



















Theory


NOS	Question Text	Choice 1	Choice 2	Choice 3	Choice 4	Correct Answer
1. THC/N0415: Assist in kitchen operations and food preparation	To whom you would notify if there are any damaged equipment/tools in kitchen?	Cleaning staff	Bar tender	Senior chef	Delivery staff	Choice 3
	Identify the hand equipment used to scoop little balls from fruits or vegetables.	Rolling pin 	Parisienne scooper 	Spatula 	Ladle 	Choice 2
	Choose the odd ingredient from the given options that are used for preparing Velouté Sauce.	Tomato purée	Butter	Refined flour	White stock	Choice 1
	Select the measuring tool you will use to measure out seasonings and spices.	Nested measuring cups 	Dry measure cup 	Colander 	Measuring spoons 	Choice 4
	The steps for chopping a cabbage into a typical Julienne thin cut are outlined below. To accomplish the above operation, choose the option with the correct sequence of steps. 1. Placing the slices horizontally 2. Cutting the cabbage along its length to get thin slices 3. Preparing the cabbage by washing and peeling it 4. Using a 1/16-inch spacing to cut the pieces	1>4>3>2	3>2>1>4	2>1>4>3	4>1>3>2	Choice 2

	State whether True/False: By stock rotation, you can become aware of slow-moving stock and use it before it expires.	TRUE	FALSE			Choice 1
	How long may commercial brand vacuum-packed unsealed products be kept refrigerated?	8 weeks	2 weeks	4 weeks	6 weeks	Choice 2
	_____ can be rubbed on chopping boards to help eliminate odors.	Hydrogen Peroxide	Salt	Bleach	Lemons	Choice 4
	To dispose off dry kitchen waste, which colored bin should be used?					Choice 1
2. THC/N0428: Use tandoor for preparing food	Choose the best option for preventing dough from sticking to the interior of the tandoor.	Brown stock	Vegetable oil	Unsalted butter	Sugar water	Choice 2
	You are required to start a fire at the bottom of the tandoor utilizing wood kindling . How long would you keep the small fire going for as low?	3-3.5 hours	1-1.5 hours	30-40 minutes	20-25 minutes	Choice 3
	You have been given the duty of preparing a Gulati tandoor for use. Below stated steps are to be followed to perform the task. Identify the correct steps. (I) Combine brown sugar, mustard oil, yoghurt, and salt in a mixing bowl (II) Apply the mixture three times to the clay pot 48 hours before the first fire	(I), (III), (IV)	(II), (IV)	Only (IV)	(I), (II), (IV)	Choice 4

(III) Spray the tandoor's rim with water (IV) Begin with a small fire and gradually increase the heat by 30 minutes					
When preparing bread dough, which of the following ingredients from the given options aids in fermentation?	Dry yeast	Flour	Sugar	Baking powder	Choice 1
Determine the relevant kitchen hand tool used for taking the bread out of the tandoor.					Choice 2
When making the marinade for paneer tikka, which ingredient should be whisked until smooth?	Ginger garlic paste	Lemon	Greek yogurt	Mustard oil	Choice 3
State whether True/False: The distance between the skewered items and the charcoal should be at least 6 inches.	TRUE	FALSE			Choice 1
To whom would you report any issues related to tandoor oven?	Junior Chef	Delivery staff	Waiter	Supervisor	Choice 4
Due to daily usage, cracks may develop on tandoor walls. Hairline cracks help in increasing its longevity but any other major cracks would be needed to be fixed immediately. Which clay	Stoneware clay	Raku clay	Porcelain	Ball clay	Choice 2

	from the given options, would you use to seal up such cracks?					
3. THC/N9901: Communicate effectively and maintain service standards	All the guests should be greeted as per the time span of the day. Select the time interval, wherein you would use Good Afternoon to greet.	12 noon to 4 pm	4 am to 12 noon	after 4pm to midnight	1 am to 4am	Choice 1
	Following are some ways of communicating with guests that will result in customer satisfaction , EXCEPT:	Bring genuine	Explaining specialty of a dish	Being polite	Giving insights of kitchen	Choice 4
	A consumer complained regarding high amount of salt in freshly prepared and served 'Mushroom cream sauce' and called you for the same. Choose the option depicting the correct sequence of steps for dealing with the complaint. (I) Serve him the modified sauce and thank him (II) Ensure him that you would correct your mistake (III) Listen to the guest attentively and apologies (IV) Modify the sauce by adding suitable ingredients	(I), (IV), (III), (II)	(II), (III), (I), (IV)	(II), (I), (IV), (III)	(III), (II), (IV), (I)	Choice 4
	Which of the following personal hygiene tips should you follow to avoid bad breath?	Shave regularly	Brush teeth daily	Wear clean socks	Take a bath daily	Choice 2
	Which of the following postures should be followed while interacting with superiors?	Keep sitting on your chair	Lean on desk	Stand straight	Stand with your weight on one leg	Choice 2

	_____ should be greeted first and treated with extra courtesy.	Men	Children	Elders	Women	Choice 4
	The following are some guidelines to follow when assisting disabled persons, EXCEPT:	Greet them like other customers	Give them time to settle	Talk to them regarding their disability	Be Patient with them	Choice 3
4. THC/N9903: Maintain organisational confidentiality and respect guests' privacy	As a commis chef, your responsibility is to keep the policies, recipes and techniques used in kitchen, safe. Which of the following results of IPR infringement would be concerned with the kitchen department?	Leak of pricing policies of any dish followed by your outlet	Leak of architectural plans	Leak of promotional policies followed by your outlet	Leak of details of unique dishes served by your outlet	Choice 4
	Which of the following is considered as a customer's personal financial information that must be protected?	Customer's bank account information	Customer's bill	Customer's mobile number	Customer's original ID number	Choice 1
5. THC/N9906: Follow Health, Hygiene and Safety practices	Select the most appropriate option for sanitizing your hands at regular intervals.	Bathing soap	Alcohol-based sanitizer	Dishwashing liquid	Detergent	Choice 2
	Identify the PPE that gives employees a better grip and helps them avoid slipping and falling.	Aprons 	Freezer Gloves 	Anti-Slip Shoes 	Safety goggles 	Choice 3
	Which of the following could potentially lead to vomiting and should be reported to superiors on immediate basis?	High salt intake	Contaminated food	High protein intake	Contaminated air	Choice 2

The following are some of the factors that could contribute to a fire breakout, EXCEPT:	Faulty wiring	Overheating of equipment	Carelessly thrown smoking articles	Water spillage on floor	Choice 4
Determine the bag that is used to discard worn PPEs.					Choice 1

Viva			
S No.	NOS	Question	Suggested Answers
1	1. THC/N0415: Assist in kitchen operations and food preparation	List the key ingredients needed for the preparation of Burmese sauce.	The candidate mentioned: (I) Chopped tarragon (II) Tomato concassé (III) Red chili paste (IV) Coriander leaves (V) Lime wedges and chopped coriander
2	2. THC/N0428: Use tandoor for preparing food	State the ingredients needed to make the tandoori chicken marinade.	The candidate mentioned: (I) Mustard oil (II) Ginger and garlic paste (III) Kashmiri red chili, Coriander, Garam masala powder (IV) Thick or hung yogurt (V) Black salt and pepper powder (VI) Roasted cumin powder
3	3. THC/N9901: Communicate effectively	Mention a few relationship-building questions that may be used to develop an effective impersonal relationship with guests.	The candidate mentioned: (I) May I help you Sir? (II) Welcome Sir! What can I do for you? (III) Anything else, Sir?

	and maintain service standards		(IV) Would you like to order, Sir? (V) Would you like to try...?

Practical

NOS	Question	Rubrics	Equipments/ingredients required
1. THC/N0415: Assist in kitchen operations and food preparation	Demonstrate the procedure for chopping vegetables in the paysanne style.	The candidate: (I) Placed the vegetables in a colander and washed them under running water (II) Used the peeler, peel the vegetable (III) Cut the vegetable lengthwise in half (IV) On top, placed the half with the rounded surface (V) Cut three triangular shapes on a slant, lengthwise (VI) Cut the triangular pieces vertically at a half-inch interval from one end to the other (VII) Collected the vegetables and placed them in a container	Colander, peeler, paring knife, container, vegetables, hopping board
2. THC/N0428: Use tandoor for preparing food	Demonstrate how to prepare Indian bread dough without the use of yeast.	The candidate should: (I) Placed 1/4 cup fresh curd or yoghurt in a mixing dish (II) Combined 1 teaspoon sugar, 1 teaspoon baking powder, and 1 pinch baking soda (III) Added 2 cups all-purpose flour and salt to taste (V) In the center, made a well and pour in 2 tablespoons oil (VI) Added 1/4 to 1/3 cup water, or as needed (VII) Knead the dough until it is smooth and soft (VIII) Covered the dough completely with a moist kitchen towel	Mixing dish, measuring spoons and cups, Kitchen towel, fresh curd or yoghurt, sugar, baking powder, baking soda, oil, Water

(IX) Covered the bowl with a lid and let
aside for 2 hours to allow the dough to rise