

eExam Question Bank

Coursecode:

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Show entriesSearch:

<input type="checkbox"/>	Question Type ↓	Question ↑↓	A ↑↓	B ↑↓	C ↑↓	D ↑↓	Answer ↑↓	Remark ↑↓
<input type="checkbox"/>	FBQ	A customer may be gained or lost at <input type="text"/>	First impression	1				<input type="button" value="eExam"/>
<input type="checkbox"/>	FBQ	Most plants are eaten as <input type="text"/>	Food	1				<input type="button" value="eExam"/>
<input type="checkbox"/>	FBQ	Wine goblet should be positioned between <input type="text"/>	Alternate fingers	1				<input type="button" value="eExam"/>
<input type="checkbox"/>	FBQ	Many cocktails are served in the traditional <input type="text"/>	U shaped cocktail glass	1				<input type="button" value="eExam"/>
<input type="checkbox"/>	FBQ	Aboyeur is in charge and controls the <input type="text"/>	Hotplate	1				<input type="button" value="eExam"/>
<input type="checkbox"/>	FBQ	Beverage is any liquid suitable for <input type="text"/>	Drinking	1				<input type="button" value="eExam"/>
<input type="checkbox"/>	FBQ	Vegetarian do not consume <input type="text"/>	Meat	1				<input type="button" value="eExam"/>
<input type="checkbox"/>	FBQ	A customer may be gained or lost at <input type="text"/>	First impression	1				<input type="button" value="eExam"/>
<input type="checkbox"/>	FBQ	Most plants are eaten as <input type="text"/>	Food	1				<input type="button" value="eExam"/>
<input type="checkbox"/>	FBQ	Cocktails should always be served <input type="text"/>	Chilled	1				<input type="button" value="eExam"/>

<input type="checkbox"/>								
<input type="checkbox"/>	FBQ	Cafeteria primarily self service with customer choosing <input type="text"/>	Selection	1				eExam
<input type="checkbox"/>	FBQ	Training is a systematical way of developing <input type="text"/>	People	1				eExam
<input type="checkbox"/>	FBQ	Wine are usually listed <input type="text"/>	Geographically	1				eExam
<input type="checkbox"/>	FBQ	Out door catering provide food and drinks away from <input type="text"/>	Restaurant base	1				eExam
<input type="checkbox"/>	FBQ	Aboyeur is in charge and controls the <input type="text"/>	Hotplate	1				eExam
<input type="checkbox"/>	FBQ	Most plants are eaten as <input type="text"/>	Food	1				eExam
<input type="checkbox"/>	FBQ	Dispense bars may show some wines listed <input type="text"/>	Geographically	1				eExam
<input type="checkbox"/>	FBQ	Many cocktails are served in the traditional <input type="text"/>	U shaped cocktail glass	1				eExam
<input type="checkbox"/>	FBQ	Cocktails should always be served <input type="text"/>	Chilled	1				eExam
<input type="checkbox"/>	FBQ	Vegetarian do not consume <input type="text"/>	Meat	1				eExam
<input type="checkbox"/>	FBQ	Aboyeur is in charge and controls the <input type="text"/>	Hotplate	1				eExam
<input type="checkbox"/>	FBQ	Beverage is any liquid suitable for <input type="text"/>	Drinking	1				eExam
<input type="checkbox"/>	FBQ	Many plants are eaten as <input type="text"/>	Food	1				eExam

<input type="checkbox"/>								
<input type="checkbox"/>	FBQ	A customer may be gained or lost at <input type="text"/>	First impression	1				eExam
<input type="checkbox"/>	FBQ	Wine goblet should be positioned between <input type="text"/>	Alternate fingers	1				eExam
<input type="checkbox"/>	FBQ	Bien cuit means <input type="text"/>	Cooked right through	1				eExam
<input type="checkbox"/>	FBQ	Out door catering provide food and drinks away from <input type="text"/>	Restaurant base	1				eExam
<input type="checkbox"/>	FBQ	Wines are usually listed <input type="text"/>	Geographically	1				eExam
<input type="checkbox"/>	FBQ	Aboyeur is in charge and controls the <input type="text"/>	Hotplate	1				eExam
<input type="checkbox"/>	FBQ	Many plants are eaten as <input type="text"/>	Food	1				eExam
<input type="checkbox"/>	FBQ	A customer may be gained or lost at <input type="text"/>	First impression	1				eExam
<input type="checkbox"/>	FBQ	Training is a systematical way of developing <input type="text"/>	People	1				eExam
<input type="checkbox"/>	FBQ	Out door catering provide food and drinks away from <input type="text"/>	Restaurant base	1				eExam
<input type="checkbox"/>	FBQ	Cafeteria primarily self service with customer choosing <input type="text"/>	Selection	1				eExam
<input type="checkbox"/>	FBQ	Aperitif covers a range of drinks that may be taken <input type="text"/>	Before a meal	1				eExam
<input type="checkbox"/>	FBQ	Tea and coffee are carried using <input type="text"/>	Service salver	1				eExam

<input type="checkbox"/>								
<input type="checkbox"/>	FBQ	The goblet should be positioned between <input type="text"/>	Alternate fingers	1				eExam
<input type="checkbox"/>	FBQ	Many plants are eaten as <input type="text"/>	Food	1				eExam
<input type="checkbox"/>	FBQ	Beverage is any liquid suitable for <input type="text"/>	Drinking	1				eExam
<input type="checkbox"/>	FBQ	Bien cuit means <input type="text"/>	Cooked right through	1				eExam
<input type="checkbox"/>	FBQ	Beverage is any liquid suitable for <input type="text"/>	Drinking	1				eExam
<input type="checkbox"/>	FBQ	Aboyeur is in charge and controls the <input type="text"/>	Hotplate	1				eExam
<input type="checkbox"/>	FBQ	Many plants are eaten as <input type="text"/>	Food	1				eExam
<input type="checkbox"/>	FBQ	Vegetarian do not consume <input type="text"/>	Meat	1				eExam
<input type="checkbox"/>	FBQ	Training manual are sometimes called <input type="text"/>	Standard of performance manual	1				eExam
<input type="checkbox"/>	FBQ	Aboyeur is in charge and controls the <input type="text"/>	Hotplate	1				eExam
<input type="checkbox"/>	FBQ	A customer may be gained or lost at <input type="text"/>	First impression	1				eExam
<input type="checkbox"/>	FBQ	Wines are usually listed <input type="text"/>	Geographically	1				eExam
<input type="checkbox"/>	FBQ	A customer may be gained or lost at <input type="text"/>	First impression	1				eExam
<input type="checkbox"/>	FBQ	Wine goblet should be positioned between <input type="text"/>	Alternate fingers	TRUE				eExam

<input type="checkbox"/>									
<input type="checkbox"/>	FBQ	Prices of food are determined by the availability and <input type="text"/>	Distribution	TRUE					eExam
<input type="checkbox"/>	FBQ	Cafeteria primarily self service with customer choosing <input type="text"/>	Selection	TRUE					eExam
<input type="checkbox"/>	FBQ	Aperitif covers a range of drinks that may be taken <input type="text"/>	Before a meal	TRUE					eExam
<input type="checkbox"/>	FBQ	Many plants are eaten as <input type="text"/>	Food	TRUE					eExam
<input type="checkbox"/>	FBQ	Tea and coffee are carried using <input type="text"/>	Service salver	TRUE					eExam
<input type="checkbox"/>	FBQ	The goblet should be positioned between <input type="text"/>	Thumb	FALSE					eExam
<input type="checkbox"/>	FBQ	Aperitif covers a range of drinks that may be taken <input type="text"/>	Before a meal	TRUE					eExam
<input type="checkbox"/>	FBQ	Many plants are eaten as <input type="text"/>	Food	TRUE					eExam
<input type="checkbox"/>	FBQ	Cafeteria primarily self service with customer choosing <input type="text"/>	Selection	FALSE					eExam
<input type="checkbox"/>	FBQ	Expertise in food and beverage can only be delivered by <input type="text"/>	Practice	TRUE					eExam
<input type="checkbox"/>	MCQ	Cafeteria primarily self service with customer choosing selection	TRUE	FALSE	Half true	Indifferent	A		eExam
<input type="checkbox"/>	MCQ	Training is a systematical development of people	TRUE	FALSE	Half true	Indifferent	A		eExam

<input type="checkbox"/>									
<input type="checkbox"/>	MCQ	Food and beverage service is the essential link between customers and the menu	TRUE	FALSE	Half true	Indifferent	A	eExam	
<input type="checkbox"/>	MCQ	Most plants are eaten as food	TRUE	FALSE	Half true	Indifferent	A	eExam	
<input type="checkbox"/>	MCQ	Beverage is any liquid suitable for sipping	FALSE	FALSE	Half true	Indifferent	B	eExam	
<input type="checkbox"/>	MCQ	Bien cuit means cooked right through	TRUE	FALSE	Half true	Indifferent	A	eExam	
<input type="checkbox"/>	MCQ	Training manuals are sometimes called beverage manual	FALSE	FALSE	Half true	Indifferent	B	eExam	
<input type="checkbox"/>	MCQ	Aboyeur is in charge and controls the hotplate	TRUE	FALSE	Half true	Indifferent	A	eExam	
<input type="checkbox"/>	MCQ	A customer may be gained or lost on first impression	TRUE	FALSE	Half true	Indifferent	A	eExam	
<input type="checkbox"/>	MCQ	Wines are usually listed on 3 main ways	TRUE	FALSE	Half true	Indifferent	A	eExam	
<input type="checkbox"/>	MCQ	Training is a systematical development of people	TRUE	FALSE	Half true	Indifferent	A	eExam	
<input type="checkbox"/>	MCQ	Many plants are eaten as drinks	FALSE	FALSE	Half true	Indifferent	B	eExam	
<input type="checkbox"/>	MCQ	Dispense bar may show some wines listed geographically	TRUE	FALSE	Half true	Indifferent	A	eExam	
<input type="checkbox"/>	MCQ	The server is the main point of control between the customers and the office	FALSE	FALSE	Half true	Indifferent	B	eExam	
<input type="checkbox"/>	MCQ	Aperitifs cover a range of drinks that may be served before a meal	TRUE	FALSE	Half true	Indifferent	A	eExam	
<input type="checkbox"/>	MCQ	Out door catering can be catering providing food and drink away from restaurant base	TRUE	FALSE	Half true	Indifferent	A	eExam	
<input type="checkbox"/>	MCQ	Sir or Madam should be used when the customer's name is not known	TRUE	FALSE	Half true	Indifferent	A	eExam	

<input type="checkbox"/>									
<input type="checkbox"/>	MCQ	A customer may be gained or lost on first impression	TRUE	FALSE	Half true	Indifferent	A	eExam	
<input type="checkbox"/>	MCQ	Many plants are eaten as drinks	FALSE	FALSE	Half true	Indifferent	B	eExam	
<input type="checkbox"/>	MCQ	The bar personnel must have good technical knowledge	TRUE	FALSE	Half true	Indifferent	A	eExam	
<input type="checkbox"/>	MCQ	Training is a systematical development of people	TRUE	FALSE	Half true	Indifferent	A	eExam	
<input type="checkbox"/>	MCQ	Cocktails should always be served lukewarm	FALSE	FALSE	Half true	Indifferent	B	eExam	
<input type="checkbox"/>	MCQ	The server is the main point of control between the customers and the office	FALSE	FALSE	Half true	Indifferent	B	eExam	
<input type="checkbox"/>	MCQ	The choice of the right glass is a vital element if the cocktail is to be presented	FALSE	FALSE	Half true	Indifferent	B	eExam	
<input type="checkbox"/>	MCQ	Prices of food were determined by availability and selling	FALSE	FALSE	Half true	Indifferent	B	eExam	
<input type="checkbox"/>	MCQ	A customer may be gained or lost on first impression	TRUE	FALSE	Half true	Indifferent	A	eExam	
<input type="checkbox"/>	MCQ	Sir or Madam should be used when the customer's name is not known	TRUE	FALSE	Half true	Indifferent	A	eExam	
<input type="checkbox"/>	MCQ	Training is a systematical development of people	TRUE	FALSE	Half true	Indifferent	A	eExam	
<input type="checkbox"/>	MCQ	Dispense bar may show some wines listedgeographically	TRUE	FALSE	Half true	Indifferent	A	eExam	
<input type="checkbox"/>	MCQ	The server is the main point of control between the customers and the office	FALSE	FALSE	Half true	Indifferent	B	eExam	
<input type="checkbox"/>	MCQ	Out door catering can be catering providing food and drink away from reataurant base	TRUE	FALSE	Half true	Indifferent	A	eExam	
<input type="checkbox"/>	MCQ	The bar personnel must have good technical knowledge	TRUE	FALSE	Half true	Indifferent	A	eExam	

<input type="checkbox"/>									
<input type="checkbox"/>	MCQ	The cocktail/dispense bar may be said to be the shop window of an establishment	TRUE	FALSE	Half true	Indifferent	A	<input type="button" value="eExam"/>	
<input type="checkbox"/>	MCQ	Many cocktails are served in the traditional U shaped cocktail glass	TRUE	FALSE	Half true	Indifferent	A	<input type="button" value="eExam"/>	
<input type="checkbox"/>	MCQ	All drinks dispensed must be checked for and controlled in some ways	TRUE	FALSE	Half true	Indifferent	A	<input type="button" value="eExam"/>	
<input type="checkbox"/>	MCQ	The choice of the right glass is a vital element if the cocktail is to be presented	FALSE	FALSE	Half true	Indifferent	B	<input type="button" value="eExam"/>	
<input type="checkbox"/>	MCQ	Aperitifs cover arange of drinks that may be served before a meal	TRUE	FALSE	Half true	Indifferent	A	<input type="button" value="eExam"/>	
<input type="checkbox"/>	MCQ	Cocktails should always be served lukewarm	FALSE	FALSE	Half true	Indifferent	B	<input type="button" value="eExam"/>	
<input type="checkbox"/>	MCQ	Many different varieties of bottled beers are also served chilled	TRUE	FALSE	Half true	Indifferent	A	<input type="button" value="eExam"/>	
<input type="checkbox"/>	MCQ	A customer may be gained or lost on first impression	TRUE	FALSE	Half true	Indifferent	A	<input type="button" value="eExam"/>	
<input type="checkbox"/>	MCQ	Many plants are eaten as drinks	FALSE	FALSE	Half true	Indifferent	B	<input type="button" value="eExam"/>	
<input type="checkbox"/>	MCQ	Food can include a wide range of styles/production	TRUE	FALSE	Half true	Indifferent	A	<input type="button" value="eExam"/>	
<input type="checkbox"/>	MCQ	Beverages include all sprit and wine	TRUE	FALSE	Half true	Indifferent	B	<input type="button" value="eExam"/>	
<input type="checkbox"/>	MCQ	Cafeteria primarily self service with customer choosing selection	TRUE	FALSE	Half true	Indifferent	A	<input type="button" value="eExam"/>	
<input type="checkbox"/>	MCQ	The server is the main point of control between the customers and the office	FALSE	FALSE	Half true	Indifferent	B	<input type="button" value="eExam"/>	
<input type="checkbox"/>	MCQ	Hotels and other accommodation provide food and drinks together with accommodation services	TRUE	FALSE	Half true	Indifferent	A	<input type="button" value="eExam"/>	

<input type="checkbox"/>									
<input type="checkbox"/>	MCQ	Welfare catering provide food and drinks to peoples in colleges/university	TRUE	FALSE	Half true	Indifferent	A	eExam	
<input type="checkbox"/>	MCQ	Leisure attractions provides food and drinks to people engaged in another pursuit	TRUE	FALSE	Half true	Indifferent	A	eExam	
<input type="checkbox"/>	MCQ	Composition of food and beverage industry is divided into three segement	FALSE	FALSE	Half true	Indifferent	B	eExam	
<input type="checkbox"/>	MCQ	The main role of the sales manager is to promote the function facilities of an establishment	TRUE	FALSE	Half true	Indifferent	A	eExam	
<input type="checkbox"/>	MCQ	Training manuals are sometimes called beverage manual	FALSE	FALSE	Half true	Indifferent	B	eExam	
<input type="checkbox"/>	MCQ	Aboyeur is in charge and controls the hotplate	TRUE	FALSE	Half true	Indifferent	A	eExam	
<input type="checkbox"/>	MCQ	Most plants are eaten as food	TRUE	FALSE	Half true	Indifferent	A	eExam	
<input type="checkbox"/>	MCQ	Vegetarians do not consume meat	TRUE	FALSE	Half true	Indifferent	A	eExam	
<input type="checkbox"/>	MCQ	Beverage is any liquid suitable for sipping	FALSE	FALSE	Half true	Indifferent	B	eExam	
<input type="checkbox"/>	MCQ	Most plants are eaten as food	TRUE	FALSE	Half true	Indifferent	A	eExam	
<input type="checkbox"/>	MCQ	Prices of food were determined by availability and selling	FALSE	FALSE	Half true	Indifferent	B	eExam	
<input type="checkbox"/>	MCQ	Food and beverage service is the essential link between customers and the menu	TRUE	FALSE	Half true	Indifferent	A	eExam	
<input type="checkbox"/>	MCQ	Food processing essentially remained unchanged until the 18th century with the invention of freezing	FALSE	FALSE	Half true	Indifferent	B	eExam	
<input type="checkbox"/>	MCQ	Most plants are eaten as food	1	1	Half true	Indifferent	A	eExam	

Showing 1 to 120 of 120 entries

