

Restaurant Management
1st Year 2nd Semester - 2016

Part B- Essay Questions

-2016



Answer three (03) questions.

Marks allocated: Forty Five Marks (45)

- 1) There are different types of Food and Beverage outlets arising in the contemporary food service sector. Variety of customers and their preferences are targeted by these outlets. Explain any three (03) types of Food and Beverage outlets which you have experienced.
(15 Marks)

- 2) Differentiate the following.

- a) Kitchen Order Ticket (KOT) and Bar Order Ticket (BOT)
- b) Brunch and Supper
- c) Plated Service and Buffet Service
- d) Cocktails and Mocktails
- e) Order taking and Table reservation

(5×3 = 15 Marks)

- 3) Suppose that you are the Food and Beverage Manager of a newly opened hotel in Badulla. A Hostesses, a Bar Tender, a Waiter, and a Restaurant Supervisor were hired by the Human Resource Manager of the hotel. They have no experience relevant to their positions. Initially, you are required to explain the duties and responsibilities of each positions.

(15 Marks)

4)

- a) Briefly explain the procedure of serving a White Wine to a customer.

(03 Marks)

- b) Describe any two (02) types of Menus available in a Restaurant.

(04 Marks)

- c) Briefly discuss the usage of followings in a restaurant and bar.

- a) Chinaware
- b) Guest check
- c) Function sheet
- d) Briefing

(4×2 = 08 Marks)