



UNIVERSITY OF NORTH BENGAL
BBA(TAH) Programme 5th Semester Examination, 2020

DSE2-BBA (TAH)

FOOD AND BEVERAGE SERVICES AND FOOD PRODUCTION

Full Marks: 60

ASSIGNMENT

The figures in the margin indicate full marks.

Question No. 4 is compulsory (project based) and answer any other two of the following questions 20×3 = 60

1. What are the different types of service equipments we use in food and beverage department? Explain in details. 20

2. What is a menu? What are the different types of menu? Explain in brief. Explain French classical Menu with illustrations. 2+8+10 = 20

3. Explain the following terms: 2×10 = 20
(a) Mirepoix (b) Marinade (c) Braising (d) Barbeque (e) Infrared grilling
(f) Rechauffee (g) Brunoise (h) Sausages (i) Bouquet garni (j) Gueridon trolley

4. What are the different types of glasses used in service of wines and in bars, you have seen in hotel during your industrial visit? Draw the glasses and explain in detail. (Compulsory Question) (Project based) 20

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