

## Set-1

Examination:	Part Time Ph.D. Entrance test / 2023-24
Name of Subject/ Paper:	Hotel Management
Total number of Questions	: 50
Total Marks	: 100
Time Allowed	: 01 hour

Note: Tick (✓) the correct answer. No Negative marking

1. What is the term for a meal service style where food is placed in serving dishes on the table and guests serve themselves?
  - a. Buffet
  - b. Plated service
  - c. À la carte
  - d. Table d'hôte
2. In a restaurant, what does the acronym POS stand for?
  - a. Point of Service
  - b. Point of Sale
  - c. Plate Organization System
  - d. Plated Order System
3. What is the purpose of a sommelier in a restaurant?
  - a. Cooking
  - b. Wine service and pairing
  - c. Greeting guests
  - d. Taking reservations
4. Which grape variety is commonly associated with the production of Champagne?
  - a. Chardonnay
  - b. Merlot
  - c. Cabernet Sauvignon
  - d. Pinot Noir
5. In wine tasting, what does the term "tannins" refer to?
  - a. Sweetness in wine
  - b. Bitter compounds found in grape skins, seeds, and stems
  - c. The alcohol content of wine
  - d. The color of the wine
6. What is the purpose of a "table tent" in a restaurant?
  - a. To hold utensils
  - b. To display the menu on the table
  - c. To mark reserved tables
  - d. To keep tables stable

7. What is the function of a soup tureen?
- To serve individual portions of soup
  - To keep soup warm on the table
  - To display decorative items
  - To cook soup
8. Which type of glass is typically used for serving water at a formal table setting?
- Highball glass
  - Tumbler
  - Water goblet
  - Champagne flute
9. What does the term "du jour" mean?
- Served with a side dish
  - Dish of the day, or daily special
  - Cooked to order
  - Vegetarian option
10. What is the purpose of a "mise en place" section on a menu?
- To describe the chef's signature dishes
  - To list the drinks available at the bar
  - To highlight seasonal specials
  - To indicate the preparation and organization of ingredients for a dish
11. The purpose of a Property Management System (hardware and software) is to:
- run the entire lodging property business by keeping all of the information from all departments in one computer system
  - run only the sleeping rooms portion of a lodging property business by keeping the information from the front desk and housekeeping in one computer system
  - to run the food and beverage portion of a lodging property business by keeping the information from the restaurant and room service in one computer system
  - none of the above
12. A guest at a casual style restaurant has barely touched the food and has gently set the plate aside near the edge of the table. You, as the manager, have noticed this. How would you interpret the action?
- The guest does not like the food
  - The guest was not hungry
  - The guest liked the food but was waiting for the food to cool off
  - Both a and b are correct
13. A guest walks up to the front desk of the hotel and asks for a recommendation for a good place to eat. Which is the best way to respond to your guest?
- Tell your guest you are new in town and don't know the restaurants
  - Tell your guest that is the concierge's job and she not working that day
  - Ask your guest what type of food they like and offer them several nearby restaurants to choose from
  - Direct your guest to the restaurant your friend owns

14. Which of the following is a way in which Marketing affects menu planning in a restaurant?
- Demographics (gender, income, age, family status, ethnicity) of the guests
  - Purpose of the guest's visit (guest's wants and needs)
  - None are correct
  - Both a and b are correct
15. There are two main differences between Hotel and Restaurant food services. They are \_\_\_\_\_ and \_\_\_\_\_.
- room service, multiple restaurants
  - room service, banquet service
  - banquet service, multiple restaurants
  - room service, staffing
16. Which of the statements below best describes a preventative security solution?
- Using electronic recordable key entry to guest rooms
  - Installing cameras on cashiers and cash drawers as well as exterior doors
  - Bolt televisions and artwork securely to furniture or walls
  - All are appropriate preventative solutions
17. Which is the best strategy to use to ensure guest satisfaction?
- A free meal in the hotel's restaurant
  - Offering a lot of amenities for the guests
  - Clean and working hotel room and restroom
  - Overall good quality service in all aspects for the value of the guest's dollar
18. What is the main type of micro-organism responsible for food poisoning?
- Bacteria
  - Mould
  - Virus
  - Parasite
19. A research plan \_\_\_\_\_.
- Sets out the rationale for a research study
  - Should be detailed
  - Should be given to others for review and comments
  - All of the above
20. The feasibility of a research study should be considered in light of:
- Skills required of the researcher
  - Potential ethical concerns
  - Cost and time required to conduct the study
  - All of the above
21. The Oberoi Group of hotels founded in
- 1934
  - 1954
  - 1904
  - None of these
22. When the Taj Hotel Group opens the "Taj Exotica " in Bentota, Sri Lanka
- 1990
  - 2001
  - 2000
  - 1998

23. Which of the following best describes hospitality quantitative research?
- research that is exploratory
  - an attempt to confirm the researcher's hypotheses
  - the collection of no numerical data
  - research that attempts to generate a new theory
24. The XYZ hotel runs a Pollution Prevention Pays program that has led to a substantial reduction in pollution and costs. This is an example:
- The "green movement."
  - Governmental regulation
  - International competition
  - None of these
25. In which year centralized reservation introduced-----
- 1960
  - 1964
  - 1950
  - none of these
26. Hypotheses in qualitative research studies usually \_\_\_\_\_.
- Are very specific and stated prior to beginning the study
  - Are often generated as the data are collected, interpreted, and analyzed
  - Are never used
  - Are always stated after the research study has been completed
27. The important duty of front office clerk
- Reception
  - Registration
  - reservation
  - all of above
28. It tells us about job holder
- Job specification
  - Job description
  - job enlargement
  - all of above
29. Analysis of data shows that the distribution of results is skewed. Due to this the researchers decide the measure of central tendency best used to report the findings is the:
- Mean
  - Median
  - Range
  - Mode
30. Revenue Per Available Room (Rev PAR) is used to evaluate"
- Room Rate
  - Rack Rate
  - Yield
  - Break Even Point
31. Liquor License L-3 in India is used for----
- Room Service in Hotels
  - Banquet Service in Hotels
  - Bar Service in Hotels
  - Pool Side Service in Hotels

32. Braising is a combined method of
- Boiling and frying
  - Roasting and frying
  - Roasting and broiling
  - Roasting and stewing
33. Mojito is a tall drink from---
- Russia
  - Cuba
  - Canada
  - Scotland
34. What is the size of queen size bed?
- 76x80 inches
  - 60x80 inches
  - 72x84 inches
  - 75x80 inches
35. CVGR refers to--
- Company volume guaranteed rate
  - Company varied guaranteed rate
  - Company volume guaranteed room
  - Company varied guaranteed room
36. Budget Hotel Brand of IHCL are known as...
- Vivanta By Taj
  - Taj Exotica
  - The Gateway Hotels and Resorts
  - Ginger Hotels
37. The main ingredient of Tequila is---
- KnolKhol Plant
  - Spencer Plant
  - Agave Plant
  - Cactus Plant
38. Which one of the following is the derivative of mayonnaise---
- Tartare
  - Barbeque
  - Demi glaze
  - Cheese
39. Which one of the following is a cold soup?
- Lobster bisque
  - Consomme
  - Andalouse Gazpacho
  - Minestrone
40. Caviar is a delicacy made from the salted eggs of----
- Salmon
  - Sturgeon
  - Lump
  - Pomfret
41. Bourbon is an---
- Australian whisky
  - Canadian whisky
  - Scottish whisky
  - American whiskey

42. The chemical name of Ajinomoto is---
- Mono sodium glutamate
  - Potassium chloride
  - Sodium fluoride
  - Sodium chloride
43. Reliability Means -----
- Validity
  - consistency
  - Generalisability
  - Npone of thes
44. "other things" that affect relationships are called-----variables
- latent
  - Independent
  - control
  - None of these
45. Research done at one time is called \_\_\_\_\_
- cross-sectional
  - replication
  - One time
  - None of these
46. Which one of the following is not a feature of third generation languages?
- They need to get translated
  - They are easy to use than MMLs
  - They are faster than MLLs
  - They use compilers and interpreters
47. Identify the best method to protect guests and their property at a hotel.
- Recordable electronic keys (credit card style with magnetic stripes)
  - Networked live and recorded surveillance cameras throughout the public areas
  - Security officers regularly patrolling the hotel areas
  - All of the above
48. What technology tool is essential for today's hospitality businesses?
- Computerized cash register
  - Property Management System
  - Recordable locking system (credit card style key)
  - Computer with network access
49. Safe deposit boxes in a hotel are located in the
- Front office
  - Lobby
  - Back office
  - none of these
50. Hampers is used in
- Housekeeping
  - Front Office
  - Food Production
  - .None of these
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Answer KEY

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Hotel Management

Total number of Questions

: 50

Q.No	ANSWER	Q.No	ANSWER
01	A	26	B
02	B	27	B
03	B	28	A
04	D	29	B
05	B	30	C
06	B	31	A
07	B	32	D
08	C	33	B
09	B	34	B
10	D	35	A
11	A	36	D
12	D	37	C
13	C	38	A
14	A	39	C
15	B	40	B
16	D	41	D
17	D	42	A
18	A	43	A
19	D	44	C
20	D	45	A
21	A	46	C
22	D	47	D
23	B	48	D
24	A	49	B
25	B	50	A

*Handwritten signatures and dates:*  
15/12/23  
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