



'সমানো মন্ত্র: সমিতি: সমানী'

UNIVERSITY OF NORTH BENGAL

BBA(TAH) Programme 5th Semester Examination, 2023

DSE1-BBA(TAH)

FOOD & 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 "Beer". State any two brands of International Beer. 1+2
3. What is a K.O.T used for? 3
4. Draw a neat labelled "A la carte" cover. 3
5. List any five special restaurant equipment and its use. 3
6. Draw a neat labelled diagram of an egg. 3

GROUP-B

Answer any four questions from the following

6×4 = 24

7. Classify "Wines" with one example of each type. 6
8. Classify "Soups" with one example of each type. 6
9. What is P.O.S? Draw the format of a K.O.T. 2+4
10. List any twelve types of glasses along with its capacity. 6
11. Classify "Fruits" as per the standard with one example of each type. 6
12. Classify "Fish" with one example of each type. 6

GROUP-C

Answer any two questions from the following

12×2 = 24

13. Classify "Alcoholic Beverages" using a chart. State any five International brands for the following: (i) Scotch Whisky, (ii) Gin, (iii) Tequila. 4+8
14. Define "Sparkling wine" with any two examples. Draw the "Champagne" manufacturing flow-chart in detail. 4+8
15. Define "Sauce". Write a note on Mother / Grand Sauces with two derivative sauce of each type and their basic recipe. 2+10
16. Write a note in detail on the "Seventeen Courses" of the "French Classical Menu". 12

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