Default for HCM135

The default category for questions shared in context 'HCM135'.

Fill in the Blank (FBQs)

FBQ1

Dustbins should be provided and placed at â€lâ€l.locations to allow staff and customers drop their wastes.

\*Open\*

1.0000000

0.0000000

FBQ2

Food and beverages provide energy needed for performing .......and muscular activities.

\*Physical activities\*

1.0000000

\*Physical\*

1.0000000

0.0000000

FBQ3

The duties of waiters/waitresses include welcoming customers politely, taking orders and removing………...

\*Used plates\*

1.0000000

0.0000000

FBQ4

The Kitchen 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' â€lâ€lin the restaurants.

\*Service\*

1.0000000

\*Services\*

1.0000000

FBQ5

A head cook is also known as â€lâ€lâ€lâ€l.

\*Chef de cuisine\*

1.0000000

0.0000000

FBQ6

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 â€lâ€lâ€lâ€l. job training

\*Outside\* 1.0000000 0.0000000 FBQ7 A scald is caused by ………...such as hot steam or hot vapour. \*wet heat\* 1.0000000 0.0000000 FBQ8 A Burn is caused by dry heat such as contact of hand with hot â€lâ€lor heat cooking pot \*Metal\* 1.0000000 0.0000000 FBQ9 The hormones regulate â€lâ€lâ€lâ€l.processes \*Metabolic\* 1.0000000 0.0000000 FBQ10 The title of a restaurant Manager is someone who is qualified, competent and possesses accumulated wealth of experience in the restaurant and â€lâ€lâ€lâ€l. industry \*Food service\* 1.0000000 0.0000000 FBQ11 ...……………. are chemical compounds which are formed by plants in a process called synthesis. \*Carbohydrates\* 1.0000000 0.0000000 FBQ12 Malnutrition is defined as deviation from proper feeding (nutrition) or not having enough

to â€lâ€lâ€l

\*Eat\*

1.0000000

0.0000000

FBQ13

Environmental hygiene is a habit of keeping our living and working environment clean to prevent outbreak of sickness and â€lâ€lâ€ldiseases

\*Infectious\* 1.0000000

0.0000000

FBQ14

The placing of equipment by the wall side provides economy of space and is more …………..for workers than having them at the central

\*Convenient\* 1.0000000

0.0000000

FBQ15

The â€lâ€lâ€l. room or plate room contains services necessary for the service meals in a day.

\*Silver\* 1.0000000

0.0000000

FBQ16

All â€lâ€lâ€lâ€lâfrom the restaurants to the kitchen must pass through a middle man known as an aboyeur.

\*Orders\* 1.0000000

0.0000000

0.0000000

FBQ17

………….is a training that involves a training program for the different categories of its departments' workers.

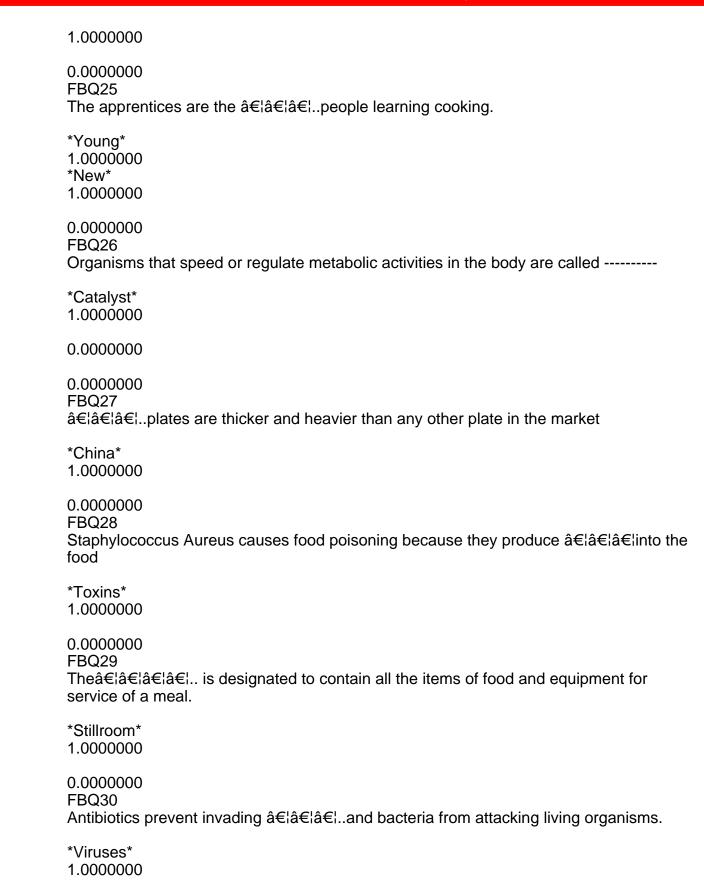
\*In-house training\* 1.0000000

0.0000000

FBQ18

On-the-job-training is training involving giving instructions, corrections and showing â€lâ€lâ€l..on the best way to do certain duties to achieve efficiency and satisfactory results.

\*Demonstrations\* 1.0000000 0.0000000 FBQ19 Non-pathogenic bacteria are non-toxic,â€lâ€lâ€lâ€l.â€land non-poisonous \*non-harmful\* 1.0000000 0.0000000 0.0000000 FBQ20 Economically, Purchasing is a process whereby â€lâ€lâ€lâ€lâ€l.is exchanged for procurement of goods and services. \*Money\* 1.0000000 0.0000000 FBQ21 The ----- is the overall officer of the staff team in the restaurant \*Head waiter\* 1.0000000 0.0000000 FBQ22 The kitchen organization chart is the setup of management staff from â€lâ€lâ€l. downward \*Top\* 1.0000000 0.0000000 FBQ23 Flatware is anything of ………...and fork in the restaurant e.g. soup spoon, table fork \*Spoon\* 1.0000000 0.0000000 FBQ24 Wash-up area is the place where used plates, cutlery, glasses, silver are hygienically washed and cleaned and returned to their â€lâ€lâ€l..point. \*Storage\*



0.0000000

0.0000000

FBQ31

A long line by the wall side means arranging the â€lâ€l.alongside the wall.

\*Equipment\*

1.0000000

0.0000000

FBQ32

……â€|..cook while the catering manager does the administrative work and other paper work in the office.

\*Chefs\*

1.0000000

0.0000000

FBQ33

Ventilation is very important to allow food smoke to â€lâ€lout and allow fresh air into the kitchen.

\*Diffuse\*

1.0000000

\*Go\*

1.0000000

FBQ34

Of all the biological molecules, proteins are the most important nutrients to â€lâ€lâ€lâ€lincluding human beings.

\*Animals\*

1.0000000

0.0000000

FBQ35

The food that has been infected by â€lâ€l..organisms such as bacteria, fungi and virus is called contaminated food

\*Pathogenic\*

1.0000000

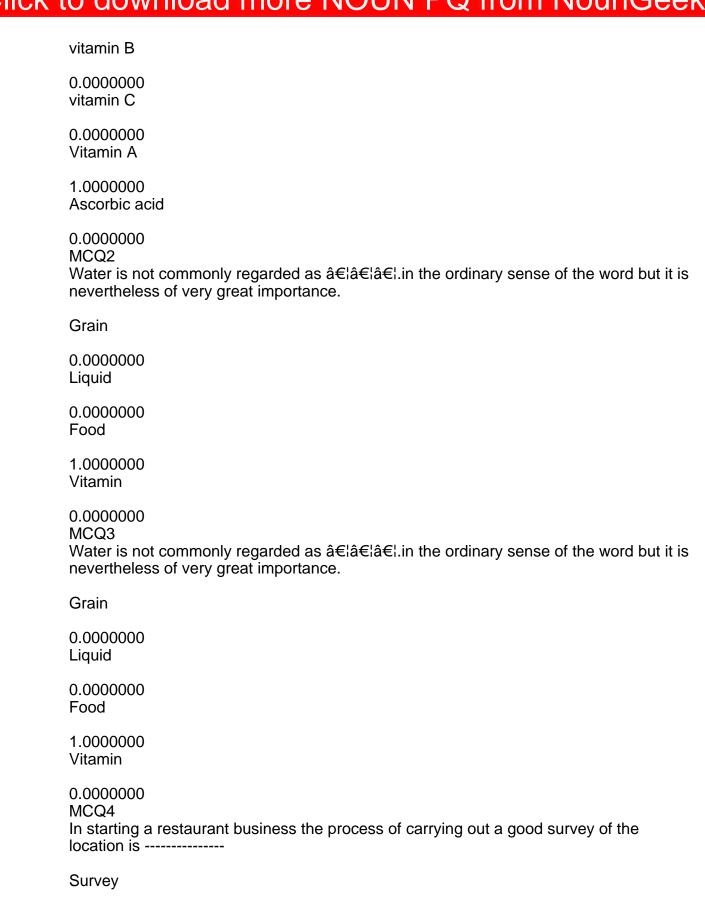
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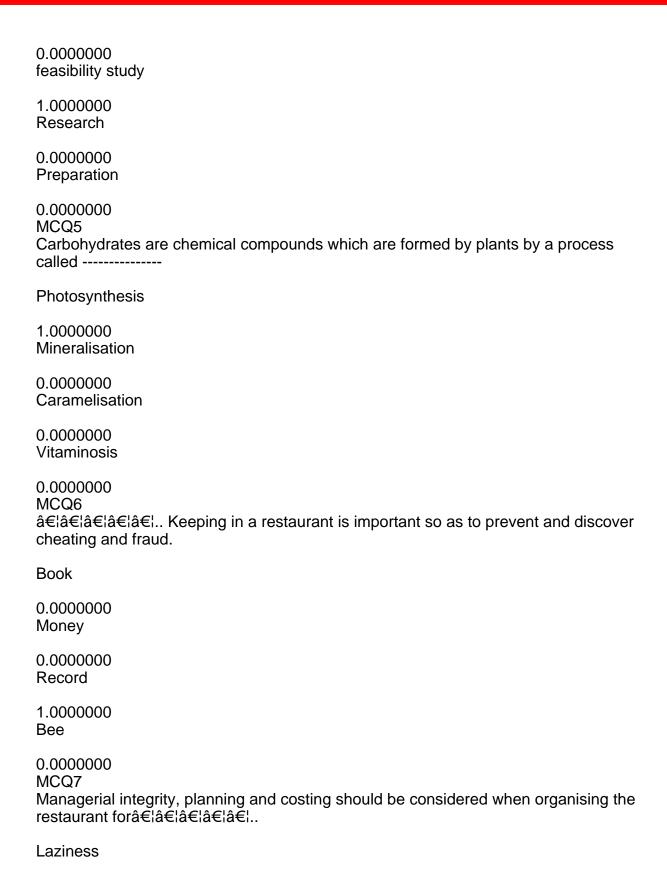
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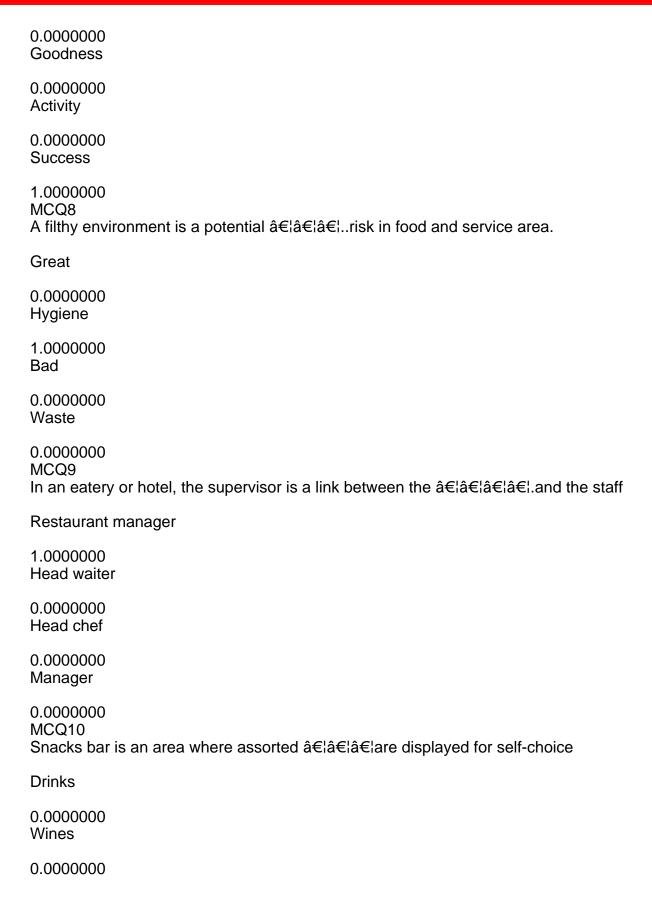
Multiple Choice Questions (MCQs)

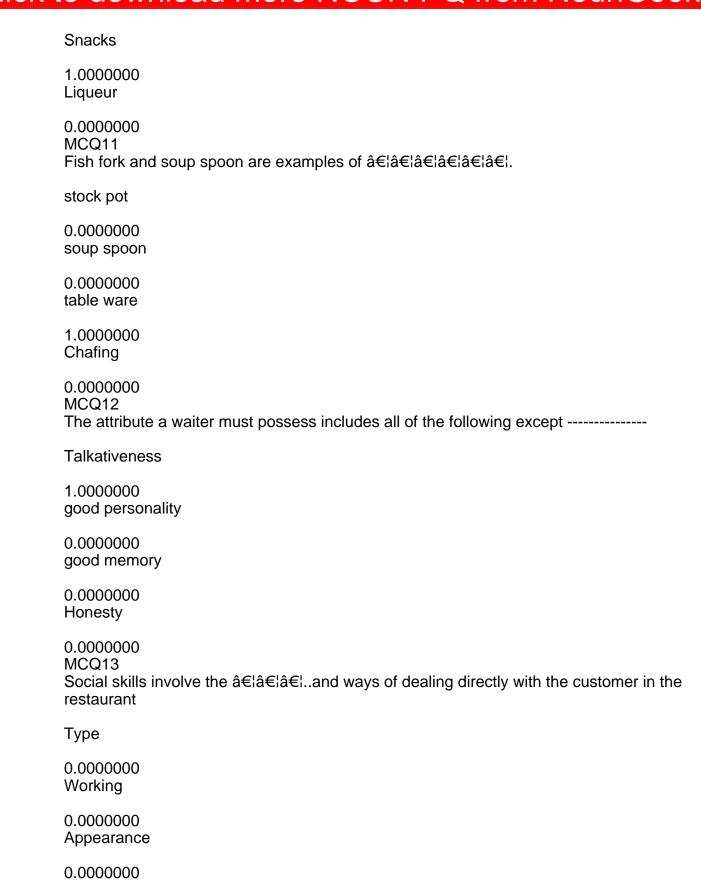
MCQ1

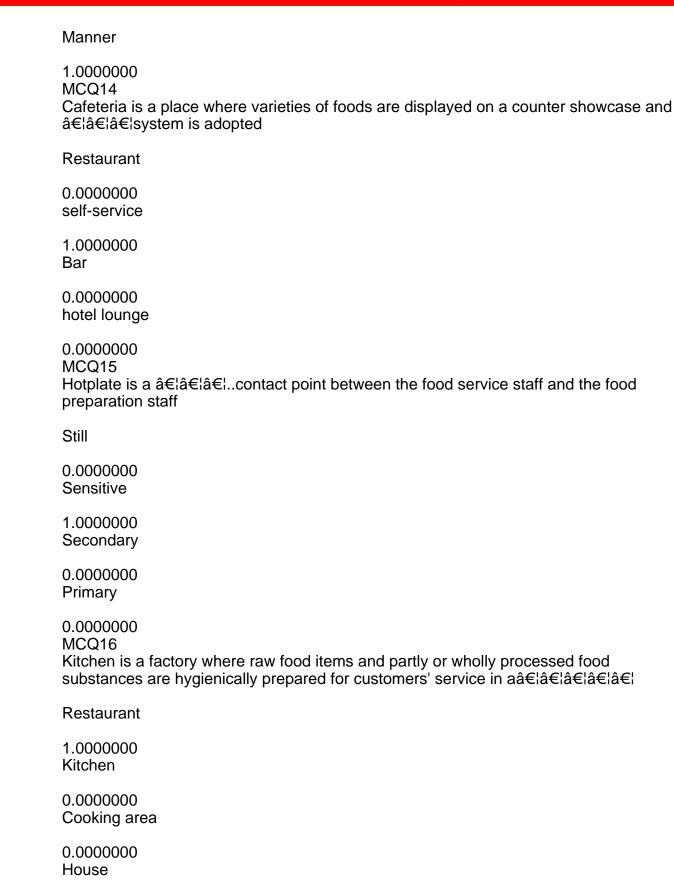
An example of fat-soluble vitamin isâ€lâ€lâ€l...

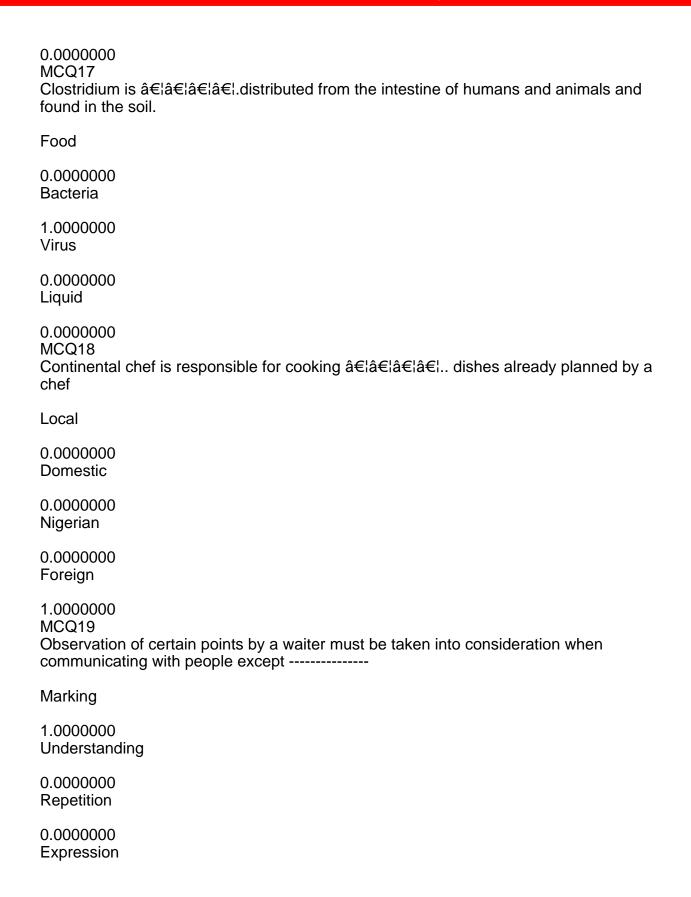


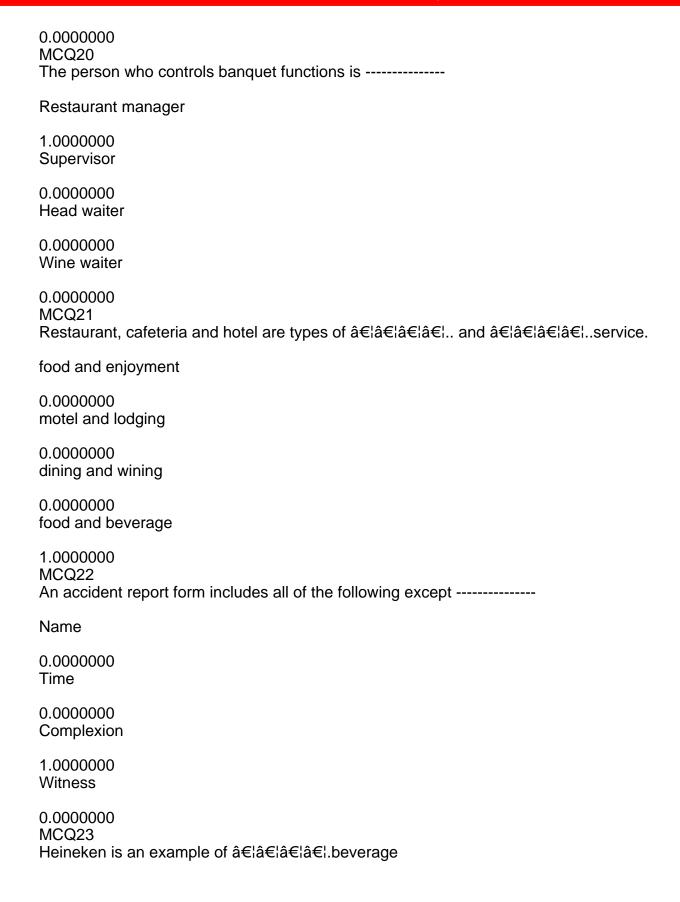




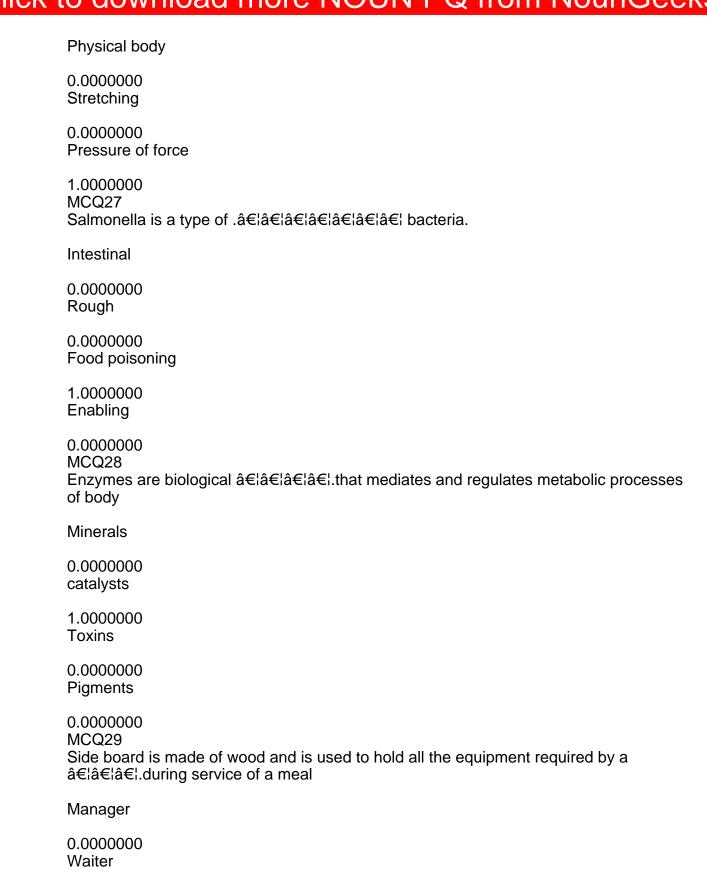


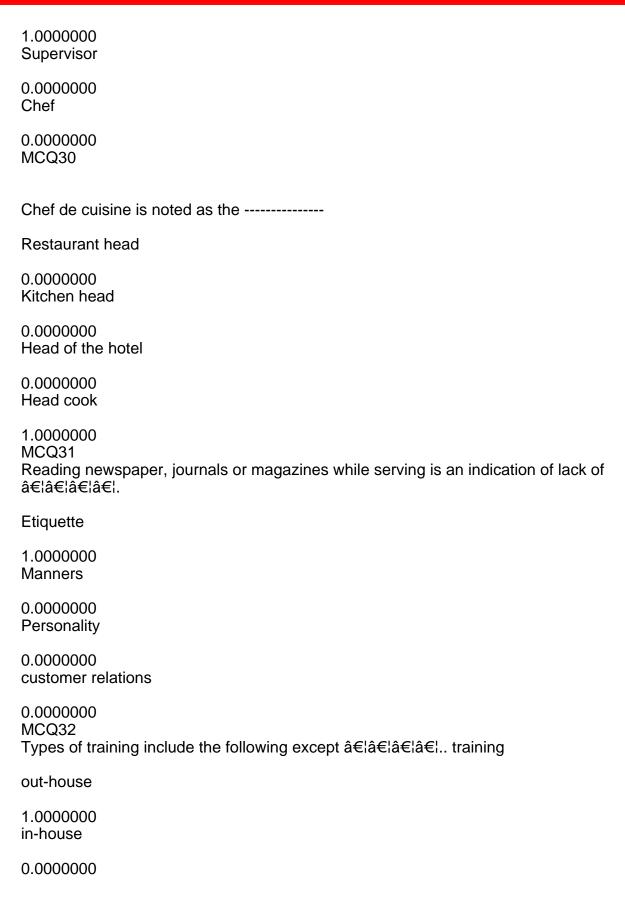


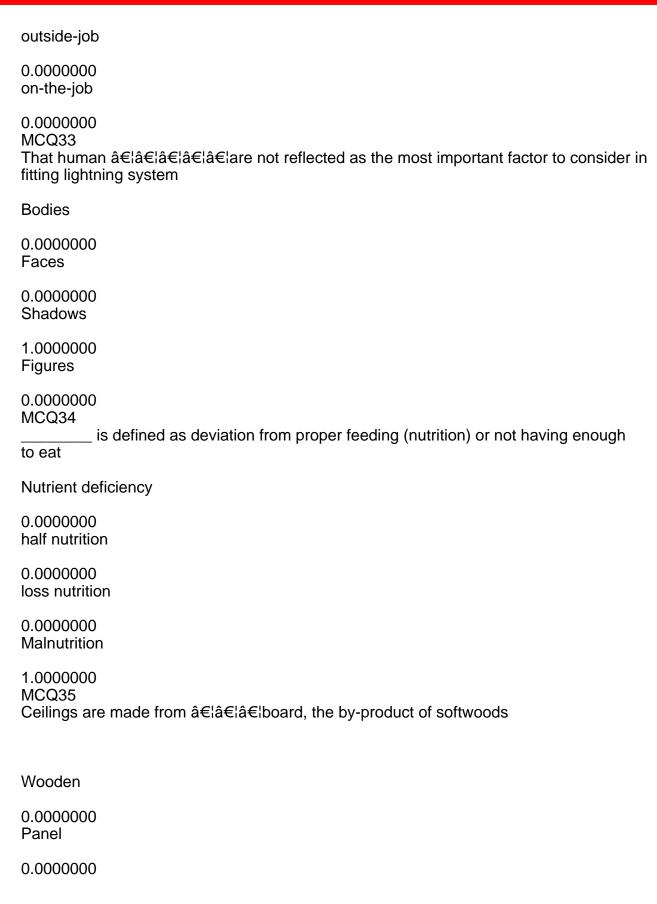












**Particles** 

1.0000000 Hard

0.0000000