

Default for HCM135

The default category for questions shared in context 'HCM135'.

Fill in the Blank (FBQs)

FBQ1

Dustbins should be provided and placed at appropriate locations to allow staff and customers drop their wastes.

Open

1.0000000

0.0000000

FBQ2

Food and beverages provide energy needed for performingand muscular activities.

Physical activities

1.0000000

Physical

1.0000000

0.0000000

FBQ3

The duties of waiters/waitresses include welcoming customers politely, taking orders and removing plates...

Used plates

1.0000000

0.0000000

FBQ4

The Kitchen can be defined as a factory where raw food items, and partly or wholly processed food substances are hygienically prepared and/or cooked for customers in the restaurants.

Service

1.0000000

Services

1.0000000

FBQ5

A head cook is also known as a chef.

Chef de cuisine

1.0000000

0.0000000

FBQ6

When the establishment arranges to send certain categories of workers to an outside organized training centre like workshops, and educational course centres, paying a stipulated amount for specific period of time, it is called a job training

Outside

1.0000000

0.0000000

FBQ7

A scald is caused by a liquid such as hot steam or hot vapour.

wet heat

1.0000000

0.0000000

FBQ8

A Burn is caused by dry heat such as contact of hand with hot liquid or heat cooking pot

Metal

1.0000000

0.0000000

FBQ9

The hormones regulate the processes

Metabolic

1.0000000

0.0000000

FBQ10

The title of a restaurant Manager is someone who is qualified, competent and possesses accumulated wealth of experience in the restaurant and food industry.

Food service

1.0000000

0.0000000

FBQ11

Carbohydrates are chemical compounds which are formed by plants in a process called synthesis.

Carbohydrates

1.0000000

0.0000000

FBQ12

Malnutrition is defined as deviation from proper feeding (nutrition) or not having enough to eat.

Eat

1.0000000

0.0000000

FBQ13

Environmental hygiene is a habit of keeping our living and working environment clean to prevent outbreak of sickness and diseases

Infectious

1.0000000

0.0000000

FBQ14

The placing of equipment by the wall side provides economy of space and is more convenient for workers than having them at the central

Convenient

1.0000000

0.0000000

FBQ15

The service room or plate room contains services necessary for the service meals in a day.

Silver

1.0000000

0.0000000

FBQ16

All articles from the restaurants to the kitchen must pass through a middle man known as an aboyeur.

Orders

1.0000000

0.0000000

0.0000000

FBQ17

On-the-job-training is a training that involves a training program for the different categories of its departments' workers.

In-house training

1.0000000

0.0000000

FBQ18

On-the-job-training is training involving giving instructions, corrections and showing workers on the best way to do certain duties to achieve efficiency and satisfactory results.

Demonstrations

1.0000000

0.0000000

FBQ19

Non-pathogenic bacteria are non-toxic,â€¦â€¦â€¦and non-poisonous

non-harmful

1.0000000

0.0000000

0.0000000

FBQ20

Economically, Purchasing is a process whereby â€¦â€¦â€¦is exchanged for procurement of goods and services.

Money

1.0000000

0.0000000

FBQ21

The ----- is the overall officer of the staff team in the restaurant

Head waiter

1.0000000

0.0000000

FBQ22

The kitchen organization chart is the setup of management staff from â€¦â€¦â€¦downward

Top

1.0000000

0.0000000

FBQ23

Flatware is anything of â€¦â€¦â€¦and fork in the restaurant e.g. soup spoon, table fork

Spoon

1.0000000

0.0000000

FBQ24

Wash-up area is the place where used plates, cutlery, glasses, silver are hygienically washed and cleaned and returned to their â€¦â€¦â€¦point.

Storage

1.0000000

0.0000000

FBQ25

The apprentices are the ..people learning cooking.

Young

1.0000000

New

1.0000000

0.0000000

FBQ26

Organisms that speed or regulate metabolic activities in the body are called -----

Catalyst

1.0000000

0.0000000

0.0000000

FBQ27

..plates are thicker and heavier than any other plate in the market

China

1.0000000

0.0000000

FBQ28

Staphylococcus Aureus causes food poisoning because they produce ..into the food

Toxins

1.0000000

0.0000000

FBQ29

The .. is designated to contain all the items of food and equipment for service of a meal.

Stillroom

1.0000000

0.0000000

FBQ30

Antibiotics prevent invading ..and bacteria from attacking living organisms.

Viruses

1.0000000

0.0000000

0.0000000

FBQ31

A long line by the wall side means arranging the $\hat{\epsilon}$ ' $\hat{\epsilon}$ ' $\hat{\epsilon}$ ' alongside the wall.

Equipment

1.0000000

0.0000000

FBQ32

$\hat{\epsilon}$ ' $\hat{\epsilon}$ ' $\hat{\epsilon}$ '..cook while the catering manager does the administrative work and other paper work in the office.

Chefs

1.0000000

0.0000000

FBQ33

Ventilation is very important to allow food smoke to $\hat{\epsilon}$ ' $\hat{\epsilon}$ ' $\hat{\epsilon}$ 'out and allow fresh air into the kitchen.

Diffuse

1.0000000

Go

1.0000000

FBQ34

Of all the biological molecules, proteins are the most important nutrients to $\hat{\epsilon}$ ' $\hat{\epsilon}$ ' $\hat{\epsilon}$ 'including human beings.

Animals

1.0000000

0.0000000

FBQ35

The food that has been infected by $\hat{\epsilon}$ ' $\hat{\epsilon}$ ' $\hat{\epsilon}$ '..organisms such as bacteria, fungi and virus is called contaminated food

Pathogenic

1.0000000

0.0000000

0.0000000

Multiple Choice Questions (MCQs)

MCQ1

An example of fat-soluble vitamin is $\hat{\epsilon}$ ' $\hat{\epsilon}$ ' $\hat{\epsilon}$ '..

vitamin B

0.0000000

vitamin C

0.0000000

Vitamin A

1.0000000

Ascorbic acid

0.0000000

MCQ2

Water is not commonly regarded as 'â€.in the ordinary sense of the word but it is nevertheless of very great importance.

Grain

0.0000000

Liquid

0.0000000

Food

1.0000000

Vitamin

0.0000000

MCQ3

Water is not commonly regarded as 'â€.in the ordinary sense of the word but it is nevertheless of very great importance.

Grain

0.0000000

Liquid

0.0000000

Food

1.0000000

Vitamin

0.0000000

MCQ4

In starting a restaurant business the process of carrying out a good survey of the location is -----

Survey

0.0000000
feasibility study

1.0000000
Research

0.0000000
Preparation

0.0000000
MCQ5
Carbohydrates are chemical compounds which are formed by plants by a process called -----

Photosynthesis

1.0000000
Mineralisation

0.0000000
Caramelisation

0.0000000
Vitaminosis

0.0000000
MCQ6
â€¦â€¦â€¦ Keeping in a restaurant is important so as to prevent and discover cheating and fraud.

Book

0.0000000
Money

0.0000000
Record

1.0000000
Bee

0.0000000
MCQ7
Managerial integrity, planning and costing should be considered when organising the restaurant forâ€¦â€¦â€¦

Laziness

0.0000000
Goodness

0.0000000
Activity

0.0000000
Success

1.0000000
MCQ8

A filthy environment is a potential risk in food and service area.

Great

0.0000000
Hygiene

1.0000000
Bad

0.0000000
Waste

0.0000000
MCQ9

In an eatery or hotel, the supervisor is a link between the and the staff

Restaurant manager

1.0000000
Head waiter

0.0000000
Head chef

0.0000000
Manager

0.0000000
MCQ10

Snacks bar is an area where assorted are displayed for self-choice

Drinks

0.0000000
Wines

0.0000000

Snacks

1.0000000

Liqueur

0.0000000

MCQ11

Fish fork and soup spoon are examples of _____.

stock pot

0.0000000

soup spoon

0.0000000

table ware

1.0000000

Chafing

0.0000000

MCQ12

The attribute a waiter must possess includes all of the following except -----

Talkativeness

1.0000000

good personality

0.0000000

good memory

0.0000000

Honesty

0.0000000

MCQ13

Social skills involve the _____ and ways of dealing directly with the customer in the restaurant

Type

0.0000000

Working

0.0000000

Appearance

0.0000000

Manner

1.0000000

MCQ14

Cafeteria is a place where varieties of foods are displayed on a counter showcase and
a self-service system is adopted

Restaurant

0.0000000

self-service

1.0000000

Bar

0.0000000

hotel lounge

0.0000000

MCQ15

Hotplate is a contact point between the food service staff and the food
preparation staff

Still

0.0000000

Sensitive

1.0000000

Secondary

0.0000000

Primary

0.0000000

MCQ16

Kitchen is a factory where raw food items and partly or wholly processed food
substances are hygienically prepared for customers' service in a restaurant

Restaurant

1.0000000

Kitchen

0.0000000

Cooking area

0.0000000

House

0.0000000

MCQ17

Clostridium is a distributed from the intestine of humans and animals and found in the soil.

Food

0.0000000

Bacteria

1.0000000

Virus

0.0000000

Liquid

0.0000000

MCQ18

Continental chef is responsible for cooking dishes already planned by a chef

Local

0.0000000

Domestic

0.0000000

Nigerian

0.0000000

Foreign

1.0000000

MCQ19

Observation of certain points by a waiter must be taken into consideration when communicating with people except -----

Marking

1.0000000

Understanding

0.0000000

Repetition

0.0000000

Expression

0.0000000

MCQ20

The person who controls banquet functions is -----

Restaurant manager

1.0000000

Supervisor

0.0000000

Head waiter

0.0000000

Wine waiter

0.0000000

MCQ21

Restaurant, cafeteria and hotel are types of '.....' and '.....' service.

food and enjoyment

0.0000000

motel and lodging

0.0000000

dining and wining

0.0000000

food and beverage

1.0000000

MCQ22

An accident report form includes all of the following except -----

Name

0.0000000

Time

0.0000000

Complexion

1.0000000

Witness

0.0000000

MCQ23

Heineken is an example of '.....' beverage

Alcoholic

1.0000000
non-alcoholic

0.0000000
Stout

0.0000000
coca cola

0.0000000
MCQ24
Communication is an exchange of ideas, $\hat{a}\hat{e}\hat{a}\hat{e}\hat{a}\hat{e}$ of minds and feelings

Language

0.0000000
Talk

0.0000000
Expression

1.0000000
Telling

0.0000000
MCQ25
The under listed are examples of nutrients except $\hat{a}\hat{e}\hat{a}\hat{e}\hat{a}\hat{e}\hat{a}\hat{e}$..

Protein

0.0000000
Mineral

0.0000000
Fat

0.0000000
Dripping

1.0000000
MCQ26
External muscular activities involves the $\hat{a}\hat{e}\hat{a}\hat{e}\hat{a}\hat{e}\hat{a}\hat{e}$..exerted on our body tissues like carrying load, pushing cars

Internal body

0.0000000

Physical body

0.0000000

Stretching

0.0000000

Pressure of force

1.0000000

MCQ27

Salmonella is a type of .â€|â€|â€|â€|â€|â€| bacteria.

Intestinal

0.0000000

Rough

0.0000000

Food poisoning

1.0000000

Enabling

0.0000000

MCQ28

Enzymes are biological â€|â€|â€|â€|.that mediates and regulates metabolic processes of body

Minerals

0.0000000

catalysts

1.0000000

Toxins

0.0000000

Pigments

0.0000000

MCQ29

Side board is made of wood and is used to hold all the equipment required by a â€|â€|â€|.during service of a meal

Manager

0.0000000

Waiter

1.0000000
Supervisor

0.0000000
Chef

0.0000000
MCQ30

Chef de cuisine is noted as the -----

Restaurant head

0.0000000
Kitchen head

0.0000000
Head of the hotel

0.0000000
Head cook

1.0000000
MCQ31

Reading newspaper, journals or magazines while serving is an indication of lack of
â€â€â€â€.

Etiquette

1.0000000
Manners

0.0000000
Personality

0.0000000
customer relations

0.0000000
MCQ32

Types of training include the following except â€â€â€â€.. training

out-house

1.0000000
in-house

0.0000000

outside-job

0.0000000

on-the-job

0.0000000

MCQ33

That human 'are not reflected as the most important factor to consider in fitting lightning system

Bodies

0.0000000

Faces

0.0000000

Shadows

1.0000000

Figures

0.0000000

MCQ34

_____ is defined as deviation from proper feeding (nutrition) or not having enough to eat

Nutrient deficiency

0.0000000

half nutrition

0.0000000

loss nutrition

0.0000000

Malnutrition

1.0000000

MCQ35

Ceilings are made from 'board, the by-product of softwoods

Wooden

0.0000000

Panel

0.0000000

Particles

1.0000000

Hard

0.0000000