

QUESTION PAPER ON FOOD AND BEVERAGE SERVICE

Q.1 What Is The Size Of Dinner Plate?

Ans. 10 "

Q.2 What Is The Size Of Half Plate?

Ans. 8"

Q.3 What Is The Size Of Soup Plate?

Ans. 7"

Q. 4 What Is The Size Of Quarter Plate?

Ans. 6"

Q.5 What Is Claret ?

Ans. All The Bordeaux Region Red Wines Are Called Claret In England.

Q.6 What Is Copita ?

Ans. It Is A Type Of Glass Which Is Used For The Service Of Liqueur .

Q.7 What Is Brandy Ballon?

Ans. It Is Type Of Glass Used For The Service Of Brandy.

Q.8 Which Is The Sweetest Wine In The World?

Ans. Semmilion

Q.9 What Is Silver Service?

Ans. A Process In Which Food Is Served From Platter To Plate With The Help Of Service Gear.

Q.10 What Is The Meaning Of Café?

Ans Coffee

Q.11 What Is Basting?

Ans Moistening The Food During Cooking By Adding Marinades Or Oil.

Q.12 What Is Budget?

Ans Estimated Income And Expenses For A Particular Period Is Called Budget.

Q.13 Explain Brain Marie?

Ans. A Large Open Dish Partially Filled With Hot Water ,In Which Hot Food Container Are Placed To Keep Food Hot.

Q.14 What Is Oyster?

Ans. It Is A Type Of Shell Fish.

Q.15 What Is Sundae?

Ans . It Is A Type Of Ice Cream Served In Sundae Glass With Fruit ,Nuts And Syrup.

Q.16 What Is Cover?

Ans. It Is Place Set At A Table,For Eg In Restaurant .

Q.17 What Is Wine Cooler?

Ans. To Hold Ice Shaving To Keep Wine Chilled.

Q.18 What Is Wine Cradle?

Ans . To Hold Red Wine Bottle?

Q.19 Explain Decanter In One Line?

Ans.To Decant Red Wine.

Q.20 What Is Cosy?

Ans. Made Up Of Thick Cloth And Cotton Used To Cover The Tea Or Coffee Pot To Retain Heat.

Q.21 What Is Remekin?

Ans . Used For Baked Egg,Custards ,Soufflés Available In Various Size.

Q.22 Explain Cork Screw In One Line?

Ans .Used For Opening The Wine Bottle.?

Q.23 Explain Demitasse?

Ans. Used For The Service Of Tea Or Coffee During Breakfast.

Q.24 What Is Elgin?

Ans. Used For The Sherry And For Smaller Version Of Liqueurs.

Q.25 What Do You Mean By Paris Goblet?

Ans. Used For Wine ,Water,Juice ,Beers And Cocktails Specially Cobbler And Pina Colada

Q.26 Explain Cocotte Dish?

Ans. Earthen Ware Dish ,Eggs Are Cooked And Preserved In The Same Dish.

Q.27 What Is Melba Toast?

Ans. A Thin Slice 1/8 Inch Of Bread Toasted And Crisp And Golden.

Q.28 What Is Gristicks?

Ans. A Type Of Hardcrust Italian Bread Stick.

Q.29 What Is Demerara ?

Ans . It Is A Type Of Sugar Yellowish Brown Crystals.

Q.30 Explain Par Stock?

Ans. Stock Level For Each Alcoholic Drinks That Should Be Maintained At The Bar Always.

Q.31 What Is Lending Table?

Ans . A Table On Which Soiled Services Equipment Are Deposited For Wash.

Q.32 What Is Denger Zone With Temperature?

Ans. The Ideal Temperature Range For Bacteria To Grow Rapidly Is (5 To 63 Degree Celcius).

Q.33 What Do You Mean By Flambe'?

Ans. It Literally Means Flamed. In Flambe' Preparation Spirits Are Added To The Dish And Ignited.

Q.35 What Is Tdh?

Ans Menu With Limited Choice At Set Price.

Q.36 What Is Rotisserie'?

Ans. Type Of Restaurant Serving Roast Meat And Poultry.

Q.37 What Is Pension?

Ans .A Small Inexpensive Hotel In France.

Q.38 Name Two Dish Of Releve Course?

Ans, Roast Leg Of Lamb,Irish Stew

Q,39 Name Two International Soup?

Ans , Camaro (Brazil), Minestronne (Italy).

Q,40 .Give Two Example Of Horsd'oeuvres?

Ans . Oysters,Russian Salad.

Q,41 What Is Stilton ?

Ans. It Is A Type Of Cheese

Q,42 What Is Maderia ?

Ans. It Is Fortified Wine?

Q.43 What Is Rouille ?

Ans A Sauce Made Up Of Garlic ,Red Chillies And Stock.

Q.44 What Is Chipolata ?

Ans A Very Small Sausage.

Q,45 What Is Makhani Gravy?

Ans. It Is A Rich Tomato Gravy With Butter And Cream .

Q.46 What Is Blinis?

Ans, Very Small Thich Panecakes Made From Buckwheat Flour.

Q.47 What Is Pate?

Ans It Is A Paste Of Mixed Seasoned And Flavoured Meat ,Fish,Liver Etc.

Q. 48what Is Tabasco Sauce?

Ans. A Spicy Proprietary Sauce Made From Chillies,Vinegar And Spices.

Q.49 What Is Bouchee''?

Ans A Small Mouthful Puffpaste Case Filled With Various Fillings.

Q.50 What Is Cook Chill?

Ans. It Is Chilling Dish To 3 Degree Celcius Immediately After Cooking And Holding Them To 0 To 3 Degree Celcius.

Q.51 What Is Lean Meat?

Ans . It Is Meat Without Fat.

Q.52 What Is Food Cost ?

Ans. Amount Spent On Raw Material Used In The Production Of Food Meant For Sales.

Q.53 What Is Aperitif?

Ans. Alcoholic Beverage Served Before The Meal To Stimulate Appetite.

Q.54. What Is Briefing?

Ans It Means Giving Instruction Related To The Tasks To Be Performed.

Q.55 What Is Liqueur?

Ans. A Sweetened And Flavoured Alcoholic Drinks Served As A Digestive At The End Of The Meal.

Q.56 What Is American Plan?

Ans. It Includes Room Rent Plus Three Major Meals (Breakfast,Lunch,Dinner).

Q.57 What Is Danish Pastry?

Ans , Flaky East Cake ,Glaced With Ice Or Syrup Garnished With Nuts And Glaced Fruits.

Q.58 What Is Muesli?

Ans. Mixture Of Breakfast Cereals With Shredded Nuts And Dry Fruits.

Q.59 What Is Skimmed Milk?

Ans. Milk With Most Or All Of Its Fat Content Removed.

Q.60 Explain The Term Decaffeinated ?

Ans. The Is The Coffee Without The Stimulant ,Caffeine.

Q.61 What Is Casserole?

Ans, These Are The Stews Or Any Moist Dish Cooked Slowly In An Enclosed Dish.

Q.62 What Is Tisane?

Ans. It Is Type Of Herbal Tea.

Q.63 What Is Bulls Eye?

Ans . It Is Type Of Egg Preparation Cooked Only One Side,It Is Also Termed As Sunny Side Up.

Q.64 What Is Caper?

Ans. It Is Pickled Bud Or Young Berry Of A Mediterranean Shrub Used As Garnish Or Seasoning.

Q.65 What Is Scampi?

Ans .It Is A Variety Of Prawns.

Q.66 What Is Terragon?

Ans It Is A Kind Of Herb.

Q.67 What Is Chives?

Ans,Herb Related To Onion And Garlic Without A Bulb .One Of The Ingredients Of Fine Herbs.

Q.68 What Is Sirloin?

Ans .Taken From The Upperloin Of The Beef Which Include The Fillet .Used For Steaks.

Q.69 What Do You Mean By Earthy?

Ans. It Describes Complexities Like Mushrooms,Minerals Or Earth.

Q,70 What Is Full Bodied ?

Ans, Wine With Rich ,Mouth Filling Textures And Weight On The Palate ,As Opposite To Thin.

Q.71 What Is Term Acidity?

Ans. It Refers To Natural Acids In Wine ,Gives Balance And Crisp ,Clean Taste.

Q.72 What Is Term Dry?

Ans. It Means No Sugar Or Sweetness Remaining ,A Fruity Wine Can Ba A Dry.

Q,73 What Is Finish?

Ans. It Refers To The Final Impression A Wine Makes Ranges From Short To Long Duration.

Q.74 What Is Vintage?

Ans. It Refers To The Year In Which Grapes Are Harvested And Fermented To Make A Wine.

Q.75 What Is Tannin?

Ans. It Refers To Drying ,Astringent Texture Generally Associated With Full Bodied Reds.

