



**Uva Wellassa
University**

Uva Wellassa University

Faculty of Management

Degree of Bachelor of Business Management (BBM) in Hospitality, Tourism and

Events Management

THIRD YEAR FIRST SEMESTER EXAMINATION - JUNE/ JULY 2017

HTE 353-2 Food Nutrition and Catering (Repeaters only)



Section - B

1)

a) **"HACCP is internationally recognized as the most efficient and proactive system which ensures the food safety for consumers".**

i) Briefly describe three types of hazards that can occur in the food production and processing industry giving examples.

(06 Marks)

ii) Explain essential seven (07) principles of HACCP implementation in a systematic catering operation.

(14 Marks)

b) What are the different types of catering businesses that are available in the contemporary business world? Explain your answer with examples for each type.

(10 Marks)

(Total Marks 30)

2) Write short notes on **four (04)** of the followings.

i) . Menu planning considerations in catering businesses

ii). ISO 22000

iii). Issues and challenges in Catering Industry

iv). Food Guide Pyramid

v). Food Safety

(05 Marks × 04 = 20 Marks)

(Total Marks 20)

- 3) Assume that you are the newly recruited manager of a family restaurant located in Badulla city. According to the research you conducted to identify the reasons for continues losses for last couple of years, you found that the demand for most of the food items are limited for teenagers. Further you have found that food menu of the restaurant is not focusing on food preferences of the target customers through analyzing customers complaints.

Based on the results of your research, you are requested to prepare a strategic plan to improve the sales and customer satisfaction of the family restaurant for another three years.

(20 Marks)

(Total Marks 20)

