

THIRD YEAR FIRST SEMESTER EXAMINATION – SEPTEMBER/ OCTOMER -2015

HTE 352-2 Professional Cookery and Restaurant Operations

Instructions to candidates:

No. of pages : Five (05)
No. of questions : Six (06)
Time allocation : Two (02) hours
Marks allocated : 100 Marks

Answer **any four (04)** questions only.

(01)

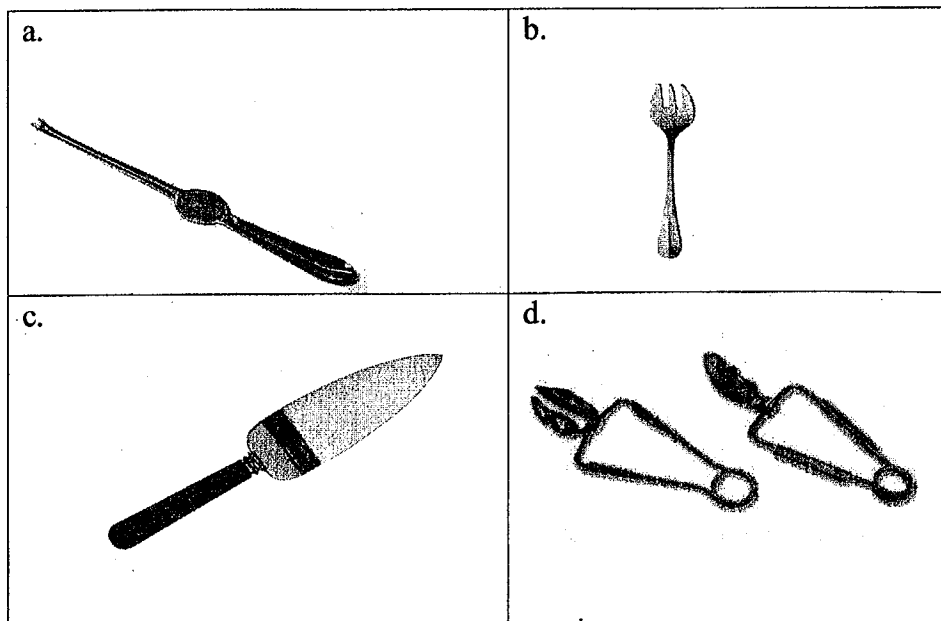
Large hotels existed all over the world consist of have different food and beverage outlets featured for the convenience of guest. These often include,
Specialty Restaurants, Ethnic Restaurants, Discotheques, Buttery, Grill rooms, Banqueting and Super Clubs.

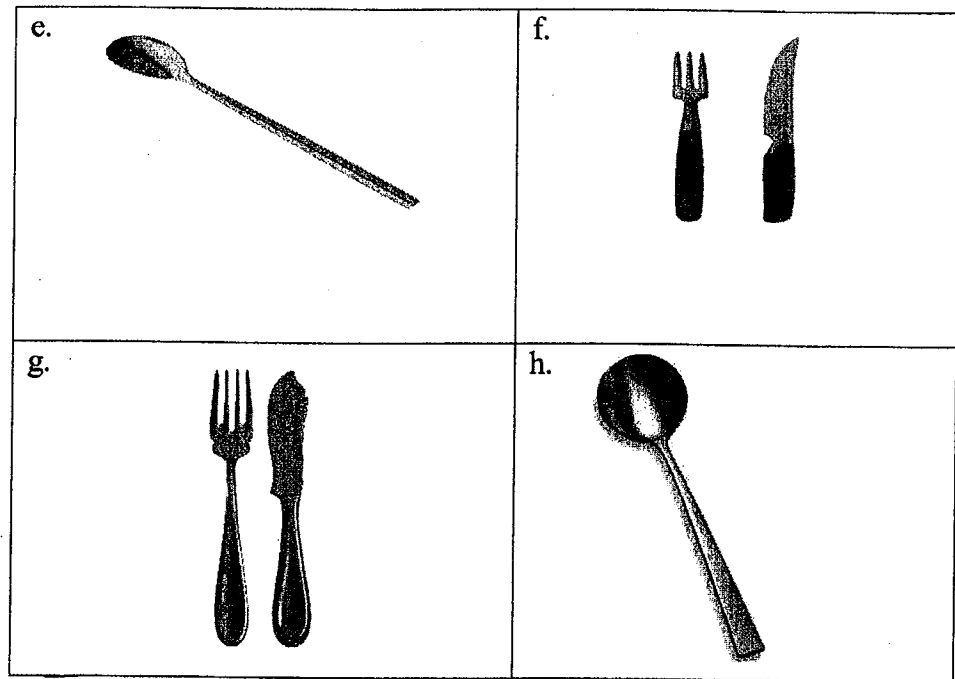
I. Briefly explain above Food and Beverage outlets.

(07 Marks)

II. Name the following tableware commonly used in food and beverage outlets.

(08 Marks)





III. The heavy equipment in a restaurant comprises mainly of furniture of trolleys or wagons. The furniture must be chosen according to the needs of the individual operations.

Briefly describe following heavy equipment used in a restaurant.

- a) Side Station
- b) Carving Trolley
- c) Flambé Wagon
- d) Gueridon Table
- e) Pastry Trolley

(10 Marks)

(Total Marks 25)

(02)

Manufactures of table ware produce unique styles and types of them in order to successfully compete the rivalry and promote their products in the market. Tableware would be available in various base materials such as Gold, Pure Silver, Plated Silver, Steel and Stainless Silver.

- I. What are the three (03) major types of tableware available in the market? Briefly describe each category.

(06 Marks)

- II. Care of tableware is important to prolong the life and its luster. Describe the proper handling and cleaning process of the tableware.

(09 Marks)

- III. Briefly explain the use of following equipment during the Food and Beverage operations.

- a) Pastry Slice
- b) Corn on the cob Holder
- c) Lobster Pick
- d) Nut Cracker
- e) Skewers
- f) Lemon Press
- g) Sundae Spoon
- h) Caviar Knife
- i) Snail Tongs
- j) Oyster Fork

(10 Marks)

(Total Marks 25)

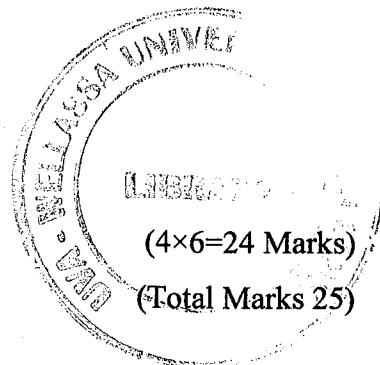
(03)

- I. What do you mean by Ancillary Sections of Food and Beverage service area?

(01 Marks)

- II. Describe the operation of following Ancillary Sections in Food and Beverage service operations.

- a) Dispense Bar
- b) Still Room
- c) Silver Room
- d) The Wash-Up
- e) The Hotplate
- f) Spare Linen Store



(04)

I. Write short notes on the followings.

- a) Function sheet (04 Marks)
- b) Tip distribution (04 Marks)
- c) Staff scheduling (04 Marks)
- d) Guest check (04 Marks)

II. "Briefing is an important tool on the hands of the restaurant supervisor. It sets a plan of action and check for the shift". Explain any three (03) important factors to be discussed at the briefing by a restaurant supervisor.

(09 Marks)

(Total Marks 25)

(05)

I. Differentiate "Global Cuisine" and "National Cuisine" with two (02) examples for each.

(04 Marks)

II. "To obtain the determined recipe yield, it is essential to have better quality ingredients to the food preparation". Explain quality purchasing points for Vegetables, Fish, Meat and Dairy Products separately.

(10 Marks)

III. What is meant by Recipe Balance?

(03 Marks)

IV. "One who holds the title of chef has quite a few different general responsibilities and specific duties related to their professional role". Briefly explain the role of a chef.

(08 Marks)

(Total Marks 25)

(06)

- I. Explain the process approach to food production with related examples.
(06 Marks)
- II. Assume that you are the chef at "Grandma's Kitchen" which operates as a food service restaurant. You are given three (03) new trainees for food preparation and you are requested to instruct them on preparing followings.
- a) Two (02) Open Sandwiches (04 Marks)
 - b) Two (02) canapés (04 Marks)
 - c) Brown onion soup (03 Marks)
- III. Design a three (03) course menu using a meat dish as the main.
(08 Marks)