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☐	Question Type	Question	A	B	C	D	Answer	Remark
☐	FBQ	The focus of beverage management is on 	driving new product development and sales of existing drinks.					eExam
☐	FBQ	Stock-taking can be described as 	physical count of stock at hand					eExam
☐	FBQ	The equation: cash + marketable securities/Current liabilities equals 	Quick ratio					eExam
☐	FBQ	The fundamental accounting equation balance sheet is based on is 	Assets = Liabilities + Equity					eExam
☐	FBQ	The correct temperature for serving champagne and sparkling wine is 	5°C					eExam
☐	FBQ	Debt Management Ratios are measures of a 	Company's solvency					eExam
☐	FBQ	Aerated drinks are beverages charged or aerated with 	carbonic gas.					eExam
☐	FBQ	Beverage management is 	the control of all the processes involved in the stages of the lifecycle of a beverage.					eExam

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☐	FBQ	The concentration of alcohol in a beverage is usually stated as 	the percentage of alcohol by volume (ABV)	proof				eExam
☐	FBQ	Sales checks is a revenue control method that entails 	recording each item ordered and their selling price on the waiter's sales check.					eExam
☐	FBQ	The proper etiquette for pouring wine is for the waiter to pour first.	the wine for the ladies					eExam
☐	FBQ	Selling, General and Administrative Expenses consist of 	combined payroll costs and advertising expenses.					eExam
☐	FBQ	Sales mix measures the relationship between the 	various components of the total sales of the unit.					eExam
☐	FBQ	The primary purpose of the income statement is to report 	a company's earnings over a specific period of time to investors					eExam
☐	FBQ	Departmental profit is calculated by deducting 	the departmental expenses from the departmental sales					eExam
☐	FBQ	The objectives of storing control in beverage operations are _____, and 	To prevent pilferage, to ensure accessibility when needed, to preserve quality.					eExam
☐	FBQ	Non-alcoholic beverages can be mainly classified as and 	hot, cold beverages					eExam
☐	FBQ	For wine tasting, amount is poured into the host's glass	a mouthful					eExam

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☐	FBQ	The term cocktail is now recognised to mean 	all mixed drinks.					eExam
☐	FBQ	Beer should be served at a temperature of 	12.5°C – 15.5°C					eExam
☐	FBQ	When coffee is served cold, it is called 	iced coffee					eExam
☐	FBQ	Operational control comprises 	all the functions carried out within a foodservice operation to ensure that food-and-beverage products meet established standards of quality as efficiently as possible.					eExam
☐	FBQ	Whisky is an example of alcoholic beverage	distilled					eExam
☐	FBQ	Professional purchasing requires 	knowledge of a wide range of food products and their expected yields.					eExam
☐	FBQ	A microcomputer is a computer with a as its central processing unit.	microprocessor					eExam
☐	FBQ	A non-alcoholic beverage is a beverage that contains 	no more than 0.5% ABV.					eExam
☐	FBQ	The equation: Cost of Goods Used/Average Goods Inventory equals 	Inventory Turnover Ratio					eExam
☐	FBQ	Asset Management Ratios measure 	how a company effectively and efficiently manages its assets					eExam

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☐	FBQ	Beverage cost percentage is the 	cost of beverages sold expressed as a percentage of sales of the beverage					eExam
☐	FBQ	The world's largest coffee grower is 	Brazil					eExam
☐	FBQ	Purchasing controls define the 	criteria for quality by which food items are selected					eExam
☐	FBQ	Liquidity ratios show the company's ability to 	pay its current liabilities.					eExam
☐	FBQ	An income statement displays _that a company has realized over a specific period	the profit or loss					eExam
☐	FBQ	To accomplish production control 	a standard recipe for a specific portion size and yield must be developed for every item in the menu file.					eExam
☐	FBQ	Average spending power is a measure of the relationship between 	food and beverage sales to the number of customers served.					eExam
☐	FBQ	The purpose of purchase specification is 	to set down the standard of products to be purchased for use in the establishment.					eExam
☐	FBQ	Non-alcoholic beer and non-alcoholic wine undergo a process called 	alcohol-removal process					eExam
☐	FBQ	The liquid naturally contained in fruit or vegetable tissue is called 	Juice					eExam

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☐	FBQ	Four measuring devices commonly used by bartenders are , , and 	shot glasses, jiggers, pourers, automated dispensers.					eExam
☐	FBQ	The function of the Hospitality book is	to records all issues of drinks to the kitchen and other grades of staff as laid down by company policy					eExam
☐	FBQ	The three key factors a Receiver must check for each item that arrives are , and 	Quantity, Quality, Adherence to company specification					eExam
☐	FBQ	Revenue control is an important management policy that establishes	proper control over all receipts and receivables.					eExam
☐	FBQ	Purchasing is described as	the activity of acquiring goods or services to accomplish the goals of an organization.					eExam
☐	FBQ	The two types of receiving are and 	Invoice receiving, Blind check receiving					eExam
☐	FBQ	Gross profit is calculated as	the cost of generating that revenue subtracted from the total revenue					eExam

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☐	FBQ	Compound beverages are distilled beverages with 	added flavorings and relatively high sugar content					eExam
☐	FBQ	Cappuccino is a form of coffee	Espresso					eExam
☐	FBQ	Alcoholic beverages can be classified into , and 	Fermented, Distilled, Compound alcoholic beverages					eExam
☐	FBQ	Tea and coffee are exxamples of 	hot drinks					eExam
☐	FBQ	Fortified wine is wine to which has been added	a distilled beverage (usually brandy)					eExam
☐	FBQ	Mineral water is water containing 	minerals or other dissolved substances that alter its taste or gives therapeutic value.					eExam
☐	FBQ	The two main types of beer are 	lager and ale.					eExam
☐	FBQ	Wines are alcoholic beverages produced through 	the partial or total fermentation of grapes					eExam
☐	FBQ	Beverages are categorised into two groups namely and 	Alcoholic beverages, Non-alcoholic beverages					eExam
☐	FBQ	The equation: Sales/Payroll (including any staff benefit costs) measures 	Index of productivity					eExam

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☐	FBQ	A highly-sweetened (and often fruit-based) concentrate, which is diluted with a liquid, most commonly water, before drinking is 	Squash					eExam
☐	FBQ	The balance sheet reports the of a company at a point in time.	financial condition					eExam
☐	FBQ	An alcoholic beverage is a drink containing 	ethanol commonly known as alcohol.					eExam
☐	FBQ	Spirits can be described as , and 	unsweetened, distilled, alcoholic beverages that have an alcohol content of at least 20% ABV.					eExam
☐	FBQ	Addiction to ethanol is known as 	alcoholism					eExam
☐	MCQ	Collins, Cobblers and Crustas are types of:	cocktails	gin	vodka	liqueur	A	eExam
☐	MCQ	The 'fizz' to carbonated beverages is as a result of:	distillation	carbonation	combination	filtration	B	eExam
☐	MCQ	Cellar control book records:	all daily deliveries to and issues from the cellar	pilfered items	delivery notes	empties returned	A	eExam
☐	MCQ	The cashier's role is a method of:	receiving control	revenue control	service control	purchase control	B	eExam
☐	MCQ	What quantity of wine is poured into the host's glass for tasting:	any quantity	half-full of the glass	a mouthful	full glass	C	eExam
☐	MCQ	Standard procedure for receiving goods include:	quantity of items delivered must equal quantity ordered	quality of items delivered must be same as quality ordered	price on invoice for each item should be same as price quoted	all of the listed	D	eExam
☐	MCQ	Alcohol is consumed for some of the following reasons:	as a component of a standard diet	for its relaxant and euphoric effects	for its recreational purposes	all of the listed	D	eExam

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☐	MCQ	One of the listed drinks is a distilled beverage:	lager and ale	red and white wines	carbonated drinks	vodka and rum	D	eExam
☐	MCQ	Beverage menus include:	dining menu	kitchen menu	wine menu	room menu	C	eExam
☐	MCQ	Control operating yardsticks are:	operating ratios applied in beverage revenue control	yardsticks for measuring items	principles for day-to-day running of the business	none of the listed	A	eExam
☐	MCQ	Sales check is operated in:	triplicates	only duplicate	duplicate or triplicate	only triplicate	C	eExam
☐	MCQ	Beverage is:	any potable liquid other than water	only tea, coffee and cocoa	any alcoholic drink	soft drinks and water	A	eExam
☐	MCQ	A method of beverage control is:	presentation standard	essentials of beverage control	beverage operations	sales value system	D	eExam
☐	MCQ	Temperature, humidity and light in storage facility are important issues in:	maximizing the shelf life of stored beverages	the procurement of beverages	the requisition of stored beverages	the security of stored beverages	A	eExam
☐	MCQ	Generally bartenders prepare and serve two kinds of drinks that require liquor:	B and C	mixed drinks or cocktails	straight shots with mixers	lemonade and coke	A	eExam
☐	MCQ	The two main types of beer are:	hops and herbs	cider and liqueur	lager and ale	scotch and vodka	C	eExam
☐	MCQ	Pre-checking systems operate:	only when sales check is inserted into the printing table by its side	only after checking it	only before checking it	only when cashiers start it	A	eExam
☐	MCQ	The world's largest coffee grower is:	Indonesia	Cote d'voire	Colombia	Brazil	D	eExam
☐	MCQ	Beverage management is the control of:	the sale of beverages	the purchase of beverages	the control of all processes involved in the stages of the lifecycle of a beverage	the control of the storage of beverages	C	eExam
☐	MCQ	In beverage management, beverage purchasing involves the following:	wine shipper and beverage manufacturers	chefs	receptionists	only cash and carry	A	eExam
☐	MCQ	One of the following is a type of beer glass:	pilsner	tulip	seidel	all of the listed	D	eExam

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☐	MCQ	Beverage service is the flow of the beverage:	from the store to the bar	from the purchasing of the beverage to the service of the beverage to the customer	from the bar to the customer	from the cellar to the customer	B	eExam
☐	MCQ	Storing control is established in beverage operation to:	prevent pilferage	preserve quality	ensure accessibility when needed	all the listed items	D	eExam
☐	MCQ	Unique problems of the hospitality industry with regard to internal control include all except:	business size	inventory products	supervision	high employee turnover	C	eExam
☐	MCQ	The concentration of alcohol in a beverage is usually stated as:	volume	doubt	proof	alcohol	C	eExam
☐	MCQ	Which of the following is a type of receiving:	invoice receiving	blind chase receiving	restricted receiving	open check receiving	A	eExam
☐	MCQ	Compound beverages are distilled beverages:	with added flavouring and relatively high sugar content	containing more than one type of distilled beverage	mixed with wines	that are never taken alone	A	eExam
☐	MCQ	Ullage is a term used to cover	breakages	all substandard beverages	empties returned	daily bar requisition	B	eExam
☐	MCQ	Soda water, coca cola, pepsi and lemonade are examples of:	filtered beverages	distilled beverages	aerated beverages	fermented beverages	C	eExam
☐	MCQ	Revenue control establishes control over:	purchases	salaries	service staff	receipts and receivable	D	eExam
☐	MCQ	Electronic cash registers are tools of:	manual checking system	automated checking system	point of sale checking system	in-house checking system	B	eExam
☐	MCQ	Essential standards for issuing beverages are:	issue quantities must be carefully set	beverage must be issued to only authorized persons	beverage must be issued to only managers	A and B only	D	eExam
☐	MCQ	Beverage control is:	a tool that determines and reports the actual and potential sale and costs of each beverage	just a management policy	just a beverage operation	a tool used whenever income is expected	A	eExam

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☐	MCQ	Manual control of beverage will:	be costly	be time consuming	produce data that may be late for management action	be all the listed	D	eExam
☐	MCQ	Some proper tools for receiving include:	scales and unloading platform	specification sheet and table for inspection	time	all the listed	D	eExam
☐	MCQ	Wines are poured from the:	guest's right	guest's left	host's left	host's right	A	eExam
☐	MCQ	Beverage purchasing specification includes one of these:	product name and quantity to be purchased	receipt booklets	delivery note	wine list	A	eExam
☐	MCQ	Which of these are stages of serving wine:	ordering the wine	opening the wine	tasting the wine	all the listed	D	eExam
☐	MCQ	All these are storing records except:	cellar inward book	bin cards	beverage inventory ledger	pilferage book	D	eExam
☐	MCQ	Banqueting and function system is an example of:	beverage control system	indoor party	cellar system	beverage sales system	A	eExam
☐	MCQ	When drinks are prepared by formula, and served in standard portion sizes, one portion of a drink should:	cost the same as every other portion of that same drink	drink preparation becomes more difficult	drink preparation becomes more expensive	drink preparation takes longer time	A	eExam
☐	MCQ	Merchandising methods for beverages include all the following except:	visual selling	tent cards	décor and atmosphere	hawking	D	eExam
☐	MCQ	One of the general rules for serving different wines include:	serve dry wines first, followed by red wines and finish with sweet wines	serve sweet wines first, followed by dry wines and finish with red wines	serve red wines first, followed by sweet wines and finish with dry wines	none of the listed	A	eExam
☐	MCQ	Which group is a part of bar accessories:	cocktail shaker and blender	serve sweet wines first, followed by dry wines and finish with red wines	amaretto and countreu	tequila and scotch	A	eExam
☐	MCQ	An alcoholic drink is one that contains:	ethanol	methyalted spirit	methane	acetic acid	A	eExam
☐	MCQ	Purchasing may involve all the following except:	advertising for bids	bid evaluation	development and review of production specification	distribution of menu cards	D	eExam

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☐	MCQ	Issuing control is established in beverage operations to:	prevent misuse of alcoholic beverages between release from inventory and delivery to the bar	checkmate timely release from inventory	ensure issues are done anytime	create enough tasks for the store staff	A	eExam
☐	MCQ	Beers should be served at temperatures between:	5°C to 15°C	8°C to 15°C	12.5°C to 15.5°C	14°C to 20°C	B	eExam
☐	MCQ	To maintain the necessary degree of security for beverage products:	the storage facility should be permanently locked	the responsibility for the security should be assigned to one person alone	the key to the storage facility should be given to the store staff	the key to the storage facility should be given to only mangers	B	eExam
☐	MCQ	Which of the following steps are involved in calculating bottle sales value for beverages	determine bottle size and drink size	calculate drinks per bottle	multiply drinks per bottle by drink price	all the listed	D	eExam
☐	MCQ	Average spending power measures:	relationship between food or beverage sales to the number of customers served	the average amount spent by the establishment	the average amount spent on staff emoluments	the average amount an employee can spend within a specified period	A	eExam
☐	MCQ	One of the points to bear in mind in effective control system is that the system:	should be very complex	should be expensive to be effective	should be comprehensive and cover all stages of production	should have high cost of maintenance	C	eExam
☐	MCQ	An example of straight shots with mixers is:	gin and tonic	Manhattan	Bloody Mary	Gin Martini	A	eExam
☐	MCQ	Per bottle control system is used where:	control staff are many	control staff are few	managers are few	mangers are many	B	eExam
☐	MCQ	Which of the underlisred is a form of coffee	decaffeinated	Espresso	Instant	all of the listed	D	eExam
☐	MCQ	One of the methods of observing employee performance is:	a manager can observe bar operations personnally	hiring security guards to observe employees	seting spies on the employees	using fellow employees	A	eExam
☐	MCQ	Production control is concerned with	amount of each ingredient used	the set of instruction followed	the number of portions yeilded	all of the listed	D	eExam
☐	MCQ	Which of these are classified as hot drinks	wines	tea and coffee	whisky and brandy	beer	B	eExam

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☐	MCQ	A non-alcoholic beverage is one that contains:	1.0% ABV	1.5% ABV	5.0% ABV	no more than 0.5% ABV	D	eExam
☐	MCQ	Sales mix measures:	restaurant sales	the relationship between the various components of the total sales of a unit	accommodation sales	beverage sales	B	eExam

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