



**Uva Wellassa University**  
**Faculty of Management**

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



**SECOND YEAR SECOND SEMESTER EXAMINATION –AUGUST/SEPTEMBER-2014**

**HTE 352-2 Basic in Cookery and Restaurant Operations**

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**Instructions to candidates:**

No. of pages : Two (02)  
No. of questions : Six (06)  
Time allocation : Two (02) hours  
Marks allocated : 100 Marks  
Answer any **four (04)** questions

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**Section I**

**Answer two (02) questions**

1.
  - i. What is a menu and what is the role of a menu at F & B operations.  
(15 Marks)
  - ii. Explain two main types of menus.  
(10 Marks)
2.
  - i. Discuss the following five types of table services with their unique features.
    - a) American or Plated service
    - b) English Service
    - c) French or silver Service
    - d) German Service
    - e) Buffet service  
(15 Marks)
  - ii. Explain kitchen brigade system in a hotel.  
(10 Marks)
3.
  - i. Briefly explain five types of vegetable cuts.  
(15 Marks)
  - ii. Discuss the kitchen code of ethics.  
(10 Marks)

Section II

Answer two (02) questions

- 4.
- i. What do you mean by alcoholic beverages? Briefly discuss how potable alcohol is obtained?  
(15 Marks)
  - ii. List down the steps of service of Champagne/ Sparkling Wine.  
(10 Marks)
- 5.
- i. Briefly explain necessary equipment for tea service in a hotel.  
(10 Marks)
  - ii. Differentiate following three types of coffee.  
A. Instant Coffee  
B. Decaffeinated  
C. Espresso & Cappuccino  
(15 Marks)
- 6.
- i. Briefly explain basic etiquette for restaurant staff  
(15 Marks)
  - ii. Discuss both positive and negative factors to be considered in good service.  
(10 Marks)