

Ph.D. ENTRANCE EXAMINATION, August-2026

Name of Candidate	Answer Sheet No.
Roll No. of the Candidate	Signature of the Candidate.....
Date of Examination	Signature of the Invigilator(s)
	1.
	2.

Time: 2 Hours**Maximum Marks: 100****IMPORTANT INSTRUCTIONS**

- i. The question paper is in the form of Test-Booklet containing **100 (Hundred)** questions. Each question may carry maximum four answer marked. (A), (B), (C) and (D) out of which only one is correct.
- ii. There are 100 multiple choice questions, each question carrying 1 mark. The test includes 50 questions of Research Methodology (Part A) and 50 questions of the subject/Domain (Part B).
- iii. On receipt of the Test-Booklet (Question Paper), the candidate should immediately check it and ensure that it contains all the pages, i.e., **100** questions (50 in Part-A+50 in Part-B). Discrepancy, if any, should be reported by the candidate to the invigilator immediately after receiving the Test-Booklet.
- iv. A separate Answer- Sheet is provided with the Test-Booklet/Question Paper. On this sheet there are 100 rows containing four circles each. One row pertains to one question.
- v. The candidate should write his/her roll number at the places provided on the cover page of the Test-Booklet/ Question Paper and on Answer Sheet and NOWHERE ELSE.
- vi. No second test -Booklet /Question Paper and Answer -Sheet will be given to a candidate. The candidates are advised to be careful in handling it and writing the answer on the Answer-Sheet.
- vii. For every correct answer of the question **One (1) mark will be awarded**. For every unattempted question/ wrong answer, zero (0) mark shall be awarded. **There is no Negative Marking**.
- viii. Marking shall be done only on the basis of answers responded on the Answer- Sheet.
- ix. To mark the answer on the Answer- Sheet, candidate should **darken** the appropriate circle in the row of each question with Blue or Black pen.
- x. For each question, only one circle should be darkened as a mark of the answer adopted by the candidate. If more than one circle for the question are found darkened or with one black circle any other circle carries any mark, the question will be treated as cancelled.
- xi. The candidates should not remove any paper from the Test- Booklet/Question Paper. Attempting to remove any paper shall be liable to be punished for use of unfair means.
- xii. Rough work may be done on the blank space provided in the Test- Booklet /Question Paper only.
- xiii. Mobile phones (even in Switch -off mode) and such other communication/ programmable devices are not allowed inside the examination hall.
- xiv. No candidate shall be permitted to leave the examination hall before the expiry of the time.

DO NOT OPEN THIS QUESTION BOOKLET UNTIL ASKED TO DO SO

(PART-A)

1. Which of the following statements is true about the collection of data?
 - a. The data that is collected from the place of origin is known as primary data
 - b. The data that is collected from the place of origin is known as secondary data
 - c. The data that is collected from the place of origin is known as tertiary data
 - d. None of the above
2. Which of the following is the main point of difference between primary data and secondary data?
 - a. The collection of secondary data is costlier and more time consuming when compared to primary data
 - b. The secondary data is always original whereas the primary data is not
 - c. The primary data is much more reliable than secondary data because it is collected directly from respondents
 - d. None of the above
3. Which of the following is an example of qualitative data?
 - a. Temperature readings in Celsius
 - b. Monthly income in dollars
 - c. Transcript of an interview
 - d. Total population count
4. How is qualitative data usually analyzed?
 - a) By using statistical formulas and graphs
 - b) By finding themes, patterns, and categories
 - c) By running computer software for percentages
 - d) By measuring numerical weight or length
5. Which graph is used to show cumulative frequency?
 - a) Bar graph
 - b) Ogive
 - c) Histogram
 - d) Pie chart
6. Which chart is most suitable to show the comparison of parts to a whole?
 - a) Line graph
 - b) Histogram
 - c) Frequency polygon
 - d) Pie chart
7. In a moderately asymmetrical (skewed) distribution, what is the empirical relationship between mean, median, and mode?
 - a. $\text{Mean} - \text{Mode} = 3(\text{Mean} - \text{Median})$
 - b. $\text{Mean} = \text{Median} + \text{Mode}$
 - c. $\text{Mode} = 3\text{Mean} - 2\text{Median}$
 - d. $\text{Median} = \text{Mean} / \text{Mode}$
8. Which measure of central tendency includes the magnitude of scores?
 - a. Mean
 - b. Mode
 - c. Median
 - d. Range
9. What is the mean of the following numbers: 23, 45, 87, 40, 50?
 - a. 59
 - b. 49
 - c. 56
 - d. 39

10. Which of the following are methods under measures of dispersion?
- Standard deviation
 - Mean deviation
 - Range
 - All of the above
11. _____ and _____ are types of measures of dispersion.
- Nominal, Real
 - Nominal, Relative
 - Absolute, Relative
 - Real, Relative
12. The standard deviation of a set of 90 observations is 105. If the value of each observation is decreased by 9, then the new standard deviation of these observations would be _____.
- 96
 - 105
 - 100
 - None of the above
13. The average of squared deviations from the arithmetic mean is known as _____.
- Quartile deviation
 - Standard deviation
 - Variance
 - None of the above
14. If Mohan secures 97 percentiles in an examination, it means that his position is below _____ of the total candidates who had appeared in the exam.
- 97 percent
 - 3 percent
 - 90 percent
 - None of the above
15. Which of the following cannot be calculated for open-ended distributions?
- Standard deviation
 - Mean deviation
 - Range
 - None of the above
16. The interquartile range (IQR) is calculated as:
- $Q3 - Q1$
 - $Q3 + Q1$
 - $Q1 - Q3$
 - $Q1 \times Q3$
17. Which of the following statements is TRUE?
- Standard deviation is less reliable than range.
 - Mean deviation uses all scores.
 - Quartile deviation uses the entire dataset.
 - Range uses all scores.
18. If range is 20 and the smallest value is 5, the largest value is:
- 25
 - 15
 - 30
 - Cannot be determined
19. A distribution with low variability is considered:
- Scattered
 - Skewed
 - Consistent
 - Unreliable

20. Coefficient of variation is helpful in:
- Finding mode
 - Comparing variability between two datasets
 - Identifying mean
 - Finding median
21. If the variance is 16, then the standard deviation is:
- 8
 - 4
 - 2
 - 16
22. Kurtosis is a measure of:
- Central tendency
 - Dispersion
 - Symmetry
 - Skewness
23. Choose the correct option concerning the correlation analysis between 2 sets of data.
- Multiple correlations is a correlational analysis comparing two sets of data.
 - A partial correlation is a correlational analysis comparing two sets of data.
 - A simple correlation is a correlational analysis comparing two sets of data.
 - None of the preceding.
24. Which one of the below statements regarding the regression line is correct?
- The prediction equation is another name for a regression line.
 - A regression line is also referred to as the line of the average relationship.
 - The estimating equation is another name for a regression line.
 - All of the above.
25. Who introduced the term 'regression'?
- Karl Pearson
 - R.A Fischer
 - Croxtton and Cowden
 - Francis Galton.
26. Company A produces 10% defective products, Company B produces 20% defective products and C produces 5% defective products. If choosing a company is an equally likely event, then find the probability that the product chosen is defective.
- 0.12
 - 0.21
 - 0.22
 - 0.11
27. A well-defined research problem helps the researcher most by:
- Determining the exact budget
 - Guiding the selection of the research design and methods
 - Eliminating the need for a literature review
 - Guaranteeing publication in a journal
28. Why is a literature review critical during problem formulation?
- It proves that your bias is correct
 - It helps reveal gaps and inconsistencies in existing knowledge
 - It provides unrelated background facts
 - It replaces the need to state research objectives
29. Which of the following statement is correct?
- Reliability ensures the validity
 - Validity ensures reliability
 - Reliability and validity are independent of each other
 - Reliability does not depend on objectivity

30. The study in which the investigators attempt to trace an effect is known as:
- Survey Research
 - Summative Research
 - Historical Research
 - 'Ex-post Facto' Research
31. Generalized conclusion on the basis of a sample is technically known as:
- Data analysis and interpretation
 - Parameter inference
 - Statistical inference
 - All of the above
32. Authenticity of a research finding is its:
- Originality
 - Validity
 - Objectivity
 - All of the above
33. Which technique is generally followed when the population is finite?
- Area Sampling Technique
 - Purposive Sampling Technique
 - Systematic Sampling Technique
 - None of the above
34. Research problem is selected from the stand point of:
- Researcher's interest
 - Social relevance
 - Financial support
 - Availability of relevant literature
35. The research is always –
- Verifying the old knowledge
 - Exploring new knowledge
 - Filling the gap between knowledge
 - All of these
36. Manipulation of independent variable is always a part of
- Historical research
 - Fundamental research
 - Descriptive research
 - Experimental research
37. The Factorial Analysis is used:
- To know the relationship between two variables
 - To know the difference among the many variables
 - To know the difference between two variables
 - To test the Hypothesis
38. Which of the following is classified in the category of the developmental research?
- Philosophical research
 - Action research
 - Descriptive research
 - All the above
39. What is the name of the conceptual framework in which the research is carried out?
- Research hypothesis
 - Research design
 - Research paradigm
 - Synopsis of Research

40. Which of the following features are considered as critical in qualitative research?
- Collecting data with the help of standardized research tools.
 - Design sampling with probability sample techniques.
 - Collecting data with bottom-up empirical evidence.
 - Gathering data with top-down schematic evidence.
41. Tippit table refers to as _____
- Table of random digits
 - The table used in sampling methods
 - The table used in statistical investigations
 - All of the above
42. What are the conditions in which Type-I error occurs?
- The null hypotheses get accepted even if it is false
 - The null hypotheses get rejected even if it is true
 - Both the null hypotheses as well as alternative hypotheses are rejected
 - None of the above
43. Research and Development become the index of development of the country. Which of the following reasons are true with regards to this statement?
- R&D targets human development
 - R&D can enhance people's standard of living in the country
 - R&D reflects the actual economic and social conditions being prevailed in the country
 - All the above
44. What is the main aim of interdisciplinary research?
- To over simplify the problem of research
 - To bring out the holistic approach to research
 - To create a new trend in research methodology
 - To reduce the emphasis on a single subject in the research domain
45. A researcher is interested in studying the prospects of a particular political party in an urban area. So, what tool should he prefer for the study?
- Rating Scale
 - Interview
 - Questionnaire
 - Schedule
46. The conclusions/findings of which type of research cannot be generalized to other situations?
- Casual Comparative Research
 - Historical Research
 - Descriptive Research
 - Experimental Research
47. Which one is called non-probability sampling?
- Quota sampling
 - Cluster sampling
 - Systematic sampling
 - Stratified random sampling
48. What are the core elements of a dissertation?
- Introduction; Data Collection; Data Analysis; Conclusions and Recommendations
 - Executive Summary; Literature Review; Data Gathered; Conclusions; Bibliography
 - Research Plan; Research Data; Analysis; References
 - Introduction; Literature Review; Research Methodology; Results; Discussions and Conclusions
49. The "Sociogram" technique is used to study _____
- Vocational Interest
 - Human Relations
 - Professional Competence

- d. Achievement Motivation
50. Action-research can be understood as _____
- a. A longitudinal research
 - b. An applied research
 - c. A kind of research being carried out to solve a specific problem
 - d. All of the above

(PART-B)

51. Hotels are commonly classified according to which of the following?
- a) Size, location, ownership and facilities
 - b) Only room rates
 - c) Only number of employees
 - d) Only food menu
52. The star classification of hotels primarily indicates:
- a) Number of employees
 - b) Level and range of facilities and services
 - c) Number of guests
 - d) Age of the hotel
53. Upselling in the Front Office refers to:
- a) Offering a lower-priced room
 - b) Encouraging a guest to purchase a higher-value room or service
 - c) Refusing a reservation
 - d) Giving a complimentary room to every guest
54. Front Office accounting primarily deals with:
- a) Guest financial transactions and accounts
 - b) Food recipes
 - c) Employee recruitment
 - d) Room cleaning schedules
55. A hotel budget is primarily prepared to:
- a) Eliminate all hotel expenses
 - b) Plan and control revenues and expenditures
 - c) Increase the number of employees
 - d) Determine guest preferences only
56. Yield management aims to:
- a) Maximize revenue from available hotel inventory
 - b) Reduce room occupancy
 - c) Eliminate discounts completely
 - d) Increase operating costs
57. Hospitality marketing research is mainly conducted to:
- a) Understand market trends, customer needs and preferences
 - b) Reduce the number of hotel guests
 - c) Eliminate competition
 - d) Avoid collecting customer feedback
58. Which housekeeping–front office coordination issue has the greatest immediate impact on room revenue?
- a) Decorative flower arrangement
 - b) Accurate and timely communication of room status
 - c) Linen folding technique
 - d) Public-area fragrance selection
59. The control desk of a housekeeping department primarily functions as:

- a) A laundry production centre
 - b) A communication, coordination, and information centre
 - c) A guest billing office
 - d) A room inspection laboratory
60. Which integrated approach is most effective for sustainable hotel pest management?
- a) Continuous use of pesticides regardless of infestation
 - b) Integrated Pest Management involving prevention, monitoring, sanitation, and targeted treatment
 - c) Closing all guest rooms permanently
 - d) Increasing room fragrance
61. The most appropriate sequence for effective guest-room cleaning is generally based on the principle of:
- a) Cleaning randomly according to employee preference
 - b) Systematic movement to minimize cross-contamination and unnecessary movement
 - c) Cleaning the bathroom only after checkout
 - d) Cleaning high-touch surfaces only when visibly dirty
62. Why is early identification of a stain generally advantageous in linen management?
- a) Fresh stains are often easier to remove before they become set
 - b) It eliminates the need for fabric testing
 - c) It guarantees that every stain can be removed
 - d) It reduces the need for segregation
63. If a hotel maintains a par stock of 3 for bath towels, this implies that:
- a) Three towels are available for the entire hotel
 - b) The standard inventory is sufficient to support operational requirements through the defined replacement/usage cycle
 - c) Each guest receives exactly three towels
 - d) Three towels must be discarded daily
64. Which research-oriented approach would provide the strongest basis for evaluating the impact of modern housekeeping technologies on hotel operations?
- a) Asking only the housekeeping manager for an opinion
 - b) Comparing operational and guest-experience indicators before and after technology implementation using appropriate research methods
 - c) Assuming technology always improves efficiency
 - d) Measuring only the purchase price of the technology
65. Which factor is most important when selecting a cleaning chemical for a particular surface?
- a) Colour of the chemical container
 - b) Chemical compatibility with the surface, soil type, safety, and intended cleaning purpose
 - c) Brand popularity alone
 - d) Fragrance intensity
66. A housekeeping budget variance shows significantly higher expenditure on cleaning supplies than budgeted. The most appropriate managerial response is to:
- a) Immediately reduce all cleaning activities
 - b) Investigate usage patterns, wastage, occupancy, price changes, and operational causes before corrective action
 - c) Ignore the variance if guest satisfaction is high
 - d) Stop purchasing cleaning supplies
67. Which design principle is most important when planning contemporary hotel interiors from a housekeeping perspective?
- a) Visual appearance should always take precedence over functionality
 - b) Aesthetic appeal should be integrated with durability, maintainability, safety, hygiene, and guest experience
 - c) Materials should require frequent replacement
 - d) Housekeeping considerations should be excluded from the design stage

68. In hotel management, what is upselling?
- a) Offering additional services at a discounted rate
 - b) Recommending higher-priced rooms or services
 - c) Asking guests to extend their stay
 - d) Providing free services to loyal customers
69. What is the function of the front office in crisis management?
- a) To manage guest complaints
 - b) To ensure smooth check-in and check-out
 - c) To handle emergency situations effectively
 - d) To ensure cleanliness in public areas
70. What does the term "par stock" refer to in housekeeping inventory management?
- a) The total number of linens purchased
 - b) The ideal level of stock to maintain
 - c) The amount of cleaning products used daily
 - d) The number of guests per room
71. A hotel operates a fine-dining restaurant, coffee shop, banquet operation, room service, and specialty bar. From an organizational perspective, the primary rationale for maintaining differentiated F&B outlets is to:
- a) Reduce the need for specialized personnel
 - b) Standardize guest expectations across all outlets
 - c) Address different market segments, occasions, service expectations, and revenue opportunities
 - d) Eliminate fluctuations in demand across meal periods
72. Which characteristic most clearly distinguishes a **commercial catering establishment** from a welfare/institutional catering operation?
- a) Availability of standardized recipes
 - b) Emphasis on food safety
 - c) Employment of trained service personnel
 - d) Primary orientation toward profitability and market-driven demand
73. In a large hotel, the principal strategic advantage of integrating restaurant, banquet, room-service, and bar operations under a coordinated F&B structure is:
- a) Elimination of departmental specialization
 - b) Reduction in menu variety
 - c) Complete centralization of guest interaction
 - d) Optimization of resources while maintaining outlet-specific service standards
74. A restaurant manager notices that breakage of glassware has increased substantially despite stable sales volume. Which indicator would provide the most meaningful initial basis for managerial diagnosis?
- a) Number of menu items
 - b) Average guest age
 - c) Breakage percentage in relation to covers served and handling practices
 - d) Number of reservations received
75. In the **classical French menu**, which course traditionally follows the soup course and may include eggs or other light preparations?
- a) Relevé
 - b) Poisson
 - c) Hors d'œuvre
 - d) Entrée
76. Which sequence best reflects the classical structure of the French menu?

- a) Soup → Hors d'œuvre → Roast → Fish → Dessert
 - b) Hors d'œuvre → Soup → Poisson → Entrée → Relevé → Rôti → Dessert
 - c) Hors d'œuvre → Soup → Fish → Entrée → Roast
 - d) Soup → Dessert → Fish → Roast → Entrée
77. The **Gueridon service** method is particularly distinguished by:
- a) Complete self-service by the guest
 - b) Food being plated entirely in the kitchen
 - c) Final preparation, carving, flambéing, or finishing being performed at the guest's table or side station
 - d) Food being served exclusively from a buffet
78. A hotel wants to introduce a service method that combines efficiency of centralized production with individualized presentation at the table. Which method would best achieve this objective?
- a) Self-service
 - b) Buffet service
 - c) Plate service
 - d) Gueridon service
79. In a bar operation, the fundamental purpose of establishing **standard drink recipes** is to:
- a) Increase the number of ingredients used per drink
 - b) Encourage bartenders to personalize every drink
 - c) Ensure consistency, portion control, costing accuracy, and product quality
 - d) Eliminate the requirement for inventory control
80. Which factor is **least appropriate** when determining the ideal serving temperature of a beverage?
- a) Beverage type and composition
 - b) Sensory characteristics
 - c) Guest expectations and service context
 - d) Color of the serving glass alone
81. Which statement best differentiates **alcoholic and non-alcoholic beverages** from a menu-management perspective?
- a) Alcoholic beverages require no standardization because recipes are flexible
 - b) Non-alcoholic beverages generally have no contribution to outlet profitability
 - c) Both categories require appropriate costing, portion control, storage, presentation, and quality management
 - d) Only alcoholic beverages require inventory control
82. The primary objective of **menu engineering** is to:
- a) Analyze profitability and popularity of menu items to support strategic menu decisions
 - b) Increase the number of dishes on the menu
 - c) Make every menu item equally expensive
 - d) Replace customer preferences with management assumptions
83. A menu item has very high popularity but a relatively low contribution margin. Under conventional menu-engineering principles, it would most appropriately be classified as:
- a) Star
 - b) Plowhorse
 - c) Dog
 - d) Puzzle
84. A bar's actual liquor consumption is significantly higher than its theoretical consumption based on sales. Which interpretation is most appropriate?
- a) The bar is necessarily generating higher profits
 - b) The variance indicates improved guest satisfaction
 - c) The variance may indicate over-pouring, wastage, spillage, recording errors, or unauthorized consumption
 - d) The variance has no relevance to F&B control

85. The transition from open-fire cooking to enclosed hearths and controlled cooking environments was most significant because it:
- Eliminated the need for preservation techniques
 - Standardized all culinary traditions
 - Enabled greater control over heat, fuel efficiency, and cooking processes
 - Replaced fermentation as a food-processing method
86. In classical culinary terminology, *mise en place* primarily refers to:
- The final presentation of a completed dish
 - Organizing and preparing ingredients and equipment before production
 - The process of cleaning the kitchen after service
 - The sequence of courses in a classical menu
87. Which principle is most important when selecting commercial kitchen equipment for a high-volume food production system?
- Maximum equipment capacity irrespective of workflow
 - Lowest initial purchase price
 - Integration of capacity, workflow, energy efficiency, safety, and maintenance
 - Preference for manually operated equipment
88. Which cooking method combines an initial dry-heat treatment with subsequent cooking in liquid and is particularly suitable for tougher cuts of meat?
- Poaching
 - Steaming
 - Braising
 - Grilling
89. The Maillard reaction is primarily responsible for:
- Gel formation in starch-based foods
 - Browning and development of complex flavour compounds through reactions between reducing sugars and amino compounds
 - Conversion of starch into dextrin exclusively through hydration
 - Breakdown of fats into fatty acids during refrigeration
90. Which classical vegetable cut is characterized by thin, matchstick-like strips?
- Brunoise
 - Julienne
 - Paysanne
 - Chiffonade
91. Which characteristic most strongly distinguishes a high-quality culinary fat intended for deep-fat frying?
- Very low smoke point
 - High susceptibility to oxidative deterioration
 - Appropriate smoke point and oxidative stability under repeated heating conditions
 - High water content
92. The primary culinary function of a *terrine* is associated with:
- A hot cereal-based preparation
 - A cold preparation traditionally set or moulded and often containing meat, fish, vegetables, or other ingredients
 - A fermented bread product
 - A clarified soup
93. The principal role of an appetizer or starter within a structured menu is to:
- Provide the greatest caloric contribution of the meal
 - Replace the main course nutritionally
 - Stimulate appetite while establishing the flavour and stylistic direction of the meal
 - Eliminate the need for dessert
94. Which characteristic is fundamental to the structural quality of a well-designed sandwich?

- a) Maximum quantity of filling regardless of bread strength
 - b) Appropriate balance between bread, filling, moisture, texture, and portion size
 - c) Use of only toasted bread
 - d) Complete absence of sauces or spreads
95. The development of leavened bread in ancient civilizations was particularly significant because it demonstrated the culinary application of:
- a) Controlled fermentation and biological leavening
 - b) Refrigeration technology
 - c) Vacuum cooking
 - d) Modern chemical emulsification
96. The characteristic flakiness of laminated pastry is primarily produced by:
- a) Extensive gluten development through prolonged kneading
 - b) Alternating layers of dough and fat that separate during baking
 - c) High concentrations of yeast
 - d) Fermentation of milk proteins
97. The primary technological function of creaming butter and sugar in conventional cake production is to:
- a) Eliminate all moisture from the batter
 - b) Incorporate air into the fat phase and contribute to the leavening and structure of the cake
 - c) Convert gluten into starch
 - d) Prevent emulsification of ingredients
98. Which statement most accurately distinguishes tourism from hospitality?
- a) Tourism concerns only transportation, whereas hospitality concerns only accommodation
 - b) Tourism encompasses travel-related activities and experiences, while hospitality primarily focuses on hosting, accommodation, food, beverage, and guest services
 - c) Tourism and hospitality are conceptually identical
 - d) Hospitality is exclusively concerned with international tourists
99. Which characteristic makes a resource particularly suitable for sustainable tourism development?
- a) High visitor volume regardless of carrying capacity
 - b) Exclusively economic value
 - c) A combination of attractiveness, accessibility, usability, conservation potential, and stakeholder value
 - d) Complete absence of local community involvement
100. A traveller visits a destination specifically to participate in a local marathon, interacts with the host community, and extends the trip for leisure. This is best understood as:
- a) Transit tourism
 - b) Sports tourism combined with leisure and experiential tourism
 - c) Only business tourism
 - d) VFR tourism

=== END OF PAPER ===

Answer Key of Research Methodology

- 1. a**
- 2. c**
- 3. c**
- 4. b**
- 5. b**
- 6. d**
- 7. a**
- 8. a**
- 9. b**
- 10. d**
- 11. c**
- 12. b**
- 13. c**
- 14. b**
- 15. b**
- 16. a**
- 17. b**
- 18. a**
- 19. c**
- 20. b**
- 21. b**
- 22. d**
- 23. c**
- 24. d**
- 25. d**

- 26. a**
- 27. b**
- 28. b**
- 29. c**
- 30. d**
- 31. a**
- 32. c**
- 33. c**
- 34. b**
- 35. d**
- 36. d**
- 37. b**
- 38. d**
- 39. b**
- 40. c**
- 41. d**
- 42. b**
- 43. d**
- 44. b**
- 45. c**
- 46. b**
- 47. a**
- 48. d**
- 49. b**
- 50. c**

SKILL DEPARTMENT OF TOURISM & HOSPITALITY

Answer Key – PhD Entrance Exam 2026

51. Answer: **A.** Size, location, ownership and facilities
52. Answer: **B.** Level and range of facilities and services
53. Answer: **B.** Encouraging a guest to purchase a higher-value room or service
54. Answer: **A.** Guest financial transactions and accounts
55. Answer: **B.** Plan and control revenues and expenditures
56. Answer: **A.** Maximize revenue from available hotel inventory
57. Answer: **A.** Understand market trends, customer needs and preferences
58. Answer: **B.** Accurate and timely communication of room status
59. Answer: **B.** A communication, coordination, and information centre
60. Answer: **B.** Integrated Pest Management involving prevention, monitoring, sanitation, and targeted treatment
61. Answer: **B.** Systematic movement to minimize cross-contamination and unnecessary movement
62. Answer: **A.** Fresh stains are often easier to remove before they become set
63. Answer: **B.** The standard inventory is sufficient to support operational requirements through the defined replacement/usage cycle
64. Answer: **B.** Comparing operational and guest-experience indicators before and after technology implementation using appropriate research methods
65. Answer: **B.** Chemical compatibility with the surface, soil type, safety, and intended cleaning purpose
66. Answer: **B.** Investigate usage patterns, wastage, occupancy, price changes, and operational causes before corrective action
67. Answer: **B.** Aesthetic appeal should be integrated with durability, maintainability, safety, hygiene, and guest experience
68. Answer: **B.** Recommending higher-priced rooms or services
69. Answer: **C.** To handle emergency situations effectively
70. Answer: **B.** The ideal level of stock to maintain
71. Answer: **C.** Address different market segments, occasions, service expectations, and revenue opportunities
72. Answer: **D.** Primary orientation toward profitability and market-driven demand
73. Answer: **D.** Optimization of resources while maintaining outlet-specific service standards
74. Answer: **C.** Breakage percentage in relation to covers served and handling practices
75. Answer: **D.** Entrée
76. Answer: **B.** Hors d'œuvre → Soup → Poisson → Entrée → Relevé → Rôti → Dessert
77. Answer: **C.** Final preparation, carving, flambéing, or finishing being performed at the guest's table or side station
78. Answer: **D.** Gueridon service
79. Answer: **C.** Ensure consistency, portion control, costing accuracy, and product quality
80. Answer: **D.** Color of the serving glass alone
81. Answer: **C.** Both categories require appropriate costing, portion control, storage, presentation, and quality management
82. Answer: **A.** Analyze profitability and popularity of menu items to support strategic menu decisions
83. Answer: **B.** Plowhorse

SKILL DEPARTMENT OF TOURISM & HOSPITALITY

Answer Key – PhD Entrance Exam 2026

84. Answer: **C.** The variance may indicate over-pouring, wastage, spillage, recording errors, or unauthorized consumption
85. Answer: **C.** Enabled greater control over heat, fuel efficiency, and cooking processes
86. Answer: **B.** Organizing and preparing ingredients and equipment before production
87. Answer: **C.** Integration of capacity, workflow, energy efficiency, safety, and maintenance
88. Answer: **C.** Braising
89. Answer: **B.** Browning and development of complex flavour compounds through reactions between reducing sugars and amino compounds
90. Answer: **B.** Julienne
91. Answer: **C.** Appropriate smoke point and oxidative stability under repeated heating conditions
92. Answer: **B.** A cold preparation traditionally set or moulded and often containing meat, fish, vegetables, or other ingredients
93. Answer: **C.** Stimulate appetite while establishing the flavour and stylistic direction of the meal
94. Answer: **B.** Appropriate balance between bread, filling, moisture, texture, and portion size
95. Answer: **A.** Controlled fermentation and biological leavening
96. Answer: **B.** Alternating layers of dough and fat that separate during baking
97. Answer: **B.** Incorporate air into the fat phase and contribute to the leavening and structure of the cake
98. Answer: **B.** Tourism encompasses travel-related activities and experiences, while hospitality primarily focuses on hosting, accommodation, food, beverage, and guest services
99. Answer: **C.** A combination of attractiveness, accessibility, usability, conservation potential, and stakeholder value
100. Answer: **B.** Sports tourism combined with leisure and experiential tourism
