

SECOND YEAR SECOND SEMESTER EXAMINATION – JANUARY/FEBRUARY 2016

HTE 251-2 Basics in Cookery and Restaurant Operations



Instructions to candidates:

No. of pages : Three (03)
No. of questions : Six (06)
Time allocation : Two (02) hours
Marks allocated : 100 Marks

Answer any two (02) questions from part A and any two (02) questions from part B

PART "A"

(1)

- I. What is a Menu? (05 Marks)
- II. What are the factors to be considered when designing a Menu? (10 Marks)
- III. Describe the types of Menus. (06 Marks)
- IV. Differentiate the Set Menu and A'la carte Menu (04 Marks)

(Total Marks 25)

(2)

- I. Discuss the following types of Table Services mentioning unique features of each type.
 - a) American or Plated Service
 - b) English Service or Guerdon Service
 - c) French or Silver Service
 - d) German Service
 - e) Buffet Service

(5×3= 15 Marks)

II. Briefly explain five (05) common Linen types used in restaurants.

(10 Marks)

(Total Marks 25)

(3)

I. What are the characteristics of a quality service?

(08 Marks)

II. Discuss the attributes required by Restaurant & Bar employees for delivering a quality service.

(07 Marks)

III. Describe the job description of Restaurant and Bar Waiter/ Waitress?

(10 Marks)

(Total Marks 25)

PART "B"

(4)

I. Differentiate the followings.

- a) Hot Plate and Plate Room
- b) Grill Rooms and Coffee Shops
- c) Residential Clubs and Supper Clubs
- d) Bistros and Theater Catering

(4×3= 12 Marks)

II. Many Standard documents are used in between the Restaurant operations and the Kitchen operations of a standard hotel. Explain any four (04) of them with appropriate features.

(13 Marks)

(Total Marks 25)

(5)

I. Draw three (03) types of basic cuts of vegetables and describe two (02) reasons for using different cuts of vegetables in food preparation.

(10 Marks)

II. Differentiate White Stocks and Brown Stocks. (05 Marks)

III. Explain the following terms used in the Kitchen operation.

- a) Roux
- b) Mirepoix
- c) Bouquet garni
- d) Fillet
- e) Puree

(5×2= 10 Marks)

(Total Marks 25)

(6)

I. What is meant by a Recipe?

(03 Marks)

II. Briefly explain the objectives of a Standard Recipe.

(05 Marks)

III. Describe the features of a standard Kitchen, which facilitates for a smooth food production and preparation.

(08 Marks)

IV. "Following correct Hygienic practices are essential in handling foods in Kitchen and Restaurant operation". Briefly explain Personal Hygiene and Environmental Hygiene giving appropriate examples for them.

(09 Marks)

(Total Marks 25)

