



Uva Wellassa University
Faculty of Management

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

SECOND YEAR SECOND SEMESTER EXAMINATION – SEP/OCT 2012

HTE 251 - 2 Basics in Cookery and Restaurant Operations *e R.P.P.A.G.*



Part C – Essay Questions

Answer only **three (03)** questions including question number **one (01)**. Select at least **one** question from section **A** and section **B**.

Marks allocated for part C: 50

01.

- i) Explain the term “meal/drink experience” (2 marks)
- ii) As a Restaurant manager, what are the attributes you expect from your staff members briefly explain six of them? (3 marks)
- iii) Categorized non-alcoholic beverages and explain each category with examples. (5 marks)
- iv) Plan 4 course dinner (Western) menu which is suitable for a group of 50 top VIP guests visiting Badulla area, when planning this menu, consider basic menu planning principles .It should consists of Starter, Soup, Main meal with two choices and desserts. (8 marks)
- v) Suggest two non-alcoholic beverages and two alcoholic beverages which are suitable for above menu. (2 marks)

SECTION - A

- 02.
- i) What are the factors to be considered when selecting the service for restaurant, give example for each factor? (5 marks)
 - ii) Name ten food and beverage outlets in a hotel and describe five of them. (5 marks)
 - iii) Explain the complete sparkling wine service. (5 marks)
- 03.
- i) Draw the French classical restaurant brigade. (5 marks)
 - ii) What are the different meal plans used in a hotel? Explain each (5 marks)
 - iii) What is wine? Explain the categorization of Wine? (5 marks)

SECTION - B

- 04.
- i) Explain the terms **Table d'hote** and **A'la Carte** menus. (6 marks)
 - ii) Plan a sample of A'la carte Menu for Sri Lankan Section of a hotel or restaurant. (9 marks)
- 05.
- i) What are the purchasing qualities of fresh fish? (5 marks)
 - ii) Draw and name different cuts of fish. (5 marks)
 - iii) Explain the importance of menu planning knowledge and the knowledge of food culture of the particular country when planning a catering event. (5 marks)