

Default for HCM135

The default category for questions shared in context 'HCM135'.

Fill in the Blank (FBQs)

FBQ1

Dustbins should be provided and placed atlocations to allow staff and customers drop their wastes.

Open

1.00000000

0.00000000

FBQ2

Food and beverages provide energy needed for performingand muscular activities.

Physical activities

1.00000000

Physical

1.00000000

0.00000000

FBQ3

The duties of waiters/waitresses include welcoming customers politely, taking orders and removing.....

Used plates

1.00000000

0.00000000

FBQ4

The Kitchen can be defined as a factory where raw food items, and partly or wholly processed food substances are hygienically prepared and/or cooked for customers'in the restaurants.

Service

1.00000000

Services

1.00000000

FBQ5

A head cook is also known as

Chef de cuisine

1.00000000

0.00000000

FBQ6

When the establishment arranges to send certain categories of workers to an outside organized training centre like workshops, and educational course centres, paying a stipulated amount for specific period of time, it is called job training

Outside

1.00000000

0.00000000

FBQ7

A scald is caused bysuch as hot steam or hot vapour.

wet heat

1.00000000

0.00000000

FBQ8

A Burn is caused by dry heat such as contact of hand with hotor heat cooking

pot

Metal

1.00000000

0.00000000

FBQ9

The hormones regulateprocesses

Metabolic

1.00000000

0.00000000

FBQ10

The title of a restaurant Manager is someone who is qualified, competent and possesses accumulated wealth of experience in the restaurant and industry

Food service

1.00000000

0.00000000

FBQ11

..... are chemical compounds which are formed by plants in a process called synthesis.

Carbohydrates

1.00000000

0.00000000

FBQ12

Malnutrition is defined as deviation from proper feeding (nutrition) or not having enough to

Eat

1.00000000

0.00000000

FBQ13

Environmental hygiene is a habit of keeping our living and working environment clean to prevent outbreak of sickness anddiseases

Infectious

1.00000000

0.00000000

FBQ14

The placing of equipment by the wall side provides economy of space and is morefor workers than having them at the central

Convenient

1.00000000

0.00000000

FBQ15

The room or plate room contains services necessary for the service meals in a day.

Silver

1.00000000

0.00000000

FBQ16

Allfrom the restaurants to the kitchen must pass through a middle man known as an aboyeur.

Orders

1.00000000

0.00000000

0.00000000

FBQ17

.....is a training that involves a training program for the different categories of its departments' workers.

In-house training

1.00000000

0.00000000

FBQ18

On-the-job-training is training involving giving instructions, corrections and showingon the best way to do certain duties to achieve efficiency and satisfactory results.

Demonstrations

1.00000000

0.00000000

FBQ19

Non-pathogenic bacteria are non-toxic,.....and non-poisonous

non-harmful

1.00000000

0.00000000

0.00000000

FBQ20

Economically, Purchasing is a process wherebyis exchanged for procurement of goods and services.

Money

1.00000000

0.00000000

FBQ21

The ----- is the overall officer of the staff team in the restaurant

Head waiter

1.00000000

0.00000000

FBQ22

The kitchen organization chart is the setup of management staff fromdownward

Top

1.00000000

0.00000000

FBQ23

Flatware is anything ofand fork in the restaurant e.g. soup spoon, table fork

Spoon

1.00000000

0.00000000

FBQ24

Wash-up area is the place where used plates, cutlery, glasses, silver are hygienically washed and cleaned and returned to theirpoint.

Storage

1.00000000

0.00000000

FBQ25

The apprentices are thepeople learning cooking.

Young

1.00000000

New

1.00000000

0.00000000

FBQ26

Organisms that speed or regulate metabolic activities in the body are called -----

Catalyst

1.00000000

0.00000000

0.00000000

FBQ27

.....plates are thicker and heavier than any other plate in the market

China

1.00000000

0.00000000

FBQ28

Staphylococcus Aureus causes food poisoning because they produceinto the food

Toxins

1.00000000

0.00000000

FBQ29

The..... is designated to contain all the items of food and equipment for service of a meal.

Stillroom

1.00000000

0.00000000

FBQ30

Antibiotics prevent invadingand bacteria from attacking living organisms.

Viruses

1.00000000

0.00000000

0.00000000

FBQ31

A long line by the wall side means arranging thealongside the wall.

Equipment

1.00000000

0.0000000

FBQ32

.....cook while the catering manager does the administrative work and other paper work in the office.

Chefs

1.0000000

0.0000000

FBQ33

Ventilation is very important to allow food smoke toout and allow fresh air into the kitchen.

Diffuse

1.0000000

Go

1.0000000

FBQ34

Of all the biological molecules, proteins are the most important nutrients toincluding human beings.

Animals

1.0000000

0.0000000

FBQ35

The food that has been infected byorganisms such as bacteria, fungi and virus is called contaminated food

Pathogenic

1.0000000

0.0000000

0.0000000

Multiple Choice Questions (MCQs)

MCQ1

An example of fat-soluble vitamin is.....

vitamin B

0.0000000

vitamin C

0.0000000

Vitamin A

1.0000000

Ascorbic acid

0.0000000

MCQ2

Water is not commonly regarded asin the ordinary sense of the word but it is nevertheless of very great importance.

Grain

0.0000000

Liquid

0.0000000

Food

1.00000000

Vitamin

0.00000000

MCQ3

Water is not commonly regarded asin the ordinary sense of the word but it is nevertheless of very great importance.

Grain

0.00000000

Liquid

0.00000000

Food

1.00000000

Vitamin

0.00000000

MCQ4

In starting a restaurant business the process of carrying out a good survey of the location is -----

Survey

0.00000000

feasibility study

1.00000000

Research

0.00000000

Preparation

0.00000000

MCQ5

Carbohydrates are chemical compounds which are formed by plants by a process called -----

Photosynthesis

1.00000000

Mineralisation

0.00000000

Caramelisation

0.00000000

Vitaminosis

0.00000000

MCQ6

..... Keeping in a restaurant is important so as to prevent and discover cheating and fraud.

Book

0.00000000

Money

0.00000000

Record

1.00000000

Bee

0.00000000

MCQ7

Managerial integrity, planning and costing should be considered when organising the restaurant for.....

Laziness

0.00000000

Goodness

0.00000000

Activity

0.00000000

Success

1.00000000

MCQ8

A filthy environment is a potentialrisk in food and service area.

Great

0.00000000

Hygiene

1.00000000

Bad

0.00000000

Waste

0.00000000

MCQ9

In an eatery or hotel, the supervisor is a link between theand the staff

Restaurant manager

1.00000000

Head waiter

0.00000000

Head chef

0.00000000

Manager

0.00000000

MCQ10

Snacks bar is an area where assortedare displayed for self-choice

Drinks

0.00000000

Wines

0.00000000

Snacks

1.00000000

Liqueur

0.00000000

MCQ11

Fish fork and soup spoon are examples of

stock pot

0.00000000

soup spoon

0.00000000

table ware

1.00000000

Chafing

0.00000000

MCQ12

The attribute a waiter must possess includes all of the following except

Talkativeness

1.00000000

good personality

0.00000000

good memory

0.00000000

Honesty

0.00000000

MCQ13

Social skills involve theand ways of dealing directly with the customer in the restaurant

Type

0.00000000

Working

0.00000000

Appearance

0.00000000

Manner

1.00000000

MCQ14

Cafeteria is a place where varieties of foods are displayed on a counter showcase andsystem is adopted

Restaurant

0.00000000

self-service

1.00000000

Bar

0.00000000

hotel lounge

0.00000000

MCQ15

Hotplate is acontact point between the food service staff and the food preparation staff

Still

0.00000000

Sensitive

1.00000000

Secondary

0.00000000

Primary

0.00000000

MCQ16

Kitchen is a factory where raw food items and partly or wholly processed food substances are hygienically prepared for customers' service in a.....

Restaurant

1.00000000

Kitchen

0.00000000

Cooking area

0.00000000

House

0.00000000

MCQ17

Clostridium isdistributed from the intestine of humans and animals and found in the soil.

Food

0.00000000

Bacteria

1.00000000

Virus

0.00000000

Liquid

0.00000000

MCQ18

Continental chef is responsible for cooking dishes already planned by a chef

Local

0.00000000

Domestic

0.00000000

Nigerian

0.00000000

Foreign

1.00000000

MCQ19

Observation of certain points by a waiter must be taken into consideration when communicating with people except -----

Marking

1.00000000

Understanding

0.00000000

Repetition

0.00000000

Expression

0.00000000

MCQ20

The person who controls banquet functions is -----

Restaurant manager

1.00000000

Supervisor

0.00000000

Head waiter

0.00000000

Wine waiter

0.00000000

MCQ21

Restaurant, cafeteria and hotel are types of andservice.

food and enjoyment

0.00000000

motel and lodging

0.00000000

dining and wining

0.00000000

food and beverage

1.00000000

MCQ22

An accident report form includes all of the following except -----

Name

0.00000000

Time

0.00000000

Complexion

1.00000000

Witness

0.00000000

MCQ23

Heineken is an example ofbeverage

Alcoholic

1.00000000

non-alcoholic

0.00000000

Stout

0.00000000

coca cola

0.00000000

MCQ24

Communication is an exchange of ideas,of minds and feelings

Language

0.00000000

Talk

0.00000000

Expression

1.00000000

Telling

0.00000000

MCQ25

The under listed are examples of nutrients except

Protein

0.00000000

Mineral

0.00000000

Fat

0.00000000

Dripping

1.00000000

MCQ26

External muscular activities involves theexerted on our body tissues like carrying load, pushing cars

Internal body

0.00000000

Physical body

0.00000000

Stretching

0.00000000

Pressure of force

1.00000000

MCQ27

Salmonella is a type of bacteria.

Intestinal

0.00000000

Rough

0.00000000

Food poisoning

1.00000000

Enabling

0.00000000

MCQ28

Enzymes are biologicalthat mediates and regulates metabolic processes of body

Minerals

0.00000000

catalysts

1.00000000

Toxins

0.00000000

Pigments

0.00000000

MCQ29

Side board is made of wood and is used to hold all the equipment required by aduring service of a meal

Manager

0.00000000

Waiter

1.00000000

Supervisor

0.00000000

Chef

0.00000000

MCQ30

Chef de cuisine is noted as the -----

Restaurant head

0.00000000

Kitchen head

0.00000000

Head of the hotel

0.00000000

Head cook

1.00000000

MCQ31

Reading newspaper, journals or magazines while serving is an indication of lack of

Etiquette

1.00000000

Manners

0.00000000

Personality

0.00000000

customer relations

0.00000000

MCQ32

Types of training include the following except training

out-house

1.00000000

in-house

0.00000000

outside-job

0.00000000

on-the-job

0.00000000

MCQ33

That humanare not reflected as the most important factor to consider in fitting lightning system

Bodies

0.00000000

Faces

0.00000000

Shadows

1.00000000

Figures

0.00000000

MCQ34

_____ is defined as deviation from proper feeding (nutrition) or not having enough to eat

Nutrient deficiency

0.00000000

half nutrition

0.00000000

loss nutrition

0.00000000

Malnutrition

1.00000000

MCQ35

Ceilings are made fromboard, the by-product of softwoods

Wooden

0.0000000
Panel

0.0000000
Particles

1.0000000
Hard

0.0000000