

eExam Question Bank

Coursecode:

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<input type="checkbox"/>	Question Type ↓	Question ↑	A ↑	B ↑	C ↑	D ↑	Answer ↑	Remark ↑
<input type="checkbox"/>	FBQ	The focus of beverage management is on <input type="text"/>	driving new product development and sales of existing drinks.					<input type="button" value="eExam"/>
<input type="checkbox"/>	FBQ	Stock-taking can be described as <input type="text"/>	physical count of stock at hand					<input type="button" value="eExam"/>
<input type="checkbox"/>	FBQ	The equation: cash + marketable securities/Current liabilities equals <input type="text"/>	Quick ratio					<input type="button" value="eExam"/>
<input type="checkbox"/>	FBQ	The fundamental accounting equation balance sheet is based on is <input type="text"/>	Assets = Liabilities + Equity					<input type="button" value="eExam"/>
<input type="checkbox"/>	FBQ	The correct temperature for serving champagne and sparkling wine is <input type="text"/>	5°C					<input type="button" value="eExam"/>
<input type="checkbox"/>	FBQ	Debt Management Ratios are measures of a <input type="text"/>	Company's solvency					<input type="button" value="eExam"/>
<input type="checkbox"/>	FBQ	Aerated drinks are beverages charged or aerated with <input type="text"/>	carbonic gas.					<input type="button" value="eExam"/>
<input type="checkbox"/>	FBQ	Beverage management is <input type="text"/>	the control of all the processes involved in the stages of the lifecycle of a beverage.					<input type="button" value="eExam"/>

<input type="checkbox"/>									
<input type="checkbox"/>	FBQ	The concentration of alcohol in a beverage is usually stated as <input type="text"/>	the percentage of alcohol by volume (ABV)	proof					eExam
<input type="checkbox"/>	FBQ	Sales checks is a revenue control method that entails <input type="text"/>	recording each item ordered and their selling price on the waiter's sales check.						eExam
<input type="checkbox"/>	FBQ	The proper etiquette for pouring wine is for the waiter to pour <input type="text"/> first.	the wine for the ladies						eExam
<input type="checkbox"/>	FBQ	Selling, General and Administrative Expenses consist of <input type="text"/>	combined payroll costs and advertising expenses.						eExam
<input type="checkbox"/>	FBQ	Sales mix measures the relationship between the <input type="text"/>	various components of the total sales of the unit.						eExam
<input type="checkbox"/>	FBQ	The primary purpose of the income statement is to report <input type="text"/>	a company's earnings over a specific period of time to investors						eExam
<input type="checkbox"/>	FBQ	Departmental profit is calculated by deducting <input type="text"/>	the departmental expenses from the departmental sales						eExam
<input type="checkbox"/>	FBQ	The objectives of storing control in beverage operations are <input type="text"/> _____ and <input type="text"/>	To prevent pilferage, to ensure accessibility when needed, to preserve quality.						eExam
<input type="checkbox"/>	FBQ	Non-alcoholic beverages can be mainly classified as <input type="text"/> and <input type="text"/>	hot, cold beverages						eExam
<input type="checkbox"/>	FBQ	For wine tasting, <input type="text"/> amount is poured into the host's glass	a mouthful						eExam

<input type="checkbox"/>									
<input type="checkbox"/>	FBQ	The term cocktail is now recognised to mean <input type="text"/>	all mixed drinks.						eExam
<input type="checkbox"/>	FBQ	Beer should be served at a temperature of <input type="text"/>	12.5°C – 15.5°C						eExam
<input type="checkbox"/>	FBQ	When coffee is served cold, it is called <input type="text"/>	iced coffee						eExam
<input type="checkbox"/>	FBQ	Operational control comprises <input type="text"/>	all the functions carried out within a foodservice operation to ensure that food-and-beverage products meet established standards of quality as efficiently as possible.						eExam
<input type="checkbox"/>	FBQ	Whisky is an example of <input type="text"/> alcoholic beverage	distilled						eExam
<input type="checkbox"/>	FBQ	Professional purchasing requires <input type="text"/>	knowledge of a wide range of food products and their expected yields.						eExam
<input type="checkbox"/>	FBQ	A microcomputer is a computer with a <input type="text"/> as its central processing unit.	microprocessor						eExam
<input type="checkbox"/>	FBQ	A non-alcoholic beverage is a beverage that contains <input type="text"/>	no more than 0.5% ABV.						eExam
<input type="checkbox"/>	FBQ	The equation: Cost of Goods Used/Average Goods Inventory equals <input type="text"/>	Inventory Turnover Ratio						eExam
<input type="checkbox"/>	FBQ	Asset Management Ratios measure <input type="text"/>	how a company effectively and efficiently manages its assets						eExam

<input type="checkbox"/>									
<input type="checkbox"/>	FBQ	Beverage cost percentage is the <input type="text"/>	cost of beverages sold expressed as a percentage of sales of the beverage						eExam
<input type="checkbox"/>	FBQ	The world's largest coffee grower is <input type="text"/>	Brazil						eExam
<input type="checkbox"/>	FBQ	Purchasing controls define the <input type="text"/>	criteria for quality by which food items are selected						eExam
<input type="checkbox"/>	FBQ	Liquidity ratios show the company's ability to <input type="text"/>	pay its current liabilities.						eExam
<input type="checkbox"/>	FBQ	An income statement displays <input type="text"/> _that a company has realized over a specific period	the profit or loss						eExam
<input type="checkbox"/>	FBQ	To accomplish production control <input type="text"/>	a standard recipe for a specific portion size and yield must be developed for every item in the menu file.						eExam
<input type="checkbox"/>	FBQ	Average spending power is a measure of the relationship between <input type="text"/>	food and beverage sales to the number of customers served.						eExam
<input type="checkbox"/>	FBQ	The purpose of purchase specification is <input type="text"/>	to set down the standard of products to be purchased for use in the establishment.						eExam
<input type="checkbox"/>	FBQ	Non-alcoholic beer and non-alcoholic wine undergo a process called <input type="text"/>	alcohol-removal process						eExam
<input type="checkbox"/>	FBQ	The liquid naturally contained in fruit or vegetable tissue is called <input type="text"/>	Juice						eExam

<input type="checkbox"/>									
<input type="checkbox"/>	FBQ	<p>Four measuring devices commonly used by bartenders are</p> <input type="text"/> <p>,</p> <input type="text"/> <p>,</p> <input type="text"/> <p>and</p> <input type="text"/>	shot glasses, jiggers, pourers, automated dispensers.						eExam
<input type="checkbox"/>	FBQ	<p>The function of the Hospitality book is</p> <input type="text"/>	to records all issues of drinks to the kitchen and other grades of staff as laid down by company policy						eExam
<input type="checkbox"/>	FBQ	<p>The three key factors a Receiver must check for each item that arrives are</p> <input type="text"/> <p>,</p> <input type="text"/> <p>and</p> <input type="text"/>	Quantity, Quality, Adherence to company specification						eExam
<input type="checkbox"/>	FBQ	<p>Revenue control is an important management policy that establishes</p> <input type="text"/>	proper control over all receipts and receivables.						eExam
<input type="checkbox"/>	FBQ	<p>Purchasing is described as</p> <input type="text"/>	the activity of acquiring goods or services to accomplish the goals of an organization.						eExam
<input type="checkbox"/>	FBQ	<p>The two types of receiving are</p> <input type="text"/> <p>and</p> <input type="text"/>	Invoice receiving, Blind check receiving						eExam
<input type="checkbox"/>	FBQ	<p>Gross profit is calculated as</p> <input type="text"/>	the cost of generating that revenue subtracted from the total revenue						eExam

<input type="checkbox"/>									
<input type="checkbox"/>	FBQ	Compound beverages are distilled beverages with <input type="text"/>	added flavorings and relatively high sugar content						eExam
<input type="checkbox"/>	FBQ	Cappuccino is a form of <input type="text"/> coffee	Espresso						eExam
<input type="checkbox"/>	FBQ	Alcoholic beverages can be classified into <input type="text"/> _____ and <input type="text"/>	Fermented, Distilled, Compound alcoholic beverages						eExam
<input type="checkbox"/>	FBQ	Tea and coffee are exxamples of <input type="text"/>	hot drinks						eExam
<input type="checkbox"/>	FBQ	Fortified wine is wine to which <input type="text"/> has been added	a distilled beverage (usually brandy)						eExam
<input type="checkbox"/>	FBQ	Mineral water is water containing <input type="text"/>	minerals or other dissolved substances that alter its taste or gives therapeutic value.						eExam
<input type="checkbox"/>	FBQ	The two main types of beer are <input type="text"/>	lager and ale.						eExam
<input type="checkbox"/>	FBQ	Wines are alcoholic beverages produced through <input type="text"/>	the partial or total fermentation of grapes						eExam
<input type="checkbox"/>	FBQ	Beverages are categorised into two groups namely <input type="text"/> and <input type="text"/>	Alcoholic beverages, Non-alcoholic beverages						eExam
<input type="checkbox"/>	FBQ	The equation: Sales/Payroll (including any staff benefit costs) measures <input type="text"/>	Index of productivity						eExam

<input type="checkbox"/>									
<input type="checkbox"/>	FBQ	A highly-sweetened (and often fruit-based) concentrate, which is diluted with a liquid, most commonly water, before drinking is <input type="text"/>	Squash						eExam
<input type="checkbox"/>	FBQ	The balance sheet reports the <input type="text"/> of a company at a point in time.	financial condition						eExam
<input type="checkbox"/>	FBQ	An alcoholic beverage is a drink containing <input type="text"/>	ethanol commonly known as alcohol.						eExam
<input type="checkbox"/>	FBQ	Spirits can be described as <input type="text"/> , <input type="text"/> and <input type="text"/>	unsweetened, distilled, alcoholic beverages that have an alcohol content of at least 20% ABV.						eExam
<input type="checkbox"/>	FBQ	Addiction to ethanol is known as <input type="text"/>	alcoholism						eExam
<input type="checkbox"/>	MCQ	Collins, Cobblers and Crustas are types of:	cocktails	gin	vodka	liqueur	A		eExam
<input type="checkbox"/>	MCQ	The 'fizz' to carbonated beverages is as a result of:	distillation	carbonation	combination	filtration	B		eExam
<input type="checkbox"/>	MCQ	Cellar control book records:	all daily deliveries to and issues from the cellar	pilfered items	delivery notes	empties returned	A		eExam
<input type="checkbox"/>	MCQ	The cashier's role is a method of:	receiving control	revenue control	service control	purchase control	B		eExam
<input type="checkbox"/>	MCQ	What quantity of wine is poured into the host's glass for tasting:	any quantity	half-full of the glass	a mouthful	full glass	C		eExam
<input type="checkbox"/>	MCQ	Standard procedure for receiving goods include:	quantity of items delivered must equal quantity ordered	quality of items delivered must be same as quality ordered	price on invoice for each item should be same as price quoted	all of the listed	D		eExam
<input type="checkbox"/>	MCQ	Alcohol is consumed for some of the following reasons:	as a component of a standard diet	for its relaxant and euphoric effects	for its recreational purposes	all of the listed	D		eExam

<input type="checkbox"/>									
<input type="checkbox"/>	MCQ	One of the listed drinks is a distilled beverage:	lager and ale	red and white wines	carbonated drinks	vodka and rum	D		eExam
<input type="checkbox"/>	MCQ	Beverage menus include:	dining menu	kitchen menu	wine menu	room menu	C		eExam
<input type="checkbox"/>	MCQ	Control operating yardsticks are:	operating ratios applied in beverage revenue control	yardsticks for measuring items	principles for day-to-day running of the business	none of the listed	A		eExam
<input type="checkbox"/>	MCQ	Sales check is operated in:	triplicates	only duplicate	duplicate or triplicate	only triplicate	C		eExam
<input type="checkbox"/>	MCQ	Beverage is:	any potable liquid other than water	only tea, coffee and cocoa	any alcoholic drink	soft drinks and water	A		eExam
<input type="checkbox"/>	MCQ	A method of beverage control is:	presentation standard	essentials of beverage control	beverage operations	sales value system	D		eExam
<input type="checkbox"/>	MCQ	Temperature, humidity and light in storage facility are important issues in:	maximizing the shelf life of stored beverages	the procurement of beverages	the requisition of stored beverages	the security of stored beverages	A		eExam
<input type="checkbox"/>	MCQ	Generally bartenders prepare and serve two kinds of drinks that require liquor:	B and C	mixed drinks or cocktails	straight shots with mixers	lemonade and coke	A		eExam
<input type="checkbox"/>	MCQ	The two main types of beer are:	hops and herbs	cider and liqueur	lager and ale	scotch and vodka	C		eExam
<input type="checkbox"/>	MCQ	Pre-checking systems operate:	only when sales check is inserted into the printing table by its side	only after checking it	only before checking it	only when cashiers start it	A		eExam
<input type="checkbox"/>	MCQ	The world's largest coffee grower is:	Indonesia	Cote d'voire	Colombia	Brazil	D		eExam
<input type="checkbox"/>	MCQ	Beverage management is the control of:	the sale of beverages	the purchase of beverages	the control of all processes involved in the stages of the lifecycle of a beverage	the control of the storage of beverages	C		eExam
<input type="checkbox"/>	MCQ	In beverage management, beverage purchasing involves the following:	wine shipper and beverage manufacturers	chefs	receptionists	only cash and carry	A		eExam
<input type="checkbox"/>	MCQ	One of the following is a type of beer glass:	pilsner	tulip	seidel	all of the listed	D		eExam

<input type="checkbox"/>								
<input type="checkbox"/>	MCQ	Beverage service is the flow of the beverage:	from the store to the bar	from the purchasing of the beverage to the service of the beverage to the customer	from the bar to the customer	from the cellar to the customer	B	eExam
<input type="checkbox"/>	MCQ	Storing control is established in beverage operation to:	prevent pilferage	preserve quality	ensure accessibility when needed	all the listed items	D	eExam
<input type="checkbox"/>	MCQ	Unique problems of the hospitality industry with regard to internal control include all except:	business size	inventory products	supervision	high employee turnover	C	eExam
<input type="checkbox"/>	MCQ	The concentration of alcohol in a beverage is usually stated as:	volume	doubt	proof	alcohol	C	eExam
<input type="checkbox"/>	MCQ	Which of the following is a type of receiving:	invoice receiving	blind chase receiving	restricted receiving	open check receiving	A	eExam
<input type="checkbox"/>	MCQ	Compound beverages are distilled beverages:	with added flavouring and relatively high sugar content	containing more than one type of distilled beverage	mixed with wines	that are never taken alone	A	eExam
<input type="checkbox"/>	MCQ	Ullage is a term used to cover	breakages	all substandard beverages	empties returned	daily bar requisition	B	eExam
<input type="checkbox"/>	MCQ	Soda water, coca cola, pepsi and lemonade are examples of:	filtered beverages	distilled beverages	aerated beverages	fermented beverages	C	eExam
<input type="checkbox"/>	MCQ	Revenue control establishes control over:	purchases	salaries	service staff	receipts and receivable	D	eExam
<input type="checkbox"/>	MCQ	Electronic cash registers are tools of:	manual checking system	automated checking system	point of sale checking system	in-house checking system	B	eExam
<input type="checkbox"/>	MCQ	Essential standards for issuing beverages are:	issue quantities must be carefully set	beverage must be issued to only authorized persons	beverage must be issued to only managers	A and B only	D	eExam
<input type="checkbox"/>	MCQ	Beverage control is:	a tool that determines and reports the actual and potential sale and costs of each beverage	just a management policy	just a beverage operation	a tool used whenever income is expected	A	eExam

<input type="checkbox"/>									
<input type="checkbox"/>	MCQ	Manual control of beverage will:	be costly	be time consuming	produce data that may be late for management action	be all the listed	D		eExam
<input type="checkbox"/>	MCQ	Some proper tools for receiving include:	scales and unloading platform	specification sheet and table for inspection	time	all the listed	D		eExam
<input type="checkbox"/>	MCQ	Wines are poured from the:	guest's right	guest's left	host's left	host's right	A		eExam
<input type="checkbox"/>	MCQ	Beverage purchasing specification includes one of these:	product name and quantity to be purchased	receipt booklets	delivery note	wine list	A		eExam
<input type="checkbox"/>	MCQ	Which of these are stages of serving wine:	ordering the wine	opening the wine	tasting the wine	all the listed	D		eExam
<input type="checkbox"/>	MCQ	All these are storing records except:	cellar inward book	bin cards	beverage inventory ledger	pilferage book	D		eExam
<input type="checkbox"/>	MCQ	Banqueting and function system is an example of:	beverage control system	indoor party	cellar system	beverage sales system	A		eExam
<input type="checkbox"/>	MCQ	When drinks are prepared by formula, and served in standard portion sizes, one portion of a drink should:	cost the same as every other portion of that same drink	drink preparation becomes more difficult	drink preparation becomes more expensive	drink preparation takes longer time	A		eExam
<input type="checkbox"/>	MCQ	Merchandising methods for beverages include all the following except:	visual selling	tent cards	décor and atmosphere	hawking	D		eExam
<input type="checkbox"/>	MCQ	One of the general rules for serving different wines include:	serve dry wines first, followed by red wines and finish with sweet wines	serve sweet wines first, followed by dry wines and finish with red wines	serve red wines first, followed by sweet wines and finish with dry wines	none of the listed	A		eExam
<input type="checkbox"/>	MCQ	Which group is a part of bar accessories:	cocktail shaker and blender	serve sweet wines first, followed by dry wines and finish with red wines	amaretto and cointreau	tequila and scotch	A		eExam
<input type="checkbox"/>	MCQ	An alcoholic drink is one that contains:	ethanol	methyated spirit	methane	acetic acid	A		eExam
<input type="checkbox"/>	MCQ	Purchasing may involve all the following except:	advertising for bids	bid evaluation	development and review of production specification	distribution of menu cards	D		eExam

<input type="checkbox"/>								
<input type="checkbox"/>	MCQ	Issuing control is established in beverage operations to:	prevent misuse of alcoholic beverages between release from inventory and delivery to the bar	checkmate timely release from inventory	ensure issues are done anytime	create enough tasks for the store staff	A	eExam
<input type="checkbox"/>	MCQ	Beers should be served at temperatures between:	5°C to 15°C	8°C to 15°C	12.5°C to 15.5°C	14°C to 20°C	B	eExam
<input type="checkbox"/>	MCQ	To maintain the necessary degree of security for beverage products:	the storage facility should be permanently locked	the responsibility for the security should be assigned to one person alone	the key to the storage facility should be given to the store staff	the key to the storage facility should be given to only mangers	B	eExam
<input type="checkbox"/>	MCQ	Which of the following steps are involved in calculating bottle sales value for beverages	determine bottle size and drink size	calculate drinks per bottle	multiply drinks per bottle by drink price	all the listed	D	eExam
<input type="checkbox"/>	MCQ	Average spending power measures:	relationship between food or beverage sales to the number of customers served	the average amount spent by the establishment	the average amount spent on staff emoluments	the average amount an employee can spend within a specified period	A	eExam
<input type="checkbox"/>	MCQ	One of the points to bear in mind in effective control system is that the system:	should be very complex	should be expensive to be effective	should be comprehensive and cover all stages of production	should have high cost of maintenance	C	eExam
<input type="checkbox"/>	MCQ	An example of straight shots with mixers is:	gin and tonic	Manhattan	Bloody Mary	Gin Martini	A	eExam
<input type="checkbox"/>	MCQ	Per bottle control system is used where:	control staff are many	control staff are few	managers are few	mangers are many	B	eExam
<input type="checkbox"/>	MCQ	Which of the underlisred is a form of coffee	decaffeinated	Espresso	Instant	all of the listed	D	eExam
<input type="checkbox"/>	MCQ	One of the methods of observing employee performance is:	a manager can observe bar operations personally	hiring security guards to observe employees	seting spies on the employees	using fellow employees	A	eExam
<input type="checkbox"/>	MCQ	Production control is concerned with	amount of each ingredient used	the set of instruction followed	the number of portions yeilded	all of the listed	D	eExam
<input type="checkbox"/>	MCQ	Which of these are classified as hot drinks	wines	tea and coffee	whisky and brandy	beer	B	eExam

<input type="checkbox"/>								
<input type="checkbox"/>	MCQ	A non-alcoholic beverage is one that contains:	1.0% ABV	1.5% ABV	5.0% ABV	no more than 0.5% ABV	D	eExam
<input type="checkbox"/>	MCQ	Sales mix measures:	restaurant sales	the relationship between the various components of the total sales of a unit	accommodation sales	beverage sales	B	eExam

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