

eExam Question Bank

Coursecode:

Choose Coursecode ▼

Show entries

Search:

<input type="checkbox"/>	Question Type <input type="checkbox"/>	Question <input type="checkbox"/>	A <input type="checkbox"/>	B <input type="checkbox"/>	C <input type="checkbox"/>	D <input type="checkbox"/>	Answer <input type="checkbox"/>	Remark <input type="checkbox"/>
<input type="checkbox"/>	FBQ	A head cook is also known as <input type="text"/>	Chef de cuisine	Chef de cuisine				<input type="button" value="eExam"/>
<input type="checkbox"/>	FBQ	A <input type="text"/> block means arranging the equipment at the middle of the kitchen.	Central	Central				<input type="button" value="eExam"/>
<input type="checkbox"/>	FBQ	Another name for kitchen is <input type="text"/> workshop.	Domestic	Domestic				<input type="button" value="eExam"/>
<input type="checkbox"/>	FBQ	The <input type="text"/> Group cause food poisoning because of large numbers of bacteria in the food.	Salmonella	Salmonella				<input type="button" value="eExam"/>
<input type="checkbox"/>	FBQ	The <input type="text"/> Room or plate room contains services necessary for the service meals in a day.	Silver	Silver				<input type="button" value="eExam"/>
<input type="checkbox"/>	FBQ	The <input type="text"/> 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' service in the restaurants.	Kitchen	Kitchen				<input type="button" value="eExam"/>
<input type="checkbox"/>	FBQ	An instrument used in the science laboratory to enlarge too small objects to be properly seen through the eye lens is known as <input type="text"/>	Microscope	Microscope				<input type="button" value="eExam"/>

<input type="checkbox"/>								
<input type="checkbox"/>	FBQ	At the <input type="text"/> bar, food are displayed while other working materials are behind the counter.	Snack	Snack				eExam
<input type="checkbox"/>	FBQ	Animals including man store most of their excess energy in form of <input type="text"/>	Fats	Fats				eExam
<input type="checkbox"/>	FBQ	<input type="text"/> Are the chemical substances from the food absorbed into the blood stream to provide nourishment needed for our body needs.	Nutrients	Nutrients				eExam
<input type="checkbox"/>	FBQ	People suffering from <input type="text"/> are strongly advised to regulate consumption of sugar.	Diabetics	Diabetics				eExam
<input type="checkbox"/>	FBQ	Food and beverages provide <input type="text"/> Needed for performing physical activities and muscular activities.	Energy	Energy				eExam
<input type="checkbox"/>	FBQ	The food that has been infected by pathogenic organisms such as bacteria, fungi and virus is called <input type="text"/> food	Contaminated	Contaminated				eExam
<input type="checkbox"/>	FBQ	Of all the biological molecules, <input type="text"/> are the most important nutrients to animals including human beings.	Proteins	Proteins				eExam
<input type="checkbox"/>	FBQ	The <input type="text"/> Prevent invading viruses and bacteria from attacking living organisms.	Antibiotics	Antibiotics				eExam
<input type="checkbox"/>	FBQ	The <input type="text"/> is designated to contain all the items of food and equipment for service of a meal.	Stillroom	Stillroom				eExam

<input type="checkbox"/>								
<input type="checkbox"/>	FBQ	It is the duty of <input type="text"/> to attend to toilets and lavatories.	Cleaner	Cleaner				eExam
<input type="checkbox"/>	FBQ	<input type="text"/> Plates are thicker and heavier than any other plate in the market.	China	China				eExam
<input type="checkbox"/>	FBQ	A <input type="text"/> is caused by dry heat such as contact of hand with hot metal or heat cooking pot	Burn	Burn				eExam
<input type="checkbox"/>	FBQ	<input type="text"/> Hygiene is defined as science of cleanliness and sanitation.	Personal	Personal				eExam
<input type="checkbox"/>	FBQ	<input type="text"/> is defined as a science of cleanliness and sanitation both to our body and environment.	Hygiene	Hygiene				eExam
<input type="checkbox"/>	FBQ	The duties of <input type="text"/> include welcoming customers politely, taking orders and removing used plates.	Waiters/waitresses	Waiters/waitresses				eExam
<input type="checkbox"/>	FBQ	The <input type="text"/> Are biological catalysts that mediate and regulate metabolic processes of the body.	Enzymes	Enzymes				eExam
<input type="checkbox"/>	FBQ	The <input type="text"/> regulate metabolic processes.	Hormones	Hormones				eExam
<input type="checkbox"/>	FBQ	<input type="text"/> is the table cloth used for table laying.	Restaurant linen	Restaurant linen				eExam
<input type="checkbox"/>	FBQ	Vitamins B and C are <input type="text"/> soluble vitamins.	Water	Water				eExam
<input type="checkbox"/>	FBQ	<input type="text"/> Hygiene is a habit of keeping our living and working environment clean to prevent outbreak of sickness and infectious diseases.	Environmental	Environmental				eExam

<input type="checkbox"/>								
<input type="checkbox"/>	FBQ	<input type="text"/> Should be provided and placed at open locations to allow staff and customers drop their wastes.	Dustbins	Dustbins				eExam
<input type="checkbox"/>	FBQ	<input type="text"/> Bacteria are toxic harmful and poisonous organisms which cause food hazards and contamination.	Pathogenic	Pathogenic				eExam
<input type="checkbox"/>	FBQ	<input type="text"/> means anything used in cutting food in the restaurant but is not knife for cutting meat or yam in the kitchen. E.g. table knife, fish knife	Cutlery	Cutlery				eExam
<input type="checkbox"/>	FBQ	The <input type="text"/> dish cook is responsible for cooking foreign dishes already planned by the chef.	Continental	Continental				eExam
<input type="checkbox"/>	FBQ	The <input type="text"/> is the link between the restaurant manager and the staff.	Supervisor	Supervisor				eExam
<input type="checkbox"/>	FBQ	The <input type="text"/> Causes food poisoning because they produce toxins into the food.	Staphylococcus Aureus	Staphylococcus Aureus				eExam
<input type="checkbox"/>	FBQ	The most common <input type="text"/> Poisoning is lead and zinc.	Metal	Metal				eExam
<input type="checkbox"/>	FBQ	<input type="text"/> in the kitchen are caused by too much haste, slippery floor, collism due to lack of concentrating or carrying heavy load.	Falls	Falls				eExam
<input type="checkbox"/>	FBQ	<input type="text"/> Is very important to allow food smoke to diffuse out and allow in-let of fresh air into the kitchen.	Ventilation	Ventilation				eExam
<input type="checkbox"/>	FBQ	Chefs cook while the catering <input type="text"/> Does the administrative work and other paper work in the office.	Manager	Manager				eExam

<input type="checkbox"/>								
<input type="checkbox"/>	FBQ	A [] by the wall side means arranging the equipment alongside the wall.	Long line	Long line				eExam
<input type="checkbox"/>	FBQ	[] In management means planning in advance.	Organization	Organization				eExam
<input type="checkbox"/>	FBQ	The [] are the young people learning cooking.	Apprentice	Apprentice				eExam
<input type="checkbox"/>	FBQ	[] Area is the place where used plates, cutlery, glasses, silver are hygienically washed and cleaned and returned to their storage point.	Wash-up.	Wash-up.				eExam
<input type="checkbox"/>	FBQ	[] Is training involving giving instructions, corrections and showing demonstrations on the best way to do certain duties to achieve efficiency and satisfactory results.	On-the-job- training.	On-the-job- training.				eExam
<input type="checkbox"/>	FBQ	[] Involves the establishment organize a training program for the different categories of its departments' workers.	In-house training	In-house training				eExam
<input type="checkbox"/>	FBQ	All orders from the restaurants to the kitchen must pass through a middle man known as an []	Aboyer.	Aboyer.				eExam
<input type="checkbox"/>	FBQ	A [] is caused by the sharp edge of a knife or of a fan propeller or razor blade due to mishandling	Cut	Cut				eExam
<input type="checkbox"/>	FBQ	The placing of equipment by the wall side provides economy of [] And is more convenient for workers than the central	Space	Space				eExam
<input type="checkbox"/>	FBQ	[] are very minute and too small organisms which cannot be visibly seen by two naked eyes.	Bacteria	Bacteria				eExam

<input type="checkbox"/>								
<input type="checkbox"/>	FBQ	<input type="text"/> is defined as deviation from proper feeding (nutrition) or not having enough to eat	Malnutrition	Malnutrition				eExam
<input type="checkbox"/>	FBQ	<input type="text"/> are chemical compounds which are formed by plants in a process called synthesis.	Carbohydrates	Carbohydrates				eExam
<input type="checkbox"/>	FBQ	The title of a <input type="text"/> Manager is someone who is qualified, competent and possesses accumulated wealth of experience in the restaurant and food service industry.	Restaurant	Restaurant				eExam
<input type="checkbox"/>	FBQ	<input type="text"/> is assorted brands of drinking glasses.	Glassware	Glassware				eExam
<input type="checkbox"/>	FBQ	<input type="text"/> Cause food poisoning due to large numbers of bacteria producing toxins in the intestine	Clostridium Welchi	Clostridium Welchi				eExam
<input type="checkbox"/>	FBQ	<input type="text"/> Is anything of spoon and fork in the restaurant e.g. soup spoon, table fork	Flatware.	Flatware.				eExam
<input type="checkbox"/>	FBQ	The kitchen organization <input type="text"/> is the setup of management staff from top downward	Chart	Chart				eExam
<input type="checkbox"/>	FBQ	The <input type="text"/> Is the overall officer of the staff team in the restaurant.	Head waiter.	Head waiter.				eExam
<input type="checkbox"/>	FBQ	A <input type="text"/> is caused by wet heat such as hot steam or hot vapour.	Scald	Scald				eExam
<input type="checkbox"/>	FBQ	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 <input type="text"/>	Outside job training	Outside job training				eExam

<input type="checkbox"/>								
<input type="checkbox"/>	FBQ	A <input type="text"/> card which contains and shows the list of food and beverage available is provided to enable customers make their choice.	Menu	Menu				eExam
<input type="checkbox"/>	FBQ	Economically, <input type="text"/> Is a process whereby money is exchanged for procurement of goods and services?	Purchases	Purchases				eExam
<input type="checkbox"/>	FBQ	<input type="text"/> Bacteria are non-toxic non-harmful and non-poisonous.	Non-pathogenic	Non-pathogenic				eExam
<input type="checkbox"/>	MCQ	_____ is a factory where raw food items and partly or wholly processed food substances are hygienically prepared for customers' service in a restaurant	cookery	facile	kitchen	cooking area	C	eExam
<input type="checkbox"/>	MCQ	The plate room keeps and maintains item such as the following except	table flower	beverages	salad plates	salt cruets	B	eExam
<input type="checkbox"/>	MCQ	_____ is a place where varieties of foods are displayed on a counter showcase and self service system is adopted	restaurant	cafeteria	bar	hotel lounge	B	eExam
<input type="checkbox"/>	MCQ	The following are methods of proper waste disposal except	environment watch	staff cleaner	drainage	dustbins	A	eExam
<input type="checkbox"/>	MCQ	_____ is designed to contain all the items of food and equipment for service area in a catering establishment	store room	living room	wait room	still room	D	eExam
<input type="checkbox"/>	MCQ	_____ is a sensitive contact point between the food service staff and the food preparation staff	hot plate	blue plates	red plate	cold plates	A	eExam
<input type="checkbox"/>	MCQ	_____ bacteria are non-toxic and are useful in our human body by assisting in food digestion	pathogenic	non pathogenic	aureus	welchi	B	eExam
<input type="checkbox"/>	MCQ	Food hazards in food service area includes hazards resulting from physical accidents and hazards from _____ contamination	water	meat	virus	food	D	eExam

<input type="checkbox"/>								
<input type="checkbox"/>	MCQ	Group of bacteria present in human hands and other parts of the skin, sore cuts, wound nose is _____	stapylcocci	salmonella	clostridium	welchi	A	eExam
<input type="checkbox"/>	MCQ	The attribute a waiter must possess includes all of the following except	talkativeness	good personality	good memory	honesty	A	eExam
<input type="checkbox"/>	MCQ	The two methods of placing equipment includes long line by the wall and _____	short line	light wall	flat block	central block	D	eExam
<input type="checkbox"/>	MCQ	_____ is an apartment designed for the main purpose of serving foods and beverage of choice for both residents and non-residents guest	hotel	restaurant	bar	lounge	B	eExam
<input type="checkbox"/>	MCQ	_____ Hotels operate only in the night	cafeteria	snack bar	wine bar	night club	D	eExam
<input type="checkbox"/>	MCQ	_____ bacteria are toxic, harmful and poisonous organisms which cause food hazards and contamination	non pathogenic	pathogenic	aureus	welchi	B	eExam
<input type="checkbox"/>	MCQ	Falls in the kitchen are caused by	too much haste	slippery floor	carrying heavy load	all of the above	D	eExam
<input type="checkbox"/>	MCQ	All of the following are important factors to consider when starting a restaurant business except _____	laundry	space	location	staffing	A	eExam
<input type="checkbox"/>	MCQ	when organising the restaurant for success,the following should be considered except _____	managerial integrity	planning	laziness	costing	C	eExam
<input type="checkbox"/>	MCQ	Type of social skills involves the following except	appearance	greetings	understanding	communication etiquette	C	eExam
<input type="checkbox"/>	MCQ	The head cook is also known as _____	chef de cuisine	che la cuisine	chef depil cuisine	chef cuisine	A	eExam
<input type="checkbox"/>	MCQ	_____ is a device used to transfer message from caller to receiver	telephone	intranet	cable	mobile	A	eExam
<input type="checkbox"/>	MCQ	_____ assist in removing stuffy smoke and allow fresh air inside a kitchen	vent fan	let-in fan	fan extractor	fan-in	C	eExam
<input type="checkbox"/>	MCQ	_____ is an example of fat-soluble vitamin	vitamin D	vitamin C	vitamin B	ascobic acid	A	eExam
<input type="checkbox"/>	MCQ	_____ is a section of service area in a catering establishment	silver room	gold room	blue room	white room	A	eExam

<input type="checkbox"/>								
<input type="checkbox"/>	MCQ	A training that involves categories of workers being sent to an organized training centre like workshops is _____ training	in-house	outside-job	on-the-job	out-house	B	eExam
<input type="checkbox"/>	MCQ	In the flow of work in a kitchen the last stage is _____	dishing	preparation	wash up area	store	C	eExam
<input type="checkbox"/>	MCQ	_____ plates are thick and heavy than any other plate in the market	fish	china	sweet	sugar	B	eExam
<input type="checkbox"/>	MCQ	_____ are made from particle board, the by-product of softwoods	wooden walls	panels	board	ceilings	D	eExam
<input type="checkbox"/>	MCQ	_____ is defined as deviation from proper feeding (nutrition) or not having enough to eat	nutrient deficiency	half nutrition	loss nutrition	malnutrition	D	eExam
<input type="checkbox"/>	MCQ	Upon acceptance of price by the seller a buyer pays and collects receipts from seller and seller hands over _____ of article to buyer	ownership	certificate	rights	charge	A	eExam
<input type="checkbox"/>	MCQ	_____ involves the manner and ways of dealing directly with the customer in the restaurant	social skill	life skill	working skill	appearance skill	A	eExam
<input type="checkbox"/>	MCQ	_____ has to do with the contamination of food by bacteria and when eaten it causes illness, diseases such as vomiting, diarrhoea	food ripes	food inhygiene	poisoning	food poisoning	D	eExam
<input type="checkbox"/>	MCQ	The most important factor to consider in fitting lightning system is that _____ are not reflected	human bodies	human faces	human shadows	human figures	C	eExam
<input type="checkbox"/>	MCQ	Types of training includes the following except _____ training	out-house	in-house	outside-job	on-the-job	A	eExam
<input type="checkbox"/>	MCQ	Reading newspaper, journals or magazines while serving is an indication of lack of _____	etiquette	manners	personality	customer relations	A	eExam
<input type="checkbox"/>	MCQ	Observation of certain points by a waiter must be taken into consideration when communicating with people except	repetition	understanding	expression	marking	D	eExam

<input type="checkbox"/>								
<input type="checkbox"/>	MCQ	_____ muscular activities involves the pressure of force exerted on our body tissues like carrying load, pushing cars	internal	physical	stretching	external	D	<input type="button" value="eExam"/>
<input type="checkbox"/>	MCQ	Drippings is an example of _____ nutrient	protein	mineral	fat	vitamin	C	<input type="button" value="eExam"/>
<input type="checkbox"/>	MCQ	_____ is an exchange of ideas, expression of minds and feelings	language	talk	communication	speaking	C	<input type="button" value="eExam"/>
<input type="checkbox"/>	MCQ	only one of the underlisted is a non-alcoholic beverage	heineken beer	gulder beer	stout	coca cola	D	<input type="button" value="eExam"/>
<input type="checkbox"/>	MCQ	An accident report form includes all of the following except	Name	Time	complexion	Witness	C	<input type="button" value="eExam"/>
<input type="checkbox"/>	MCQ	_____ is made of wood and is used to hold all the equipment required by a waiter during service of a meal	left board	down board	up board	side board	D	<input type="button" value="eExam"/>
<input type="checkbox"/>	MCQ	The _____ which are biological catalysts that mediate and regulates metabolic processes of body	minerals	enzymes	toxins	pigments	B	<input type="button" value="eExam"/>
<input type="checkbox"/>	MCQ	All of the following are types of food poisoning bacteria except _____	vipes	salmonella	clostridium	staphylococcus	A	<input type="button" value="eExam"/>
<input type="checkbox"/>	MCQ	Table ware includes all of the following except	stock pot	soup spoon	table fork	fish fork	A	<input type="button" value="eExam"/>
<input type="checkbox"/>	MCQ	_____ is an area where assorted snacks are displayed for self-choice	snacks bar	snacks lounge	snack room	snacks tray	A	<input type="button" value="eExam"/>
<input type="checkbox"/>	MCQ	_____ is a link between the restaurant manger and the staff	supervisor	head waiter	head chef	manager	A	<input type="button" value="eExam"/>
<input type="checkbox"/>	MCQ	The following are potential hygiene risks in food and service area except	filthy environment	maintenance of toilet	dustbins	lack of personal hygiene	C	<input type="button" value="eExam"/>
<input type="checkbox"/>	MCQ	_____ is responsible for ensuring all necessary duties are performed before services commence	supervisor	manager	head waiter	chief cook	C	<input type="button" value="eExam"/>
<input type="checkbox"/>	MCQ	In starting a restaurant business the process of carrying out a good survey of the location is	survey	feasibility study	research	preparation	B	<input type="button" value="eExam"/>
<input type="checkbox"/>	MCQ	_____ is not commonly regarded as a food in the ordinary sense of the word but it is nevertheless of very great importance.	water	mineral	fat & oil	vitamin	A	<input type="button" value="eExam"/>

<input type="checkbox"/>								
<input type="checkbox"/>	MCQ	The need for training in a food and beverage and service area comes as a result of the following except	complaint from customers	ease of cleaning	low performance	Steady losses	C	eExam
<input type="checkbox"/>	MCQ	China ware which comes in varieties and shapes and sizes includes all of the following except	service plates	soup bowls	soup spoon	fish plates	C	eExam
<input type="checkbox"/>	MCQ	The types of food and beverage service area includes all of the following except _____	Kitchen	restaurant	hotel	cafeteria	C	eExam
<input type="checkbox"/>	MCQ	The person who controls banquet functions is	restaurant manager	supervisor	head waiter	wine waiter	A	eExam
<input type="checkbox"/>	MCQ	_____ is a centre point between the service area staff and the wash - up staff	service area	care area	wash- up area	waiting area	C	eExam
<input type="checkbox"/>	MCQ	_____ are chemical compounds which are formed by plants by a process called synthesis	proteins	minerals	carbohydrates	vitamins	C	eExam
<input type="checkbox"/>	MCQ	Bacteria distributed from the intestine of humans and animals and found in the soil is _____	salmonella	staphylococci	clostridium	aureus	C	eExam
<input type="checkbox"/>	MCQ	Equipment which are essentially needed in a standard restaurant includes all of the following except	plates	table ware	glass ware	duvet	D	eExam
<input type="checkbox"/>	MCQ	_____ is responsible for cooking foreign dishes already planned by a chef	international chef	head cook	continental chef	continental dish cook	C	eExam
<input type="checkbox"/>	MCQ	Record keeping in a restaurant is important so as to prevent and discover cheating and _____	progress	fraud	loss	wrongs	B	eExam

Showing 1 to 120 of 120 entries

Previous **1** Next