



'সমানো মন্ত্র: সমিতি: সমানী'

UNIVERSITY OF NORTH BENGAL
BBA(TAH) Programme 5th Semester Examination, 2022

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. What is a coffee shop? 3
2. What is the average height of a dining table and dining chair? $1\frac{1}{2}+1\frac{1}{2}$
3. What is a side board? 3
4. Name a few red grapes varieties used for producing red wines. 3
5. Name a few white grapes varieties used for producing white wines. 3
6. What is vintage wine? 3

GROUP-B

Answer any four questions from the following

6×4 = 24

7. Describe the organisation structure of a Food and Beverage Department. 6
8. What is Menu? Menu are classified into how many categories? Explain them. 2+1+3
9. What are the main ingredients of beer? 6
10. Draw a flowchart showing the process involved in preparing whiskey. 6
11. What is scotch whiskey? 6
12. How is a pot still different from a patent still? 6

GROUP-C

Answer any two questions from the following

12×2 = 24

13. What are the different courses of a French classical menu and the appropriate salver that should be served with them? 12
14. Describe different types of Food service. 12
15. Describe the Beer Production Process. 12
16. What is spirits? Discuss different types of spirits. 4+8

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