

Uva Wellassa University

Faculty of Management

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

SECOND YEAR FIRST SEMESTER EXAMINATION – MAY/ JULY 2017

HTE 211 – 2 Advanced Cookery



Section C

Answer all questions

1)

a. What is meant by **yield test** in culinary industry?

(02 marks)

b. Briefly explain four (04) key advantages of yield test.

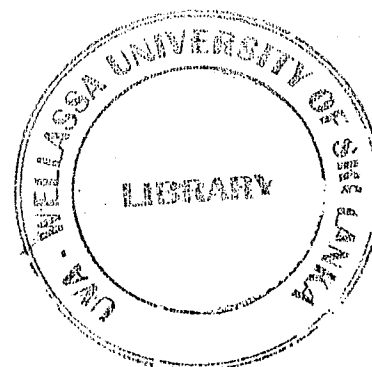
(04 Marks)

c. Complete the given menu engineering work sheet and discuss the results using matrix.

A	B	C	D	E	F	G	H	L	P	R	S
Entrée	# Sold	Menu Mix%	Food Cost	Sales Price	Item CM	Menu Cost	Menu Rev.	Menu CM	CM Cat.	MM Cat.	Class
GS	72		\$4.65	\$14.45							
Steak	130		\$5.35	\$18.95							
Seafood	94		\$7.25	\$22.50							
Tofu	154		\$4.20	\$14.45							
Pork	125		\$6.90	\$16.45							
Total	N =										
Addtl Calcs.						I =	J =	M =			
Addtl. Calcs.						K =		O =	Q =		

(14 Marks)

(Total Marks 20)



2)

- a. What is meant by a standard **recipe** in cookery?

(02 Marks)

- b. Briefly explain the advantages of following a standard recipe in kitchen operation.

(05 Marks)

- c. Write down twelve (12) courses used in a classical menu with one example for each.

(06 Marks)

- d. Write detailed recipes for any two (02) of selected items in your menu.

(07 Marks)

(Total Marks 20)