

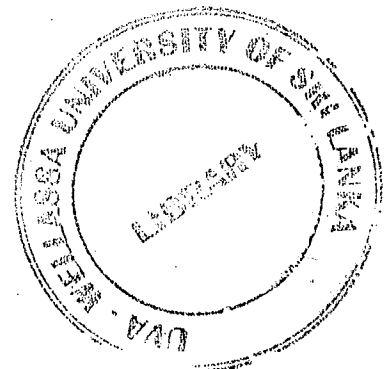
Uva Wellassa University

Faculty of Management

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

THIRD YEAR FIRST SEMESTER EXAMINATION - JULY/AUGUST 2016

HTE 353-2 Food Nutrition and Catering



Section - B

Answer only three (03) questions including question number one (1)

1)

a) HACCP is internationally recognized as the most efficient and proactive system for securing food safety for consumers.

i) Briefly describe three types of hazards that can be observed in the food production and processing industry. (03 Marks)

ii) Identify major four (04) Critical Control Points and four (04) Critical Control Limits of a cook-freeze production process. (04 Marks)

iii) Explain the seven (07) principles of HACCP implementation in a systematic catering operation. (07 Marks)

b) General Manager of Casurina Hotel requested from Food and Beverage Manager (F & B) and Executive Chef to select the signature menu items for the new restaurant after having a competition among the newly recruited four young chefs in the hotel. The signature menu item is to be selected in terms of profitability and popularity, and the winner will be awarded for his performance. The four chefs were given one month period to develop and market their products for its regular customers. Accordingly, financial manager has submitted the following information for the month of May, 2016.

Name of the Chef who produced menu item	No. of dishes sold	Average Food Cost Per Unit (Rs.)	Average Selling Price Per Unit (Rs.)
Chef. Nimesh	2,100	85.00	360.00
Chef. Perera	1,500	120.00	280.00
Chef. Nishantha	900	75.00	250.00
Chef. Duminda	650	350.00	540.00

i) Using menu engineering technique, you are requested to assist F & B Manager and Executive Chef of Casurina Hotel to find out the signature menu item.

(10 Marks)

ii) As a professional catering manager, you are requested to suggest what remedial actions the chef and F & B Manager should take over each menu item to ensure the profitability and popularity of them.

(06 Marks)

(Total Marks 30)

2) Adequate number of staff is a key requirement for the smooth daily operation of any catering business. Considering that, F & B Manager of "Hela Bojun" a Low calorie food suppliers request your assistance to prepare the staff duty roster for the newly established Low Calary Food Restaurant at Badulla city. The following information is given for you. The restaurant will operate from 6.00 a.m. to 10.00 p.m. daily on all 30 days in the month. The management has estimated that three (03) staff members for the morning shift (6.00 a.m – 2.00 p.m.) and five (05) staff for the evening shift (2.00 p.m. – 10.00 p.m.). All staff should be given leaves as follows.

06 off days per month

Every Full Moon Poya Day

One casual Leave per Month

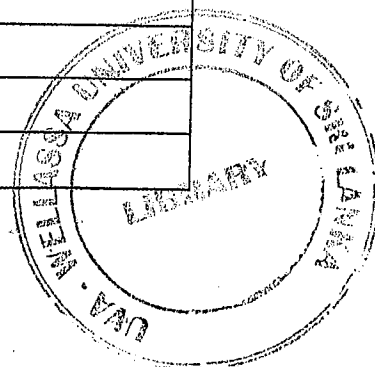
The leave which is allocated for the Poya Day can be taken by the staff members as they wish. However, management has decided not to pay for over time (OT).

b) Calculate the minimum number of staff members required for the daily operation of this restaurant.

(06 Marks)

c) The management decided to employ staff for the restaurant as follows.

Morning Shift		Evening Shift	
Stewards	01	Stewards	02
Assistant Stewards	01	Assistant Stewards	01
Training Stewards	01	Training Stewards	02



You are requested to calculate how many stewards, assistant stewards and training stewards are needed to operate the restaurant.

(06 Marks)

- d) Discuss the eight (08) factors to be considered when preparing the duty roster for catering staff.

(08 Marks)

(Total Marks 20)

- 3) a) **Airline Catering, Ship Catering, Hospital Catering and School Catering are four major challenging catering operations in the current catering business arena.** Critically examine this statement providing at least two major challenges faced by each industry.

(08 Marks)

- b) Write short notes on four (04) of the following.

- i) On Premise Catering Vs. Off premise Catering
- ii). ISO 22000
- iii). Restricted Menus Vs. Unrestricted Menus
- iv). Commercial Catering Vs. Non Commercial Catering
- v). Food Safety

(12 Marks)

(Total Marks 20)

- 4) **“For years, people held to the idea that there are ‘bad’ nutrients and ‘good’ nutrients when, in fact, all nutrients play a certain role in the body”**

- a) What are the three frameworks of Food Guide Pyramid?

(03 Marks)

- b) Explain the Food Guide Pyramid and its importance in daily nutrients balance.

(06 Marks)

c) Nisansala is an active teenage. She plays on the Basketball and Soccer teams at her school. Lately, however, she has been feeling tired and having trouble concentrating in school. She eats three meals a day, but tends to eat mostly Cheese Pizza, French fries, and Fried Rice. Assume that you are a dietician and Nisansala comes to you for advice. Create a sample diet for her which may help her to overcome her nutritional deficiency. Be sure to include all of the 6 essential nutrients in her diet plan and explain briefly why you chose the foods you did.

(11 Marks)

(Total Marks 20)

