



UTTARAKHAND OPEN UNIVERSITY, HALDWANI (NAINITAL)

उत्तराखण्ड मुक्त विश्वविद्यालय, हल्द्वानी (नैनीताल)

Diploma in Food & Beverage Services

**1<sup>st</sup> Semester ASSIGNMENT**

*Last Date of Submission: 15<sup>th</sup> January, 2011*

Course Title: Food & Beverage Service Operation  
Year: 2010-11

Course Code: DFS105  
Maximum Marks: 20

### Section 'A'

Section 'A' contains 08 short answer type questions of 2½ marks each. Learners are required to answer 4 questions only. Answers of short answer-type questions must be restricted to 250 words approximately.

**Briefly discuss the following:**

1. Define cooking methods.
2. How will you prepare a stock?
3. What is a sauce? How is it used.
4. What is a Soup? Name the various continental soups which are prepared in a hotel.
5. Write a short note on Cigarettes and Cigars.
6. What is a still room?
7. Write a short note on a buffet.
8. What do you understand by the term ODC?

### Section 'B'

Section 'B' contains 04 long answer-type questions of 5 marks each. Learners are required to answer 02 questions only. Answers of long answer-type questions must be restricted to 500 words approximately.

9. What is the Role of F & B control in a Hotel?
10. What do you understand by Continental Cuisine? Explain one cuisine in detail.
11. Why HACCP is needed in Foodservice industry? Explain it.
12. Write a note on local cuisines which are prepared in your region.