

INSTITUTE OF HOTEL MANAGEMENT

BHM-352: ADVANCE FOOD AND BEVERAGE OPERATIONS-II

Maximum Marks: 100

Q1. Briefing in an F&B Outlet is taken by?

- a) F&B Manager
- b) Outlet Manager
- c) Supervisor
- d) Senior Steward

Q2. RSOT stands for?

- a) Room Service Order Ticket
- b) Restaurant Service Order Ticket
- c) Room Service Order Taker
- d) Restaurant Service Order Taker

Q3. SOP stands for?

- a) Service Operations Protocols
- b) Standard Operating Procedure
- c) Standard Open Procedures
- d) Service Organisation Procedure

Q.4 Speed Rail is used to?

- a) To keep pouring brands
- b) To increase efficiency of barman
- c) To keep mostly used syrups & juices
- d) All the above

Q.5 Ice well is situated in?

- a) Front Bar
- b) Back Bar
- c) Pantry
- d) Under Bar

Q.6 Which among the following activities is a part of both Opening as well as Closing duties?

- a) Preparation of Garnish
- b) Preparing Indent
- c) Stocking Refrigerators
- d) Preparing daily sales reports

Q.7 Which is not a Bar Fraud?

- a) Under Pouring
- b) Over Pouring
- c) Using Peg Measure
- d) Diluting of Liquor

Q.8 Store & Pour Containers in the bar are used for?

- a) Storing Juices
- b) Storing Syrups
- c) Storing Pouring Brands
- d) Storing Well Brands

Q.9 Pouring Brands are also known as?

- a) House Brands
- b) Call Brands
- c) Guest Brands
- d) All the above

Q.10 Front Bar is used for?

- a) Preparation of Cocktails

- b) Serving Drinks to the Guests
- c) Displaying Liquor Bottles
- d) Storing Bar Equipments

Q.11 Bar die, foot rail and bar counter are the parts of?

- a) Front Bar
- b) Back Bar
- c) Under Bar
- d) Service Area

Q.12 Which is a dispense bar among the following?

- a) A Restaurant Bar
- b) Room Service Bar
- c) Banquet Bar
- d) All of above

Q.13 Which among the following statements are true?

- a) Garnish must be prepared fresh
- b) Juices must be stored in the refrigerator after use
- c) Ice Well must be filled before operation
- d) All the above

Q. 14 Select the odd one out?

- a) Shake
- b) Stir
- c) Blend
- d) Pour

Q.15 Base for Margarita Cocktail is?

- a) Vodka
- b) Rum
- c) Tequila
- d) Gin

Q.16 Select the odd one out?

- a) Martini
- b) Gimlet
- c) Tom Collins
- d) Daiquiri

Q17 The Gay-Lussac system of measuring alcoholic strength shows Scotch whisky to be:

- a) 750 degrees under proof
- b) neutral grain spirit
- c) 25 0 over proof
- d) 40% by volume

Q18 Which well-known cocktail is made of vodka and tomato juice:

- a) Bloody Mary
- b) Harvey Wallbanger
- c) Manhattan
- d) White Lady

Q19. Which is the correct liqueur for making Cafe Calypso?

- a) Kahlua
- b) Curacao
- c) Tia Maria
- d) Ron Bacardi

Q20 The definition of amontillado sherry is:

- a) rather fragrant and slightly sweet
- b) mellow but medium-dry and nutty
- c) very dry and crisp
- d) darkish coloured and medium sweet

Q21 Decaffeinated coffee may be defined as:

- a) strong because it contains chicory
- b) flavoured with figs in the Turkish style
- c) continental high roast made in a Cona machine
- d) having the stimulant caffeine removed

Q22 Which one of the following items requires a finger bowl:

- a) melon with Parma ham
- b) oysters in the half shell
- c) grapefruit cocktail
- d) hors-d'oeuvre varies

Q23 The machine that dispenses soft drinks is called a

- a) pre-mix.
- b) post-mix.
- c) prep mixer.
- d) distributor

Q24 The liqueurs used to prepare Crepes Suzette should be:

- a) Kirsch and Maraschino
- b) Curaao and Grand Marnier
- c) Tia Maria and Benedictine
- d) Glayva and Marnique

Q25 Which of the following groups does not contain a liqueur:

- a) Campari, Cherry Brandy, Grande Champagne, Goldwasser
- b) Grappa, Schnapps, Bacardi, Pernod
- c) Drambuie, Glayva, Grand Marnier, Drambuie
- d) Benedictine, Creme de Menthe, Kahlua, Cointreau

Q26 Sorbet is a:

- a) mild herb used in making stuffings
- b) refreshing water ice served midway through a banquet
- c) cold sauce served with globe artichokes
- d) continental smoked sausage

Q27 If wine is spilt on the tablecloth a waiter should:

- a) clear the table of everything and sponge the stain with milk
- b) cover the soiled area with a clean table napkin by unrolling it over the spillage
- c) ask the customers to wait in the lounge while he fetches a clean cloth
- d) take the plates of food to the sideboard and change the cloth

Q28 This tool helps bartenders create the perfect pour every time.

- a) Mister
- b) Sniffer
- c) Jigger
- d) Bar spoon

Q29 Which term describes a drink served at room temperature, with no ice or chilling.

- a) Straight up
- b) Neat
- c) On the rocks
- d) None of above

Q30 These cocktail additives, made from herbs and roots, are used to make both a Manhattan and the classic martini

- e) Sours
- f) Bitters
- g) Sugars
- h) Salt

Q31 How can you estimate the proof of a liquor.

- a) Double the alcohol by volume.
- b) Half the alcohol by volume
- c) Add 50 to the alcohol by volume
- d) Add 25 to the alcohol by volume

Q32 Which two ingredients make up a martini

- a) Vodka and bitters
- b) Gin and tonic
- c) Gin and vermouth
- d) None of above.

Q33 Made in Mexico, this liquor serves as the foundation for the margarita

- a) Vodka
- b) Gin
- c) Tequila
- d) Sangria

Q34. What type of glass should you use to serve brandy

- a) Snifter
- b) Shot
- c) Rolly polly
- d) Highball

Q35. Which of the following types of drinks should be shaken prior to serving

- a) Drinks made by gin
- b) Drinks containing sparkling water
- c) Drinks made with creamy Liquors
- e) None of above.

Q36. What is the Mist?

- a) Drink served over the Crushed ice
- b) A flaming drink
- c) Drinks mixed with bitters
- d) Drinks which are chilled before serving

Q37. What two ingredients make up the Shirley Temple

- a) Cola and lemon juice
- b) Cola and syrup
- c) Ginger ale and grenadine
- d) Orange juice and tonic water

Q38. Which ingredient is NOT found in the typical cosmopolitan?

- a) Vodka
- b) Triple Sec
- c) Vermouth
- d) None of above

Q39 What fortified wine can be found in both the martini and Manhattan

- a) Quinquina
- b) Americano
- c) Vermouth

d) Beer

Q40. What type of liquor serves as the base for the Manhattan

- a) Vodka
- b) Rum
- c) Whiskey
- d) None of above

Q41. Say how many bottles and of which of the following are required to serve 180 customers with an aperitif each:

- a) 2 dozen Dubonnet
- b) 7 bottles of Campari
- c) 6 dozen litres of vermouth
- d) 15 bottles of Manzanilla

Q42. What flavours the liquor Chambord

- a) Raspberries
- b) Orange
- c) Strawberry
- d) Coffee

Q43. Which traditional Cuban highball consists of white rum, lime juice, sugar, soda water, and mint

- a) Margarita
- b) Mojito
- c) Bloody marry
- d) White Lady

Q44. Which cocktail is made with vodka, triple sec, cranberry juice, and freshly squeezed or sweetened lime juice?

- a) A Cosmopolitan
- b) Margarita
- c) Tom Collins
- d) Whiskey sour

Q45. What are the ingredients of a Grasshopper?

- a) Crème de Menthe, Crème de Cacao, and light cream.
- b) Vodka and bitters
- c) Gin and tonic
- d) Gin and vermouth

Q46. French name of wine waiter is

- a) Commi de rang
- b) Chef de etage
- c) Trancheur
- d) Sommelier

Q47. When guest brings their own liquor in a hotel is known as

- a) Ullage
- b) Spillage
- c) Corkage
- d) Leakage

Q48. The deep curve at the bottom of champagne bottle known as

- a) Estufa
- b) Punt
- c) Pupitres
- d) Mead

Q49. To strain cocktailequipment is used.

- a) Mudler
- b) Bar Strainer
- c) Liquor Strainer
- d) Hawthorne Strainer

Q50 Outer skin of the lemon is known as

- a) Zest
- b) Mist
- c) Twist
- d) Crush