COCHIN SHIPYARD LIMITED (A Govt. of India Enterprise) KOCHI -15

PHASE - I OBJECTIVE TYPE TEST FOR THE POST OF COOK FOR CSL GUEST HOUSE

03 November 2025

DURATION OF THE TEST: 35 Minutes

MAXIMUM MARKS: 30 Marks

DO NOT OPEN THIS QUESTION PAPER-CUM-ANSWER BOOKLET UNTIL ASKED TO DO SO

GENERAL INSTRUCTIONS

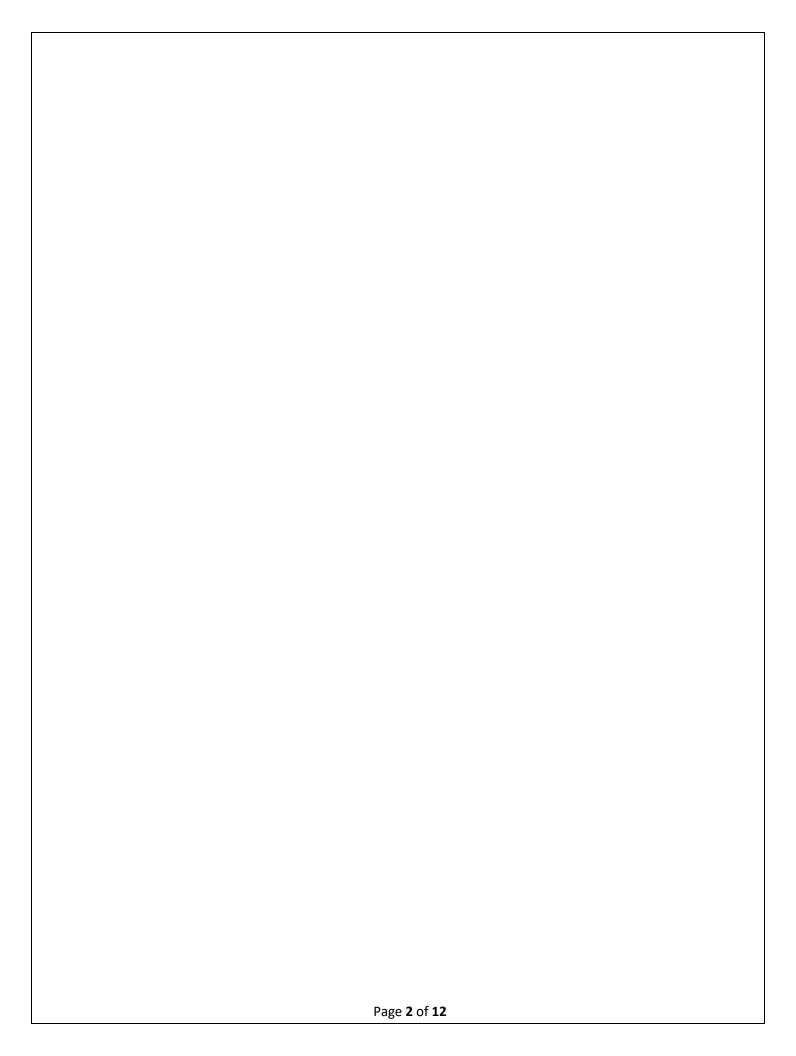
- 1. **ANSWER ALL QUESTIONS**. There shall be no negative marks.
- 2. Answers are to be marked using ✓ mark against the most appropriate option among the options provided in the Question Booklet using BALL POINT PEN.
- 3. Rough work, if any, is to be done on space provided in the Question Booklet only. No separate sheet will be provided for rough work.
- 4. Calculators, Mobile, Electronic items etc., are not permitted inside the examination hall.
- 5. Candidates seeking, receiving and /or giving assistance during the test will be disqualified.
- 6. The right to exclude any question (s) from final evaluation rests with CSL.
- 7. Do not seek any clarification on any item in the Question Booklet. Use your judgment.

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Please fill in the following details using ball point pen.

Name of Candidate	
Registration No.	
Name of Post	
Signature of candidate	
Signature of invigilator	

THIS QUESTION PAPER-CUM-ANSWER BOOKLET SHOULD BE HANDED OVER
TO THE INVIGILATOR ON COMPLETION OF THE TEST



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PART A

1.		Cricket player breaks Brian Lara's world record after 18 years, by ning 29 runs as 35 runs came off a single Test match over.
	a)	Ravindra Jadeja
	b)	Hardik Pandya
	c)	Rishabh Pant
	d)	Jasprit Bumrah
2.	For w	hich of the following disciplines is Nobel Prize NOT awarded?
	a)	Chemistry
	b)	Physiology or Medicine
	c)	Economics
	d)	Mathematics
3.	Clean	est country in the world according to the 2024 Environmental Performance
	Index	(EPI).
	a)	Iceland
	b)	Finland
	c)	Estonia
	d)	Norway

	b)	<u>Jharkhand</u>
	c)	Himachal Pradesh
	d)	Haryana
5.	Which	n of the following books is written by Rabindranath Tagore?
	a)	RaktaKarabi
	b)	Chidambara
	c)	Anand Math
	d)	Durgesh Nandini
6.	Three	tenths of 90 equals
	a)	18
	b)	45
	c)	27
	d)	36
7.	Find t	the odd one out:
		Circle, Triangle, Square, Cylinder
	(م	Circle
		Triangle
	c)	Square Cylinder
	u)	Cymider
		Dago 4 of 12
		Page 4 of 12

4. Which of the following states is not located in the North of India?

a) Jammu and Kashmir

8. What	is the next number in the series?
	5, 10, 15, 20,
<mark>a)</mark>	25
b)	22
c)	30
d)	35
9. Find o	odd one out from the series.
	3, 5, 7, 12, 17, 19
a)	12
b)	19
c)	3
d)	17
ratio o	na is 40 years old and Monisha is 60 years old. How many years ago was the of their ages 3:5?
	10 Years
	15 Years
	5 Years
a)	37 Years
	PART B
11.What	is the recommended method for extinguishing a grease fire in the kitchen?
a)	Pour water on it
b)	Smother it with a wet cloth
c)	Use a fire extinguisher
d)	Blow on it

12.An ap	oron is worn to
<mark>a)</mark>	Protect clothing while cooking
b)	Measure ingredients
c)	Stir soups
d)	Peel vegetables
13.What	is the full form of FSSAI?
a)	Food Security and Safety Association of India
<mark>b)</mark>	Food Safety and Standards Authority of India
c)	Food Security System Authority of India
d)	Food Safety and Sanitation Association of India
	h of the following is an excellent disinfectant to disinfect wooden chopping
board	.e ^e
a)	Sugar
b)	Turmeric
c)	Black pepper
d)	White Vinegar
15.A tab	le spoon is equal to how much ml?
a)	10 ml
b)	25 ml
c)	30 ml
d)	60 ml

16	_ is very important for food handler to avoid diseases.
a) Personal hygiene
t) Dressing
C) Makeup
Ċ) Perfume
17.Whi	ch among these is an Oriental cuisine?
а) French Cuisine
t) Italian Cuisine
C) Spanish Cuisine
Ċ	Chinese Cuisine ch preservation principle involves removing water from food to inhibit microl
18.Whi	Chinese Cuisine ch preservation principle involves removing water from food to inhibit microl th? Dehydration
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1:	n cooking method involves cooking food in an oven using hot air without adding
liquid	?
a)	Boiling
b)	Frying
c)	Roasting
d)	Steaming
21. Whic	ch of the following is used to thicken sauces?
<mark>a)</mark>	Flour
b)	Water
c)	Salt
d)	Vinegar
22.What	is the standard temperature for deep frying?
a)	150°C
b)	175°C
c)	200°C
d)	220°C
23.What	is the process of cooking food in its own juices called?
<mark>a)</mark>	Braising
b)	Poaching
	Steaming
c)	

	To enhance flavor
<mark>b)</mark>	To preserve color and nutrients
c)	To soften them before cooking
d)	To remove excess moisture
25.What	is the ideal temperature for poaching eggs?
a)	50-60°C
b)	65-75°C
<mark>c)</mark>	80-85°C
d)	90-95°C
	Roti
	Naan
	Paratha
u)	Puri
27.What	is the difference between boiling and simmering?
<mark>a)</mark>	Boiling is rapid; simmering is gentle
	Boiling cooks faster than simmering
b)	Dolling cooks laster than similiering
b) c)	Simmering uses more heat

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24. What is the purpose of blanching vegetables?

a)	Place knives to the left of the plate
b)	Place forks to the left of the plate
c)	Place the glass on the left side
d)	Place napkins in the center of the plate
29.What	is the term for recording guest information during check-in?
a)	Registration
b)	Reservation
c)	Billing
d)	Allocation
30 What	does CIPO stand for in inventory management?
	does FIFO stand for in inventory management? First in, first out
<mark>a)</mark>	
<mark>a)</mark> b)	First in, first out
a) b) c)	First in, first out Fast inventory, fast output
a) b) c)	First in, first out Fast inventory, fast output First inspection, first output
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