



Sl. no.	Question	Option - 1	Option - 2	Option - 3	Option - 4	Correct Answer
1	From whom should the Demi Chef obtain daily instructions as per SOP?	Head waiter	Sous chef	Restaurant manager	Store supervisor	2
2	What does organizing the assigned work station primarily improve?	Efficiency	Decoration	Marketing	Entertainment	1
3	Cleaning schedules must be followed for the allotted kitchen section.	TRUE	FALSE	—	—	1
4	Identify the equipment used for sterilizing kitchen tools. 	Spice grinder	Dishwasher	Food processor	Sterilizer unit	4
5	Mise-en-place means preparation of _____.	Uniforms	Furniture	Customers	Ingredients	4
6	During morning preparation, a Demi Chef finds that the oven temperature fluctuates and some vegetables appear wilted. What should be the most appropriate action?	Ignore and continue cooking	Use alternate equipment and inform head chef	Adjust temperature and proceed	Discard vegetables and stay silent	2
7	If the Demi Chef does not inform F&B staff about unavailable menu items in advance, what is the most likely consequence during service hours?	Smooth guest service	Faster kitchen workflow	Guest dissatisfaction issues	Better inventory planning	3
8	While preparing multiple dishes during peak hours, the Demi Chef skips recipe measurements and rushes cooking processes, resulting in inconsistent taste and presentation. Why is strictly following recipes and preparation techniques critical in professional kitchens?	Save preparation time	Maintain consistency and quality standards	Reduce staff workload	Avoid supervisor feedback	2
9	What does customizing food according to guest preference ensure?	Menu expansion	Chef creativity	Guest satisfaction	Cost increase	3
10	What does attractive food presentation enhance?	Staff attendance	Kitchen hygiene	Visual appeal	Store records	3
11	What does proper portioning help maintain?	Portion control	Waste increase	Cost fluctuation	Guest delay	1
12	Identify the quality check tool used to measure food temperature. 	Food thermometer	Soup ladle	Cutting board	Serving tray	1
13	After preparation, food commodities must be stored as per _____.	Standards	Opinions	Choices	Designs	1
14	A Commis chef is not wearing gloves during food preparation despite instructions. What is the best corrective action?	Continue service silently	Ignore during busy hours	Stop task and enforce hygiene compliance	Delay reporting to chef	3
15	During stock inspection, the Demi Chef notices excess perishable items delivered beyond order quantity and some items nearing expiry. What should be the most appropriate professional response to ensure proper stock management and minimal wastage?	Ignore excess stock	Store without labeling	Inform chef and adjust menu planning	Discard all extra stock	3