



THC/Q0414 - Trainee Chef

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 first step when receiving a delivery of fresh ingredients or raw food items for kitchen?	Store the items in the refrigerator immediately.	Check the quantity and quality of the items received.	Begin unpacking the items and organize them in kitchen	Notify the vendor about any damaged or missing items.	Choice 2
2	Which of the following is the correct approach for checking the quantity of delivered goods against the invoice?	Comparing the number of received items with the invoice itmes	Inspecting the packaging for any signs of tampering	Sampling a random selection of items	Weighing the goods to determine if they match the weight	Choice 1
3	The storage of non-distributed provisions, supplies, and daily consumables under appropriate conditions is essential to ensure _____.	reduced costs	increased customer satisfaction	improved inventory management	freshness and quality of items	Choice 4
4	You are labeling the food products at kitchen, what does the term "net weight" refer to?	The weight of added sugar in item	The weight of the product without any packaging	The weight of the product with the packaging included	The weight of the product before it is cooked or processed	Choice 2
5	Identify the equipment shown in the image given below? 	Griddles	Choppers	Peelers	Knives	Choice 3
6	_____ are used for transferring the oil to another container for refilling?	Funnels	Pipes	Taps	Cups	Choice 1
7	Which of the following is NOT a typical item that needs replenishing on service lines?	Freshly cooked main dishes	Salads and appetizers	Condiments and sauces	Dirty dishes and utensils	Choice 4

8	Which of the following is NOT a kitchen tool or equipment that should be checked for cleanliness and proper working condition?	Knives and cutting boards	Stovetops and ovens	Mixing bowls and measuring cups	Plates and utensils	Choice 4
9	If a trainee chef identifies a faulty exhaust fan or chimney, what should be the appropriate action?	Attempt to repair it personally	Continue using it and ignore the issue	Notify the fault to the supervisor	Replace it with a new appliance immediately	Choice 3
10	Which tool or instrument is commonly used to measure and monitor temperatures in kitchen appliances?	Thermometer	Scale	Timer	Whisk	Choice 1
11	Where should kitchen tools and equipment be stored to ensure their cleanliness and longevity?	On open shelves for easy access.	In airtight containers or sealed bags.	Hung on hooks or racks to save space.	Anywhere, as long as they are not touching	Choice 3
12	Identify the use of given machine shown in the image given below? 	Used for checking the quality of ingredients	Checking the weight of the ingredients	Used in identify the quantity of ingredients	Used in grinding the ingredients	Choice 2
13	Which storage area is typically used to collect perishable raw food items for cooking?	Dry storage area	Deep Freezer	Pantry	Fridge	Choice 4
14	Which statement reflects the correct procedure for washing and disinfecting kitchen tools?	Rinse them with warm water and air dry.	Wipe them with a dry cloth after each use.	Use a combination of detergent, water, to remove dirt and debris.	Keep them immersed in soapy water overnight.	Choice 3
15	Which of the following items is typically recyclable in a kitchen environment?	Plastic bags and wrappers	Food scraps and leftovers	Aluminum foil and cans	Styrofoam containers	Choice 3

Practical and Viva:

S No.	Question Type	Question Text	Suggestion Solution	Equipment Required
1	Practical	Demonstrate the procedure to be followed for cutting the vegetables in paysanne cut.	<p>The candidate:</p> <ol style="list-style-type: none">1. Placed the vegetables in a colander and washed them under running water2. Peeled the vegetable using the peeler3. Placed the vegetable on the chopping board.4. Held the vegetable in your hand with the thumb behind your fingers. Sliced the vegetable in half, lengthwise5. Placed the half, with the rounded surface, on top6. Sliced in a slant, lengthwise to get three triangular shapes7. Sliced the triangular strips vertically starting from one end to another at a distance of half an inch8. Collected the vegetables in a container	Colander, green chopping board, container, peeler & knife
2	Viva	Mention few advantages of walk-in refrigerator over the reach-in refrigerator for storage purposes.	<p>The candidate mentioned:</p> <ol style="list-style-type: none">1. Expanded storage capacity of the refrigerator2. Improved access due to walkable area inside3. Great equipment for stock rotation practices4. Efficiency and even temperature control5. Deep freezer temperature range is below -18 deg	