

This Question booklet contains 16 pages which is inclusive of cover page)

DO NOT OPEN THIS QUESTION BOOKLET UNTIL ASKED TO DO SO.

जब तक कहा न जाए, इस प्रश्न-पुस्तिका को न खोलें।

Q.P. Booklet Series

प्रश्न-पुस्तिका सीरीज़

B

Q.P. Booklet No.

प्रश्न-पुस्तिका क्रमांक

Question Paper

प्रश्न-पत्र

: Paper II

: प्रश्न-पत्र II

Question Paper Name

प्रश्न-पत्र का नाम

: Nutrition and Food Science, General Basic Management and Hotel Accounts

: पोषण और खाद्य विज्ञान, जनरल बेसिक मैनेजमेंट और होटल अकाउंट्स

Duration

अवधि

: 1 hour (from 10.30 a.m. to 11.30 a.m.)

: 1 घण्टा (10.30 ए.एम. से 11.30 ए.एम.)

Total Marks

कुल अंक

: 100 Marks

: 100 अंक

Please fill in the following details using ball point pen.

कृपया निम्नलिखित जानकारियों को बाल पॉइंट पेन का प्रयोग कर भरिए।

Roll No.

रोल नं.

Answer Sheet No.

उत्तर पत्रक क्रमांक

Name of Candidate

परीक्षार्थी का नाम

Signature of Candidate

परीक्षार्थी के हस्ताक्षर

PLEASE READ INSTRUCTIONS ON THE BACK COVER CAREFULLY.

पिछले कवर पर दिए गए अनुदेशों को ध्यान से पढ़िए।

THIS QUESTION BOOKLET AND THE OMR ANSWER-SHEET ARE TO BE RETURNED ON COMPLETION OF THE TEST.

परीक्षा पूरी होने पर यह प्रश्न-पुस्तिका तथा ओ.एम.आर. उत्तर-पत्रक लौटा दें।

PART – I
(Nutrition and Food Science)

(25 Questions)

- (i) Each correct answer - 2 Marks
 - (ii) Each no answer - 0 Mark
 - (iii) Each wrong answer or repeated attempt - (minus) 0.5 Mark
-
- 1. Slice of bread with 1 gram of fat, 10 grams of carbohydrate, and 2 grams of protein contains
 - (a) 42 Kcal
 - (b) 57 Kcal
 - (c) 82 Kcal
 - (d) 102 Kcal

 - 2. What is the ideal temperature for Pathogens to flourish?
 - (a) 10 degrees
 - (b) 37 degrees
 - (c) 55 degrees
 - (d) 90 degrees

 - 3. How is margarine different from butter?
 - (a) A collagen molecule is composed of 3 amino acids in total
 - (b) Its physical structure and ability to form crosslinks contribute to toughness
 - (c) Oil is the dispersed phase in butter
 - (d) Margarine potentially has a higher unsaturated fat content

 - 4. The ability of a food to cause a sharp rise in blood glucose is
 - (a) Hyperglycemia
 - (b) Hypoglycemia
 - (c) Glycemic load
 - (d) Glycemic effect

5. The average percentage of iron absorbed is higher for beef than for spinach, which is an illustration of
- (a) Biological value
 - (b) Bionutrient value
 - (c) Bioavailability
 - (d) Biochemical index
6. What is a Critical Control Point?
- (a) A hazard with an easy solution
 - (b) An area of the premise where food is most important.
 - (c) The point in the process where hazard does not exist.
 - (d) The point in a process where a hazard must be prevented, eliminated or reduced.
7. What does HACCP stands for?
- (a) Hazard Analysis Control Critical Point
 - (b) Hazard Application Control Critical Point
 - (c) Hazard Analysis Critical Control Point
 - (d) Health Analysis Certification of Critical point
8. Which is an example of a biological hazard?
- (a) Mold
 - (b) Jewelry
 - (c) Glass
 - (d) Pesticides

9. Which of the following is not an essential amino acid?
- (a) Proline
 - (b) Histidine
 - (c) Leucine
 - (d) Methionine
10. Term used to describe all of chemical reactions occurring inside any organism
- (a) condensation
 - (b) oxidation
 - (c) polymerization
 - (d) metabolism
11. Bacteria which is present in raw or undercooked meat, eggs, sea food and unpasteurized milk is
- (a) E.coli
 - (b) Salmonella
 - (c) Staphylococcus
 - (d) cyano bacteria
12. Water activity can act as
- (a) an intrinsic factor determining the likelihood of microbial proliferation
 - (b) a processing factor
 - (c) an extrinsic factor
 - (d) all of the above

13. The main reason for blanching fruits and vegetables is ?
- (a) To make them soft
 - (b) To inactivate enzymes
 - (c) For long term preservation of the products
 - (d) To make the products taste better
14. Which of the following describes Fermentation?
- (a) Anaerobic degradation of carbohydrates
 - (b) Putrefaction of proteins
 - (c) Hydrolysis of carbohydrates
 - (d) Denaturation of Proteins
15. The idea that the 1st product on the shelf should be the 1st product used:
- a) First In, First Out
 - (b) First bought, First used
 - (c) FAT TOM
 - (d) Shelf life
16. "Cold sterilization" refers to the preservation of food by
- (a) Refrigeration
 - (b) Radiation
 - (c) Dehydration
 - (d) Lyophilisation

17. The most heat resistant, anaerobic, spore forming pathogen that can grow in low acid canned foods is
- (a) Bacillus subtilis
 - (b) Clostridium botulinum
 - (c) Clostridium sporogenes
 - (d) Bacillus stearothermophilus
18. Which bacteria is used as faecal contamination indicator in food?
- (a) E.coli
 - (b) Vibrio
 - (c) Pseudomonas
 - (d) Salmonella
19. The AGMARK standard is set by
- (a) Central Committee for Food Surveillance
 - (b) Central Committee for Food Standards
 - (c) Directorate of Marketing and Inspection
 - (d) Bureau of Indian Standard
20. Which vitamin is destroyed during heating?
- (a) Vitamin A
 - (b) Vitamin K
 - (c) Vitamin C
 - (d) Vitamin D

21. Rich sources of Vitamin B are
- (a) Liver
 - (b) fresh liver oils
 - (c) green leafy vegetables
 - (d) egg yolk
22. All are true about Milk as diet, except :
- (a) It is low in Iron content but rich in Calcium, sodium and Potassium.
 - (b) The major carbohydrate is Lactose.
 - (c) The chief Proteins are caseinogens and lactalbumin.
 - (d) It is rich in Vitamin C and D but poor in Vitamin A and Riboflavin.
23. Which of the following is not a component of dietary fibre:
- (a) Cellulose
 - (b) Pectin
 - (c) Lignin
 - (d) Agar
24. Which of the following nutrients is rich in short and medium chain fatty acid:
- (a) Milk
 - (b) Peanut Oil
 - (c) Sunflower Oil
 - (d) Almond Oil
25. Human most easily tolerate a lack of which of the following nutrients:
- (a) Protein
 - (b) Carbohydrate
 - (c) Lipids
 - (d) Calcium

PART – II
(General Basic Management and Hotel Accounts)

(25 Questions)

- (i) Each correct answer - 2 Marks
- (ii) Each no answer - 0 Mark
- (iii) Each wrong answer or repeated attempt - (minus) 0.5 Mark

26. The back bone of managing any organization is

- (a) information
- (b) employee
- (c) management
- (d) capital

27. The flow of information through MIS is

- (a) need dependent
- (b) organization dependent
- (c) information dependent
- (d) management dependent

28. _____ details are given by Management to Marketing Service System.

- (a) Customer
- (b) Employee
- (c) Supplier
- (d) None of the above

29. Which of the following is not true about 'power'?

- (a) Power requires no formal position
- (b) Power works both ways - downward and upward
- (c) Formal authority is a type of power
- (d) Power is a narrow term compared to authority.

- 30.** The conflict-resolution approach that corresponds with a high level of assertiveness and a low level of cooperativeness, is referred to as:
- (a) Compromising
 - (b) Collaborating
 - (c) Forcing
 - (d) Accommodating.
- 31.** Two factor theory of motivation provides useful insights into the relationship between individual and situational or hygiene factors. Which of the following is a hygiene factor?
- (a) Interpersonal relations
 - (b) Recognition
 - (c) Challenging work
 - (d) Increased responsibility.
- 32.** Which of the following refers to the flow of information among persons at different levels, who have no direct reporting relationships?
- (a) Horizontal communication
 - (b) Diagonal communication
 - (c) Upward communication
 - (d) Downward communication
- 33.** Which inventory control method minimizes ordering and holding costs, while avoiding stock-out costs?
- (a) Mathematical model
 - (b) Linear programming
 - (c) Economic order quantity
 - (d) JIT inventory system

- 34.** Which of the following skills are most important for top managers (CEO's)?
- (a) Human
 - (b) Technical
 - (c) Conceptual
 - (d) Political
- 35.** The major disadvantage of the matrix structure is:
- (a) Duplication of resources
 - (b) It is slow in responding to changes
 - (c) Lack of economies of scale
 - (d) Its propensity to foster power struggles
- 36.** The process of assessing the organization's strategy and environmental demands and then determining the appropriate organizational structure is called
- (a) Organizational development
 - (b) Organizational design
 - (c) Organizational theory
 - (d) Organizational culture
- 37.** According to which of the following management approaches, does managerial practice depend on circumstances?
- (a) Systems approach
 - (b) Empirical approach
 - (c) Contingency approach
 - (d) Human relations approach

- 38.** With regard to the time element of controls, which of the following controls monitor activities while they are being carried out?
- (a) Feedback
 - (b) Feedforward
 - (c) Concurrent
 - (d) Preliminary
- 39.** While studying Management, many professors make use of the case method of teaching in which students are asked to solve various types of business problems. Which managerial skills are most likely to be developed using this teaching method?
- (a) Diagnostic and intellectual
 - (b) Conceptual and interpersonal.
 - (c) Diagnostic and analytical
 - (d) Technical and Interpersonal
- 40.** Julie assigns Ashima a project to be completed by the end of the month and then holds periodic meetings with her to review her progress. Which of the management functions is Julie performing?
- (a) Planning
 - (b) Leading
 - (c) Controlling
 - (d) Organizing
- 41.** Which of the following is the process by which managers allocate a chunk of their work to subordinates along with sufficient authority to accomplish the work?
- (a) Delegation
 - (b) Power
 - (c) Motivation
 - (d) Job rotation

42. In the Communication process what is the term associated with the selection of appropriate symbols, such as words, numbers or digits by the sender?
- (a) Modeling
 - (b) Encoding
 - (c) Decoding
 - (d) Feedback.
43. When managers have substantial but not complete confidence and trust in subordinates and solicit advice from subordinates while retaining the right to make final decision, Likert's four systems of management describes it as
- (a) Participative leadership style
 - (b) Benevolent-authoritative leadership style
 - (c) Consultative leadership style
 - (d) Exploitative-authoritative leadership style
44. Functional departmentalization groups' jobs by which of the following?
- (a) Tasks they perform
 - (b) Territories they serve
 - (c) Products or services they manufacture or produce
 - (d) Type of customer they serve
45. In order to communicate, motivate and delegate a manager must have:
- (a) Political skills
 - (b) Conceptual skills
 - (c) Technical skills
 - (d) Interpersonal skills

- 46.** Break-Even (in Sales) =
- (a) $(\text{Fixed Costs})/(\text{C/P})$
 - (b) $(\text{Total Profit})/ (\text{C/P})$
 - (c) $(\text{C/P})/ (\text{Fixed Cost})$
 - (d) $(\text{C/P})/ (\text{Contribution Margin})$
- 47.** Margin of safety
- (a) Breakeven Output - Current Output
 - (b) Gross Profit - Labor Cost
 - (c) Current Output - Breakeven Output
 - (d) Contribution Margin - Current Output
- 48.** In balance sheet equation
- (a) $\text{Assets} = \text{Liabilities} + \text{Equity}$
 - (b) $\text{Liability} = \text{Assets} + \text{Equity}$
 - (c) $\text{Assets} = \text{Profit} + \text{Liability}$
 - (d) $\text{Equity} = \text{Assets} + \text{Liability}$
- 49.** Contribution Margin is
- (a) $\text{Gross Profit} - \text{Variable Cost}$
 - (b) $\text{Net Profit} - \text{Fixed Cost}$
 - (c) $\text{Net Profit} - \text{Labor Cost}$
 - (d) $\text{Price} - \text{Variable Cost}$
- 50.** RevPAR is
- (a) Revenue Per Available Room
 - (b) Revenue Per Available Rate
 - (c) Rate Per Available Room
 - (d) Room Per Available Rate

INSTRUCTIONS TO CANDIDATE

परीक्षार्थी के लिए अनुदेश

1. Candidate must read the instruction before start replying :
जवाब देना आरम्भ करने से पहले उम्मीदवार को निर्देश पढ़ना चाहिए :
 - (i) There are 50 Multiple Choice Questions in this booklet, all carry equal marks.
50 बहुविकल्पी सवाल इस पुस्तिका में हैं, तथा सबके अंक बराबर हैं।
 - (ii) For correct answer darken/blacken the appropriate bubble/circle.
सही सवाल का जवाब देने के लिए उचित बुलबुला/वृत्त काला करें।
 - (iii) Use blue or black ball point pen.
नीले या काले रंग की स्याही का उपयोग करें।
 - (iv) Each correct answer carry **two** marks.
प्रत्येक सवाल के सही जवाब के दो अंक मिलेंगे।
 - (v) For a wrong answer 0.50 marks will be deducted.
एक सवाल के गलत जवाब के लिए 0.50 अंक की कटौती की जाएगी।
 - (vi) No mark will be awarded for question not attempted.
प्रश्न का प्रयास नहीं करने पर कोई अंक प्राप्त नहीं होगा।
 - (vii) Darkening of two or more bubbles/circles for answering MCQ will be treated as wrong answer.
दो या दो से अधिक बुलबुले Darkening कर MCQ प्रश्न के लिए उत्तर को गलत जवाब माना जाएगा।
2. Candidate must write his/her name Roll Number and Answer Sheet Number on the cover page of this Question Paper Booklet.
उम्मीदवार अवश्य इस प्रश्न पत्र बुकलेट के कवर पेज पर अपना नाम, रोल नंबर और उत्तर-पत्र नंबर लिखें।
3. Candidate must hand over the question paper booklet along with Answer Sheet to the invigilator at the end of Examination.
अभ्यर्थी परीक्षा उपरांत प्रश्न-पत्र के साथ-साथ उत्तर-पत्र शीट को अन्वेषक को सौंप दें।
4. No extra sheet will be given to the candidate for rough work. They can use any blank space on the Question paper booklet for the purpose.
किसी कच्चे काम के लिए उम्मीदवार को कोई अतिरिक्त कागज नहीं दिया जाएगा। वे प्रयोजन के लिए प्रश्न-पुस्तिका में किसी भी रिक्त स्थान का उपयोग कर सकते हैं।