


S. No.	Questions	Option 1	Option 2	Option 3	Option 4	Correct Answer
1	Scenario: You are planning to expand your restaurant by opening a new branch in a nearby city. Question: What should be your first step?	Hire more staff immediately	Conduct a market feasibility study	Print new menus	Change the interior design	2
2	What tool should the restaurant manager use to find why order tickets are getting delayed in the kitchen?	Root cause analysis	Menu printing layout	Festival decoration notes	Social media comments	1
3	Risk assessments help identify potential _____ in the restaurant.	Posters	Logos	Hazards	Cards	3
4	Passage: The restaurant maintains complete purchase records for every order received. These records help verify invoices and track supplier performance. Question: What does the restaurant maintain for every order	Reservation charts	Purchase records	Training manuals	Shift summaries	2
5	What helps a restaurant manager set a realistic budget with senior management?	Changing staff positions frequently	Updating the dining layout	Increasing interior decorations	Reviewing past sales and cost data	4
6	What must a restaurant manager prepare when a customer enquires about hosting a party?	A revised staff schedule	A new table layout	A detailed event quotation	A kitchen cleaning plan	3
7	What should a restaurant manager ensure to keep liability protection valid for guest injuries?	Change of dining table layout	Renewal of liability insurance	Purchase of new uniforms	Repainting the signage board	2
8	Chef and steward performance is tracked using defined _____.	KPIs	Posters	Labels	Layouts	1
9	What must a restaurant manager explain to the team before starting daily operations?	Number of chairs in the dining area	Work output requirements and targets	Vendor discount information	Background music schedule	2

10	A restaurant manager who encourages teamwork builds a _____ work environment.	negative	competitive	isolated	positive	4
11	Identify the equipment shown in the image below that needs to be repaired. 	Refrigerator	Oven	Grinder	Heater	2
12	Why should food and liquor consumption be estimated?	Reduce kitchen staff	Avoid vendor visits	Maintain supply balance	Increase menu items	3
13	Restaurant managers expedite food service to ensure _____ delivery.	delayed	slow	random	quick	4
14	Which non-technical skill should be included in restaurant staff training?	Guest interaction	Recipe costing	Vendor billing	Menu engineering	1
15	How often should a restaurant manager meet with staff to review performance?	Weekly	Yearly	Randomly	Rarely	1