

Dashain Assignment 2074
Hotel Management XII

1. Visit a Fine Dining Restaurant and prepare a report including the following points.
 - a. Introduction
 - b. Theme of that restaurant.
 - c. Beverage and Meals that you have ordered.
 - d. Service sequence.
 - e. Interior Design, Décor of the outlet.
 - f. Your picture in the outlet.
 - g. Suggestion
 - h. Conclusion

Note: Please attach the bill at the end of your report. If you accompany with your friends or family, please request for your separate bill.
2. Explain Distillation, its types and the production method of five spirits (distilled alcoholic beverage).
3. Define wine. Classify and explain the various types of table wine.
4. Write down the sequence of service in a restaurant.
5. List the step by step procedure of cleaning:
 - a. Occupied room
 - b. Departure room
6. List the procedure of bed making using three bed sheets.
7. What is spring cleaning? Explain its procedure with a flow chart.
8. Give the recipe and method of preparing:
 - a. Mayonnaise sauce
 - b. Béchamel sauce
 - c. Brown stock
9. Explain the types of service which are practiced in hotel.
10. List down the French classical menu in sequence with examples on each course.
11. Define the following:
 - a. Mise en place
 - b. Mise en scene
 - c. Briefing
 - d. Menu
 - e. Stock
 - f. Salad
 - g. Accompaniment
 - h. Garnish

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