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Topic Break Down

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QUESTION NO: 1

The accounting procedure performed at the end of the hotel business day to verify guest accounts and post daily charges is called:

A. credit audit

B. night audit

C. cash float

D. room inspection

ANSWER: B

Explanation:

Night audit is correct. The night audit is the daily review and reconciliation process that verifies front-office transactions, posts room charges and applicable taxes, balances guest and non-guest accounts, and produces reports for management. It normally marks the transition from one hotel business day to the next.

During the audit, discrepancies in charges, payments, room status, and revenue records should be identified and resolved or documented for follow-up. A complete and accurate night audit is essential because it provides the financial information used for daily operating reports, cash controls, and management decisions. See AHLEI's hospitality education resources for front-office accounting and audit operations.

QUESTION NO: 2

A sophisticated, and usually ceremonious meal for a large number of people, generally in honor of a particular person is called a banquet.

A. True

B. False

ANSWER: A

Explanation:

"True" is correct because a banquet is a formal, planned meal service intended for a group, commonly associated with a special occasion, ceremony, recognition, celebration, or honored guest. In hotel operations, banquets are a core function of the food-and-beverage department and may be held for events such as awards dinners, charitable functions, weddings, conventions, and official receptions. Their scale and organized nature distinguish them from ordinary restaurant dining: the menu, service style, room setup, staffing, timing, and guest count are normally coordinated in advance through banquet event planning.

The statement accurately captures the traditional meaning of banquet as a sophisticated or ceremonious meal for numerous people and appropriately notes that it may honor a particular person. Although contemporary hotel banquets can also recognize an organization, celebrate an event, or support a business meeting, honoring an individual remains a well-established purpose and does not limit the accuracy of the definition. This usage aligns with standard hospitality terminology for formal group food service. See the definition of banquet from Encyclopaedia Britannica and AHLEI's hospitality education resources at AHLEI.

QUESTION NO: 3

The term informal dress is the same as:

A. Your Option

B. Casuals Only

C. Business Attire

D. Black Tie Optional

ANSWER: C

Explanation:

Business Attire is correct because, in traditional dress-code terminology used for professional functions, “informal” does not mean relaxed everyday clothing. It denotes the standard polished clothing appropriate for business, hospitality, and many daytime or professional social events. For men, this generally means a business suit or coordinated jacket and trousers with a collared shirt and appropriate footwear. For women, it generally means a business suit, tailored dress, or similarly professional ensemble. The essential expectation is a neat, conservative, workplace-appropriate appearance that supports the formality and purpose of the event.

Hotel administrators need to interpret such terminology accurately when communicating function requirements to guests, attendees, staff, and event organizers. Clear use of “Business Attire” helps set practical expectations for conferences, business meals, receptions, and comparable hotel events, where a professional presentation is desired. Dress-code guides commonly place informal/business dress above casual wear and below formal evening dress. See Emily Post’s Attire Guide: Dress Codes from Casual to White Tie and Debrett’s dress-code guidance.

QUESTION NO: 4

The area that is specifically assigned by management to the exhibitor under a contractual agreement is called:

A. square

B. perimeter

C. booth

D. stall

ANSWER: C

Explanation:

The correct term is **booth**. In an exhibition or trade-show setting, a booth is the defined portion of the exhibit floor that show management licenses or assigns to an exhibitor through an exhibitor contract. The agreement identifies the exhibitor’s right to occupy that particular space, commonly specifying its dimensions, location, fees, permitted use, setup requirements, and applicable show rules. A booth may be configured as a standard in-line space, corner space, island, or another approved layout, but the essential concept remains the same: it is the exhibitor’s contractually allocated exhibit area. This terminology is important in hotel convention-services work because function-space and exhibit-floor planning depend on accurately matching contracted booth locations and dimensions with floor plans, fire and life-safety requirements, utility orders, and move-in or move-out schedules. Industry guidance commonly uses “booth” when describing the space an exhibitor occupies and designs for attendee engagement. See Cvent’s overview of trade-show booths and the International Association of Exhibitions and Events’ exhibition-industry resources for related exhibition terminology and practices.

QUESTION NO: 5

When foods are prepared by the table side, and an assembled plate is served by the attendant it is called:

A. room service

B. cafeteria service

C. can service

D. gueridon service

ANSWER: D

Explanation:

The correct term is **gueridon service**, also called trolley service in some hospitality contexts. This is a formal style of table service in which a trained food-service attendant prepares, finishes, carves, flambés, or otherwise assembles menu items at the guest's table, typically using a gueridon trolley or side table. Once the preparation is complete, the attendant portions and presents the finished, assembled plate directly to the guest. The defining feature is that the final food preparation and plating occur tableside rather than entirely in the kitchen or at a fixed serving line.

This service method is associated with upscale restaurants and banquet operations because it creates theatre, provides a high level of personalized guest attention, and requires employees with strong technical and service skills. Classic examples include preparing Caesar salad, carving meats, and producing flambéed desserts beside the table. Hospitality terminology commonly identifies gueridon service as tableside preparation from a mobile trolley; see the overview from Encyclopaedia Britannica and the food-and-beverage service learning material from Open WA.