

ASSESSMENT # 4

Total Marks: 30

1. Give short answers to the following questions: (12)
 - i. What is the importance of hygiene for a restaurant?
 - ii. What is ROL in the hotel industry and how is ROL calculated?
 - iii. Which factors should be considered when purchasing equipment for food and beverage service?
 - iv. What are the three different menu types?
 - v. How does the use of computers help in food and beverage operations?
 - vi. What factors should be considered when planning a menu?
2. Describe various aspects of managing food service operations. (9)
3. Discuss the traditional stages of a food delivery system. (9)