



'समानो मन्त्रः समितिः समानी'

**UNIVERSITY OF NORTH BENGAL**

BBA(TAH) Programme 5th Semester Examination, 2021

**DSE2-BBA(TAH)**

**FOOD AND BEVERAGES AND FOOD PRODUCTION**

Time Allotted: 2 Hours

Full Marks: 60

*The figures in the margin indicate full marks.*

**GROUP-A**

**Answer any four questions from the following**

3×4 = 12

1. Define "Cover" and state the two types of "Covers" in a restaurant. 1+2
2. Define "mis-en-scene" and "mis-en-place".  $1\frac{1}{2} + 1\frac{1}{2}$
3. What is A la Carte menu?
4. Define "Wine".
5. What is the purpose of a K.O.T?
6. Define "Beer".

**GROUP-B**

**Answer any four questions from the following**

6×4 = 24

7. Define "Crockery". Give ten examples of "Crockery". 2+4
8. Define "Glassware". Give ten examples of "Glassware". 2+4
9. What is "Triplicate Billing System"? Draw the format of a K.O.T. 2+4
10. Classify "Non-Alcoholic Beverage" with examples.
11. What is "Still Room"? List five "Still Room" equipments. 2+4
12. Describe any two silver polishing methods. 3+3

**GROUP-C**

**Answer any *two* questions from the following**

12×2 = 24

13. Classify “Wines”. List five red grape and five white grape varieties. Name the popular wine regions of France. 2+5+5
14. Define “Sparkling Wine” with any two examples. Draw the “Champagne” manufacturing flow-chart in detail. 4+8
15. Define “Rum”. List any five cocktails made using “Rum” as its base. Explain the manufacturing of “Rum” in detail. 2+3+7
16. Define “Menu”. List the types of menu, any five. Draw any three “Format” of a “Menu Card”. 3+3+6

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