

eExam Question Bank

Coursecode:

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Search:

<input type="checkbox"/>	Question Type	Question	A	B	C	D	Answer	Remark
<input type="checkbox"/>	FBQ	Catering operations in which profitability is the primary concern is <input type="text"/>	Commercial catering					<input type="checkbox"/> eExam
<input type="checkbox"/>	FBQ	Cappuchino is a type of <input type="text"/>	Coffee					<input type="checkbox"/> eExam
<input type="checkbox"/>	FBQ	Various methods of egg preparation include <input type="text"/>	boiling	frying, scrambling, omelette, baked, poaching				<input type="checkbox"/> eExam
<input type="checkbox"/>	FBQ	The vitamin responsible for the slightly greenish tint to an egg white is <input type="text"/>	Riboflavin					<input type="checkbox"/> eExam
<input type="checkbox"/>	FBQ	An example of pastry is <input type="text"/>	short crust pastry	Rough puff, flaky, suet, choux and hot water crust pastry				<input type="checkbox"/> eExam
<input type="checkbox"/>	FBQ	Establishments whose primary obligation is the well-being and care of their customers are <input type="text"/>	non-commercial					<input type="checkbox"/> eExam
<input type="checkbox"/>	FBQ	The two types of catering establishments are <input type="text"/> and <input type="text"/>	commercial, non-commercial					<input type="checkbox"/> eExam
<input type="checkbox"/>	FBQ	The <input type="text"/> provides food, drinks and in some cases accommodation for people	hospitality industry					<input type="checkbox"/> eExam

<input type="checkbox"/>									
<input type="checkbox"/>	FBQ	The sector of the hospitality industry concerned with the preparation and serving of food and beverages quickly for immediate sale to the customer for consumption either on or off the premises is called <input type="text"/>	Fast Food	Take Away					eExam
<input type="checkbox"/>	FBQ	Kneading is a term used in <input type="text"/>	pastry making						eExam
<input type="checkbox"/>	FBQ	A type of yeast bread is <input type="text"/>	Plain and fancy breads	Plain and fancy rolls, Yeast raised dough nuts					eExam
<input type="checkbox"/>	FBQ	The primary functions of herbs, spices and condiments in food are <input type="text"/> _____ and <input type="text"/>	to improve the flavour, appearance, texture of food						eExam
<input type="checkbox"/>	FBQ	The protein requirement for infants and young children of age 4-6yrs is <input type="text"/>	30.4g						eExam
<input type="checkbox"/>	FBQ	Herbs, spices and condiments can be classified into two main groups as <input type="text"/> and <input type="text"/>	Natural, Artificial						eExam
<input type="checkbox"/>	FBQ	The two main types of hospitality functions are <input type="text"/> and <input type="text"/>	Formal meals, buffet receptions	Banquets and buffet receptions					eExam
<input type="checkbox"/>	FBQ	The metric measure refers to measurement that is based on <input type="text"/> and <input type="text"/>	metre, kilograms.						eExam
<input type="checkbox"/>	FBQ	A mixture of a spirit with one or more ingredients from liqueurs, fruit juice, fortified wines, eggs, cream is a <input type="text"/>	Cocktail						eExam

<input type="checkbox"/>									
<input type="checkbox"/>	FBQ	Plant leaves, seed and flowers used for flavouring food are known as <input type="text"/>	Herbs						eExam
<input type="checkbox"/>	FBQ	Beverages that contain some percentage of alcohol are known as <input type="text"/>	Alcoholic beverages						eExam
<input type="checkbox"/>	FBQ	The metric units for volume measurement are <input type="text"/> and <input type="text"/>	Millilitres, litres						eExam
<input type="checkbox"/>	FBQ	Fortified wines are examples of <input type="text"/> beverages	Alcoholic beverages						eExam
<input type="checkbox"/>	FBQ	Vegetables are classified for culinary purpose as being either <input type="text"/> or <input type="text"/>	root, green						eExam
<input type="checkbox"/>	FBQ	The two broad categories of beverage are <input type="text"/> and <input type="text"/>	Alcoholic, non-alcoholic						eExam
<input type="checkbox"/>	FBQ	Fruit for culinary purposes can be classified into two broad groups namely <input type="text"/> and <input type="text"/>	Fresh, dried fruits						eExam
<input type="checkbox"/>	FBQ	In fish cuts, those marked as taken from water are <input type="text"/>	whole fish	Round fish					eExam
<input type="checkbox"/>	FBQ	Examples of milk products include <input type="text"/>	Yoghurt	cheese, butter, cream					eExam
<input type="checkbox"/>	FBQ	For culinary purpose, fish are classified into two major groups namely <input type="text"/> and <input type="text"/>	fin, shell fish						eExam

<input type="checkbox"/>										
<input type="checkbox"/>	FBQ	The white of egg coagulates at about <input type="text"/> degree Celcius	60°C							eExam
<input type="checkbox"/>	FBQ	The raising agent used in bread making is <input type="text"/>	yeast							eExam
<input type="checkbox"/>	FBQ	Egg whites are important for their <input type="text"/> properties	foaming properties							eExam
<input type="checkbox"/>	FBQ	The preparation of raw and or cooked foods into a wide variety of cold items is referred to as <input type="text"/>	salad							eExam
<input type="checkbox"/>	FBQ	The most desirable grade of egg simply for eating as egg is <input type="text"/>	grade A							eExam
<input type="checkbox"/>	FBQ	The nutritional requirements of human beings vary according to their <input type="text"/>	Physiological stage	occupation, climate, stress, sex, physical activity						eExam
<input type="checkbox"/>	FBQ	The metric cooking temperatures are expressed in <input type="text"/>	degrees Celsius (°C)	degrees centigrade (°C)						eExam
<input type="checkbox"/>	FBQ	About three quarters of the egg weight is <input type="text"/>	Water							eExam
<input type="checkbox"/>	FBQ	The reproductive kernel of plant or tree from which they come is the <input type="text"/>	Nut							eExam
<input type="checkbox"/>	FBQ	The cream that contains not less than 48% milk fat is <input type="text"/>	Double cream							eExam
<input type="checkbox"/>	FBQ	The carbohydrate in milk is called <input type="text"/>	Lactose							eExam
<input type="checkbox"/>	FBQ	The simplest and cheapest drink of all is <input type="text"/>	Water							eExam
<input type="checkbox"/>	FBQ	The simplest of all salad dressing is <input type="text"/>	cream dressing							eExam

<input type="checkbox"/>									
<input type="checkbox"/>	FBQ	The major protein in milk is <input type="text"/>	casein						eExam
<input type="checkbox"/>	FBQ	The quality of root vegetables is determined by their <input type="text"/> and <input type="text"/>	firmness, freedom from blemish						eExam
<input type="checkbox"/>	FBQ	The fish that have a protective shell covering are called <input type="text"/>	shell fish						eExam
<input type="checkbox"/>	FBQ	A living organism consisting of an embryo and a store of food enclosed in a protective shell is <input type="text"/>	Egg						eExam
<input type="checkbox"/>	FBQ	Bay leaves, Celery Seed, Chervil, Chives, Marjoram, Mint are examples of <input type="text"/>	Herbs						eExam
<input type="checkbox"/>	FBQ	The whitish liquid produced from the mammary gland of mammals is <input type="text"/>	Milk						eExam
<input type="checkbox"/>	FBQ	Coffee is a <input type="text"/> beverage	Non-alcoholic						eExam
<input type="checkbox"/>	FBQ	If a piece of white paper placed in the oven for 2 to 3 minutes turns black, it means <input type="text"/>	Oven is too hot						eExam
<input type="checkbox"/>	FBQ	Vegetables can be preserved by <input type="text"/>	canning	dehydration, pickling, salting, freezing					eExam
<input type="checkbox"/>	FBQ	Eggs are graded according to <input type="text"/> and <input type="text"/>	quality, freshness						eExam
<input type="checkbox"/>	FBQ	Savarins are examples of <input type="text"/>	Enriched breads						eExam
<input type="checkbox"/>	FBQ	9 ounces is equal to <input type="text"/>	250g						eExam

<input type="checkbox"/>									
<input type="checkbox"/>	FBQ	A dozen of Jumbo-sized egg weighs <input type="text"/>	840g						eExam
<input type="checkbox"/>	FBQ	Hotels are examples of <input type="text"/>	commercial catering						eExam
<input type="checkbox"/>	FBQ	5ml is exactly equal to <input type="text"/>	1 teaspoon						eExam
<input type="checkbox"/>	FBQ	Catering establishments whose primary function is the provision of food and beverages are <input type="text"/>	Restaurants						eExam
<input type="checkbox"/>	FBQ	The service of food and drink at a specific time and place for a given number of people at a known price is called <input type="text"/>	Function						eExam
<input type="checkbox"/>	FBQ	Marked difference in tea is according to <input type="text"/> and <input type="text"/>	Country, district of production						eExam
<input type="checkbox"/>	FBQ	Establishments sited near motor ways and arterial routes to cater for the business person who requires an overnight stop for the tourist who is on a driving holiday is known as <input type="text"/>	Motels	Travel lodge					eExam
<input type="checkbox"/>	FBQ	The richness of cakes depend on the correct proportion of <input type="text"/> , <input type="text"/> and <input type="text"/> to flour	fat, sugar, eggs						eExam
<input type="checkbox"/>	MCQ	Chestnut flour is used for:	Baking	Soup	Braising	Preservation	B		eExam
<input type="checkbox"/>	MCQ	The strong fragrant herb used in flavouring salad is:	Thyme	Bay leaf	Sage	Rosemary	D		eExam
<input type="checkbox"/>	MCQ	The primary quality looked for in food is its:	Nutritive value	Sense of taste	Curative value	None of the foregoing	B		eExam
<input type="checkbox"/>	MCQ	The season for apple and banana is:	August	December to June	All year round	June to August	C		eExam

<input type="checkbox"/>								
<input type="checkbox"/>	MCQ	The imperial equivalent for 39.37 inches is:	50cm	1metre	20mm	0cm	B	eExam
<input type="checkbox"/>	MCQ	Leafy vegetables are rich in:	Vitamin D	Iron	Vitamin E	B-complex vitamins	D	eExam
<input type="checkbox"/>	MCQ	Curry and thyme are examples of:	Animal spices	Natural herbs	Plant spices	Artificial herbs	D	eExam
<input type="checkbox"/>	MCQ	Bay leaves are used mainly for:	Flavouring soups	Colouring soups	Thickening stews	Flavouring juice	A	eExam
<input type="checkbox"/>	MCQ	The following are variables in the general market of the commercial catering sector, except:	Hotels	Banqueting	Industrial catering	Leisure attractions	C	eExam
<input type="checkbox"/>	MCQ	The highest volume of measurement in standard measuring spoons is:	25ml	5ml	30ml	15ml	A	eExam
<input type="checkbox"/>	MCQ	Provision of catering services in air travel is included in the:	Price of the luggage	Entire negotiation	Other charges	Price of the fare	D	eExam
<input type="checkbox"/>	MCQ	100°c is equivalent to:	200°F	210°F	211°F	212°F	D	eExam
<input type="checkbox"/>	MCQ	It is quicker to measure food than to:	Carry it	Weigh it	Size it	Count it	B	eExam
<input type="checkbox"/>	MCQ	To avoid the discolouration of white soup, the following herb is used:	Thyme	Celery Seed	Bay leaves	Chives	B	eExam
<input type="checkbox"/>	MCQ	One of these is not a method of preserving fruits:	Potting	Canning	Bottling	Freezing	A	eExam
<input type="checkbox"/>	MCQ	Industrial catering involves catering for:	Large companies and organizations	Schools and prisons	Banks and Hospitals	Churches and mosques	A	eExam
<input type="checkbox"/>	MCQ	One common feature of the hospitality industry is the need for food to be:	Cooked and served well	Cooked and eaten	Cooked and preserved	Cooked and served	A	eExam
<input type="checkbox"/>	MCQ	Bitter leaf is mostly rich in:	Riboflavin	Ascorbic acid	Calcium	Niacin	C	eExam
<input type="checkbox"/>	MCQ	Theme parks, galleries and theaters are examples:	Gaming centres	Leisure pursuit	Licensed trade	Leisure attraction	D	eExam
<input type="checkbox"/>	MCQ	Fresh vegetables of top quality are graded as:	Class I	Extra class	Class III	Class II	B	eExam
<input type="checkbox"/>	MCQ	Theme parks, galleries and theaters are examples:	Gaming centres	Leisure pursuit	Licensed trade	Leisure attraction	D	eExam
<input type="checkbox"/>	MCQ	One major difference between hotels and restaurants is in the provision of:	Food and beverage	Accommodation	Wine	Entertainment	B	eExam
<input type="checkbox"/>	MCQ	Almond is a type of:	Nut	Vegetable	Tuber	Preservative	A	eExam

<input type="checkbox"/>	MCQ	Restaurants will vary from each other with the:	Kind of meal served	Kind of equipment	Number of personnel	Management technique	A	eExam
<input type="checkbox"/>	MCQ	The main types of transport catering include:	Road, railway, airline and marine	Road, railway, airline and tricycle	Road, railway, airline and buses	Road, railway and airline	A	eExam
<input type="checkbox"/>	MCQ	The swelling and bursting of starchy grains is as a result of:	Cold on vegetables	Water on vegetables	Soil on vegetables	Heat on vegetables	D	eExam
<input type="checkbox"/>	MCQ	Small cups for dry measure come in not less than:	125ml	250ml	50ml	75ml	C	eExam
<input type="checkbox"/>	MCQ	Tantalizer, Mr. Biggs and McDonalds are examples of:	Restaurants	Fast food	Transport catering	Popular catering	B	eExam
<input type="checkbox"/>	MCQ	ODC stands for:	Out-dated catering	Open-door catering	Outdoor catering;	Out-dated customer	C	eExam
<input type="checkbox"/>	MCQ	When choosing fruits, consideration should be given to their:	Storage	Colour	Size	Freshness	D	eExam
<input type="checkbox"/>	MCQ	In measurements, "tbs" stands for:	Tables	Tabloids	Tablets	Table spoons	D	eExam
<input type="checkbox"/>	MCQ	The extensive smell and flavour of herbs is as a result of their:	Vegetable oil content	Palm oil content	Volatile oil content	Residual oil content	C	eExam
<input type="checkbox"/>	MCQ	Apple, pear and melon are examples of:	Soft fruits	Hard fruits	Citrus	Berries	B	eExam
<input type="checkbox"/>	MCQ	Crude fibre has the property of:	Discharging water	Absorbing water	Absorbing energy	Discharging energy	B	eExam
<input type="checkbox"/>	MCQ	Veronica Anyadanna is the botanical name for:	Rosemary	Lettuce	Bitter leaf	Scent leaf	C	eExam
<input type="checkbox"/>	MCQ	If a fluid (ounce) is 28, the fluid (ounces) is:	82	83	84	85	D	eExam
<input type="checkbox"/>	MCQ	Onion is also known as:	Alium sa tirum	Alium cepa	Tea bush	Occimum	B	eExam
<input type="checkbox"/>	MCQ	Herbs stimulate the flow of:	Herbal juice	Vegetable juice	Garlic juice	Gastric juice	D	eExam
<input type="checkbox"/>	MCQ	Catering in railway stations is open to:	Travellers alone	The public	Travellers and the public	Travellers and the owners	C	eExam
<input type="checkbox"/>	MCQ	One method used in converting measurements to metric is:	Metric conversion	Material conversion	Easy conversion	Soft conversion	D	eExam
<input type="checkbox"/>	MCQ	Ginger tea is commonly used to ease:	Ailing stomach	Malaria	Stroke	All sicknesses	A	eExam
<input type="checkbox"/>	MCQ	Herbs, spices and condiments are:	Plant resources	Animal resources	Human resources	Man-made resources	A	eExam

<input type="checkbox"/>									
<input type="checkbox"/>	MCQ	An example of institutions where welfare catering is practiced is:	Schools and hotels	Hotels and hospitals	Hotels and hostels	Hospitals and prisons	D	<input type="button" value="eExam"/>	
<input type="checkbox"/>	MCQ	Six lumps of sugar is equal to approximately:	22g	23g	24g	25g	D	<input type="button" value="eExam"/>	
<input type="checkbox"/>	MCQ	Motels/travel lodges are sited near:	Seaports	Motorways only	Motorways and arterial routes	Railways only	C	<input type="button" value="eExam"/>	
<input type="checkbox"/>	MCQ	The standard industrial classification classifies the hospitality industry by types of:	Food and beverage products	Food and beverage services	Food and beverage plans	Food and beverage premises	D	<input type="button" value="eExam"/>	
<input type="checkbox"/>	MCQ	A significant feature of fast food and takeaways is that:	Method of production is hectic	Prices of products are unrealistic	They are owned by individuals	The products are well marketed	D	<input type="button" value="eExam"/>	
<input type="checkbox"/>	MCQ	A written formula for producing a food or beverage item of specified quality or quantity for use in a particular establishment is:	Standard menu	Standard recipe	Structured menu	Ordinary recipe	B	<input type="button" value="eExam"/>	
<input type="checkbox"/>	MCQ	Grams and kilograms are represented by:	gr and kl	gs and kr	g and kg	gm and km	C	<input type="button" value="eExam"/>	
<input type="checkbox"/>	MCQ	If an anthill oven is hot, a white paper placed in it becomes:	Light brown	Dark brown	Black	Golden brown	D	<input type="button" value="eExam"/>	
<input type="checkbox"/>	MCQ	Bacteria enters milk through:	Ladder	Radder	Udder	Rubber	C	<input type="button" value="eExam"/>	
<input type="checkbox"/>	MCQ	To ensure the continuous provision of herbs in the market, majority of herbs are in:	Fresh form	Dried form	Cooked form	Synthetic form	B	<input type="button" value="eExam"/>	
<input type="checkbox"/>	MCQ	The major protein in milk is:	Lacto globulin	Lacto albumin	Lactose	Casein	D	<input type="button" value="eExam"/>	
<input type="checkbox"/>	MCQ	Anise is a strong hot flavoured:	Red pepper	Green pepper	Red Onion	White onion	A	<input type="button" value="eExam"/>	
<input type="checkbox"/>	MCQ	Rapid growth in the fast food and take away sector was influenced by:	Method of production	Customer management	Customer demand	Customer characteristics	C	<input type="button" value="eExam"/>	
<input type="checkbox"/>	MCQ	3½ ounces is approximately:	100grams	113grams	85grams	99grams	A	<input type="button" value="eExam"/>	
<input type="checkbox"/>	MCQ	The products of the hospitality industry excludes:	Food and accommodation	Food, entertainment and accommodation	Catering and entertainment	Food and drink, manufacture and retailing	D	<input type="button" value="eExam"/>	
<input type="checkbox"/>	MCQ	Measurement based on metre and kilograms is the:	Metric measure	Metre measure	Kilo measure	Metre and kilo measure	A	<input type="button" value="eExam"/>	

<input type="checkbox"/>								
<input type="checkbox"/>	MCQ	The manager of a private club is appointed by a management committee formed by:	Hotel owners	Club members	Travellers	Club owners	B	eExam
<input type="checkbox"/>	MCQ	Which of the following is an aspect of the commercial catering sector:	Fast food	Wine bars	Transport catering	Institutional catering	C	eExam

Showing 1 to 120 of 120 entries

Previous 1 Next