

Assessment 4

Total Marks: 30

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| 1. What is the importance of hygiene for a restaurant? | 8 |
| 2. What is ROL in the hotel industry and how is ROL calculated? | 6 |
| 3. How does the use of computer help in Food and Beverages operations? | 8 |
| 4. Discuss traditional stages of food delivery system | 8 |