

# Subharti University, Meerut

## B.Voc in Hotel Management

**Subject:** Basic Culinary Skills

**Sample Model Question Paper – MCQs**

**Time:** 1 Hour **Marks:** 50

1. Culinary skills are related to: a) Housekeeping b) Cooking c) Front Office d) Marketing
2. The place where food is cooked is called: a) Restaurant b) Kitchen c) Store d) Bakery
3. Chef is responsible for: a) Guest billing b) Food preparation c) Room cleaning d) Security
4. Basic cooking method includes: a) Frying b) Boiling c) Steaming d) All of these
5. Knife is mainly used for: a) Mixing b) Cutting c) Boiling d) Baking
6. Safety in kitchen is important to prevent: a) Accidents b) Taste c) Service d) Sales
7. Washing hands before cooking is part of: a) Decoration b) Hygiene c) Service d) Marketing
8. Cutting vegetables into small cubes is called: a) Julienne b) Dice c) Slice d) Chop
9. Cooking food in water is called: a) Frying b) Roasting c) Boiling d) Baking
10. Cooking with steam is known as: a) Frying b) Steaming c) Roasting d) Grilling
11. Baking uses: a) Oil b) Water c) Oven d) Pan
12. Frying requires: a) Water b) Oil c) Steam d) Air
13. A clean kitchen helps in: a) Food safety b) Guest satisfaction c) Hygiene d) All of these
14. Apron is worn to: a) Look smart b) Protect clothes c) Decoration d) Style
15. Raw food should be stored: a) Anywhere b) Separately c) With cooked food d) Open shelf
16. Cutting board is used for: a) Cooking b) Chopping c) Serving d) Washing
17. Proper knife handling avoids: a) Injury b) Taste loss c) Overcooking d) Waste
18. Measuring ingredients ensures: a) Guess work b) Consistency c) Waste d) Delay
19. Overcooking food leads to: a) Better taste b) Loss of nutrients c) Safety d) Speed
20. Uniform of kitchen staff should be: a) Dirty b) Loose c) Clean d) Colorful
21. The head of kitchen is called: a) Manager b) Executive Chef c) Steward d) Waiter
22. Boiling point of water is: a) 50°C b) 100°C c) 150°C d) 200°C
23. Grilling is cooking food by: a) Direct heat b) Water c) Steam d) Oil
24. Food contamination can be prevented by: a) Hygiene b) Carelessness c) Mixing food d) Delay
25. Refrigeration helps in: a) Cooking food b) Preserving food c) Serving food d) Frying
26. Chopping vegetables evenly helps in: a) Appearance b) Even cooking c) Taste d) All of these
27. Personal hygiene of cook includes: a) Clean nails b) Clean uniform c) Clean hands d) All of these
28. Cross contamination means: a) Mixing raw and cooked food b) Cooking fast c) Frying food d) Baking
29. Cooking oil should be: a) Reused many times b) Fresh and clean c) Dirty d) Old
30. Kitchen tools should be: a) Sharp b) Clean c) Well maintained d) All of these

31. Peeling vegetables removes: a) Skin b) Seeds c) Pulp d) Juice
32. Knife sharpening is important for: a) Safety b) Speed c) Accuracy d) All of these
33. Blanching means: a) Frying b) Partial boiling c) Baking d) Roasting
34. Mise en place means: a) Cooking food b) Preparing ingredients c) Serving food d) Cleaning kitchen
35. Overcrowding pan results in: a) Even cooking b) Poor cooking c) Fast cooking d) No effect
36. Cooking rice requires: a) Water b) Heat c) Time d) All of these
37. Kitchen waste should be: a) Stored inside b) Disposed properly c) Ignored d) Mixed
38. Fire extinguisher is used to control: a) Water b) Fire c) Gas d) Smoke
39. Gas leakage can be detected by: a) Smell b) Taste c) Color d) Touch
40. Kitchen safety rules are important for: a) Staff b) Guests c) Property d) All of these
41. Garnishing improves: a) Taste b) Appearance c) Aroma d) Cost
42. Sharp knives are safer because they: a) Cut easily b) Need less force c) Reduce slips d) All of these
43. Cooking temperature control ensures: a) Safety b) Quality c) Taste d) All of these
44. Uniform helps in maintaining: a) Hygiene b) Discipline c) Identity d) All of these
45. Kitchen floors should be: a) Slippery b) Clean and dry c) Dirty d) Uneven
46. Food should be tasted using: a) Fingers b) Same spoon c) Clean spoon d) Hand
47. Proper storage prevents: a) Spoilage b) Waste c) Contamination d) All of these
48. Vegetables should be washed: a) After cutting b) Before cutting c) While cooking d) After serving
49. Cooking skills improve with: a) Practice b) Experience c) Training d) All of these
50. Basic culinary skills are important for: a) Chefs b) Kitchen staff c) Hotel industry d) All of these