

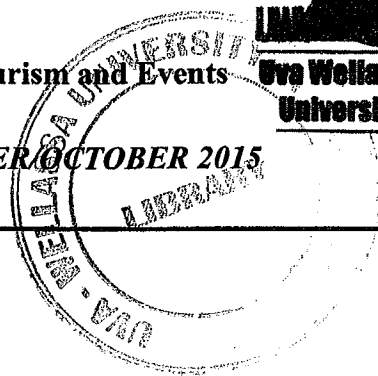
Uva Wellassa University

Faculty of Management

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

THIRD YEAR FIRST SEMESTER EXAMINATION – SEPTEMBER/OCTOBER 2015

HTE 352-2 Food Nutrition and Catering



Instructions to candidates:

No. of pages : Three (03)
No. of questions : Five (05)
Time allocation : Two (02) hours
Marks allocation : 100 marks
Answer any 04 (four) questions only.

1)

- a) Briefly explain the nutrition process. (05 Marks)
- b) Explain the importance of a balance diet. (05 Marks)
- c) Write short notes on the followings.
 - I. Digestive System (03 Marks)
 - II. Basic food constituents (03 Marks)
 - III. Nerve Regulators (03 Marks)
 - IV. Food Hazards (03 Marks)
 - V. ISO 22000 (03 Marks)

(Total Marks 25)

2)

- a) What is meant by HACCP? (03 Marks)
- b) Briefly explain four (04) advantages of using a HACCP system in the food processing industry. (08 Marks)
- c) Assume that there is a manufacturing company which produces frozen and cooked Beef Patties.
 - I. Identify at least eight (08) stages of production in between Receiving Point and Serving Point. (04 Marks)

- II. Determine major four (04) Critical Control Points and four (04) Critical Control Limits to stages of the above production process.

(04 Marks)

- III. After monitoring process, you have identified three (03) deviations occurred at receiving, cooking and freezing steps. Explain the identified deviations and propose corrective actions to recover each of them.

(06 Marks)

(Total Marks 25)

3)

- a) "People are one of the carriers of Pathogenic Bacteria, so everyone who works with food must maintain the highest possible standards of personal hygiene and personal habits to avoid contaminating food and causing illness". Justify the above statement with the examples.

(08 Marks)

- b) "In the present context, Food Safety and Healthy Foods are given a prominent place. Consumers expect food handlers to do everything possible to keep food safe and wholesome."

I. What is meant by Food Safety?

(04 Marks)

II. Explain five (05) benefits of effective Food Safety.

(05 Marks)

- c) There are two types of illnesses associated with contaminated food that can adversely affect anyone. They are food poisoning and food-borne illness. Explain them with examples.

(08 Marks)

(Total Marks 25)

4)

- a) Briefly explain the evolution of Catering Concept.

(04 Marks)

- b) "There are different forms of Catering Systems exist all over the world in order to fulfill various meal and drink requirements of people. Describe four types (04) of them.

(12 Marks)

c) Differentiate the followings.

- I. Contract catering and outside catering (03 Marks)
 - II. Commercial catering and welfare catering (03 Marks)
 - III. Catering manager and dietician (03 Marks)
- (Total Marks 25)

5)

a) "Ship Catering System is associated with number of challenges compared with a hotel". Emphasizing reasons, discuss the above statement. (06 Marks)

b) "The provisioning of a meal and drink service during the journey in a flight is named as In- Flight Catering. This service is available in long duration flights. The nature of the meal service varies by class of passenger service and flight destination".

I. Explain three (03) factors to be considered prior to the departure, if passengers are served food and beverages in the flight. (07 Marks)

II. Describe three (03) kinds of special meals that can be served in a flight. (06 Marks)

III. Briefly explain the process of food preparation at in-flight kitchen. (06 Marks)

(Total Marks 25)

