106. The process of colouring a textile on a fabric material by applying dye on its surface is called					
	a) Weaving	b) Interlacing	c) Spinning	d) Dyeing	
107	is an 'S' shap	pe flower arrangement.			
	a) Ikebana	b) Hogarth	c) Moribana	d) Ukibana	
108	. Guest room attendant rep	ports to:			
	a) Uniform Room Super	visor	b) Linen Room Super	visor	
	c) Floor Supervisor		d) Public area supervi	isor	
109	is a treatmen	t imparted to a fabric to	o improve its qualities.		
	a) Spinning	b) Selvedge	c) Finish	d) None of these	
110	. 'Chlorine solution' is use	ed as:			
	a) Detergent	b) Abrasive	c) Disinfectant	d) Stripper	
111	. How many guests can be	stayed in a twin room	?		
	a) 4	b) 3	c) 2	d) 1	
112	. Which of the following i	s known as the nerve c	enter of house-keeping	department?	
	a) Floor pantry	b) Linen room	c) Control Desk	d) Laundry	
113	3. Which one comes under	principles of design?			
	a) Colour	b) Pattern	c) Rhythm	d) Space	
114	A key that operates only	a portion of the locks ((as on one floor of a ho	tel) in a master key	
	system:				
	a) Master key	b) Floor key	c) Room key	d) Grand Master Key	
115	. Substances that coat the	fibers of a fabric and m	nake them softer and flu	offier is called	
	a) Hardeners	b) Softener	c) Selvedges	d) Sours	
116	. Which of the following a	attribute is essential for	person to be appointed	l in Housekeeping	
	department?				
	a) Diplomacy	b) Punctuality	c) Courtesy	d) All of these	
117	. Napkin is also called:				
	a) Serviette	b) Baize cloth	c) Table cloth	d) Slip cloth	
118	. Which one is a natural fi	re?			
	a) Metallic	b) Electric	c) Synthetic	d) Regenerated	
119	119. Which one is an external source of labor?				
	a) Industry employees	b) Transfer	c) Promotion	d) None of these	
120. Which one is not-a part of a broom?					
	a) Pad	b) Head	c) Scrubber	d) Handle	

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SIXTH SEMESTER B.Sc. DEGREE EXAMINATION, APRIL 2024

(CBCSS-UG)

(Regular/Supplementary/Improvement)

CC20U BSH6 B12 – COMPREHENSIVE SELF STUDY

(Hotel Management and Catering Science – Core Course)

(2020 Admission onwards)

Time: Two Hours

Maximum:100 Marks

Credit: 2

Answer any *hundred* questions. Each question carries 1 mark.

1.	A mixture of butter and flour used as thickening agent:				
	a) Cream yolk	b) Roux	c) Gum paste	d) Liaison	
2.	. A thick soup made from shell fish:				
	a) Glaze	b) Coulis	c) Fumet	d) Bisque	
3.	A well flavored stock	x is called			
	a) Fumet	b) Court bouillon	c) Fish stock	d) Estouffade	
4.	Which is not a caviar	:?			
	a) Crassostrea	b) Beluga	c) Sterlet	d) Ossetra	
5.	The fruit using in wa	ldorf salad is			
	a) Pineapple	b) Grapes	c) Apple	d) All these	
6.	Bearnaise is a derivation	tive of:			
	a) Espagnole	b) Veloute	c) Hollandaise.	d) Béchamel.	
7.	Milk sugar is:				
	a) Glucose	b) Fructose	c) Lactose.	d) Sucrose.	
8.	3. From which cereal atta is obtained?				
	a) Oats	b) Wheat	c) Barley	d) Maize	
9.	9. Dosa making is a method of:				
	a) Roasting.	b) Grilling	c) Frying	d) Braising	
10. Cut from the head part of the fillet is:					
	a) Fillet steak.	b) Tournedos	c) Chateaubriand	d) Fillet mignon	
11. What is brine?					
	a) A stock contains s	-	b) Water containing	iron	
	c) A salt court bouillon d) A salt solution				
12. An unpassed soup made with beetroot and is duck flavoured originated from Russia.					
	a) Bisqu	b) Bortsc	c) Minestrone	d) Chowde	
		(1)		Turn Over	

13.	Absorption method of coo	oking is done for			
	a) Rice	b) Pork	c) Fish	d) Vegetables	
14.	Florentine means				
	a) Green peas	b) Brinjal	c) Spinach	d) Cauliflower	
15.	Green turtle soup is from:	:			
	a) France	b) Scotland	c) England	d) Italy	
16.	A cut of fish without skin	and bone is			
	a) Darne	b) Fillet	c) Supreme	d) Paupiette	
17.	Yeast gets best results at	temperature of:			
	a) 10°C	b) 27°C	c) 40°C	d) 60°C	
18.	A Frankfurt sausage is fro	om			
	a) Germany	b) China	c) Italy	d) Spain	
19.	Which is not a napkin fol	ding?			
	a) Cardinal hat		c) Candle		
	b) Fan		d) Angel on horse bac	ek	
20.	A cut of fish with a bone	at the centre is			
	a) Darne	b) Fillet	c) Supreme	d) Paupiette	
21.	Pigment which give Yello	ow colour to vegetable	s is:		
	a) Chlorophyll	b) Anthocyanin	c) Carotenoids	d) Flavonoids	
22.	Celestine means:				
	a) Slices of boiled egg		b) Fried onion		
	c) Savory egg custard		d) Fried bread		
23.	A cold soup from Spain is	S			
	a) Vichyssoise	b) Gazpacho	c) Okroshka	d) Borscht	
24.	Round fish cut across the	bone is			
	a) Fillet	b) Supreme	c) Darne	d) Paupiette	
25.	. The approximate cooking time for fish stock is:				
	a) 20 minutes	b) 4 hours	c) 2 hours	d) 8 hours	
26.	The correct storage temperature of Vegetable is:				
	a) 1°C to 4°C	b) 8°C to 10°C	c) 5°C to 8°C	d) 10°C to 12°C	
27.	Lamb is the term given to	animals not more than	n:		
	a) 1 year old	b) 11/2year old	c) 2 year old	d) 3 year old	
28.	Which of the following v	itamin is very sensitive	e to heat?		
	a) Vitamin C	b) Vitamin E	c) Vitamin A	d) Vitamin D	
29.	Blanching is done for the	cooking of:			
	a) Rice	b) Pork	c) Fish	d) Vegetables	

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91.	. The fabric which conceal the curtain top and rods from which the curtain hangs?				
	a) Shades	b) Valances	c) Quilts	d) Screens.	
92.	Mud stain can be rem	noved by:			
	a) Glycerin	b) Methylated Spirit	c) Starch Paste	d) Acetic acid	
93.	The movement of key	ys will be recorded in:			
	a) Logbook		b) Key control registe	er	
	c) Key history registe	er	d) Key card		
94.	Which one is known	as universal solvent?			
	a) Aqua regia	b) Acid	c) Alkali	d) Water	
95.	Soft, padded textile c	overing that fixed to fu	rniture such as armcha	airs and sofas is called	
	a) Furnishing	b) Upholstery	c) D'décor	d) Selvedges	
96.	Goals of pest control	is:			
	a) Prevention	b) Suppression	c) Eradication	d) All of these	
97.	Alloy of Copper and	zinc.			
	a) Steel	b) Bronze	c) Pewter	d) Brass	
98.	Minimum amount of	each linen required for	efficient functioning of	of house-keeping	
	department is known	as:			
	a) Total stock	b) Stock in hand	c) Required stock	d) Par stock,	
99.	Sand paper is a:				
	a) Coarse abrasive	b) Fine abrasive	c) Medium abrasive	d) Soft abrasive	
100	O. A metal protection p	process in which molter	n glass is applied to me	etal surface.	
	a) Anodizing	b) Enameling	c) Lacquering	d) Electroplating	
10	1. Water contains more	e than 60 ppm of	is called Hard w	ater.	
	a) Potassium	b) Phosphorus	c) Magnesium	d) Carbon	
102	2. Service involves pre	paring the room for nig	ght is known as:		
	a) Turndown	b) Second service	c) Closing service	d) None of these	
103	103. Which principle can be used to remove stains having acidic nature?				
	a) Neutralization with	n alkali	b) Neutralization with	n acid	
	c) Oxidatiom or redu	ction	d) Absorption by absorption	orbent powder	
104	4. Soil that containing	either organic or inorga	anic matter that emit u	npleasant odour	
	a) Bacterial	b) Entomological	c) Osmological	d) Mineral	
103	5. Two thin sheet of gl	ass with transparent pla	astic sandwiched between	een.	
	a) Toughened	b) Obscured	c) Cut glass	d) Laminated	
			(7)	Turn Over	

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30.	'Burnt wine' is			
	a) Champagne	b) Cognac	c) Rum	d) Cider
31.	Diameter of half plate	e is:		
	a) 15 cm	b) 18 cm	c) 12 m	d) 20 cm
32.	Which is known as 'C	Champagne of Teas'?		
	a) Earl grey Tea	b) Jasmine Tea	c) Tisanes	d) Darjeeling Tea
33.	Which is more appropriately	priate for the Back bar	?	
	a) Display area	b) Preparation area	c) Service area	d) Cleaning area
34.	Vodka is famous in			
	a) Germany	b) France	c) Russia	d) Italy
35.	Which grape variety	is used in champagne r	naking?	
	a) Pinot Gris	b) Sauvignon	c) Pinot Meunier	d) Muscat
36.	Which family coffee	plants belong to?		
	a) Nettle	b) Camellia Sinensis	c) Theobroma	d) Rubiaceae
37.	Coffee Shop is a	concept.		
	a) American	b) London	c) Middle East	d) European
38.	A special spice using	in Chettinadu cuisine.		
	a) Pepper corns	b) Kalpasi	c) Red chilly	d) Turmeric
39.	The term 'Restaurant	' is originated in.		
	a) USA	b) India	c) Germany	d) France
40.	Platter to plate service	e is otherwise known a	S.	
	a) French service	b) English service	c) Russian service	d) American service
41.	POS stands for:			
	a) Purchase Order Su	pervisor	c) Post order System	
	b) Purchase Office Se	ecurity	d) Point of sale	
42.	Which method can be	e used for polishing silv	verware's?	
	a) Plate powder	b) Burnishing	c) Both of these	d) None of these
43.	Pre plated service is o	otherwise known as.		
	a) French service	b) English service	c) Russian service	d) American service
44.	'Sommelier' means:			
	a) Lounge waiter	b) Floor waiter	c) Salad cook	d) Wine waiter
45.	Example for a Comm	ercial gene	eral market type caterin	g establishment is
	a) Rail catering	b) Clubs	c) Air catering	d) Pubs

b) Room rent + three meals

Turn Over

d) Room rent alone

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a) Room rent + American Breakfast

c) Room rent + Continental breakfast

	a) An Irish Whisky		b) An English Gin			
	c) A Flavoured Vodka		d) A Strong Rum			
47.	Brie is a:					
	a) Hard cheese	b) Soft cheese	c) Fresh cheese	d) Blue cheese		
48.	'Eau de Vie' is a type of:					
	a) Beer	b) Brandy	c) Whiskey	d) Wine		
49.	Expansion of VSOP.					
	a) Very supreme Oak Port		b) Very superior Old Pale			
	c) Very superior old port		d) Very Superior Oak port			
50.	Tonic water is:					
	a) Quinine flavoured	b) Anise flavoured	c) Juniper flavoured	d) Apple flavoured		
51.	is an addictiv	e drug found in tobacc	0.			
	a) Caffeine	b) Tan	c) Nicotine	d) Morphine		
52.	Which is not a still room	Which is not a still room equipment.				
	a) Salamander	b) Coffee machine	c) Bread Toaster	d) Plate warmer		
53.	Rooms that are next to each other, most likely side by side:					
	a) Duplex	b) Adjacent rooms	c) Adjoining rooms	d) None of these		
54.	Pick the gin based cockta	il.				
	a) Sangria	b) Rusty Nail	c) Cuba Libra	d) Martini		
55.	Tia Maria is f	flavoured liqueur:				
	a) Coffee	b) Orange	c) Almond	d) Grape		
56.	Fish dipped in batter and	deep fried is:				
	a) Meuniére	b) Colbert	c) Tempura	d) a I'Orly		
57.	'Pinot noir' is a red wine	from:				
	a) Italy	b) Germany	c) Portugal	d) France		
58.	Pick the one which is not a pasta preparation.					
	a) Spaghetti	b) Risotto	c) Ravioli	d) Fusilli		
59.	Which one is a red grape	variety?				
	a) Cabernet Franc	b) Semilion	c) Charaonnay	d) Riesling		
60.	Mozzarella is a:					
	a) Soft cheese	b) Hard cheese	c) Blue cheese	d) Fresh cheese		
61.	. 'Fast food' concept emerged in:					
	a) Germany	b) UAE	c) USA	d) India.		

46. Tanqueray is: