

Theory

NOS	Question Text	Choice 1	Choice 2	Choice 3	Choice 4	Correct Answer
THC/N3009: Prepare for food vending operations	Which license must be obtained to run a roadside food cart?	Common Development and Distribution License	Apache License	FSSAI Mobile Vendor's License	Trademark License	Choice 3
	Which authority issues the food and safety license?	Supreme court	Ministry of women welfare	The Food Corporation of India	Ministry of education	Choice 3
	How long is the validity of the FSSCAI registration that needs to be availed to set up a food stall?	16 months	2 years	4.5 years	5 years	Choice 4
	What factor should be assessed while examining a vendor to make profit?	Décor	Skills of the cook	Staff	Menu price	Choice 4
	Which cuisine would be more profitable to be served near colonies of Punjabi people?	Korean cuisine	South Indian cuisine	Japanese cuisine	North Indian cuisine	Choice 4
	Why is it essential to undertake a competitive analysis of other vendors in the area?	To make connections	To make joint profits	To offer a better décor to audience	To understand target audience and menu pricing	Choice 4
	You are planning to establish a street food cart which sells North Indian snack items like gol gappe, chat pakora, etc. You have been exploring the various locations which might be suitable for your business. Which of the following locations would be the perfect pick for obtaining more and frequent customers?	Mid of highway	Outer area of cities	Institutional area	Residential area	Choice 3
	You are earning great profits on your food cart establishment. Your prime clientele is office employees and your cart is located near the IT hub/start-ups. What would be your prime hours of customer service?	9 - 10 AM	11 - 12 AM	7 - 8 PM	4 - 5 PM	Choice 3

<p>While surveying a location for setting up your cart, you saw various other vendors who are already selling their products in the same zone. Which of the following factors would NOT be considered while assessing the vendors?</p>	Products being served	Cleanliness of carts	Road width	Furniture set up around carts	Choice 3
<p>You have to determine the correct location for your set up for the proper functioning of your cart and sale of your products. Which of the following factors would you consider while assessing the same?</p> <ol style="list-style-type: none"> 1. Distance from the area of storing supplies 2. Land use 3. Type of people accessing the area 4. Type of food being served in the place 5. Width of the existing road 6. Color of hoardings placed nearby 	1, 2, 3 & 4	1, 3, 4 & 5	3 & 4	1, 3 & 5	Choice 1
<p>You are all set to start your newly established food cart business. As per government norms you have registered yourself with The Food Safety and Standard Authority of India.</p> <p>Who must you take your final approval from before starting to sell on the streets?</p>	Local police	Municipal Corporation	Local post office	Central government	Choice 2
<p>You are earning great profits on your food cart establishment. Your prime clientele is school students.</p> <p>Which of the following would you prefer to serve in the area if given an option to choose 2 dishes?</p> <ol style="list-style-type: none"> 1. <i>Chhole bhature</i> 2. <i>Gol gappe</i> 3. <i>Chuski</i> 4. <i>Puri sbji</i> 	1 & 4	3 & 4	1 & 2	2 & 3	Choice 4

THC/N3010: Sell food to customers at vending location	Which of the following methods would you use to clean a wooden table of medium quality material?	Pour water and detergent	Clean with wet cloth	Spray water and let it dry	Soak the table top in detergent solution	Choice 2
	Which of the following will you use to remove stains of food crockeries?	Acetic acid	Hydrochloric acid	Dishwashing detergent	Nitric acid	Choice 3
	Where would you store the food items to expand their life span and keep them fresh in summer?	Drawer	Plastic container	Oven	Refrigerator	Choice 4
	Which of these is a part of first-aid kit?	Insulation tape	Sterilized gauze	Candy	Stretcher	Choice 2
	The _____ of items should be used to check if the items are safe to use.	manufacturing date	production date	batch number	expiry date	Choice 4
	When paneer goes bad, its color turns to _____ from white.	brown	light yellow	orange	beige	Choice 2
	You are planning to make fish as your main dish to sell today. You take the fish out of the cold container but you are confident that the fish has gone bad/stale. Select the options from below, which make you feel that the fish has gone bad. 1. Slimy coat on the fish 2. It is soft 3. Pungent fishy aroma 4. The fish has a milky color 5. It is odorless	Only 1, 2 & 3	Only 2, 3 & 4	Only 1, 3 & 4	Only 3, 4 & 5	Choice 3
	You have bought the following products which are used regularly in your food stall. 1. Milk 2. Bread 3. Eggs 4. Dough Match these items to their respective shelf life if they are not refrigerated.	1. 3-4 days (depending on temp) 2. 2 hours 3. 1-3 weeks 4. 4 hours	1.1-3 weeks (depending on temp) 2. 3-4 days 3. 2 hours 4. 4 hours	1. 2 hours (depending on temp) 2. 1-3 weeks 3. 3-4 days 4. 4 hours	1. 12 hours (depending on temp) 2. 3-4 days 3. 1-3 weeks 4. 4 hours	Choice 4
THC/N9901: Communicate effectively and maintain service standards	Suppose your owner is not present at the cart. It has started raining heavily. Water is dripping from the shed above your cart. What would be your actions in this scenario? 1. Start collecting the water in a bucket for rain water harvesting. 2. Get the shed fixed and place the cart somewhere nearby in the	1 & 3	2 & 4	3 & 4	1 & 4	Choice 2

<p>meanwhile.</p> <p>3. Let the customers adjust for today and get the shed fixed by tomorrow.</p> <p>4. Inform the owner and ask him to arrange the required materials</p>					
<p>Suppose your colleague forgot to include less spice in a dish mentioned by a customer. As a result, the customer is now furious. Suggest the possible options that can be opted in a scenario like this.</p> <p>1. Let the customer eat whatever your colleague has prepared</p> <p>2. Apologize and convince the customer to eat what your colleague has prepared</p> <p>3. Apologize and make a new dish for the customer that has less spices in it</p> <p>4. Apologize to the customer and offer a refund for the dish</p>	1 & 2 only	2 & 3 only	3 & 4 only	1 & 4 only	Choice 3
<p>Suppose a customer is complaining about burning smell from their dish. What can you do to resolve this issue?</p> <p>1. Let the customer eat whatever your colleague has prepared.</p> <p>2. Apologize and convince the customer to eat what your colleague has prepared.</p> <p>3. Apologize and make a new dish for the customer that has been properly cooked.</p> <p>4. Apologize to the customer with refund for the dish and cut the cost from colleague's salary.</p>	1	2	3	4	Choice 3
<p>Suppose a female customer has complained about misbehavior from your colleague. What can you do to resolve this complaint?</p> <p>1. Let the customer adjust to whatever your colleague has to say</p> <p>2. Apologize and give false hope for giving an insight to your colleague</p> <p>3. Apologize and make your colleague understand what they did wrong in the presence of the</p>	1	2	3	4	Choice 3

customer 4. Apologize to the customer with refund for whatever the dish they ordered					
Suppose a customer found an insect in their dish which was prepared by your colleague. They are now threatening to make a complaint to Food Safety Commissioner of the State. What can you do resolve this issue? 1. Apologize and offer monetary benefits to the customer for not complaining about it anywhere. 2. Convince the customer that this may happen to anyone randomly and you cannot do anything about it. 3. Apologize and offer to make a full refund of the dish they ordered. 4. Ignore their threat and carry on with what you are doing.	1 & 2	2 & 3	1 & 4	2 & 4	Choice 4
Suppose a group of customers came to your stall. They were having their food but suddenly something went wrong and they started fighting with each other. All of this resulted in severe damage to your food cart. What will you do in a scenario like this. 1. Call the cops and wait for them take the necessary action. 2. Call your local allies and beat them up until they give you money for the repair of cart. 3. Call the cops if necessary and explain the full incidence to them and give estimates for the repair cost. 4. Confront the customers about the estimates of repair cost and insist on paying at the moment.	1 & 2	3 & 4	1 & 4	1 & 3	Choice 2
Which quality is signified by reporting to work on time everyday?	Hard work	Carelessness	Punctuality	Honesty	Choice 3

	Which of the following should never be done by you on your food cart, with respect to your co-workers?	Answering calls on their phones	Give money to help those in need	Borrow money in need	Keep their wallet with you when asked	Choice 1
	Which of these will be considered private property of a colleague?	Apron	Wallet	Spatula	Ingredients	Choice 2
	Which of the following should be used to prevent contamination of germs if you have a cold?	Gloves	Handkerchief	Shower cap	Face mask	Choice 4
THC/N9903: Maintain organizational confidentiality and respect guests' privacy	If a guest accidentally drops their ID proof at your cart, what should you do?	Display at the table for them to identify	Give the card to a colleague for safekeeping	Secure it yourself until the guest comes looking for it	Give it away to anyone who needs an ID card	Choice 3
	You have created a unique spice that you use for a food type at your stall. What type of IPR do you have on this product?	Trade secret	Industrial design	Patent	Copyright protection	Choice 1
	A customer forgot a file having official papers on your cart. You contacted the customer using a number given in the file. Which of the following options should be opted if he asks you to dispose off the papers?	Use them for packing food	Use them for serving food	Use them instead of tissues	Tear into pieces and throw in dustbin	Choice 4
	If you notice a co-worker infringing on the privacy of a guest, what should you do?	End communication with co-worker	Report event to supervisor	Report event to the police	Admonish the co-worker	Choice 2
THC/N9906: Follow Health, Hygiene and Safety practices	Which test is basic health check-up that you should go through for getting tested for Covid-19?	CBC test	Vidal test	RT-PCR test	Swab test	Choice 4
	How should you lift heavy vegetable sacks used at the food cart?	By sitting down	By fully bending over	By bending slightly	By standing on toes	Choice 3
	What should a kitchen employee must do if experiencing vomiting and nausea, before going to work?	Stay at home without informing supervisor	Self medicate and continue working	Continue working without informing supervisor	Stay at home and inform supervisor	Choice 4
	If you are to remove a meal that has been cooked in an oven, which of the following will you need for your safety?	Mitts	Glasses	Helmet	Safety shoes	Choice 1

Practical

NOS	Question	Steps	Equipment Required
<p>THC/N3009: Prepare for food vending operations</p>	<p>Demonstrate how you will select an ideal target for setting up your food cart.</p>	<p>The candidate:</p> <ol style="list-style-type: none"> 1. Survey for customer accessibility and security 2. Survey for cleanliness and condition of the road 3. Identify various permits and licenses needed 4. Assess customer profile 5. Check for average income, professions, ethnicity 6. Gather information on other vendors' services 7. Consider products to be sold and expected income 	<ol style="list-style-type: none"> 1. Location information 2. Licenses information
<p>THC/N3010: Sell food to customers at vending location</p>	<p>Demonstrate some steps to ensure following the required hygiene standards in your food cart.</p>	<p>The candidate:</p> <ol style="list-style-type: none"> 1. Clean and sanitize the cart, countertop 2. Clean all utensils and equipment 3. Pack food items properly 4. Avoid spillage of food 5. ensure all food items last the day 6. Clean tools before loading 	<ol style="list-style-type: none"> 1. Sanitizers 2. Packets
	<p>Demonstrate how you will maintain the food cart's basic supplies efficiently.</p>	<p>The candidate:</p> <ol style="list-style-type: none"> 1. Load an adequate quantity of supplies 2. Plan for additional supplies 3. Supply according to the day's operation 4. Store in insulated hot and cold bags 5. Store using a refrigeration unit 6. Load the potable water 7. Load waste disposal unit 8. Load first-aid kit 9. Load the tools and safety clothes 	<ol style="list-style-type: none"> 1. First-aid kit 2. Waste-disposal unit 3. Supplies 4. Storage bags

Viva

S. No.	NOS	Question	Suggested answers
1	THC/N3009: Prepare for food vending operations	Mention the steps you will take to arrange the mandatory items of installation of a food cart.	The Candidate should answer: <ol style="list-style-type: none"> 1. Follow business requirements 2. Arrange for cooking equipment 3. Arrange for serving equipment 4. Plan and create a menu 5. Arrange commercial cylinder 6. Price the menu items
2	THC/N3010: Sell food to customers at vending location	Mention some points to follow while moving the food cart through the roads.	The Candidate should answer: <ol style="list-style-type: none"> 1. Select the shortest destination route 2. Adhere to local and state traffic laws 3. Avoid damage or spillage 4. Ensure the safety of others on the road 5. Follow rules while carting
3		Mention some steps you will take to attract customers to your food cart.	The Candidate should answer: <ol style="list-style-type: none"> 1. Set benches or tables and chairs 2. Ensure proper sanitization 3. Place hand sanitizers on counter and tables 4. Place soap on basins 5. arrange an attractive display 6. display the menu with bright colors
4	THC/N9901: Communicate effectively and maintain service standards	Mention some points to follow while communicating with the customers.	The Candidate should answer: <ol style="list-style-type: none"> 1. Greet the guests promptly 2. Follow the organization's procedure 3. Communicate politely and professionally 4. Clarify guest's requirements 5. Ask appropriate questions 6. Address guest's dissatisfaction