

Uva Wellassa University

Faculty of Management

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

THIRD YEAR FIRST SEMESTER EXAMINATION – MARCH/APRIL 2013
HTE 352-2 Professional Cookery and Restaurant Operations



PART C – Essay Questions

Part C has **two (02)** Sections; Section I and Section II
Answer **Two (02)** questions from Part C choosing **one (01)** question from each section
Each question carries 25 marks
Total marks for part B 50

Section I

01.
 - a) What is set menu?
 - b) What is the pattern or order when writing or serving courses in table D'hote menu?
 - c) List down traditional English breakfast menu
 - d) Explain why should we consider the age group and religious background of guest when planning a menu
 - e) What is theme night?

02.
 - a) How to select and purchase good quality fish?
 - b) What are root and green vegetables?
 - c) What is the different between an Indian cooking and Chinese cooking
 - d) Write 5 Course western menu, It should consist of starter, soup, main meal and dessert .
 - e) Explain how could you introduce Sri Lankan food to foreign guest

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