

S. No.	Question	Choice A	Choice B	Choice C	Choice D	Correct Answer
1	What should be monitored regularly?	Putting on some music	Watching television	Cleaning schedule	Time spent playing	C
2	What does a cleaning routine serve to accomplish?	Keep yourself clean.	Waste time	Steer clear of cleaning	Increase workload	A
3	When patrons go, a subordinate neglects to clean the tables. What is the best action?	Cover it.	Remind him	Leave it.	Pour down	B
4	Arrange the following steps in the correct order for overseeing the lighting setup in a dining area: 1. Dimmer switches should be adjusted to provide the desired atmosphere if light dispersion is not even 2. Check the cleanliness and operation of every light fixture. 3. Make sure the lighting in the dining area is distributed evenly. 4. Replace any non working bulbs	2 - 4 - 3 - 1	1 - 3 - 2 - 4	3 - 1 - 4 - 2	4 - 2 - 1 - 3	A
5	Which of the following photographs depicts the kept dining room?					B
6	Arrange the following steps in the correct order for setting up a dining table: 1. Arrange polished and clean silverware in the proper sequence. 2. Evenly cover the table with a brand-new tablecloth. 3. Set up glasses and plates properly. 4. Add finishing touches, such as flowers or folded napkins.	2 - 3 - 1 - 4	1 - 4 - 2 - 3	3 - 1 - 4 - 2	4 - 2 - 3 - 1	A
7	If a bottle of ketchup is empty, what should you do?	Refill it	Ignore it	Assume it's not available.	Present an alternative sauce.	A
8	When a visitor requests a paper napkin, the dispenser is empty. What ought to be done?	Tell him to use his handkerchief	Say you are not accountable for it.	Express regret and replenish right away.	Ignore it and go on.	C
9	Before use, it is vital to verify that all glassware is _____ and free from any chips or fractures.	Unharmed	Injured	Mess	Unclean	A
10	You uncover a chipped plate while inspecting china products. What should be done?	Make use of it for serving	Hide the chip with food	Reserve it for other time	Report it and swap it out.	D
11	If patrons complain about loud music in the food and beverage area, how should you react?	Change the guests' seat of	Instruct them to modify	Reduce the volume	Play the music loudly.	C
12	During a shift, what needs to be kept up in the service area?	Chaos	Trash	Dust	Cleanliness	D
13	What needs to be noted every day in the food and beverage service log?	Individual notes	Orders and problems	Thoughts at random	Visitor rumors	B
14	"To ensure proper ingredient mis-en-place, set up the following procedures: 1. Follow the recipe's instructions for measuring and portioning ingredients. 2. Assemble all necessary supplies and equipment. 3. Keep the workspace neat and orderly. 4. Cut, slice, and marinate the items.	2 - 3 - 4 - 1	4 - 1 - 2 - 3	3 - 2 - 1 - 4	1 - 4 - 3 - 2	C
15	What is the full form of mis-en-place?	Everything has a place.	Food consumption outcome	Anti-meridien	Eating outdoors	A