



FNTADSE04T 13/08/2021

10.00 AM to 12.00 Noon

<https://forms.gle/QyUBoaM4vANoEg6L8>**WEST BENGAL STATE UNIVERSITY**

B.Sc. Honours 6th Semester Examination, 2021

FNTADSE04T-FOOD AND NUTRITION (DSE3/4)**FOOD AND BEVERAGE MANAGEMENT**

Time Allotted: 2 Hours

Full Marks: 40

*The figures in the margin indicate full marks.**Candidates should answer in their own words and adhere to the word limit as practicable.***Answer any four questions from the following**

10×4 = 40

1. Menu is the heart of any restaurant — Justify the statement. What are the factors to be considered while planning the menu? Discuss about cyclic menu with its advantages and limitations. 4+3+3
2. What is kiosk? What types of food services are available in the following broad categories of food service style: (a) Table service (b) Self-service (c) Single point services? Name two room service equipments. 2+(2+2+2)+2
3. What is Braising? Give examples of foods which might be cooked by braising. Enumerate the cooking processes where food is cooked in liquid. What are the differences between shallow frying and deep frying? 3+4+3
4. What are high risk foods? Why are they required to be placed immediately to refrigerator? What are the features of a good standardized recipe? What are the benefits of using a standardized recipe? What are the types of measurements used in the kitchen? 2+2+2+2+2
5. What do you mean by FIFO? What is SPS? Mention the purchase specifications of meat and seafoods. Draw a Purchase order chart. 2+2+3+3
6. Good food handling practice is important to prevent food borne illnesses — Justify the statement. Why do you think pest and rodent control is essential in a Food Service Establishment? 5+5
7. Name different sectors of Food Service Industry. Discuss the factors contributing to the growth of Food Service Industry. What is BISTRO and BRASSERIE? 2+5+3

8. Why food and beverage industry is important? Briefly discuss any two style of food service. Draw a table top of a family dinner table setting. 2+3+3+2
9. Discuss the importance of menu planning. Name any four portion control equipments. Why is portion control in restaurants necessary? 5+2+3

N.B. : *Students have to complete submission of their Answer Scripts through E-mail / Whatsapp to their own respective colleges on the same day / date of examination within 1 hour after end of exam. University / College authorities will not be held responsible for wrong submission (at in proper address). Students are strongly advised not to submit multiple copies of the same answer script.*

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