

FOOD AND BEVERAGE SERVICES

Q1. The following question consists of two statements. While answering the question choose any of the given responses.

Statement 1: When food is served by the waiter at the table from a platter onto a guest plate, the service is done from the right.

Statement 2: All beverages are served from the left.

- Both the statements are true and Statement 2 is the correct reason for Statement 1
- Both the statements are true but Statement 2 is not the correct reason for Statement 1
- Both the statements are false
- Statement 1 is true and Statement 2 is false

Q2. The given image shows the tray used for Room service provided by a hotel. Which of the following gives the correct position to keep saucer and cups?

- A
- B
- C
- D



Should we have another sample? Depends on how the waiter is holding the tray. Is is holding from CD side or AB side?

Q3. Find the mismatch in the following matrix of beverages and their methods of production:

- a. Brandy- The product where the fermented molasses juice is distilled
- b. Vodka- The product where the fermented sugarcane or potato juices are distilled
- c. Whisky- The product where the fermented juice of cereal grains is distilled

- a
- b
- c
- All are correctly matched

Q4. Cafe Latte may be best described as _____.

- Black coffee mixed with whipped ice cream
- Beverage made with decaffeinated beans
- Cold variant of the normally hot beverage coffee
- A portion of espresso and steamed milk, generally in a 1:2 ratio
- Coffee mixed with cream in the ratio 4:1

Q5. Arnav works as a chef in Hotel Planza. He got an order to prepare cheese sandwiches for a customer's breakfast. Since, the cheese is as a whole, it needs to be a cut into pieces.

The cheese Arnav served cannot belong to which of the following categories?

- Soft cheese
- Yellow Cheese
- Blue Cheese
- None of the above