

अ.नि.दी.स.वि.नि.  
ANIIDCO

अण्डमान तथा निकोबार द्वीपसमूह समन्वित विकास निगम लिमिटेड  
(सरकारी उपक्रम)

**ANDAMAN AND NICOBAR ISLANDS  
INTEGRATED DEVELOPMENT CORPORATION LTD**

(A Government undertaking)

CIN:UN74999AN1988SGC000028, GSTIN: 35AACCA4070B1ZB

F. No. 1-1522/ANIIDCO/2020/219.

Dated 20 April, 2022

**Notice**

The Question Paper and Answer Key of the Written Test for the post of Executive Chef on regular basis have been uploaded on the ANIIDCO website- <http://aniidco.and.nic.in> or <https://www.andaman.gov.in>.

Objections/claims on answer key if any, maybe communicated to the P&A Division latest by 03:00 PM on 20/04/2022 in writing, failing which the answer key will be treated as final and results will be declared accordingly.

Sr. Manager (P&A)  
ANIIDCO

वरिष्ठ प्रबंधक (का.एव.प्रशा.)  
अनिडको लिमिटेड  
Sr. Manager (P&A)  
ANIIDCO Ltd.

1. Which Indian dish inspired British settlers in India to adapt a spice mixture that was turned into a commercial condiment?
  - (a) Saag
  - (b) Kofta
  - (c) Biryani
  - (d) Curry
2. Kerala is known as 'The Land of Spice', with one particular spice known as 'black gold'. What is it?
  - (a) Black Pepper
  - (b) Nigella Seeds
  - (c) Cloves
  - (d) Mustard Seeds
3. Rank these well-known dishes from mild to super spicy
  - (a) Jalfrezi, Tikka Masala, Korma, Vindaloo
  - (b) Tikka Masala, Korma, Vindaloo, Jalfrezi
  - (c) Korma, Tikka Masala, Jalfrezi, Vindaloo,
  - (d) Vindaloo, Jalfrezi, Tikka Masala, Korma
4. Which of these mithai is claimed to have been accidentally prepared by Mughal Emperor Shahjahan's personal chef?
  - (a) Halwa
  - (b) Kheer
  - (c) Laddoo
  - (d) Gulab Jamun
5. Which of these desserts is commonly served at Muslim and Hindu festivals and special occasions and is sometimes called as 'Payasam' in southern India
  - (a) Basundi
  - (b) Rasmalai
  - (c) Kulfi
  - (d) Kheer
6. Which of the following is the factors which effects indenting of the menu?
  - (a) Regional preference
  - (b) Yield of product
  - (c) Regional influence
  - (d) All of the above
7. Dispatch Advice Note is prepared by
  - (a) purchaser
  - (b) supplier
  - (c) receiving clerk
  - (d) departmental head
8. Common food sources of Vitamin A are:-
  - (a) Milk, eggs, butter, cheese, cream
  - (b) Papayas, broccoli, tomatoes, kale
  - (c) Sugar, Sugar cane
  - (d) Strawberry, Pineapple

9. Lectin protein is found in \_\_\_\_\_.  
(a) Milk  
(b) Rice  
(c) Butter Milk  
(d) Wheat
10. A soft, spongy and savoury snack is found all over Gujarat. It is made up of a mixture of Rice and Urad Dal. What is the name?  
(a) Faafda  
(b) Vada  
(c) Khandvi  
(d) Dhokla
11. 'Gupchup' is a famous street food from  
(a) Uttar Pradesh  
(b) Bihar  
(c) West Bengal  
(d) Odisha
12. The Hyderabadi cuisine is a blend of which of the following cuisines?  
(a) Aryan, Vedic and Mughlai  
(b) Asamese, Persian and Awadhi  
(c) Mughlai, Aryan and Persian  
(d) Mughlai, Awadhi and Persian
13. Nimish is dessert from \_\_\_\_\_ cuisine.  
(a) Bengali  
(b) Awadhi  
(c) Maharashtrian  
(d) Goan
14. What is the percentage of WAP in soft flour?  
(a) 20 to 25%  
(b) 25 to 30%  
(c) 53 to 54%  
(d) 63 to 64%
15. \_\_\_\_\_ is the most commonly used emulsifying agent in yeast products to soften and holding of moisture for longer period which is available in the form of flakes.  
(a) Lecithin  
(b) Glycerol monostearate  
(c) Gel  
(d) Agar Agar
16. Bread made from unfermented or too tight dough will have a texture known as \_\_\_\_\_.  
(a) Sheen texture.  
(b) cheesy texture  
(c) bloom texture  
(d) Dummy texture

17. What is the other name for quick bread?  
(a) Moist bread  
(b) Batter bread  
(c) Stale bread  
(d) Fast bread.
18. If there is a white spots on the crust ,this may be because of \_\_\_\_\_.  
(a) The dough was not covered.  
(b) The dough was brushed with fat.  
(c) The dough was dusted with flour  
(d) The dough was covered.
19. \_\_\_\_\_ gives a transparent glaze.  
(a) Sugar icing  
(b) Milk icing  
(c) Egg white icing  
(d) Water Icing
20. If the sponge is sunken , this may be because \_\_\_\_\_.  
(a) Oven was too hot  
(b) Under mixed  
(c) Oven was not too hot  
(d) Over beaten
21. Bread is mostly affected by two main diseases, namely\_  
(a) Rope and Mould  
(b) Fungi and Crust  
(c) Enzymes and Grease  
(d) Yeast and slit.
22. \_\_\_\_\_ test helps to find the quantity of minerals found in flour.  
(a) Ash test  
(b) Nutrient test  
(c) Mineral test  
(d) Tolerant test
23. What is the temperature for caramelization ?  
(a) 160 to 182 degree centigrade.  
(b) 190 to 195 degree centigrade  
(c) 150 to 155 degree centigrade  
(d) 130 to 140 degree centigrade
24. A good temperature for dough production is.  
(a) 10 to 20 degree centigrade  
(b) 22 to 30 degree centigrade  
(c) 61 to 70 degree centigrade.  
(d) 34 to 40 degree centigrade
25. The best temperature for melting chocolate  
(a) 40 degree centigrade  
(b) 60 degree centigrade  
(c) 20 degree centigrade  
(d) 70 degree centigrade

26. What does the name 'Dim Sum' translate to literally in English?
- (a) Sweet confections
  - (b) Small hearts
  - (c) Breakfast bits
  - (d) Tasty treats
27. What is the main ingredient of Cha Siu?
- (a) Lamb
  - (b) Beef
  - (c) Pork
  - (d) Chicken
28. What is the name of the pan used for stir frying in China?
- (a) Wok
  - (b) Skillet
  - (c) Charger
  - (d) Sauce Pan
29. Wontons are traditional Chinese
- (a) dumplings
  - (b) pancakes
  - (c) hot dogs
  - (d) Fish
30. Which principle does NOT influence and relate to Vietnamese cuisine?
- (a) Principle of five elements
  - (b) Principle of yin and yang
  - (c) Principle of proportionality
  - (d) None of the above
31. Which is a dish of steamed rice topped with slices of chicken cooked in broth?
- (a) Kung Pao chicken
  - (b) sweet and sour chicken
  - (c) Hainanese chicken rice
  - (d) Schezwan Chicken rice
32. Which of these is the term for a very popular southern Chinese cuisine style?
- (a) Char Kway Teow
  - (b) Dim Sum
  - (c) Chow Mein
  - (d) Gow Gees
33. \_\_\_\_\_ is the exquisite delicacy of Japanese cuisine.
- (a) Chowmein
  - (b) Sushi
  - (c) Butter Chicken
  - (d) Pasta Carbonara
34. How many fundamental tastes do most Vietnamese dishes include?
- (a) Five
  - (b) Four
  - (c) Six
  - (d) Ten

35. In what country were fortune cookies originally created?
- (a) Japan
  - (b) Korea
  - (c) United states of America
  - (d) China
36. Which famous Chinese recipe would include pork tenderloin, several varieties of mushrooms, eggs, bamboo shoots, scallions, garlic, and ginger all wrapped in a pancake?
- (a) Char Siu
  - (b) Sweet and sour Pork
  - (c) Mu Shu Pork
  - (d) Hong Kong Pork
37. What is extra-firm tofu made from?
- (a) Recycle Card board
  - (b) Egg White & Cream
  - (c) Processed potato peel
  - (d) Soya Bean
38. Paella is
- a) Savoury rice with chicken, fish, vegetable and spices
  - b) Savoury pasta with fish and vegetables and spices
  - c) Crepe
  - d) Pastry
39. Beurre noisette is usually served with
- a) Roasted red meat
  - b) Cold meat salad
  - c) crumbed fried sole
  - d) Poached or steamed vegetable and fish
40. Which group is a complete common thickening starches group in continental cookery
- a) Rice flour, arrowroot, cornstarch, sugar
  - b) Rice flour, arrowroot, cornstarch, potato starch
  - c) Rice flour, arrowroot, cornstarch, gram flour
  - d) Rice flour, arrowroot, cornstarch, white Mustard powder
41. Standard Mirepoix consists of
- a) Onion, carrot, celery
  - b) Onion, parsnip, leek
  - c) Thyme, parsley, leek
  - d) Thyme, parsley, bay leaf
42. Shellfish is categorized mainly into two groups
- a) Oily and flat
  - b) molluscs and crustaceans
  - c) Flat and round
  - d) White and red

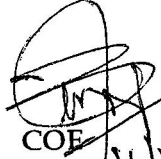
43. Foie Gras is made from the livers of specially fattened \_\_\_\_\_  
a) Hen  
b) Turkey  
c) Geese  
d) Lamb
44. The best way to chill stock is to strain it and then blast chill it to \_\_\_\_\_  
a) 5 °C within 90 minutes.  
b) 10 °C within 60 minutes.  
c) 12 °C within 90 minutes.  
d) 1 °C within 30 minutes.
45. In which one of the following groups is all items pasta?  
a) Vermicelli, gnocchi, risotto  
b) Macaroni, noodles, lasagne  
c) Spaghetti, pillaf, vermicelli  
d) Noodles, risotto, ravioli.
46. Sauce Robert is made on a reduction of wine and / or vinegar with the addition of chopped  
a) Shallots, crushed peppercorns, bay leaf and thyme  
b) Garlic, gherkins, chervil and tarragon  
c) Onions tomato concase, chervil and chives  
d) Shallots, French mustard, sage and chervil
47. Which sauce is used to make COCKTAIL DE CRABE-CRAB COCKTAIL  
a) Hollandaise  
b) Cocktail sauce  
c) Béchamel  
d) Cranberry sauce
48. Used as a garnish for soups, cubes of a savoury custard  
a) Canapé  
b) Relish  
c) Souse  
d) Royal
49. Savoury choux paste mixed with duchess potato, rolled in cigar shape and deep fried is called pommes  
a) dauphine  
b) brioche  
c) lorette  
d) galette
50. Consommé is clarified using  
a) Egg white and clear meat  
b) Egg yolk  
c) Mýslin cloth  
d) Charcoal.

**KEY FOR EXECUTIVE CHEF WRITTEN EXAM HELD  
ON 16<sup>TH</sup> APRIL 2022 FROM 2 TO 3 PM**

**Max Marks - 50**

**Time: 01 hours**

S. No	Correct Answer	S. No	Correct Answer
1.	D	26.	B
2.	A	27.	C
3.	C	28.	A
4.	D	29.	A
5.	D	30.	C
6.	D	31.	C
7.	B	32.	B
8.	A	33.	B
9.	D	34.	A
10.	D	35.	C
11.	D	36.	C
12.	D	37.	D
13.	B	38.	A
14.	C	39.	D
15.	B	40.	B
16.	D	41.	A
17.	B	42.	B
18.	A	43.	C
19.	D	44.	A
20.	A	45.	B
21.	A	46.	A
22.	A	47.	B
23.	A	48.	D
24.	B	49.	C
25.	A	50.	A

  
COE  
16/4/22