



UTTARAKHAND OPEN UNIVERSITY, HALDWANI (NAINITAL)

उत्तराखण्ड मुक्त विश्वविद्यालय, हल्द्वानी (नैनीताल)

**B.sc in Hospitality and Hotel Administration/  
Diploma in Hotel Management**

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

*Last Date of Submission: 15 May 2011.*

**Course Title: Basic Food & Beverage Service and Production Course Code: EHM 103**  
**Year: 2010-11 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. Describe various setups in a banquet?
2. What are the main functions of a still room?
3. Explain the following terms:
  - i). Potage
  - ii). Sorbet
  - iii). Savoury
  - iv). Legumes
  - v). Entremets
4. What is self service? What are the various ways in which it can be carried out?
5. Why fats are used in cooking?
6. Write a note on 'safety precautions in the kitchen'.
7. Define glaze and list some of its uses?
8. Define herb as a flavouring agent with 10 examples?

### 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 meant by the term hotel Or 'Inn'?
10. Write a case study of a Specialised Restaurant in your city.
11. Describe the Organisation chart of a hotel with each department.
12. Write briefly about different methods of cooking.