

NOS	Question Text	Choice 1	Choice 2	Choice 3	Choice 4	Correct Choice
1. THC/N3018: Prepare for setting up roadside eatery	Which license must you obtain to run a roadside eatery?	Common Development and Distribution License	Apache License	Food safety license	Trademark License	Choice 3
	What is the importance of examining existing competitors?	To make connections	To make joint profits	To offer a better décor to audience	To understand target audience and menu pricing	Choice 4
	Which location will be best suited for your eatery when you have a large clientele?	Place with open ground	A space with large parking area	A location 30 kms away from the main city	Place where large hall can be set up	Choice 2
	Which area would be the most suitable for a family restaurant?	Market area	Area having lots of coaching centers	Area having lots of colleges	Area having lots of repairing shops	Choice 1
	Which authority issues the food and safety license?	Supreme court	Ministry of women welfare	The Food Corporation of India	Ministry of education	Choice 3
2. THC/N3014: Manage inventory, finance, staff and operations of the eatery	Which of the following is the most efficient way to keep a track of your inventory?	Keeping a weekly manual count	Setting up a digital ERP (Enterprise Resource Planning) system	Marking dates on a calendar	Appointing a robot for the counting	Choice 2
	In order to have enough time for raw material inspection for your food establishment, what is the best time to receive the delivery?	Peak dinner hours	Evening hours	Early morning	Lunch hour	Choice 3
	What parameters should be considered while assessing the quality of any raw material to be used?	Number of dishes to be prepared	Leftover food on regular basis	Quantity of a dish to be prepared	Cuisine to be prepared	Choice 4
	Which of the following should be recorded well in order to track monthly expenditure?	Receipts of customers	Invoices of deliveries	Tips paid by customers	Number of customers	Choice 2
3. THC/N9902: Ensure effective communication and service	Which of the following creates a good first impression on the customers?	Serving water after serving dishes	Taking order first	Greeting the guest first	Interfering in discussion	Choice 3
	Which of the following should always be taken care of, while interacting with a customer?	Wearing a tie	Tone of speaking	Maintaining continuous eye contact	Using local dialect only	Choice 2

standards at workplace	Which of the following helps in building an impersonal relationship with a customer?	Inquiring about outfits	Providing all the required information	Indulging in a personal conversation	Giving discount to them on your end	Choice 2
4. THC/N9910: Ensure to maintain organizational confidentiality and guest's privacy	Which of the following can be prevented by using encryption technologies or using strong and unpredictable passwords?	IPR infringement	IPR counterfeiting	IPR theft	Cyber theft	Choice 4
	Which of these comes under confidential information for the eatery ?	Dishes created by your eatery	Chef schedule	Waiter attendance register	Chef attendance register	Choice 1
	Which of these if leaked can be used by competitors to enhance their own eatery?	Pricing strategies	Hiring plans	Dishes served	Vendor information	Choice 1
	Which of the following documents contains information of employees working in an eatery?	Guest register	POS	Inventory	Logbook	Choice 4

Practical		
NOS	Question	Rubrics
1. THC/N3018: Prepare for setting up roadside eatery	Demonstrate the steps required to set up a roadside eatery.	The candidate should: 1. Determine the products to be sold 2. Decide the location 3. Ensure licensing and registration 4. Gather raw materials and equipment 5. Create a menu and decide the price 6. Assess human resource requirement
2. THC/N3014: Manage inventory, finance, staff and operations of the eatery	Demonstrate the steps of recording an invoice.	The candidate should: 1. Process an incoming invoice by first scanning it into a digital format 2. Store the digital copy on a secured computer dedicated to keeping company records 3. File the paper invoice in a well-organized filing cabinet sorted as per requirement 4. Create an accounts payable file for the present accounting period using spreadsheet software 5. Create columns for all invoice information. 6. Add another formatted column to indicate whether the invoice has been

paid, and what date it was paid.
 7. Input the data from the invoice into your accounts payable file, and double-check that you entered all values correctly

Viva		
NOS	Question	Suggested Answers
1. THC/N3018: Prepare for setting up a roadside eatery	Mention the categories of the cost involved in eateries.	The candidate should answer: 1. Rent and utilities 2. Food cost 3. Labour cost 4. Insurance 5. Monthly marketing cost
2. THC/N3014: Manage inventory, finance, staff, and operations of the eatery	Mention some essential kitchen equipment supplies needed in the restaurant.	The candidate should answer: 1. Ovens 2. Food processor 3. Mixer 4. Freezer 5. Safety equipment