


THC/Q0309 - Food Beverage Service Trainee

Review Date - 01/06/2025

Theory:

S No.	Question Text	Choice 1	Choice 2	Choice 3	Choice 4	Correct Choice
1	What should be the appropriate condition of the chairs in the dining area?	Chairs stacked in a corner to save space	Chairs neatly arranged and aligned with the tables	Chairs with personal belongings left by guests	Chairs arranged in a random order	Choice 2
2	What is the recommended distance between chairs in a standard dining setting?	5-10 inches	70-80 inches	10-15 inches	20-25 inches	Choice 4
3	Which of the following is NOT a step in setting up tables for food and beverage service?	Placing clean linen on the table	Arranging tableware such as plates, forks, and knives	Setting up glasses for beverages	Lighting candles for an ambient atmosphere	Choice 4
4	The menu cards should be positioned _____ on the table.	horizontally	vertically	diagonally	randomly	Choice 1
5	When inspecting the dining area, a trainee notices that some tables have crumbs and spills. What action should he take?	Inform the manager and wait for the cleaning staff	Ignore this, it is the responsibility of the serving staff.	Clean the tables immediately to maintain cleanliness.	Notify guests about the issue	Choice 3
6	During the introduction, the server should:	Use appropriate body language and a friendly tone	Remain distant and avoid any personal interaction.	Focus on selling high-priced items	Rush through the introduction to save time	Choice 1
7	During the linen collection process, you find a tablecloth with a small tear. What action should you take?	Ignore the tear and include the tablecloth in the exchange.	Inform the laundry staff about the tear and replace	Attempt to repair the tear yourself	Leave the tablecloth behind	Choice 2

8	Which of the following is an appropriate way to greet guests at a restaurant?	Asking them personal questions immediatel	Rushing past them without acknowledging	Offering a warm welcome and introduce yourself	Criticizing their choice of attire	Choice 3
9	What factors should be considered when arranging seating for guests in a food and beverage outlet?	The trainee's personal preferences.	The most profitable tables for the establishment.	The comfort and needs of the guests	The number of available seats in the establishment.	Choice 3
10	Identify the equipment shown in the image given below: 	Tray	Salver	Plates	Bowls	Choice 2
11	Why is it essential to remove used dishware and tableware promptly from the table during service?	To avoid washing too many dishes later.	To impress the customers with efficient service.	To conserve table space for additional orders.	To reuse the dishware for other customers.	Choice 3
12	Which of the following items is typically included in a basic cutlery setup for a meal?	Soup spoon	Cheese knife	Champagne flute	Tea cup	Choice 1
13	The trainee should ensure that the cruets are properly _____ before placing them back on the table.	empty	sealed	broken	hidden	Choice 2
14	The food and beverages trainee should regularly replenish items at the side station. What items may need to be replenished?	Decorative items for aesthetic purposes	Personal belongings of the staff	Excess food that remains unserved	Condiments, linens, and glassware	Choice 4
15	The food and beverages trainee should take clearances out of the restaurant using a _____.	Plate	Napkin	Tray	Glass	Choice 3

Practical and Viva:

S No.	Question Type	Question Text	Suggestion Solution	Equipment Required
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1	Practical	There is a buffet dinner for 40 guests at your hotel. Demonstrate how you will ensure that all the items are present during the dinner. Also make sure that the dining hall is kept clean at every point of time.	<p>The candidate:</p> <ol style="list-style-type: none"> 1. Wore proper uniform as per the organisational guidelines 2. Checked if the service area is clean and ready for use 3. Checked if the dining tables and equipment are clean before use 3. Arranged the table as per the requirement and in an orderly manner 4. Made sure the required number of tables and chairs are available for guests 5. Checked the menu and made sure all food items, condiments, etc. are available 6. Placed napkins and other tableware at the correct position 7. Ensured that drinking water was available at each table 8. Checked and ensured that the dining hall was well ventilated with proper ambience 	side plate with knife, water goblet, fish plate, fish knife & fork, cruet set, sauce and oil pots essential condiments, table ware, napkins
2	Viva	Mention any two ways to make sure that the services provided to the guest are good.	<ol style="list-style-type: none"> 1. The candidate mentioned: 2. 1. By identifying likes and dislikes of the guest and serving accordingly 3. 2. By using latest service trends and that the customer appreciates 4. 3. By requesting the customer to provide a rating to the service for further improvement 5. 4. By taking feedback from the customer and acting accordingly 	

Sample Question Paper

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