxine is also known as**

[Question ID = 55][Question Description = Q05_P2_NUT_NCHMCT_SH1_NOV24]

1. **Vitamin B2**

[Option ID = 217]

2. **Vitamin B6**

[Option ID = 218]

3. **Vitamin B12**

[Option ID = 219]

4. **Vitamin B1**

[Option ID = 220]

6) Which vitamin is essential in the diet because it is needed for synthesis of prothrombin?

[Question ID = 56][Question Description = Q06_P2_NUT_NCHMCT_SH1_NOV24]

1. **Vitamin A**

[Option ID = 221]

2. **Vitamin B-Complex**

[Option ID = 222]

3. **Vitamin E**

[Option ID = 223]

4. **Vitamin K**

[Option ID = 224]

7) An organic acid present in green leafy vegetables and cocoa is

[Question ID = 57][Question Description = Q07_P2_NUT_NCHMCT_SH1_NOV24]

1. **Phytic acid**

[Option ID = 225]

2. **Oxalic acid**

[Option ID = 226]

3. **Acetic acid**

[Option ID = 227]

4. **Gallic acid**

[Option ID = 228]

8) Which protein is not classified based on characterization

[Question ID = 58][Question Description = Q08_P2_NUT_NCHMCT_SH1_NOV24]

1. **Simple**

[Option ID = 229]

2. **Globular**

[Option ID = 230]

3. **Conjugated**

[Option ID = 231]

4. **Derived**

[Option ID = 232]

9) Which of the following is not a property of fat?

[Question ID = 59][Question Description = Q09_P2_NUT_NCHMCT_SH1_NOV24]

1. Are greasy to touch

[Option ID = 233]

2. Specific gravity is less than one

[Option ID = 234]

3. Are soluble in water

[Option ID = 235]

4. Do not melt sharply

[Option ID = 236]

10) Process by which fat is extracted from animal tissues using dry or moist heat

[Question ID = 60][Question Description = Q10_P2_NUT_NCHMCT_SH1_NOV24]

1. Rendering

[Option ID = 237]

2. Winterization

[Option ID = 238]

3. Rancidity

[Option ID = 239]

4. Lipolysis

[Option ID = 240]

11) Which of the vitamin is not fat soluble

[Question ID = 61][Question Description = Q11_P2_NUT_NCHMCT_SH1_NOV24]

1. A

[Option ID = 241]

2. C

[Option ID = 242]

3. D

[Option ID = 243]

4. E

[Option ID = 244]

12) Goitre is caused due to deficiency of

[Question ID = 62][Question Description = Q12_P2_NUT_NCHMCT_SH1_NOV24]

1. Calcium

[Option ID = 245]

2. Iodine

[Option ID = 246]

3. Fluorine

[Option ID = 247]

4. Sodium

[Option ID = 248]

13) Peaches, apricots, manukas & figs are source of

[Question ID = 63][Question Description = Q13_P2_NUT_NCHMCT_SH1_NOV24]

1. Phosphorous

[Option ID = 249]

2. Calcium

[Option ID = 250]

3. Sodium

[Option ID = 251]

4. Iron

[Option ID = 252]

14) A hormone secreted by the pancreas which regulates carbohydrate metabolism.

[Question ID = 64][Question Description = Q14_P2_NUT_NCHMCT_SH1_NOV24]

1. Prolachin

[Option ID = 253]

2. Insulin

[Option ID = 254]

3. Lignin

[Option ID = 255]

4. Estrogen

[Option ID = 256]

15) Providing energy, thermal insulation, protein sparing action are all functions of

[Question ID = 65][Question Description = Q15_P2_NUT_NCHMCT_SH1_NOV24]

1. Minerals

[Option ID = 257]

2. Protein

[Option ID = 258]

3. Carbohydrate

[Option ID = 259]

4. Fats

[Option ID = 260]

Topic:- P2_GMH_NCHMCT_SH1_NOV24

1) Ongoing plans that provide guidance for activities performed repeatedly are called

[Question ID = 66][Question Description = Q01_P2_GMH_NCHMCT_SH1_NOV24]

1. Single-use plans

[Option ID = 261]

2. Specific plans

[Option ID = 262]

3. Standing plans

[Option ID = 263]

4. Directional plans

[Option ID = 264]

2) In BCG matrix, the businesses which are in an attractive industry but hold a small market share percentage are called

[Question ID = 67][Question Description = Q02_P2_GMH_NCHMCT_SH1_NOV24]

1. Dogs

[Option ID = 265]

2. Question marks

[Option ID = 266]

3. Cash cows

[Option ID = 267]

4. Stars

[Option ID = 268]

3) Which of the leadership approach emphasises "Do it the way you feel it can best be done".

[Question ID = 68][Question Description = Q03_P2_GMH_NCHMCT_SH1_NOV24]

1. Democratic

[Option ID = 269]

2. Laissez-faire

[Option ID = 270]

3. Autocratic

[Option ID = 271]

4. Bureaucratic

[Option ID = 272]

4) A win-win negotiation approach where both work together towards a mutually acceptable formula is called

[Question ID = 69][Question Description = Q04_P2_GMH_NCHMCT_SH1_NOV24]

1. Distributive bargaining

[Option ID = 273]

2. Integrative bargaining

[Option ID = 274]

3. Concessionary bargaining

[Option ID = 275]

4. Casual bargaining

[Option ID = 276]

5) The tests that measure attitude and experience related to person's honesty, Dependability, trustworthiness and reliability is known as

[Question ID = 70][Question Description = Q05_P2_GMH_NCHMCT_SH1_NOV24]

1. Cognitive tests

[Option ID = 277]

2. Achievement tests

[Option ID = 278]

3. Situational judgement tests

[Option ID = 279]

4. Integrity tests

[Option ID = 280]

6) A forecasting technique which uses a set of regression equations to simulate segments of the economy is called

[Question ID = 71][Question Description = Q06_P2_GMH_NCHMCT_SH1_NOV24]

1. Regression models
- [Option ID = 281]
2. Economic indicators
- [Option ID = 282]
3. Econometric models

[Option ID = 283]

4. Time series analysis

[Option ID = 284]

7) Which theory of compensation focuses on the divergent interests and goals of the organisation's stakeholders and the way that employee remuneration can be used to align these interests and goals.

[Question ID = 72][Question Description = Q07_P2_GMH_NCHMCT_SH1_NOV24]

1. Equity theory
- [Option ID = 285]
2. Agency theory
- [Option ID = 286]
3. Vroom's expectancy theory
- [Option ID = 287]
4. Reinforcement theory

[Option ID = 288]

8) The diversification strategy where in the company might seek new businesses that have no relationship to the company's current technology, products, or markets is called

[Question ID = 73][Question Description = Q08_P2_GMH_NCHMCT_SH1_NOV24]

1. Concentric Diversification
- [Option ID = 289]
2. Conglomerate Diversification
- [Option ID = 290]
3. Horizontal Diversification
- [Option ID = 291]
4. Vertical Diversification

[Option ID = 292]

9) The segmentation process of dividing the market into segments based on variables such as age, life-cycle stage, gender, income, occupation, education, religion, ethnicity, and generation is called

[Question ID = 74][Question Description = Q09_P2_GMH_NCHMCT_SH1_NOV24]

1. Demographic
- [Option ID = 293]
2. Behavioural
- [Option ID = 294]
3. Geographic
- [Option ID = 295]
4. Psychographic

[Option ID = 296]

10) SLA full form is

[Question ID = 75][Question Description = Q10_P2_GMH_NCHMCT_SH1_NOV24]

1. Service level agreement
- [Option ID = 297]
2. Standard level agreement
- [Option ID = 298]
3. Service level arrangement
- [Option ID = 299]
4. Standard level arrangement

[Option ID = 300]

11) Which of the following budget is not classified on the basis of flexibility of expenditure?

[Question ID = 76][Question Description = Q11_P2_GMH_NCHMCT_SH1_NOV24]

1. Zero based

[Option ID = 301]

2. **Flexible**

[Option ID = 302]

3. **Fixed**

[Option ID = 303]

4. **Master**

[Option ID = 304]

12) Which of the following is not an operating expense

[Question ID = 77][Question Description = Q12_P2_GMH_NCHMCT_SH1_NOV24]

1. **Contract service**

[Option ID = 305]

2. **Furniture & fixture**

[Option ID = 306]

3. **Salaries & wages**

[Option ID = 307]

4. **Operating supplies**

[Option ID = 308]

13) _____ refers to going backstage & observing another organisation's performance and standards.

[Question ID = 78][Question Description = Q13_P2_GMH_NCHMCT_SH1_NOV24]

1. **Buddy system**

[Option ID = 309]

2. **Benchmarking**

[Option ID = 310]

3. **Management by objectives**

[Option ID = 311]

4. **Back staging**

[Option ID = 312]

14) 5-S is a quality management tool which has its origin in

[Question ID = 79][Question Description = Q14_P2_GMH_NCHMCT_SH1_NOV24]

1. **North Korea**

[Option ID = 313]

2. **USA**

[Option ID = 314]

3. **Japan**

[Option ID = 315]

4. **China**

[Option ID = 316]

15) As compared to mission the _____ are more precise, which help measure the progress of a hotel vis a vis its mission & vision.

[Question ID = 80][Question Description = Q15_P2_GMH_NCHMCT_SH1_NOV24]

1. **Objectives**

[Option ID = 317]

2. **Goals**

[Option ID = 318]

3. **Strategy**

[Option ID = 319]

4. **Target**

[Option ID = 320]

Topic:- P2_HA_NCHMCT_SH1_NOV24

1) Out of the following assets, which one is a not an intangible asset?

[Question ID = 81][Question Description = Q01_P2_HA_NCHMCT_SH1_NOV24]

1. **Investments**

[Option ID = 321]

2. **Patents**

[Option ID = 322]

3. **Goodwill**

[Option ID = 323]

4. **Trademark**

[Option ID = 324]

2) Valuation of stock at lower of cost or net realisable value is an example of

[Question ID = 82][Question Description = Q02_P2_HA_NCHMCT_SH1_NOV24]

1. Consistency convention

[Option ID = 325]

2. Conservatism convention

[Option ID = 326]

3. Realisation concept

[Option ID = 327]

4. Matching concept

[Option ID = 328]

3) If purchaser of goods return them, he will prepare

[Question ID = 83][Question Description = Q03_P2_HA_NCHMCT_SH1_NOV24]

1. Credit note

[Option ID = 329]

2. Debit note

[Option ID = 330]

3. Both Credit note and Debit note

[Option ID = 331]

4. None of these

[Option ID = 332]

4) Which one is not the cause of depreciation?

[Question ID = 84][Question Description = Q04_P2_HA_NCHMCT_SH1_NOV24]

1. Efflux of time

[Option ID = 333]

2. Price fluctuation

[Option ID = 334]

3. Obsolescence

[Option ID = 335]

4. Natural wear and tear

[Option ID = 336]

5) "Debit all Expenses and Losses, Credit all the Income & Gains" - The above Rule belongs to :

[Question ID = 85][Question Description = Q05_P2_HA_NCHMCT_SH1_NOV24]

1. Personal Account

[Option ID = 337]

2. Real Account

[Option ID = 338]

3. Nominal Account

[Option ID = 339]

4. None of the these

[Option ID = 340]

6) Person who owes the money to business

[Question ID = 86][Question Description = Q06_P2_HA_NCHMCT_SH1_NOV24]

1. Owner

[Option ID = 341]

2. Sundry Creditor

[Option ID = 342]

3. Sundry Debtor

[Option ID = 343]

4. None of the these

[Option ID = 344]

7) The money spends on the repair of old machine purchased is an example of

[Question ID = 87][Question Description = Q07_P2_HA_NCHMCT_SH1_NOV24]

1. Capital Expenditure

[Option ID = 345]

2. Revenue Expenditure

[Option ID = 346]

3. Deferred Revenue Expenditure

[Option ID = 347]

4. None of the these

[Option ID = 348]

8) **Payment of dividend is classified under**

[Question ID = 88][Question Description = Q08_P2_HA_NCHMCT_SH1_NOV24]

1. **Operating Activities**

[Option ID = 349]

2. **Investing Activities**

[Option ID = 350]

3. **Finance Activities**

[Option ID = 351]

4. **None of the these**

[Option ID = 352]

9) **As per dual aspect concept find the incorrect one**

[Question ID = 89][Question Description = Q09_P2_HA_NCHMCT_SH1_NOV24]

1. **Assets = Liabilities + Capital**

[Option ID = 353]

2. **Liabilities + Assets = Capital**

[Option ID = 354]

3. **Assets - Capital = Liabilities**

[Option ID = 355]

4. **Capital = Assets - Liabilities**

[Option ID = 356]

10) **Power and Fuel will be recorded in**

[Question ID = 90][Question Description = Q10_P2_HA_NCHMCT_SH1_NOV24]

1. **Debit Side of Trading Account**

[Option ID = 357]

2. **Credit Side of Trading Account**

[Option ID = 358]

3. **Debit Side of P&L Account**

[Option ID = 359]

4. **Credit Side of P&L Account**

[Option ID = 360]

Topic:- P2_FC_NCHMCT_SH1_NOV24

1) **The cost that move in sympathy with, but not in direct proportion to sales is called**

[Question ID = 91][Question Description = Q01_P2_FC_NCHMCT_SH1_NOV24]

1. **Fixed cost**

[Option ID = 361]

2. **Variable cost**

[Option ID = 362]

3. **Semi variable cost**

[Option ID = 363]

4. **Sunk cost**

[Option ID = 364]

2) **What is based on the trade-off between the costs of ordering goods and the costs of storing these goods?**

[Question ID = 92][Question Description = Q02_P2_FC_NCHMCT_SH1_NOV24]

1. **Just in Time**

[Option ID = 365]

2. **Economic order quantity**

[Option ID = 366]

3. **Par stock**

[Option ID = 367]

4. **Opportunity cost**

[Option ID = 368]

3) **Accounts for which charges are made on credit are known as**

[Question ID = 93][Question Description = Q03_P2_FC_NCHMCT_SH1_NOV24]

1. **Accounts receivable**

[Option ID = 369]

2. **Accounts payable**

[Option ID = 370]

3. **Bill of lading**

[Option ID = 371]

4. **Balance forward**

[Option ID = 372]

4) **If the food cost is 20 paise and the selling price is 60 paise, the gross profit percentage would be**

[Question ID = 94][Question Description = Q04_P2_FC_NCHMCT_SH1_NOV24]

1. **200%**

[Option ID = 373]

2. **50%**

[Option ID = 374]

3. **66.6%**

[Option ID = 375]

4. **Cannot be determined**

[Option ID = 376]

5) **In breakeven point analysis, Total sales – Breakeven sales is also known as**

[Question ID = 95][Question Description = Q05_P2_FC_NCHMCT_SH1_NOV24]

1. **Gross profit**

[Option ID = 377]

2. **Net profit**

[Option ID = 378]

3. **Margin of safety**

[Option ID = 379]

4. **Cost of sales**

[Option ID = 380]

6)

The usable part of the product after initial preparation, or the edible part of the product after preparation and cooking is called

[Question ID = 96][Question Description = Q06_P2_FC_NCHMCT_SH1_NOV24]

1. **Standard yield**

[Option ID = 381]

2. **Standard portion**

[Option ID = 382]

3. **Standard recipe**

[Option ID = 383]

4. **Standard Operation**

[Option ID = 384]

7) **Formula for Food Cost is :**

[Question ID = 97][Question Description = Q07_P2_FC_NCHMCT_SH1_NOV24]

1. **Food Cost + Labour Cost**

[Option ID = 385]

2. **Total Sale – Total Food Cost**

[Option ID = 386]

3. **Total Food Cost / Total Sale**

[Option ID = 387]

4. **Total Food Cost*100 / Total Sale**

[Option ID = 388]

8) **Which of the following is not required for forecasting in production -**

[Question ID = 98][Question Description = Q08_P2_FC_NCHMCT_SH1_NOV24]

1. **House Count**

[Option ID = 389]

2. **Group Staying in Hostel**

[Option ID = 390]

3. **Conferences booked for the day**

[Option ID = 391]

4. **VIP Arrivals**

[Option ID = 392]

9) **The amount you add to the purchase price to get the selling price -**

[Question ID = 99][Question Description = Q09_P2_FC_NCHMCT_SH1_NOV24]

1. **Differential**

[Option ID = 393]

2. **Gross Selling Price**

[Option ID = 394]

3. **Cost of goods**

[Option ID = 395]

4. **Mark Up**

[Option ID = 396]

10) **The classic KOT control method has the food check made in**

[Question ID = 100][Question Description = Q10_P2_FC_NCHMCT_SH1_NOV24]

1. **Duplicate**

[Option ID = 397]

2. **Triplicate**

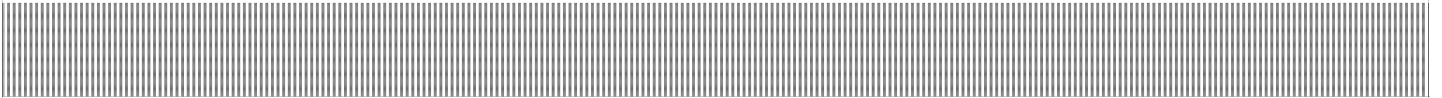
[Option ID = 398]

3. **Single Copy**

[Option ID = 399]

4. **Quadruplicate**

[Option ID = 400]



NCHMCT SHIFT 2 EXAM F and B

Topic:- P3_FB1_NCHMCT_SH2_NOV24

1) What is Pâte Sucrée primarily used for?

[Question ID = 1][Question Description = Q01_P3_FB1_NCHMCT_SH2_NOV24]

1. Making puff pastry

[Option ID = 1]

2. Creating sweet tart shells

[Option ID = 2]

3. Preparing choux pastry

[Option ID = 3]

4. Making bread dough

[Option ID = 4]

2) What are the by products of yeast fermentation in bread making?

[Question ID = 2][Question Description = Q02_P3_FB1_NCHMCT_SH2_NOV24]

1. Carbon dioxide and ethanol

[Option ID = 5]

2. Nitrogen and methanol

[Option ID = 6]

3. Hydrogen and propanol

[Option ID = 7]

4. Oxygen and isobutanol

[Option ID = 8]

3) Which Mexican frozen dessert is known for its combination of milk, sugar, and cinnamon, often served on a stick?

[Question ID = 3][Question Description = Q03_P3_FB1_NCHMCT_SH2_NOV24]

1. Paleta

[Option ID = 9]

2. Helado

[Option ID = 10]

3. Sorbet

[Option ID = 11]

4. Gelato

[Option ID = 12]

4) What is the cultural significance of Tapas in Spanish cuisine, and how did the tradition of serving small dishes originate?

[Question ID = 4][Question Description = Q04_P3_FB1_NCHMCT_SH2_NOV24]

1. Tapas are served to enhance the flavors of drinks; the tradition started with Roman soldiers.

[Option ID = 13]

2. Tapas are small dishes served to cover drinks and prevent flies from getting in; the tradition is believed to have originated in Andalusia.

[Option ID = 14]

3. Tapas are served as the main course in Spanish meals; the tradition started in medieval monasteries.

[Option ID = 15]

4. Tapas are small desserts served with coffee; the tradition began in Catalonia.

[Option ID = 16]

5) Which of the following is a classic French charcuterie item made from duck or goose liver?

[Question ID = 5][Question Description = Q05_P3_FB1_NCHMCT_SH2_NOV24]

1. Rillettes

[Option ID = 17]

2. Jambon

[Option ID = 18]

3. Foie Gras

[Option ID = 19]

4. Saucisson

[Option ID = 20]

6) Which Spanish dish is made with tomatoes, bell peppers, onions, and garlic, and is often served cold?

[Question ID = 6][Question Description = Q06_P3_FB1_NCHMCT_SH2_NOV24]

1. Gazpacho

[Option ID = 21]

2. Tapas

[Option ID = 22]

3. Tortilla Española

[Option ID = 23]

4. Churros

[Option ID = 24]

7) Which dish from Goa is a spicy and tangy curry made with pork and vinegar?

[Question ID = 7][Question Description = Q07_P3_FB1_NCHMCT_SH2_NOV24]

1. Vindaloo

[Option ID = 25]

2. Xacuti

[Option ID = 26]

3. Sorpotel

[Option ID = 27]

4. Cafreal

[Option ID = 28]

8) What is the primary ingredient in traditional French pâté?

[Question ID = 8][Question Description = Q08_P3_FB1_NCHMCT_SH2_NOV24]

1. Fish

[Option ID = 29]

2. Pork

[Option ID = 30]

3. Chicken

[Option ID = 31]

4. Beef

[Option ID = 32]

9) What is the main difference between pâté and terrine?

[Question ID = 9][Question Description = Q09_P3_FB1_NCHMCT_SH2_NOV24]

1. Pâté is always served cold, terrine is served hot

[Option ID = 33]

2. Pâté is smooth, terrine is chunky

[Option ID = 34]

3. Pâté is made with vegetables, terrine is made

[Option ID = 35]

4. Pâté is baked, terrine is boiled

[Option ID = 36]

10) Which strain of yeast is commonly used in bread fermentation?

[Question ID = 10][Question Description = Q10_P3_FB1_NCHMCT_SH2_NOV24]

1. *Saccharomyces cerevisiae*

[Option ID = 37]

2. Micrococci

[Option ID = 38]

3. *Lactobacillus bulgaricus*

[Option ID = 39]

4. *Streptococcus thermophilus*

[Option ID = 40]

11) In the context of Italian pasta making, what is the significance of the 'lamine' technique, and how does it contribute to the final product?

[Question ID = 11][Question Description = Q11_P3_FB1_NCHMCT_SH2_NOV24]

1. It involves layering pasta dough to create a thicker texture.

[Option ID = 41]

2. It involves rolling and folding the dough to create a layered structure.

[Option ID = 42]

3. It involves mixing different types of flour to enhance flavor.

[Option ID = 43]

4. It involves using a special machine to cut the pasta into shapes.

[Option ID = 44]

12)

Which traditional Italian pasta shape is specifically designed for holding thick sauces, and what is its historical origin?

[Question ID = 12][Question Description = Q12_P3_FB1_NCHMCT_SH2_NOV24]

1. Spaghetti, originating from Naples.

[Option ID = 45]

2. Penne, originating from Rome.

[Option ID = 46]

3) Tagliatelle, originating from Bologna.

[Option ID = 47]

4. Fusilli, originating from Sicily.

[Option ID = 48]

13) What role does the 'resting' period play in the pasta dough preparation process, and how does it impact the dough's elasticity and workability?

[Question ID = 13][Question Description = Q13_P3_FB1_NCHMCT_SH2_NOV24]

1. It allows the dough to cool down, making it easier to handle.

[Option ID = 49]

2. It allows the gluten to relax, improving elasticity and workability.

[Option ID = 50]

3. It allows the flavors to meld, enhancing the taste.

[Option ID = 51]

4. It allows the dough to rise, increasing its volume.

[Option ID = 52]

14) In traditional sausage making, what is the purpose of adding nitrites, and how do they contribute to both the safety and flavor of the final product?

[Question ID = 14][Question Description = Q14_P3_FB1_NCHMCT_SH2_NOV24]

1. To enhance color and prevent spoilage by inhibiting bacterial growth.

[Option ID = 53]

2. To tenderize the meat and improve texture.

[Option ID = 54]

3. To increase the meat's shelf life without affecting flavor.

[Option ID = 55]

4. To add a smoky flavor and prevent drying out.

[Option ID = 56]

15) What distinguishes traditional dry-cured ham from wet-cured ham, and how does the curing process impact the flavor profile and texture of the meat?

[Question ID = 15][Question Description = Q15_P3_FB1_NCHMCT_SH2_NOV24]

1. Dry-cured ham is aged without liquid, resulting in a more intense flavor and firmer texture.

[Option ID = 57]

2. Wet-cured ham is immersed in brine, resulting in a milder flavor and softer texture.

[Option ID = 58]

3. Dry-cured ham is smoked, leading to a smoky flavor and chewy texture.

[Option ID = 59]

4. Wet-cured ham is cooked after curing, leading to a tender texture and rich flavor.

[Option ID = 60]

16) In the context of Rajasthani cuisine, how does the arid climate influence the traditional ingredients and cooking techniques, and what unique methods have been developed to adapt to these conditions?

[Question ID = 16][Question Description = Q16_P3_FB1_NCHMCT_SH2_NOV24]

1. The arid climate necessitates the use of dried spices and ingredients, with an emphasis on preservation techniques.

[Option ID = 61]

2. The arid climate encourages the use of fresh, seasonal vegetables.

[Option ID = 62]

3. The cooking techniques focus on slow cooking to retain moisture in the dishes.

[Option ID = 63]

4. The cuisine primarily relies on dairy products to balance the dryness of the climate.

[Option ID = 64]

17) Chettinad cuisine often features a variety of non-vegetarian dishes. What is a traditional cooking technique used in Chettinad cuisine to enhance the flavor and tenderness of meat dishes, particularly mutton and chicken?

[Question ID = 17][Question Description = Q17_P3_FB1_NCHMCT_SH2_NOV24]

1. Flash frying

[Option ID = 65]

2. Slow-cooking in a clay pot

[Option ID = 66]

3. Dry roasting spices before adding them to the meat

[Option ID = 67]

4. Pressure cooking with aromatic herbs

[Option ID = 68]

18) How does the use of the "Holy Trinity" in Creole cuisine reflect the blend of cultural influences in this culinary tradition, and which ingredients comprise this foundational element?

[Question ID = 18][Question Description = Q18_P3_FB1_NCHMCT_SH2_NOV24]

1. The "Holy Trinity" consists of tomatoes, onions, and garlic, reflecting the Mediterranean influence.

[Option ID = 69]

2. The "Holy Trinity" consists of bell peppers, onions, and celery, reflecting French, Spanish, and African influences.

[Option ID = 70]

3. The "Holy Trinity" consists of carrots, potatoes, and peas, showcasing British influence.

[Option ID = 71]

4. The "Holy Trinity" consists of chilies, tomatoes, and coriander, highlighting Mexican influence.

[Option ID = 72]

19) In the preparation of "Boeuf Bourguignon," a traditional French beef stew, what type of wine is essential for marinating the beef?

[Question ID = 19][Question Description = Q19_P3_FB1_NCHMCT_SH2_NOV24]

1. White wine

[Option ID = 73]

2. Rosé wine

[Option ID = 74]

3. Sparkling wine

[Option ID = 75]

4. Red wine

[Option ID = 76]

20) In the classic French dish 'Bouillabaisse,' what type of shellfish is traditionally included to enhance the flavor of the fish stew?

[Question ID = 20][Question Description = Q20_P3_FB1_NCHMCT_SH2_NOV24]

1. Lobster

[Option ID = 77]

2. Shrimp

[Option ID = 78]

3. Clams

[Option ID = 79]

4. Mussels

[Option ID = 80]

21) Which of the following statements accurately describes the process of sous-vide cooking?

[Question ID = 21][Question Description = Q21_P3_FB1_NCHMCT_SH2_NOV24]

1. Cooking food directly on an open flame at high temperatures.

[Option ID = 81]

2. Cooking food in a water bath at precisely controlled low temperatures for an extended period.

[Option ID = 82]

3. Flash frying food in oil to create a crispy outer layer.

[Option ID = 83]

4. Cooking food in a microwave to achieve uniform heating.

[Option ID = 84]

22) Which ingredients are typically included in a traditional French court-bouillon, and what is its primary purpose in the cooking process?

[Question ID = 22][Question Description = Q22_P3_FB1_NCHMCT_SH2_NOV24]

1. Water, vinegar, onions, carrots, and aromatic herbs; are used primarily for poaching fish.

[Option ID = 85]

2. Milk, butter, garlic, and parsley; are used primarily for baking.

[Option ID = 86]

3. Wine, tomatoes, basil, and oregano; are used primarily for braising meats.

[Option ID = 87]

4. Water, soy sauce, ginger, and green onions; are used primarily for marinating.

[Option ID = 88]

23) What are the primary steps involved in the braising process, and how does this method enhance the flavor and texture of tougher cuts of meat?

[Question ID = 23][Question Description = Q23_P3_FB1_NCHMCT_SH2_NOV24]

1. Searing the meat, followed by slow cooking in a liquid at a high temperature; tenderizes the meat by breaking down connective tissues.

[Option ID = 89]

2. Boiling the meat in water and then grilling; preserves the meat's moisture.

[Option ID = 90]

3. Steaming the meat over aromatic herbs; adds a smoky flavor.

[Option ID = 91]

4. Searing the meat, followed by slow cooking in a liquid at a low temperature; tenderizes the meat by breaking down connective tissues and infuses it with deep flavors.

[Option ID = 92]

24) What is the optimal temperature range for fermenting yeast to achieve the best rise and flavor development in bread dough?

[Question ID = 24][Question Description = Q24_P3_FB1_NCHMCT_SH2_NOV24]

1. 10-20°C (50-68°F)

[Option ID = 93]

2. 21-27°C (70-81°F)

[Option ID = 94]

3. 35-40°C (95-104°F)

[Option ID = 95]

4. 50-60°C (122-140°F)

[Option ID = 96]

25) Béarnaise sauce is a classic French sauce made using which key ingredient differentiates it from Hollandaise sauce, and what herb is traditionally used to impart its unique flavor?

[Question ID = 25][Question Description = Q25_P3_FB1_NCHMCT_SH2_NOV24]

1. White wine; Thyme

[Option ID = 97]

2. Red wine; Basil

[Option ID = 98]

3. Vinegar; Tarragon

[Option ID = 99]

4. Lemon juice; Rosemary

[Option ID = 100]

26) What is the primary advantage of cooking en papillote, and which type of food is most commonly prepared using this method?

[Question ID = 26][Question Description = Q26_P3_FB1_NCHMCT_SH2_NOV24]

1. Enhances the flavor by smoking; used primarily for meats.

[Option ID = 101]

2. Retains moisture and nutrients by steaming in parchment paper; used primarily for fish and vegetables.

[Option ID = 102]

3. Provides a crispy texture by baking without oil; used primarily for breads and pastries.

[Option ID = 103]

4. Intensifies the flavor by deep frying in oil; used primarily for desserts.

[Option ID = 104]

27) Which among the following is also known as 'Fruit Knife':

[Question ID = 27][Question Description = Q27_P3_FB1_NCHMCT_SH2_NOV24]

1. Tourne knife

[Option ID = 105]

2. Bird's beak knife

[Option ID = 106]

3. Paring knife

[Option ID = 107]

4. Boning knife

[Option ID = 108]

28) Defrosting process of the frozen meat, done prior to cooking it, is termed as:

[Question ID = 28][Question Description = Q28_P3_FB1_NCHMCT_SH2_NOV24]

1. Basting

[Option ID = 109]

2. Thawing

[Option ID = 110]

3. Koshering

[Option ID = 111]

4. Rigor Mortis

[Option ID = 112]

29) The people who work under the Pastry chefs and are responsible for all baked products such as bread, breakfast rolls; are known as:

[Question ID = 29][Question Description = Q29_P3_FB1_NCHMCT_SH2_NOV24]

1. Potagers

[Option ID = 113]

2. Entremetiers

[Option ID = 114]

3. Chef Rotisseurs

[Option ID = 115]

4. Boulangers

[Option ID = 116]

30) Which of the following vegetable is Not from 'Brassica family':

[Question ID = 30][Question Description = Q30_P3_FB1_NCHMCT_SH2_NOV24]

1. Cabbage

[Option ID = 117]

2. Brussels Sprouts

[Option ID = 118]

3. Bok Choy

[Option ID = 119]

4. Avocado

[Option ID = 120]

31) Which among the following is Not a flavourful liquid used in kitchen operations:

[Question ID = 31][Question Description = Q31_P3_FB1_NCHMCT_SH2_NOV24]

1. Remouillage

[Option ID = 121]

2. Court Bouillon

[Option ID = 122]

3. Chinois

[Option ID = 123]

4. Fumet

[Option ID = 124]

32) 'Insertion of fat inside a lean meat' and 'Covering of lean meat with a piece of fat' are respectively termed as:

[Question ID = 32][Question Description = Q32_P3_FB1_NCHMCT_SH2_NOV24]

1. Larding and Barding

[Option ID = 125]

2. Barding and Larding

[Option ID = 126]

3. Chateaubriand and Tournedos

[Option ID = 127]

4. Ham and Bacon

[Option ID = 128]

33) The dusty covering on a freshly laid egg, which disappears gradually on exposure to air, is called:

[Question ID = 33][Question Description = Q33_P3_FB1_NCHMCT_SH2_NOV24]

1. Bloom

[Option ID = 129]

2. Barn

[Option ID = 130]

3. Chalazae

[Option ID = 131]

4. Candle

[Option ID = 132]

34) Which among the following is Not a rice-variety:

[Question ID = 34][Question Description = Q34_P3_FB1_NCHMCT_SH2_NOV24]

1. Arborio

[Option ID = 133]

2. Bahia

[Option ID = 134]

3. Bomba

[Option ID = 135]

4. Adzuki

[Option ID = 136]

35) Which among the following is Not a cooking technique involved in Awadhi cuisine:

[Question ID = 35][Question Description = Q35_P3_FB1_NCHMCT_SH2_NOV24]

1. Dhungar

[Option ID = 137]

2. Dum

[Option ID = 138]

3. Baobeer

[Option ID = 139]

4. Ghee durust

[Option ID = 140]

36) Find out the incorrect pairing of lamb part with the Kashmiri cuisine preparation:

[Question ID = 36][Question Description = Q36_P3_FB1_NCHMCT_SH2_NOV24]

1. Ribs- Kabargah

[Option ID = 141]

2. Ribs - Tabak Maaz

[Option ID = 142]

3. Leg - Dhaniwal Korma

[Option ID = 143]

4. Leg - Tabak Maaz

[Option ID = 144]

37) Which of the following is a dark colour fruit that when salted and dried changes its colour to a deep purple, It is used as a souring agent in curries and also drunk as a beverage called Sol-kadhi:

[Question ID = 37][Question Description = Q37_P3_FB1_NCHMCT_SH2_NOV24]

1. Zafran

[Option ID = 145]

2. Hapus

[Option ID = 146]

3. Kokum

[Option ID = 147]

4. Rajgira

[Option ID = 148]

38) Which of the following Parsi cuisine dishes is a layered pastry made by deep frying:

[Question ID = 38][Question Description = Q38_P3_FB1_NCHMCT_SH2_NOV24]

1. Dhanshaak

[Option ID = 149]

2. Batero

[Option ID = 150]

3. Malai na Khaja

[Option ID = 151]

4. Vindaloo

[Option ID = 152]

39) This dish is made by shallow frying a batter made from semolina and milk solids, the fried pancake is poached in honey flavoured sugar syrup:

[Question ID = 39][Question Description = Q39_P3_FB1_NCHMCT_SH2_NOV24]

1. Malpua

[Option ID = 153]

2. Phirnee

[Option ID = 154]

3. Pinni

[Option ID = 155]

4. Malai Kofta

[Option ID = 156]

40) Which among the following ingredients is Not specifically from the cuisine of Rajasthan:

[Question ID = 40][Question Description = Q40_P3_FB1_NCHMCT_SH2_NOV24]

1. Gawar-Phali

[Option ID = 157]

2. Ker-sangri

[Option ID = 158]

3. Mawal

[Option ID = 159]

4. Baajra

[Option ID = 160]

41) A small bowl-shaped ladle made from coconut shell is known as:

[Question ID = 41][Question Description = Q41_P3_FB1_NCHMCT_SH2_NOV24]

1. Usal

[Option ID = 161]

2. Thavi

[Option ID = 162]

3. Chowrang

[Option ID = 163]

4. Doodhi

[Option ID = 164]

42) Which of the following is a pungent mustard paste from Bengal, usually used as a condiment:

[Question ID = 42][Question Description = Q42_P3_FB1_NCHMCT_SH2_NOV24]

1. **Khasta**

[Option ID = 165]

2. **Kasundi**

[Option ID = 166]

3. **Kokum**

[Option ID = 167]

4. **Kurdai**

[Option ID = 168]

43) Which among the following is a correct group that represents types of Sausage casings:

[Question ID = 43][Question Description = Q43_P3_FB1_NCHMCT_SH2_NOV24]

1) **Plastic casing, Collagen casing, Cellulose casing, Polymer casing**

[Option ID = 169]

2. **Plastic casing, Collagen casing, Aluminium casing, Polycarbon casing**

[Option ID = 170]

3. **Hog ring casing, Collagen casing, Cellulose casing, Polymer casing**

[Option ID = 171]

4. **Hog ring casing, Collagen casing, Cellulose casing, Polycarbon casing**

[Option ID = 172]

44) Which among the following is a variety of Bacon:

[Question ID = 44][Question Description = Q44_P3_FB1_NCHMCT_SH2_NOV24]

1. **Prosciutto**

[Option ID = 173]

2. **Serrano**

[Option ID = 174]

3. **Pancetta**

[Option ID = 175]

4. **None of these**

[Option ID = 176]

45) Which of the following are various kinds of crunchy & fresh vegetables cut into finger shapes and served with flavoursome dips:

[Question ID = 45][Question Description = Q45_P3_FB1_NCHMCT_SH2_NOV24]

1. **Barquettes**

[Option ID = 177]

2. **Crudités**

[Option ID = 178]

3. **Bouchees**

[Option ID = 179]

4. **Crescents**

[Option ID = 180]

46) The marinated slices of meat skewered onto bamboo sticks, can be grilled or pan fried. These are popularly prepared in south-east Asian countries; are termed as:

[Question ID = 46][Question Description = Q46_P3_FB1_NCHMCT_SH2_NOV24]

1) **Satays**

[Option ID = 181]

2. **Shawarmaas**

[Option ID = 182]

3. **Strudels**

[Option ID = 183]

4. **Tempuras**

[Option ID = 184]

47) Which of the following statement is Not true with regard to the use of Spread(creamy/buttery paste) in a sandwich:

[Question ID = 47][Question Description = Q47_P3_FB1_NCHMCT_SH2_NOV24]

1. **It provides moistness to the slices of bread**

[Option ID = 185]

2. **It provides contrasting flavours to the filling**

[Option ID = 186]

3. **It helps is preservation by preventing microbial growth**

[Option ID = 187]

4. **It decides the name of the sandwich**

[Option ID = 188]

48) A process where the liquid such as wine and stock, are used for dissolving the remains of cooked food in a pan, it is one of the most versatile method to retain the flavour of the sauce; is termed as:

[Question ID = 48][Question Description = Q48_P3_FB1_NCHMCT_SH2_NOV24]

1. Flaming

[Option ID = 189]

2. Deglazing

[Option ID = 190]

3. Marinating

[Option ID = 191]

4. Casseroling

[Option ID = 192]

49) Which of the following is Not a pasta shape from Italy:

[Question ID = 49][Question Description = Q49_P3_FB1_NCHMCT_SH2_NOV24]

1. Mascarpone

[Option ID = 193]

2. Farfalle

[Option ID = 194]

3. Rigatoni

[Option ID = 195]

4. Fettucine

[Option ID = 196]

50) Find out the incorrect paring of Pasta sauce name and ingredients:

[Question ID = 50][Question Description = Q50_P3_FB1_NCHMCT_SH2_NOV24]

1. Napolitana - Tomatoes

[Option ID = 197]

2. Pesto - Basil parsley

[Option ID = 198]

3. Carbonara - Tomatoes

[Option ID = 199]

4. Alfredo - Cream

[Option ID = 200]

51) Find out the incorrect pair from the following with reference to German cuisine:

[Question ID = 51][Question Description = Q51_P3_FB1_NCHMCT_SH2_NOV24]

1. Senf - mustard

[Option ID = 201]

2. Quark - cheese

[Option ID = 202]

3. Pumpernickel - dark bread

[Option ID = 203]

4. Pretzel - egg noodles

[Option ID = 204]

52) Which among the following is a rich fruit cake from Scotland:

[Question ID = 52][Question Description = Q52_P3_FB1_NCHMCT_SH2_NOV24]

1. Scone cake

[Option ID = 205]

2. Flapjack cake

[Option ID = 206]

3. Dundee cake

[Option ID = 207]

4. None of these

[Option ID = 208]

53) A paste of sesame seeds and olive oil from Lebanese cuisine is known as:

[Question ID = 53][Question Description = Q53_P3_FB1_NCHMCT_SH2_NOV24]

1. Tahini

[Option ID = 209]

2. Hummus

[Option ID = 210]

3. Babaganoush

[Option ID = 211]

4. **Fattoush**

[Option ID = 212]

54) Find the odd one out from the following:

[Question ID = 54][Question Description = Q54_P3_FB1_NCHMCT_SH2_NOV24]

1. **Baumkuchen**

[Option ID = 213]

2. **Kue lapis**

[Option ID = 214]

3. **Quiche**

[Option ID = 215]

4. **Bebinca**

[Option ID = 216]

55) Which of the following is a cake garnish made up of a paste prepared by using flour, butter, sugar and eggs, then spread in thin sheets and baked until golden brown:

[Question ID = 55][Question Description = Q55_P3_FB1_NCHMCT_SH2_NOV24]

1. **Touille**

[Option ID = 217]

2. **Royal Icing**

[Option ID = 218]

3. **Fondant**

[Option ID = 219]

4. **Chocolate fudge**

[Option ID = 220]

56) Which among the following is another name for cake turntable:

[Question ID = 56][Question Description = Q56_P3_FB1_NCHMCT_SH2_NOV24]

1. **Ganache**

[Option ID = 221]

2. **Vacherins Nougatine**

[Option ID = 222]

3. **Lazy Suzanne**

[Option ID = 223]

4. **Morello Nougatine**

[Option ID = 224]

57) Find out the incorrect pair with reference to chocolate brand and country:

[Question ID = 57][Question Description = Q57_P3_FB1_NCHMCT_SH2_NOV24]

1. **Morde - India**

[Option ID = 225]

2. **Lindt - Switzerland**

[Option ID = 226]

3. **Callebaut - Belgium**

[Option ID = 227]

4. **Skyr - Germany**

[Option ID = 228]

58) Which among the following is a cake:

[Question ID = 58][Question Description = Q58_P3_FB1_NCHMCT_SH2_NOV24]

1. **Bagel**

[Option ID = 229]

2. **Banana bread**

[Option ID = 230]

3. **Baguette**

[Option ID = 231]

4. **Baklava**

[Option ID = 232]

59) Which among the following is a Greek preparation comprising thin sheets of flour dough:

[Question ID = 59][Question Description = Q59_P3_FB1_NCHMCT_SH2_NOV24]

1. **Phyllo pastry**

[Option ID = 233]

2. **Panada**

[Option ID = 234]

3. Feather pastry

[Option ID = 235]

4. Tapioca

[Option ID = 236]

60) An equipment attached to a butane cylinder, which emits a sharp narrow flame often used for spot colouring of sugar:

[Question ID = 60][Question Description = Q60_P3_FB1_NCHMCT_SH2_NOV24]

1. Assiette

[Option ID = 237]

2. Blow Torch

[Option ID = 238]

3. Dariole Torch

[Option ID = 239]

4. Shooter

[Option ID = 240]

Topic:- P3_FB2_NCHMCT_SH2_NOV24

1) Chef de salle is a

[Question ID = 61][Question Description = Q01_P3_FB2_NCHMCT_SH2_NOV24]

1. Lounge Waiter

[Option ID = 241]

2. Floor Waiter

[Option ID = 242]

3. Carver

[Option ID = 243]

4. Cashier

[Option ID = 244]

2) A Boston Shaker is a

[Question ID = 62][Question Description = Q02_P3_FB2_NCHMCT_SH2_NOV24]

1. Two part shaker

[Option ID = 245]

2. Three part shaker

[Option ID = 246]

3. One part shaker

[Option ID = 247]

4. Four part shaker

[Option ID = 248]

3) Rocks glass is also popularly known as

[Question ID = 63][Question Description = Q03_P3_FB2_NCHMCT_SH2_NOV24]

1. Slim Jim

[Option ID = 249]

2. Old fashioned

[Option ID = 250]

3. Highball

[Option ID = 251]

4. Collins

[Option ID = 252]

4) Batwinia is a soup from :

[Question ID = 64][Question Description = Q04_P3_FB2_NCHMCT_SH2_NOV24]

1. Hungary

[Option ID = 253]

2. Germany

[Option ID = 254]

3. Italy

[Option ID = 255]

4. Russia

[Option ID = 256]

5) Apple sauce is not a traditional accompaniment of :

[Question ID = 65][Question Description = Q05_P3_FB2_NCHMCT_SH2_NOV24]

1. Roast Pork

[Option ID = 257]

2. Roast goose

[Option ID = 258]

3. Roast Turkey

[Option ID = 259]

4. Roast Duck

[Option ID = 260]

6) Bel Paese is

[Question ID = 66][Question Description = Q06_P3_FB2_NCHMCT_SH2_NOV24]

1. A soft Cheese from Italy

[Option ID = 261]

2. A soft Cheese from France

[Option ID = 262]

3. A hard Cheese from France

[Option ID = 263]

4. A hard Cheese from Italy

[Option ID = 264]

7) Melba sauce is made of

[Question ID = 67][Question Description = Q07_P3_FB2_NCHMCT_SH2_NOV24]

1. Strawberry Puree

[Option ID = 265]

2. Raspberry Puree

[Option ID = 266]

3. Blueberry Puree

[Option ID = 267]

4. Cranberry Puree

[Option ID = 268]

8) The classical accompaniment of “filet de sole al’orly” is

[Question ID = 68][Question Description = Q08_P3_FB2_NCHMCT_SH2_NOV24]

1. Sauce Tartare

[Option ID = 269]

2. Hollandaise Sauce

[Option ID = 270]

3. Bearnaise Sauce

[Option ID = 271]

4. Tomato Sauce

[Option ID = 272]

9) A brown Stew of Lamb or mutton can be a

[Question ID = 69][Question Description = Q09_P3_FB2_NCHMCT_SH2_NOV24]

1. Navarin

[Option ID = 273]

2. Fricasse

[Option ID = 274]

3. Blanquette

[Option ID = 275]

4. Bercy

[Option ID = 276]

10) Which of the following is not a flower Tisane ?

[Question ID = 70][Question Description = Q10_P3_FB2_NCHMCT_SH2_NOV24]

1. Rosehip

[Option ID = 277]

2. Camomile

[Option ID = 278]

3. Milfoil

[Option ID = 279]

4. Tilleul

[Option ID = 280]

11) Which of the following laced coffee will contain Tia-Maria ?

[Question ID = 71][Question Description = Q11_P3_FB2_NCHMCT_SH2_NOV24]

1. Jamaican Coffee

[Option ID = 281]

2. Monk’s Coffee

[Option ID = 282]

3. **Café Royale**

[Option ID = 283]

4. **Calypso Coffee**

[Option ID = 284]

12) Which of the following is not a white grape ?

[Question ID = 72][Question Description = Q12_P3_FB2_NCHMCT_SH2_NOV24]

1. **Riesling**

[Option ID = 285]

2. **Chardonnay**

[Option ID = 286]

3. **Gamay**

[Option ID = 287]

4. **Semillon**

[Option ID = 288]

13) Which of the following can be a Jigger ?

[Question ID = 73][Question Description = Q13_P3_FB2_NCHMCT_SH2_NOV24]

1. **Shot glass**

[Option ID = 289]

2. **Rolly Polly**

[Option ID = 290]

3. **Elgin Sherry**

[Option ID = 291]

4. **Copita**

[Option ID = 292]

14) A relish fork is

[Question ID = 74][Question Description = Q14_P3_FB2_NCHMCT_SH2_NOV24]

1. **Served with sorbet**

[Option ID = 293]

2. **A bar tool**

[Option ID = 294]

3. **Used on a Cheese board**

[Option ID = 295]

4. **Served with cold salads**

[Option ID = 296]

15) Which among the following cocktail has Galliano as a modifier ?

[Question ID = 75][Question Description = Q15_P3_FB2_NCHMCT_SH2_NOV24]

1. **Tequila Sunrise**

[Option ID = 297]

2. **Black Russian**

[Option ID = 298]

3. **Harvey Wallbanger**

[Option ID = 299]

4. **Stinger**

[Option ID = 300]

16) Identify the cocktail which is 3/4 highball filled with ice + half filled with white wine + club soda and twist of lemon as garnish

[Question ID = 76][Question Description = Q16_P3_FB2_NCHMCT_SH2_NOV24]

1. **Champagne Cocktail**

[Option ID = 301]

2. **Shandy**

[Option ID = 302]

3. **Spritzer**

[Option ID = 303]

4. **Julep**

[Option ID = 304]

17) Identify the modifier used in a Pink Gin Cocktail

[Question ID = 77][Question Description = Q17_P3_FB2_NCHMCT_SH2_NOV24]

1. **Grenadine**

[Option ID = 305]

2. **Angostura Bitters**

[Option ID = 306]

3. Dry Vermouth

[Option ID = 307]

4. Sweet Vermouth

[Option ID = 308]

18) Metaxa is a well known after dinner sprit from

[Question ID = 78][Question Description = Q18_P3_FB2_NCHMCT_SH2_NOV24]

1. Japan

[Option ID = 309]

2. Greece

[Option ID = 310]

3. China

[Option ID = 311]

4. Hungary

[Option ID = 312]

19) Which of the following is not a fruit brandy ?

[Question ID = 79][Question Description = Q19_P3_FB2_NCHMCT_SH2_NOV24]

1. Calvados

[Option ID = 313]

2. Kir

[Option ID = 314]

3. Siivovitz

[Option ID = 315]

4. Mead

[Option ID = 316]

20) Which of the following is from Scotland?

[Question ID = 80][Question Description = Q20_P3_FB2_NCHMCT_SH2_NOV24]

1. Benedictine

[Option ID = 317]

2. Amaretto

[Option ID = 318]

3. Drambuie

[Option ID = 319]

4. Grand Marnier

[Option ID = 320]

21) The flavor of blue curacao is

[Question ID = 81][Question Description = Q21_P3_FB2_NCHMCT_SH2_NOV24]

1. Blue berries

[Option ID = 321]

2. Cherry

[Option ID = 322]

3. Anise

[Option ID = 323]

4. Orange peel

[Option ID = 324]

22) Bock beers are traditionally from

[Question ID = 82][Question Description = Q22_P3_FB2_NCHMCT_SH2_NOV24]

1. England

[Option ID = 325]

2. Germany

[Option ID = 326]

3. Australia

[Option ID = 327]

4. Ireland

[Option ID = 328]

23) In wine making Chaptalization is the process of

[Question ID = 83][Question Description = Q23_P3_FB2_NCHMCT_SH2_NOV24]

1. Addition of sugar to grape juice before fermentation

[Option ID = 329]

2. Addition of sugar to grape juice during fermentation

[Option ID = 330]

3. Addition of sugar to grape juice after fermentation

[Option ID = 331]

4. Addition of sugar after degorgment.

[Option ID = 332]

24) Vinho Ver'de are table wines from

[Question ID = 84][Question Description = Q24_P3_FB2_NCHMCT_SH2_NOV24]

1. Portugal

[Option ID = 333]

2. Hungary

[Option ID = 334]

3. Italy

[Option ID = 335]

4. Spain

[Option ID = 336]

25) A gangway in banquets should be minimum

[Question ID = 85][Question Description = Q25_P3_FB2_NCHMCT_SH2_NOV24]

1. 2 ½ feet

[Option ID = 337]

2. 3 feet

[Option ID = 338]

3. 3 ½ feet

[Option ID = 339]

4. 4 feet

[Option ID = 340]

26) Kedgeree is a popular

[Question ID = 86][Question Description = Q26_P3_FB2_NCHMCT_SH2_NOV24]

1. French meat dish served for breakfast

[Option ID = 341]

2. British fish dish served for breakfast

[Option ID = 342]

3. American meat dish served for breakfast

[Option ID = 343]

4. French fish dish served for breakfast.

[Option ID = 344]

27) One of the famous wines from Loire Valley is

[Question ID = 87][Question Description = Q27_P3_FB2_NCHMCT_SH2_NOV24]

1. Pouilly - Fuisse

[Option ID = 345]

2. Chateau Petrus

[Option ID = 346]

3. Pouilly - Fume

[Option ID = 347]

4. Chateau Latour

[Option ID = 348]

28) Which among the following is a Tennessee Whiskey ?

[Question ID = 88][Question Description = Q28_P3_FB2_NCHMCT_SH2_NOV24]

1. George Dickel

[Option ID = 349]

2. Jim Beam

[Option ID = 350]

3. Old Crow

[Option ID = 351]

4. Maker's Mark

[Option ID = 352]

29) Lapsang Souchong is a popular

[Question ID = 89][Question Description = Q29_P3_FB2_NCHMCT_SH2_NOV24]

1. Beer from China

[Option ID = 353]

2. Tea from China

[Option ID = 354]

3. Liqueur from China

[Option ID = 355]

4. Mushroom from China

[Option ID = 356]

30) Turkish Coffee is made in special pots made of

[Question ID = 90][Question Description = Q30_P3_FB2_NCHMCT_SH2_NOV24]

1. Porcelain

[Option ID = 357]

2. Brass

[Option ID = 358]

3. Bronze

[Option ID = 359]

4. Copper

[Option ID = 360]

31) While measuring the alcoholic strength; on the Sikes scale, the absolute alcohol is rated as 175, whereas on the Gay-Lussac scale, the absolute alcohol is rated as ____.

[Question ID = 91][Question Description = Q31_P3_FB2_NCHMCT_SH2_NOV24]

1. 150

[Option ID = 361]

2. 75

[Option ID = 362]

3. 200

[Option ID = 363]

4. 100

[Option ID = 364]

32) Find a correct sequence example from the Classical menu sequence:

[Question ID = 92][Question Description = Q32_P3_FB2_NCHMCT_SH2_NOV24]

1. Farineux - Fromage - Sorbet - Poisson

[Option ID = 365]

2. Potage - Oeufs - Farineux - Poisson

[Option ID = 366]

3. Sorbet - Salade - Potage - Poisson

[Option ID = 367]

4. Poisson - Sorbet - Salade - Potage

[Option ID = 368]

33) Which of the following glasses, has the largest size (capacity) in fluid Oz (ounce):

[Question ID = 93][Question Description = Q33_P3_FB2_NCHMCT_SH2_NOV24]

1. Sherry

[Option ID = 369]

2. Cocktail

[Option ID = 370]

3. Old Fashioned

[Option ID = 371]

4. Collins

[Option ID = 372]

34) The Egg spoon is usually served with:

[Question ID = 94][Question Description = Q34_P3_FB2_NCHMCT_SH2_NOV24]

1. Scrambled eggs

[Option ID = 373]

2. Boiled eggs

[Option ID = 374]

3. Sunny side up

[Option ID = 375]

4. Over easy

[Option ID = 376]

35) Oyster cruet consists of:

[Question ID = 95][Question Description = Q35_P3_FB2_NCHMCT_SH2_NOV24]

1. Cayenne pepper, pepper mill, chilli vinegar & Tabasco sauce

[Option ID = 377]

2. Worcestershire sauce, HP sauce, chilli vinegar & Tabasco sauce

[Option ID = 378]

3. Worcestershire sauce, pepper mill, chilli vinegar & Celery salt

[Option ID = 379]

4. Cayenne pepper, Worcestershire sauce, HP sauce & celery salt

[Option ID = 380]

36) Which of the following is a Chinese black tea blend that is smoke dried over pinewood fire:

[Question ID = 96][Question Description = Q36_P3_FB2_NCHMCT_SH2_NOV24]

1. Lapsang Souchong

[Option ID = 381]

2. Earl Grey

[Option ID = 382]

3. Lapsang Auswong

[Option ID = 383]

4. Earl Duke

[Option ID = 384]

37) The evaporation temperature for Ethyl alcohol is:

[Question ID = 97][Question Description = Q37_P3_FB2_NCHMCT_SH2_NOV24]

1. 70 degree celsius

[Option ID = 385]

2. 62.5 degree celsius

[Option ID = 386]

3. 78 degree celsius

[Option ID = 387]

4. 100 degree Celsius

[Option ID = 388]

38) Which among the following is a fortified wine from Sicily:

[Question ID = 98][Question Description = Q38_P3_FB2_NCHMCT_SH2_NOV24]

1. Port

[Option ID = 389]

2. Madeira

[Option ID = 390]

3. Marsala

[Option ID = 391]

4. Malaga

[Option ID = 392]

39) The cigar shape which is narrow at both ends and bulged in the middle is called:

[Question ID = 99][Question Description = Q39_P3_FB2_NCHMCT_SH2_NOV24]

1. Parejo

[Option ID = 393]

2. Torpedo

[Option ID = 394]

3. Perfecto

[Option ID = 395]

4. Pyramid

[Option ID = 396]

40) The correct group that represents the parts of cigar; is:

[Question ID = 100][Question Description = Q40_P3_FB2_NCHMCT_SH2_NOV24]

1. Filler, Binder and Candeler

[Option ID = 397]

2. Filler, Binder and Wrapper

[Option ID = 398]

3. Binder, Cylinder and Fluer

[Option ID = 399]

4. Binder, Calendeler and Wrapper

[Option ID = 400]

NCHMCT SHIFT 2 EXAM GENERIC

Topic: P3_GEN_FB1_NCHMCT_SH2_NOV24

1) Chef de salle is a

[Question ID = 101][Question Description = Q01_P3_GEN_FB1_NCHMCT_SH2_NOV24]

1) Lounge Waiter

[Option ID = 401]

2) Floor Waiter

[Option ID = 402]

3) Carver

[Option ID = 403]

4) Cashier

[Option ID = 404]

2) A Boston Shaker is a

[Question ID = 102][Question Description = Q02_P3_GEN_FB1_NCHMCT_SH2_NOV24]

1) Two part shaker

[Option ID = 405]

2) Three part shaker

[Option ID = 406]

3) One part shaker

[Option ID = 407]

4) Four part shaker

[Option ID = 408]

3) Apple sauce is not a traditional accompaniment of :

[Question ID = 103][Question Description = Q03_P3_GEN_FB1_NCHMCT_SH2_NOV24]

1) Roast Pork

[Option ID = 409]

2) Roast goose

[Option ID = 410]

3) Roast Turkey

[Option ID = 411]

4) Roast Duck

[Option ID = 412]

4) Melba sauce is made of

[Question ID = 104][Question Description = Q04_P3_GEN_FB1_NCHMCT_SH2_NOV24]

1) Strawberry Puree

[Option ID = 413]

2) Raspberry Puree

[Option ID = 414]

3) Blueberry Puree

[Option ID = 415]

4) Cranberry Puree

[Option ID = 416]

5) Which of the following is not a flower Tisane ?

[Question ID = 105][Question Description = Q05_P3_GEN_FB1_NCHMCT_SH2_NOV24]

1) Rosehip

[Option ID = 417]

2) Camomile

[Option ID = 418]

3) Milfoil

[Option ID = 419]

4) Tilleul

[Option ID = 420]

6) Which of the following laced coffee will contain Tia-Maria ?

[Question ID = 106][Question Description = Q06_P3_GEN_FB1_NCHMCT_SH2_NOV24]

1) Jamaican Coffee

[Option ID = 421]

2) Monk's Coffee

[Option ID = 422]

3) Café Royale

[Option ID = 423]

4) Calypso Coffee

[Option ID = 424]

7) Which of the following can be a Jigger ?

[Question ID = 107][Question Description = Q07_P3_GEN_FB1_NCHMCT_SH2_NOV24]

1) Shot glass

[Option ID = 425]

2) Rolly Polly

[Option ID = 426]

3) Elgin Sherry

[Option ID = 427]

4) Copita

[Option ID = 428]

8) A relish fork is

[Question ID = 108][Question Description = Q08_P3_GEN_FB1_NCHMCT_SH2_NOV24]

1. Served with sorbet

[Option ID = 429]

2. A bar tool

[Option ID = 430]

3. Used on a Cheese board

[Option ID = 431]

4. Served with cold salads

[Option ID = 432]

9)

Identify the cocktail which is 3/4 highball filled with ice + half filled with white wine + club soda and twist of lemon as garnish.

[Question ID = 109][Question Description = Q09_P3_GEN_FB1_NCHMCT_SH2_NOV24]

1. Champagne Cocktail

[Option ID = 433]

2. Shandy

[Option ID = 434]

3. Spritzer

[Option ID = 435]

4. Julep

[Option ID = 436]

10) Which of the following is not a fruit brandy ?

[Question ID = 110][Question Description = Q10_P3_GEN_FB1_NCHMCT_SH2_NOV24]

1. Calvados

[Option ID = 437]

2. Kir

[Option ID = 438]

3. Siivovitz

[Option ID = 439]

4. Mead

[Option ID = 440]

11) Which of the following is from Scotland?

[Question ID = 111][Question Description = Q11_P3_GEN_FB1_NCHMCT_SH2_NOV24]

1. Benedictine

[Option ID = 441]

2. Amaretto

[Option ID = 442]

3. Drambuie

[Option ID = 443]

4. Grand Marnier

[Option ID = 444]

12) The flavor of blue curacao is

[Question ID = 112][Question Description = Q12_P3_GEN_FB1_NCHMCT_SH2_NOV24]

1. Blue berries

[Option ID = 445]

2. Cherry

[Option ID = 446]

3. Anise

[Option ID = 447]

4) Orange peel

[Option ID = 448]

13) In wine making Chaptalization is the process of

[Question ID = 113][Question Description = Q13_P3_GEN_FB1_NCHMCT_SH2_NOV24]

1) Addition of sugar to grape juice before fermentation

[Option ID = 449]

2) Addition of sugar to grape juice during fermentation

[Option ID = 450]

3) Addition of sugar to grape juice after fermentation

[Option ID = 451]

4) Addition of sugar after degorgment.

[Option ID = 452]

14) Vinho Ver'de are table wines from

[Question ID = 114][Question Description = Q14_P3_GEN_FB1_NCHMCT_SH2_NOV24]

1) Portugal

[Option ID = 453]

2) Hungary

[Option ID = 454]

3) Italy

[Option ID = 455]

4) Spain

[Option ID = 456]

15) A gangway in banquets should be minimum

[Question ID = 115][Question Description = Q15_P3_GEN_FB1_NCHMCT_SH2_NOV24]

1) 2 ½ feet

[Option ID = 457]

2) 3 feet

[Option ID = 458]

3) 3 ½ feet

[Option ID = 459]

4) 4 feet

[Option ID = 460]

16) One of the famous wines from Loire Valley is

[Question ID = 116][Question Description = Q16_P3_GEN_FB1_NCHMCT_SH2_NOV24]

1) Pouilly - Fuisse

[Option ID = 461]

2) Chateau Petrus

[Option ID = 462]

3) Pouilly - Fume

[Option ID = 463]

4) Chateau Latour

[Option ID = 464]

17) Which among the following is a Tennessee Whiskey ?

[Question ID = 117][Question Description = Q17_P3_GEN_FB1_NCHMCT_SH2_NOV24]

1) George Dickel

[Option ID = 465]

2) Jim Beam

[Option ID = 466]

3) Old Crow

[Option ID = 467]

4) Maker's Mark

[Option ID = 468]

18) Lapsang Souchong is a popular

[Question ID = 118][Question Description = Q18_P3_GEN_FB1_NCHMCT_SH2_NOV24]

1) Beer from China

[Option ID = 469]

2) Tea from China

[Option ID = 470]

3) Liqueur from China

[Option ID = 471]

4) Mushroom from China

[Option ID = 472]

19) Turkish Coffee is made in special pots made of

[Question ID = 119][Question Description = Q19_P3_GEN_FB1_NCHMCT_SH2_NOV24]

1. Porcelain

[Option ID = 473]

2. Brass

[Option ID = 474]

3. Bronze

[Option ID = 475]

4. Copper

[Option ID = 476]

20) Find a correct sequence example from the Classical menu sequence:

[Question ID = 120][Question Description = Q20_P3_GEN_FB1_NCHMCT_SH2_NOV24]

1. Farineux - Fromage - Sorbet - Poisson

[Option ID = 477]

2. Potage - Oeufs - Farineux - Poisson

[Option ID = 478]

3. Sorbet - Salade - Potage - Poisson

[Option ID = 479]

4. Poisson - Sorbet - Salade - Potage

[Option ID = 480]

21) Oyster cruet consists of:

[Question ID = 121][Question Description = Q21_P3_GEN_FB1_NCHMCT_SH2_NOV24]

1. Cayenne pepper, pepper mill, chilli vinegar & Tabasco sauce

[Option ID = 481]

2. Worcestershire sauce, HP sauce, chilli vinegar & Tabasco sauce

[Option ID = 482]

3. Worcestershire sauce, pepper mill, chilli vinegar & Celery salt

[Option ID = 483]

4. Cayenne pepper, Worcestershire sauce, HP sauce & celery salt

[Option ID = 484]

22) The evaporation temperature for Ethyl alcohol is:

[Question ID = 122][Question Description = Q22_P3_GEN_FB1_NCHMCT_SH2_NOV24]

1. 70 degree celsius

[Option ID = 485]

2. 62.5 degree celsius

[Option ID = 486]

3. 78 degree celsius

[Option ID = 487]

4. 100 degree Celsius

[Option ID = 488]

23) Which among the following is a fortified wine from Sicily:

[Question ID = 123][Question Description = Q23_P3_GEN_FB1_NCHMCT_SH2_NOV24]

1. Port

[Option ID = 489]

2. Madeira

[Option ID = 490]

3. Marsala

[Option ID = 491]

4. Malaga

[Option ID = 492]

24) The cigar shape which is narrow at both ends and bulged in the middle is called:

[Question ID = 124][Question Description = Q24_P3_GEN_FB1_NCHMCT_SH2_NOV24]

1. Parejo

[Option ID = 493]

2. Torpedo

[Option ID = 494]

3. Perfecto

[Option ID = 495]

4. Pyramid

[Option ID = 496]

25) The correct group that represents the parts of cigar; is:

[Question ID = 125][Question Description = Q25_P3_GEN_FB1_NCHMCT_SH2_NOV24]

1. Filler, Binder and Candeler

[Option ID = 497]

2. Filler, Binder and Wrapper

[Option ID = 498]

3. Binder, Cylinder and Fluer

[Option ID = 499]

4. Binder, Calendeler and Wrapper

[Option ID = 500]

Topic: P3_GEN_FB2_NCHMCT_SH2_NOV24

1) What is Pâte Sucrée primarily used for?

[Question ID = 126][Question Description = Q01_P3_GEN_FB2_NCHMCT_SH2_NOV24]

1. Making puff pastry

[Option ID = 501]

2. Creating sweet tart shells

[Option ID = 502]

3. Preparing choux pastry

[Option ID = 503]

4. Making bread dough

[Option ID = 504]

2) What are the by products of yeast fermentation in bread making?

[Question ID = 127][Question Description = Q02_P3_GEN_FB2_NCHMCT_SH2_NOV24]

1. Carbon dioxide and ethanol

[Option ID = 505]

2. Nitrogen and methanol

[Option ID = 506]

3. Hydrogen and propanol

[Option ID = 507]

4. Oxygen and isobutanol

[Option ID = 508]

3) Which of the following is a classic French charcuterie item made from duck or goose liver?

[Question ID = 128][Question Description = Q03_P3_GEN_FB2_NCHMCT_SH2_NOV24]

1. Rillettes

[Option ID = 509]

2. Jambon

[Option ID = 510]

3. Foie Gras

[Option ID = 511]

4. Saucisson

[Option ID = 512]

4) What is the main difference between pâté and terrine?

[Question ID = 129][Question Description = Q04_P3_GEN_FB2_NCHMCT_SH2_NOV24]

1. Pâté is always served cold, terrine is served hot

[Option ID = 513]

2. Pâté is smooth, terrine is chunky

[Option ID = 514]

3. Pâté is made with vegetables, terrine is made

[Option ID = 515]

4. Pâté is baked, terrine is boiled

[Option ID = 516]

5) Which strain of yeast is commonly used in bread fermentation?

[Question ID = 130][Question Description = Q05_P3_GEN_FB2_NCHMCT_SH2_NOV24]

1. Saccharomyces cerevisiae

[Option ID = 517]

2. Micrococci

[Option ID = 518]

3. Lactobacillus bulgaricus

[Option ID = 519]

4. Streptococcus thermophilous

[Option ID = 520]

6) What role does the 'resting' period play in the pasta dough preparation process, and how does it impact the dough's elasticity and workability?

[Question ID = 131][Question Description = Q06_P3_GEN_FB2_NCHMCT_SH2_NOV24]

1. It allows the dough to cool down, making it easier to handle.

[Option ID = 521]

2. It allows the gluten to relax, improving elasticity and workability.

[Option ID = 522]

3. It allows the flavors to meld, enhancing the taste.

[Option ID = 523]

4. It allows the dough to rise, increasing its volume.

[Option ID = 524]

7) In the context of Rajasthani cuisine, how does the arid climate influence the traditional ingredients and cooking techniques, and what unique methods have been developed to adapt to these conditions?

[Question ID = 132][Question Description = Q07_P3_GEN_FB2_NCHMCT_SH2_NOV24]

1) The arid climate necessitates the use of dried spices and ingredients, with an emphasis on preservation techniques.

[Option ID = 525]

2. The arid climate encourages the use of fresh, seasonal vegetables.

[Option ID = 526]

3. The cooking techniques focus on slow cooking to retain moisture in the dishes.

[Option ID = 527]

4. The cuisine primarily relies on dairy products to balance the dryness of the climate.

[Option ID = 528]

8) In the classic French dish 'Bouillabaisse,' what type of shellfish is traditionally included to enhance the flavor of the fish stew?

[Question ID = 133][Question Description = Q08_P3_GEN_FB2_NCHMCT_SH2_NOV24]

1. Lobster

[Option ID = 529]

2. Shrimp

[Option ID = 530]

3. Clams

[Option ID = 531]

4. Mussels

[Option ID = 532]

9) Which of the following statements accurately describes the process of sous-vide cooking?

[Question ID = 134][Question Description = Q09_P3_GEN_FB2_NCHMCT_SH2_NOV24]

1. Cooking food directly on an open flame at high temperatures.

[Option ID = 533]

2. Cooking food in a water bath at precisely controlled low temperatures for an extended period.

[Option ID = 534]

3. Flash frying food in oil to create a crispy outer layer.

[Option ID = 535]

4. Cooking food in a microwave to achieve uniform heating.

[Option ID = 536]

10) What are the primary steps involved in the braising process, and how does this method enhance the flavor and texture of tougher cuts of meat?

[Question ID = 135][Question Description = Q10_P3_GEN_FB2_NCHMCT_SH2_NOV24]

1. Searing the meat, followed by slow cooking in a liquid at a high temperature; tenderizes the meat by breaking down connective tissues.

[Option ID = 537]

2. Boiling the meat in water and then grilling; preserves the meat's moisture.

[Option ID = 538]

3. Steaming the meat over aromatic herbs; adds a smoky flavor.

[Option ID = 539]

4. Searing the meat, followed by slow cooking in a liquid at a low temperature; tenderizes the meat by breaking down connective tissues and infuses it with deep flavors.

[Option ID = 540]

11) Béarnaise sauce is a classic French sauce made using which key ingredient differentiates it from Hollandaise sauce, and what herb is traditionally used to impart its unique flavor?

[Question ID = 136][Question Description = Q11_P3_GEN_FB2_NCHMCT_SH2_NOV24]

1. White wine; Thyme

[Option ID = 541]

2. Red wine; Basil

[Option ID = 542]

3. Vinegar; Tarragon

[Option ID = 543]

4. Lemon juice; Rosemary

[Option ID = 544]

12) Defrosting process of the frozen meat, done prior to cooking it, is termed as:

[Question ID = 137][Question Description = Q12_P3_GEN_FB2_NCHMCT_SH2_NOV24]

1. Basting

[Option ID = 545]

2. Thawing

[Option ID = 546]

3. Koshering

[Option ID = 547]

4. Rigor Mortis

[Option ID = 548]

13) The people who work under the Pastry chefs and are responsible for all baked products such as bread, breakfast rolls; are known as:

[Question ID = 138][Question Description = Q13_P3_GEN_FB2_NCHMCT_SH2_NOV24]

1. Potagers

[Option ID = 549]

2. Entremetiers

[Option ID = 550]

3. Chef Rotisseurs

[Option ID = 551]

4. Boulangers

[Option ID = 552]

14) Which among the following is Not a flavourful liquid used in kitchen operations:

[Question ID = 139][Question Description = Q14_P3_GEN_FB2_NCHMCT_SH2_NOV24]

1. Remouillage

[Option ID = 553]

2. Court Bouillon

[Option ID = 554]

3. Chinois

[Option ID = 555]

4. Fumet

[Option ID = 556]

15) Which among the following is Not a cooking technique involved in Awadhi cuisine:

[Question ID = 140][Question Description = Q15_P3_GEN_FB2_NCHMCT_SH2_NOV24]

1. Dhungar

[Option ID = 557]

2. Dum

[Option ID = 558]

3. Baobeer

[Option ID = 559]

4. Ghee durust

[Option ID = 560]

16) Find out the incorrect pairing of lamb part with the Kashmiri cuisine preparation:

[Question ID = 141][Question Description = Q16_P3_GEN_FB2_NCHMCT_SH2_NOV24]

1. Ribs- Kabargah

[Option ID = 561]

2. Ribs - Tabak Maaz

[Option ID = 562]

3. Leg - Dhaniwal Korma

[Option ID = 563]

4. Leg - Tabak Maaz

[Option ID = 564]

17) Which of the following Parsi cuisine dishes is a layered pastry made by deep frying:

[Question ID = 142][Question Description = Q17_P3_GEN_FB2_NCHMCT_SH2_NOV24]

1. Dhanshaak

[Option ID = 565]

2. Baterno

[Option ID = 566]

3. Malai na Khaja

[Option ID = 567]

4. Vindaloo

[Option ID = 568]

18) Which among the following ingredients is Not specifically from the cuisine of Rajasthan:

[Question ID = 143][Question Description = Q18_P3_GEN_FB2_NCHMCT_SH2_NOV24]

1. Gawar-Phali

[Option ID = 569]

2. Ker-sangri

[Option ID = 570]

3. Mawal

[Option ID = 571]

4. Baajra

[Option ID = 572]

19) Which among the following is a correct group that represents types of Sausage casings:

[Question ID = 144][Question Description = Q19_P3_GEN_FB2_NCHMCT_SH2_NOV24]

1. Plastic casing, Collagen casing, Cellulose casing, Polymer casing

[Option ID = 573]

2. Plastic casing, Collagen casing, Aluminium casing, Polycarbon casing

[Option ID = 574]

3. Hog ring casing, Collagen casing, Cellulose casing, Polymer casing

[Option ID = 575]

4. Hog ring casing, Collagen casing, Cellulose casing, Polycarbon casing

[Option ID = 576]

20) Which of the following are various kinds of crunchy & fresh vegetables cut into finger shapes and served with flavoursome dips:

[Question ID = 145][Question Description = Q20_P3_GEN_FB2_NCHMCT_SH2_NOV24]

1. Barquettes

[Option ID = 577]

2. Crudités

[Option ID = 578]

3. Bouchees

[Option ID = 579]

4. Crescents

[Option ID = 580]

21) The marinated slices of meat skewered onto bamboo sticks, can be grilled or pan fried. These are popularly prepared in south-east Asian countries; are termed as:

[Question ID = 146][Question Description = Q21_P3_GEN_FB2_NCHMCT_SH2_NOV24]

1. Satays

[Option ID = 581]

2. Shawarmaas

[Option ID = 582]

3. Strudels

[Option ID = 583]

4. Tempuras

[Option ID = 584]

22) A process where the liquid such as wine and stock, are used for dissolving the remains of cooked food in a pan, it is one of the most versatile method to retain the flavour of the sauce; is termed as:

[Question ID = 147][Question Description = Q22_P3_GEN_FB2_NCHMCT_SH2_NOV24]

1. Flaming

[Option ID = 585]

2. Deglazing

[Option ID = 586]

3. Marinating

[Option ID = 587]

4. Casseroling

[Option ID = 588]

23) Find out the incorrect pairing of Pasta sauce name and ingredients:

[Question ID = 148][Question Description = Q23_P3_GEN_FB2_NCHMCT_SH2_NOV24]

1. Napolitana - Tomatoes

[Option ID = 589]

2. Pesto - Basil parsley

[Option ID = 590]

3. Carbonara - Tomatoes

[Option ID = 591]

4. Alfredo - Cream

[Option ID = 592]

24) Which of the following is a cake garnish made up of a paste prepared by using flour, butter, sugar and eggs, then spread in thin sheets and baked until golden brown:

[Question ID = 149][Question Description = Q24_P3_GEN_FB2_NCHMCT_SH2_NOV24]

1. Touille

[Option ID = 593]

2. Royal Icing

[Option ID = 594]

3. Fondant

[Option ID = 595]

4. Chocolate fudge

[Option ID = 596]

25) Which among the following is a cake:

[Question ID = 150][Question Description = Q25_P3_GEN_FB2_NCHMCT_SH2_NOV24]

1. Bagel

[Option ID = 597]

2. Banana bread

[Option ID = 598]

3. Baguette

[Option ID = 599]

4. Baklava

[Option ID = 600]

Topic:- P3_GEN_HK_NCHMCT_SH2_NOV24

1) Taski R4 is used for the following purpose

[Question ID = 151][Question Description = Q01_P3_GEN_HK_NCHMCT_SH2_NOV24]

1. Air freshener

[Option ID = 601]

2. Toilet bowl

[Option ID = 602]

3. Furniture maintainer

[Option ID = 603]

4. Bathroom cleaner

[Option ID = 604]

2) What is a 'deep cleaning' process in housekeeping

[Question ID = 152][Question Description = Q02_P3_GEN_HK_NCHMCT_SH2_NOV24]

1. Daily room cleaning

[Option ID = 605]

2. Intensive cleaning

[Option ID = 606]

3. Laundry cleaning

[Option ID = 607]

4. Cleaning done post checkout

[Option ID = 608]

3) A area/unit comprising of a wash basin & mirror

[Question ID = 153][Question Description = Q03_P3_GEN_HK_NCHMCT_SH2_NOV24]

1. Bathroom area/unit

[Option ID = 609]

2. Wardrobe area /unit

[Option ID = 610]

3. Luggage area/unit

[Option ID = 611]

4. Vanity area/unit

[Option ID = 612]

4) Sheets have minor imperfections

[Question ID = 154][Question Description = Q04_P3_GEN_HK_NCHMCT_SH2_NOV24]

1. Grey sheets

[Option ID = 613]

2. Damask

[Option ID = 614]

3. Seconds

[Option ID = 615]

4. Linen

[Option ID = 616]

5) Which of the following is not a part of Housekeeping department responsibility

[Question ID = 155][Question Description = Q05_P3_GEN_HK_NCHMCT_SH2_NOV24]

1. Flower arrangement

[Option ID = 617]

2. Laundry service

[Option ID = 618]

3. Room service/IRD

[Option ID = 619]

4. Public area cleaning

[Option ID = 620]

6) Heavy rate of checkouts-check in activities on the same day

[Question ID = 156][Question Description = Q06_P3_GEN_HK_NCHMCT_SH2_NOV24]

1) Back to back

[Option ID = 621]

2. Back of the house

[Option ID = 622]

3. Front of the house

[Option ID = 623]

4. Front to front

[Option ID = 624]

7) Rake & Wheel barrow are examples for

[Question ID = 157][Question Description = Q07_P3_GEN_HK_NCHMCT_SH2_NOV24]

1. Public area cleaning equipment / tools

[Option ID = 625]

2. Room cleaning equipment/tools

[Option ID = 626]

3. Horticulture equipment/tools

[Option ID = 627]

4. Flower arrangement tool /equipment

[Option ID = 628]

8) The process by which heavy grease, mud etc. are removed from surface when scrubbing is ineffective

[Question ID = 158][Question Description = Q08_P3_GEN_HK_NCHMCT_SH2_NOV24]

1) Scarifying

[Option ID = 629]

2. Shampooing

[Option ID = 630]

3. Pressure washing

[Option ID = 631]

4. Buffing

[Option ID = 632]

9) A room with two double beds , meant for four people

[Question ID = 159][Question Description = Q09_P3_GEN_HK_NCHMCT_SH2_NOV24]

1. Quad Room

[Option ID = 633]

2. Double Room

[Option ID = 634]

3. Double Double room

[Option ID = 635]

4. King Room

[Option ID = 636]

10) Women only floor are popularly known as

[Question ID = 160][Question Description = Q10_P3_GEN_HK_NCHMCT_SH2_NOV24]

1. Pink floor

[Option ID = 637]

2. Adam floor

[Option ID = 638]

3. Eva floor

[Option ID = 639]

4. Queen floor

[Option ID = 640]

11) Another term for sideboard

[Question ID = 161][Question Description = Q11_P3_GEN_HK_NCHMCT_SH2_NOV24]

1. Crescent

[Option ID = 641]

2. Credenza

[Option ID = 642]

3. Flat board

[Option ID = 643]

4. Vanity board

[Option ID = 644]

12) Large presses meant primarily for bed sheets

[Question ID = 162][Question Description = Q12_P3_GEN_HK_NCHMCT_SH2_NOV24]

1. Calendar

[Option ID = 645]

2. Flatbed press

[Option ID = 646]

3. Flat work ironer

[Option ID = 647]

4. Steam press

[Option ID = 648]

13) Carbon tetrachloride CCl₄ is an example for

[Question ID = 163][Question Description = Q13_P3_GEN_HK_NCHMCT_SH2_NOV24]

1. Absorbent

[Option ID = 649]

2. Solvent

[Option ID = 650]

3. Detergent

[Option ID = 651]

4. Bleach

[Option ID = 652]

14) A combination of cut & looped pile is known as

[Question ID = 164][Question Description = Q14_P3_GEN_HK_NCHMCT_SH2_NOV24]

1. Cut pile

[Option ID = 653]

2. Woven cord Pile

[Option ID = 654]

3. Velvet Pile

[Option ID = 655]

4. Sculptured Pile

[Option ID = 656]

15) Key that will open any internal door that has not been double locked

[Question ID = 165][Question Description = Q15_P3_GEN_HK_NCHMCT_SH2_NOV24]

1. Pass key

[Option ID = 657]

2. Sub-master key

[Option ID = 658]

3. Section master key

[Option ID = 659]

4. Floor master key

[Option ID = 660]

16) Cleaners boxes are also known as

[Question ID = 166][Question Description = Q16_P3_GEN_HK_NCHMCT_SH2_NOV24]

1. Hand caddy

[Option ID = 661]

2. Sani bin

[Option ID = 662]

3. Dust bin

[Option ID = 663]

4. Trolley

[Option ID = 664]

17) Chemically this is 4% acetic acid used to remove stains & tarnish

[Question ID = 167][Question Description = Q17_P3_GEN_HK_NCHMCT_SH2_NOV24]

1. Turpentine

[Option ID = 665]

2. Petrol

[Option ID = 666]

3. Vinegar

[Option ID = 667]

4. Oxalic acid

[Option ID = 668]

18) Hikae branch in the Ikebana forms an angle of about ____ degree with the rim of the container

[Question ID = 168][Question Description = Q18_P3_GEN_HK_NCHMCT_SH2_NOV24]

1. 45

[Option ID = 669]

2. 10

[Option ID = 670]

3. 75

[Option ID = 671]

4. 50

[Option ID = 672]

19) Popular brand Clax ultra is used as a _____ in a laundry.

[Question ID = 169][Question Description = Q19_P3_GEN_HK_NCHMCT_SH2_NOV24]

1. Washing powder

[Option ID = 673]

2. Bleach

[Option ID = 674]

3. Fabric sanitizer

[Option ID = 675]

4. Water conditioner

[Option ID = 676]

20) In interior decoration clerestory is a type of a

[Question ID = 170][Question Description = Q20_P3_GEN_HK_NCHMCT_SH2_NOV24]

1. Floor

[Option ID = 677]

2. Window

[Option ID = 678]

3. Light

[Option ID = 679]

4. Colour

[Option ID = 680]

21) Japanese screens originally made from rice paper mounted on a wooden frame

[Question ID = 171][Question Description = Q21_P3_GEN_HK_NCHMCT_SH2_NOV24]

1. Shoji

[Option ID = 681]

2. Balastore

[Option ID = 682]

3. Roller

[Option ID = 683]

4. Pleatex

[Option ID = 684]

22) A document detailing the minimum quality or traits required by an individual to perform a particular job

[Question ID = 172][Question Description = Q22_P3_GEN_HK_NCHMCT_SH2_NOV24]

1. Job description

[Option ID = 685]

2. Job procedure

[Option ID = 686]

3. Job specification

[Option ID = 687]

4. Job card

[Option ID = 688]

23) This process entails altering of the physical structure of the property

[Question ID = 173][Question Description = Q23_P3_GEN_HK_NCHMCT_SH2_NOV24]

1. Restoration

[Option ID = 689]

2. Redecoration

[Option ID = 690]

3. Refurbishing

[Option ID = 691]

4. Remodelling

[Option ID = 692]

24) Eiderdowns part of bedding is essentially a

[Question ID = 174][Question Description = Q24_P3_GEN_HK_NCHMCT_SH2_NOV24]

1) Quilt

[Option ID = 693]

2. Mattress

[Option ID = 694]

3. Bed sheet

[Option ID = 695]

4. Pillow

[Option ID = 696]

25) The design principle that directs us to create points of interest

[Question ID = 175][Question Description = Q25_P3_GEN_HK_NCHMCT_SH2_NOV24]

1) Emphasis

[Option ID = 697]

2. Proportion

[Option ID = 698]

3. Harmony

[Option ID = 699]

4. Balance

[Option ID = 700]

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1) A document that states the unique purpose that sets a hotel apart from other hotels in terms of underlying philosophy and direction to the hotel's actions is known as

[Question ID = 176][Question Description = Q01_P3_GEN_FO_NCHMCT_SH2_NOV24]

1) Mission statement

[Option ID = 701]

2. Aim

[Option ID = 702]

3. Vision

[Option ID = 703]

4. Standard Operating Procedures

[Option ID = 704]

2) A person who arrives at a hotel with a reservation is

[Question ID = 177][Question Description = Q02_P3_GEN_FO_NCHMCT_SH2_NOV24]

1) FIT

[Option ID = 705]

2. Walk-in

[Option ID = 706]

3. Chance guest

[Option ID = 707]

4. No show

[Option ID = 708]

3) Which is not a primary position within the uniform service department?

[Question ID = 178][Question Description = Q03_P3_GEN_FO_NCHMCT_SH2_NOV24]

1. Bell attendants

[Option ID = 709]

2. Transportation personnel

[Option ID = 710]

3. Cashiers

[Option ID = 711]

4. Concierges

[Option ID = 712]

4)

The guest has settled her account and left the hotel, but the front office staff has failed to properly update the room's status

[Question ID = 179][Question Description = Q04_P3_GEN_FO_NCHMCT_SH2_NOV24]

1) Sleeper

[Option ID = 713]

2. Sleep out

[Option ID = 714]

3. Skipper

[Option ID = 715]

4. DNCO (Did not check out)

[Option ID = 716]

5) Blocking fewer rooms than the number requested by a group, based on group's history is called

[Question ID = 180][Question Description = Q05_P3_GEN_FO_NCHMCT_SH2_NOV24]

1. Cancellation

[Option ID = 717]

2. Overflow

[Option ID = 718]

3. Wash down

[Option ID = 719]

4. Underbooking

[Option ID = 720]

6) A billing arrangement under which the daily rate includes charges for the guestroom and two meals, typically breakfast and dinner is known as

[Question ID = 181][Question Description = Q06_P3_GEN_FO_NCHMCT_SH2_NOV24]

1. Bermuda Plan

[Option ID = 721]

2. American Plan

[Option ID = 722]

3. Continental Plan

[Option ID = 723]

4. Modified American Plan

[Option ID = 724]

7) A journal in which important front office events and decisions are recorded for reference during subsequent shifts is known as

[Question ID = 182][Question Description = Q07_P3_GEN_FO_NCHMCT_SH2_NOV24]

1. Information Directory

[Option ID = 725]

2. Log Book

[Option ID = 726]

3. Guest request register

[Option ID = 727]

4. Master Register

[Option ID = 728]

8) A journal in which important front office events and decisions are recorded for reference during subsequent shifts is known as

[Question ID = 183][Question Description = Q08_P3_GEN_FO_NCHMCT_SH2_NOV24]

1. Information Directory

[Option ID = 729]

2. Correction voucher

[Option ID = 730]

3. Allowance voucher

[Option ID = 731]

4. Cash voucher

[Option ID = 732]

9) A city ledger account that has not been settled within a reasonable collection period, usually ninety days is called

[Question ID = 184][Question Description = Q09_P3_GEN_FO_NCHMCT_SH2_NOV24]

1. Current account

[Option ID = 733]

2. Bad debt account

[Option ID = 734]

3. Overdue account

[Option ID = 735]

4. Delinquent account

[Option ID = 736]

10) Which of the following steps is not common to the sequence of a front office audit

[Question ID = 185][Question Description = Q10_P3_GEN_FO_NCHMCT_SH2_NOV24]

1. Verify room rates

[Option ID = 737]

2. Distribute reports

[Option ID = 738]

3. Post transaction vouchers

[Option ID = 739]

4. Verify no-show reservations

[Option ID = 740]

- 11) The rule of thumb approach establishes the minimum average room rate at \$1 for each \$1000 of construction and furnishings cost per room assuming the hotel maintains average

[Question ID = 186][Question Description = Q11_P3_GEN_FO_NCHMCT_SH2_NOV24]

1. 65 % occupancy

[Option ID = 741]

2. 75 % occupancy

[Option ID = 742]

3. 70% occupancy

[Option ID = 743]

4. 80% occupancy

[Option ID = 744]

- 12) In Hubbart Formula, estimated expenses for transportation, marketing, and human resources fall under

[Question ID = 187][Question Description = Q12_P3_GEN_FO_NCHMCT_SH2_NOV24]

1. Fixed expenses

[Option ID = 745]

2. Direct operating expenses

[Option ID = 746]

3. Undistributed operating expenses

[Option ID = 747]

4. Variable expenses

[Option ID = 748]

- 13) The yield for a hotel having 70 % occupancy with a discount of 25 % will be

[Question ID = 188][Question Description = Q13_P3_GEN_FO_NCHMCT_SH2_NOV24]

1. 52.5%

[Option ID = 749]

2. 17.5%

[Option ID = 750]

3. 7.5%

[Option ID = 751]

4. 45%

[Option ID = 752]

- 14) The guest who is not expected to check out today and will remain at least one more night is called

[Question ID = 189][Question Description = Q14_P3_GEN_FO_NCHMCT_SH2_NOV24]

1. Overstay

[Option ID = 753]

2. Sleep out

[Option ID = 754]

3. Due out

[Option ID = 755]

4. Stayover

[Option ID = 756]

- 15) A transaction requiring posting to a guest account that does not reach the front desk for posting until after the guest has checked out and closed her account is called

[Question ID = 190][Question Description = Q15_P3_GEN_FO_NCHMCT_SH2_NOV24]

1. Skipper

[Option ID = 757]

2. Late check out fee

[Option ID = 758]

3. Late charge

[Option ID = 759]

4. Account correction

[Option ID = 760]

- 16) A revenue management strategy requiring that a reservation must be for at least a specified number of nights in order to be accepted is called

[Question ID = 191][Question Description = Q16_P3_GEN_FO_NCHMCT_SH2_NOV24]

1. Duration Control

[Option ID = 761]

2. Close to arrival

[Option ID = 762]

3. Sell through

[Option ID = 763]

4. **Capacity management**

[Option ID = 764]

17) **CVGR stands for**

[Question ID = 192][Question Description = Q17_P3_GEN_FO_NCHMCT_SH2_NOV24]

1) **Company volume guarantee rate**

[Option ID = 765]

2. **Customer volume guarantee rate**

[Option ID = 766]

3. **Corporation volume guarantee rate**

[Option ID = 767]

4. **Common volume guarantee rate**

[Option ID = 768]

18) **Rate spread is calculated as**

[Question ID = 193][Question Description = Q18_P3_GEN_FO_NCHMCT_SH2_NOV24]

1. **Actual average rate / potential average rate**

[Option ID = 769]

2. **Potential average rate + potential average single rate**

[Option ID = 770]

3. **Actual revenue generated / potential revenue**

[Option ID = 771]

4) **Potential average double rate - potential average single rate**

[Option ID = 772]

19) **Percentage of overstays includes**

[Question ID = 194][Question Description = Q19_P3_GEN_FO_NCHMCT_SH2_NOV24]

1. **Total number of arrivals in specific duration**

[Option ID = 773]

2. **Total number of no-shows in specific duration**

[Option ID = 774]

3) **Total number of check-outs in specific duration**

[Option ID = 775]

4. **Total number of reservations in specific duration**

[Option ID = 776]

20) **A plan for journey, listing places in the order in which they are to be visited**

[Question ID = 195][Question Description = Q20_P3_GEN_FO_NCHMCT_SH2_NOV24]

1. **Souvenir**

[Option ID = 777]

2) **Itinerary**

[Option ID = 778]

3. **Phatnal**

[Option ID = 779]

4. **Mansionis**

[Option ID = 780]

21) **Club Mahindra holiday resorts are categorized under**

[Question ID = 196][Question Description = Q21_P3_GEN_FO_NCHMCT_SH2_NOV24]

1. **Convention hotels**

[Option ID = 781]

2. **Suite hotels**

[Option ID = 782]

3. **Casino hotels**

[Option ID = 783]

4) **Time-share hotels**

[Option ID = 784]

22) **En-Pension means**

[Question ID = 197][Question Description = Q22_P3_GEN_FO_NCHMCT_SH2_NOV24]

1) **Full board plan**

[Option ID = 785]

2. **Half board plan**

[Option ID = 786]

3. **Continental plan**

[Option ID = 787]

4. **Bermuda plan**

[Option ID = 788]

23) ROI in financial term stands for

[Question ID = 198][Question Description = Q23_P3_GEN_FO_NCHMCT_SH2_NOV24]

1. Rate of Interest

[Option ID = 789]

2. Revenue on Interest

[Option ID = 790]

3. Return on Investment

[Option ID = 791]

4. Recurring on Investment

[Option ID = 792]

24) Which of the following is not a GDS company

[Question ID = 199][Question Description = Q24_P3_GEN_FO_NCHMCT_SH2_NOV24]

1. Fidelio

[Option ID = 793]

2. Amadeus

[Option ID = 794]

3. Worldspan

[Option ID = 795]

4. Sabre

[Option ID = 796]

25) A guest who comes with little or no baggage

[Question ID = 200][Question Description = Q25_P3_GEN_FO_NCHMCT_SH2_NOV24]

1. Skipper

[Option ID = 797]

2. Scanty Baggage

[Option ID = 798]

3. Scarce Baggage

[Option ID = 799]

4. SPATT

[Option ID = 800]