



FINAL
Examination Paper
(COVER PAGE)

Session : January 2014

Programme : DIPLOMA IN HOTEL MANAGEMENT (DHMN/DHM)
DIPLOMA IN CULINARY ARTS PROGRAMME (DCA)

Course : DHM1106 : FOOD AND BEVERAGE OPERATIONS

Date of Examination : 12 March 2014

Time : 2.00pm – 4.00pm Reading Time: Nil

Duration : 2 Hours

Special Instructions :

Section A: Multiple Choice questions. Answer **ALL** questions.

Section B : Answer **ALL** short essay questions.

IMPORTANT NOTE : THIS PAPER SHOULD NOT BE TAKEN OUT OF THE EXAMINATION HALL

Materials permitted :
Nil

Materials provided :
OMR Sheets

Examiner (s) : Mr. Gobinath Selvanayagam, Christine Khoo Mei Li

Moderator : Dr. Kamal Izzuwan Ramli

INTI INTERNATIONAL COLLEGE SUBANG

DIPLOMA IN HOTEL MANAGEMENT PROGRAMME (DHM/DHMN)
DIPLOMA IN CULINARY ARTS PROGRAMME (DCA)
DHM1106/DCA1103/HMG1107: FOOD & BEVERAGE OPERATIONS
RESIT EXAMINATION: AUGUST 2013 SESSION

SECTION A: 30 marks

Answer ALL Multiple Choice questions in the OMR sheet provided.

1. Specialty of the day normally known as _____.
 - A. carte du jour
 - B. plat du jour
 - C. dujour
 - D. bonjour
 - E. Ala-carte

2. When taking reservation, the necessary information that should be written down are _____.
 - I. guest name
 - II. arrival time
 - III. number of pax
 - IV. date
 - V. waiter's name
 - A. I, II, III, IV
 - B. I, III, IV
 - C. II, III
 - D. V, III, I, IV
 - E. All of the above

3. Food is plated from the kitchen and served to the guest on the plate.
 - A. Buffet service
 - B. Russian service
 - C. American service
 - D. Italian service
 - E. French service

4. Which of the following sauces is suitable for a roasted leg of lamb?
 - A. Mint sauce
 - B. Cocktail
 - C. Worcestershire sauce
 - D. White sauce
 - E. Roast gravy

5. Which of the following is NOT a rice variety?
- A. Risotto
 - B. Arborio
 - C. Basmati
 - D. Glutinous
 - E. Brown rice
6. Traditional canapés are best described as _____.
- A. savoury toppings on a crisp bread or pastry base.
 - B. fish roe served with hot toast, sieved egg and onion.
 - C. vegetables cut into matchsticks and served with a dip.
 - D. crumbed and deep-fried little barrels of meat and potato
 - E. it's a finger food similar to French fries and potato chips
7. All these items are Hors d' oeuvre EXCEPT for _____.
- A. Canapés
 - B. Bisque
 - C. Blinis
 - D. Cheese
 - E. Truffle
8. The doneness of a rare is _____.
- A. 140° F
 - B. 150° F
 - C. 160° F
 - D. 165° F
 - E. 170° F
9. All these grape varieties are red EXCEPT for _____.
- A. Merlot
 - B. Sauvignon blanc
 - C. Pinot Noir
 - D. Cabernet sauvignon
 - E. Shiraz
10. Which of the following food is suitable with a glass of red wine?
- A. Chicken
 - B. Fish
 - C. Desserts
 - D. Beef
 - E. Seafood

11. What is Rum made of?

- A. Potatoes
- B. Sugar cane
- C. Malt
- D. Barley
- E. Agave plant

12. All these grapes are white varietals EXCEPT for _____.

- A. Gewürztraminer
- B. Chablis
- C. Chenin Blanc
- D. Chardonnay
- E. Merlot

13. All these are pasta sauce EXCEPT for _____.

- A. Carbonara
- B. Arabiatta
- C. Bolognaise
- D. Tomato sauce
- E. Olive oil

14. Traditionally, which sauce and accompaniment are offered with sashimi?

- A. Tamari and sesame oil
- B. Soy sauce and wasabi
- C. Hoisin and grated daikon
- D. Plum sauce and pickled ginger
- E. Wasabi and pickled ginger

15. A customer has ordered Mussels Marinara served with a chili, coriander and tomato broth. As the food runner, which additional service item should you bring to the table with the meal?

- A. Finger bowl and face cloth
- B. Oyster fork
- C. Hot face cloth
- D. Lobster crackers and finger bowl
- E. Oyster fork and finger bowl

16. When is it most appropriate to check the stability of the dining tables?

- A. When arranging the floor plan
- B. When seating the guests
- C. When a guest complains
- D. When setting the table
- E. When making reservation

17. Which country is popular in importing and exporting of lamb meat?

- A. India
- B. New Zealand
- C. U.S.A
- D. Australia
- E. German

18. What is the base of a Bloody Mary?

- A. Vodka
- B. Gin
- C. Tequila
- D. Brandy
- E. Whiskey

19. When presenting a bottle of wine to a guest, you should clearly display the _____.

- A. Back label
- B. Front label
- C. Waiter's friend
- D. Cork and capsule
- E. Wine cork

20. All these types of beverages are from France EXCEPT for _____.

- A. Champagne
- B. Wine
- C. Brandy
- D. Gin
- E. Tequila

21. What is the maximum number of plates that professionals carry to the table?

- A. Three
- B. Two
- C. One
- D. Four
- E. No limitation

22. Gin is made of what substance?

- A. Potato
- B. Juniper berries
- C. Grapes
- D. Barley
- E. Hops

23. Tequila is made from which ingredient _____.

- A. Potato
- B. Malt
- C. Agave plant
- D. Juniper berry
- E. Hops

24. All these meat are white flesh variety, EXCEPT for _____.

- A. Chicken
- B. Duck
- C. Spring chicken
- D. Turkey
- E. Beef

25. All these are Vodka brands, EXCEPT for _____.

- A. Smirnoff
- B. Absolut
- C. Sky Vodka
- D. Jose Cuervo
- E. Absolut vanilla

26. All these types of beverage fall under the category of wine classification EXCEPT for _____.

- A. Red
- B. White
- C. Blush
- D. Vermouth
- E. Rose

27. Which one of the following is NOT a variety of tea?

- A. Arabica
- B. Darjeeling
- C. Earl Grey
- D. Orange pekoe
- E. English breakfast

28. Which one of the following is an example of a herbal infusion offered in beverage service?

- A. Chamomile
- B. English breakfast
- C. Earl Grey
- D. Orange pekoe
- E. Chinese tea

29. What is a muddle used for?

- A. Measuring ingredients
- B. Ladling soup
- C. Mixing hot drinks
- D. Mixing cold drinks
- E. To smash ingredients

30 Which wine producer is from the old world?

- A. U.S.A
- B. Africa
- C. Australia
- D. France
- E. Chile

SECTION B: 70 marks

Answer ALL questions in the answer booklet provided.

Question 1

Name and discuss the **SIX (6)** basic *types of spirits/liquors* and explain what ingredient is used to make this spirits.

(Total=10 marks)

Question 2

List down the popular brand of beers and ingredients according to its country.

BEER BRAND	MAIN INGREDIENTS	COUNTRY
		U.S.A
		Denmark
		Indian
		China
		Philippines
		Singapore/Malaysia
		Holland
		German
		Australia
		Mexico

(Total=10 marks)

Question 3

What are the suitable accompaniments for this type of foods?

TYPE OF DISH	ACCOMPANIMENTS
Beef	
Lamb	
Cheese	
Chicken	
Duck	
Pork	
Caesar salad	
Mushroom soup	
Pasta	
Fried Rice	

(Total=10 marks)

Question 4

Explain and discuss **EIGHT (8)** types of meetings and banquet functions which can be held in a hotel.

(Total=20 marks)

Question 5

a) Explain the tools that can be used in terms of up selling to boost your restaurant sales.

(10 marks)

b) How to eliminate poor service in a restaurant?

(10 marks)

(Total=20 marks)

~ The End ~

F & B OPERATIONS HMG1105 (F)/Gobinath