



**Uva Wellassa University**  
**Faculty of Management**

**Degree of Bachelor of Business Management in Hospitality, Tourism and Events Management**

**SECOND-YEAR SECOND SEMESTER EXAMINATION – AUGUST/SEPTEMBER 2011**

**HTE 251 - 2 Basics in Cookery and Restaurant Operations**



**Instructions to candidates:**

No. of pages : Three (03)  
No. of questions : Five (05) Structured  
: Four (04) Essay  
Time allocation : One (01) hour and forty (40) minutes  
Marks allocated : 85 Marks  
Do **NOT** remove the question paper from exam hall

Index Number:

**Part C – Essay Questions**

Answer **only three (03)** questions from Part C.

Marks allocated for part C: 60 – each question carries twenty (20) marks

1. a) “Wine Service is the most elegant beverage service in a restaurant operation.” Explain how wine service is going on.  
b) Briefly explain the food and beverage Service Sequence.
2. a) What are the two main types of food menus?  
b) Name two table service methods which can be used in a restaurant and explain one of it.
3. Maintaining good personal hygiene in food preparation section in catering industry will help to keep high standard of quality product and service. Discuss this statement with your personal experiences.
4. How raw materials with the right quality will help to create the environment to produce food products with the expected quality for customer satisfaction?  
Discuss with examples.