

Question No.	Questions	Option 1	Option 2	Option 3	Option 4	Correct Answer
1	A new dessert is added to the menu. After a month, it's noticed that the dish has not met the expected sales margins. What should be checked first?	Portion size and pricing	Kitchen cleanliness	Guest reviews of the main course	Staff uniforms	1
2	Which team must be involved while approving marketing activities for food and beverage promotions?	Finance	Kitchen	Marketing	Maintenance	3
3	Why should food and beverage areas be inspected regularly?	To maintain safety and sanitation	To change lighting	To avoid menu repetition	To improve reservation numbers	1
4	Selection and storage of food and beverage supplies should be done carefully to ensure proper use of _____.	electricity	raw materials	uniform	room keys	2
5	During a banquet setup, the service team reports a delay in arranging tables. The Chef and Supervisor are not informed about the pending requirements. Which step was missed?	Room cleaning notice	Shift change announcement	Coordination of event details	Guest feedback review	3
6	Analyzing food and beverage costs can help in identifying _____.	seating arrangement	cost-saving alternatives	decoration themes	recipe flavor	2
7	It is essential to verify _____ and BOTs daily using their serial numbers.	Kitchen Order Tickets	chef notes	event passes	store vouchers	1
8	Standard operating procedures for hotel operations should be _____ when quality gaps are noticed.	ignored	printed	sealed	updated	4
9	A diagram shows quality control information shared between different _____.	Communication of quality information	Billing update	Room cleaning schedule	Table arrangement	1
10	Vendors must be classified as per the _____ standards.	local market	staff	guest	organizational	4
11	Vendor audits should be done when _____.	required by the organization	vendors ask for it	the guest complains	stock is low	1
12	A vendor sends damaged raw material. What action should be taken, according to quality procedures?	Send a thank-you message	Close the order	Replace it with another vendor	File a complaint and follow up till resolved	4
13	Which of the following indicates poor staff performance monitoring?	No record of late arrivals	Updated leave register	Monthly review of duties	Daily attendance sheet maintained	1
14	Event planning for catering starts with collecting details like _____.	chef experience	number of guests and event date	playlist for the evening	delivery vehicle color	2
15	A customer gives feedback about late service. What should be done next?	Add dessert	Change the server	Record and respond to the complaint	Cancel the event	3