

Uva Wellassa University
Faculty of Management
Degree of Bachelor of Business Management in Hospitality, Tourism and Events
Management



THIRD YEAR FIRST SEMESTER EXAMINATION – JUNE/JULY 2017

HTE 352-2 Professional Cookery and Restaurant Operation

Instructions to candidates:

No. of pages : Three (03)

No. of questions : Five (05)

Time allocation : Two (02) hours

Marks allocated : 100 Marks

Answer **any four (04)** questions including question no (01)

(1)

Suppose that you are the chef of a **small restaurant** where foods are prepared, served and sold to the customers. A set of foreign students from one of the educational institutes has made a food order to your restaurant for their lunch. Their information is given below.

1. Number of students are 150.
2. The main dish of the menu should be chicken.
3. Expected cost per head is Rs.250.00

You are required to,

a) What kind of food service style do you suggest to offer for the students?

(02 Marks)

b) Explain main four (04) factors to be considered when preparing a menu for the students.

(12 Marks)

c) Describe three (03) cuts of Chicken that can be used for the main menu.

(06 Marks)

d) Plan a menu for the above request considering the service style that you suggested in question (a).

(05 Marks)

(Total Marks 25)



(2)

The number of staff requirement in the restaurant and their duties depend on the size and the nature of the operation of the restaurant.

a) Explain the general duties of following personnel at the standard restaurant.

I. Food and Beverage Manager

II. Station Waiter

(04×2 = 08 Marks)

b) Draw an organizational structure which is suitable for an English restaurant.

(10 Marks)

c) Briefly explain the proper procedure of seating guests at the restaurant.

(07 Marks)

(Total Marks 25)

(3)

People outside the hotel who directly or indirectly influence the business, are known as “external customers” and the departments inside the hotel are referred as “internal customers”.

a) Briefly discuss the importance of coordinating with internal customers and external customers of the kitchen.

(15 Marks)

b) Briefly explain the need of keeping some kitchen staff on contract basis?

(10 Marks)

(Total Marks 25)

(4)

“Wine is an alcoholic beverage obtained by the fermentation of the juice of freshly gathered grapes and followed the local customs and traditions without adding any foreign substances”.

a) Mention different types of wine available in the world.

(04 Marks)

b) Differentiate the followings.

- I. Viticulture and Vinification
- II. Vineyard and Terrior

(03×2= 06 Marks)

c) Briefly explain the conditions affecting the quality of wine.

(15 Marks)

(Total Marks 25)

(5)

Write short notes on the followings.

- a) Mise en place
- b) Sous Chef
- c) Composition of a salad
- d) Food preparation and food production
- e) Matching Wine and food

(5×5= 25 Marks)

