



**Uva Wellassa University**

Faculty of Management

Degree of Bachelor of Business Management in Hospitality, Tourism and Events  
Management

3<sup>rd</sup> YEAR 2<sup>nd</sup> SEMESTER EXAMINATION – SEPTEMBER/OCTOBER 2013

HTE 343 -2 Events Catering and Banquet Management



**Part C – Essay Questions**

**Total Marks for Part C 50**

Answer **three (03)** questions including question number one (01) from Part C

- 1 Plan the cutlery, crockery, glassware, linen requirement for a V.I.P dinner for 100 pax  
( You are required to give the assumptions that you have taken into consideration )  
( 20 marks )

**Dinner**

**Starter**

**Smoked Salmon and Marinated Lagoon Prawns**  
*Pickled Daikon and Cucumber with Raspberry-Miso dressing*

**Soup**

**Spiced Mexican Tomato Soup**  
*Red Pepper, Corn, Cumin*

**Intermezzo**

*Passion Sorbet with Ginger Crystals*

**Main**

**Duo of Grilled Modha and Yellow Fin Tuna**  
*Sun-dried Tomato and Potato Terrine, Baby Ratatouille & Asparagus with Rosemary Jus*

**Dessert**

*Warm Chocolate Lava Cake & Hazelnut Mousse*  
**Rs. 6,000/= nett**

- 2 a) Write the points to be taken into consideration when preparing an operational plan for a Banquet Function (7 marks)
- b) Explain the Risk Management issues when planning a function (8 marks)
- 3 a) What are the 03 major components of Non Alcoholic Beverages? (03 marks)
- b) Explain in detail about each of them (6 marks)
- c) Explain the different types of Alcoholic measurements (6 marks)
- 4 a) What are the different types of Fermented and Distilled Liquour available in the market (07 marks)
- b) Explain the method of production of two different categories of fermented Alcohol (08 marks)