

Uva Wellassa University
Faculty of Management
Degree of Bachelor of Business Management in Hospitality, Tourism and Events
Management



THIRD YEAR FIRST SEMESTER EXAMINATION – JULY / AUGUST 2016

HTE 352-2 Professional Cookery and Restaurant Operation

Instructions to candidates:

No. of pages : Three (03)
No. of questions : Five (05)
Time allocation : Two (02) hours
Marks allocated : 100 Marks
Answer **any four (04)** questions including **question no (01)**

(1)

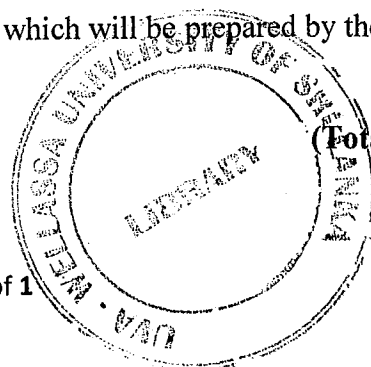
Suppose that you are the chef of a star class hotel where foods are prepared and served to the customers. A set of students from one of the educational institutes seeks your assistance to prepare foods for an event that will be organized by them. Their requirements are as follows,

1. Six course menu should be planned for 150 pax.
2. The main dish of the menu should be based on Chicken.

You are required to,

- a) Plan the required menu for the event organized by the students.
(05 Marks)
- b) Explain main four (04) factors to be considered when preparing a menu for such an event.
(06 Marks)
- c) Describe three (03) cuts of Chicken that can be used for the main menu.
(03 Marks)
- d) Discuss the roles of Sugar and Salt in Bread dough.
(05 Marks)
- e) Explain the composition of a salad which will be prepared by the students.
(06 Marks)

(Total Marks 25)



(2)

The number of staff in the restaurant and their duties depend on the size and the exclusiveness of the restaurant.

- a) Explain the general duties of personnel in the restaurant. (08 Marks)
- b) Illustrate an organizational structure which is suitable for an English restaurant. (10 Marks)
- c) Briefly explain the proper procedure of seating guests at the restaurant. (07 Marks)

(Total Marks 25)

(3)

Existence of the kitchen is meaningless if it does not have good people who serve the food and more so when there are no customers who will eat the food. Also, chefs will not be able to cook until they have the ingredients from the suppliers.

- a) Differentiate the internal customers and external customers of the kitchen. (10 Marks)
- b) Briefly explain the need of employing some kitchen staff on contract basis? (05 Marks)
- c) Draw an appropriate layout for the modern kitchen established in your institution and give suggested improvements on it. (10 Marks)

(Total Marks 25)

(4)

“Wine is an alcoholic beverage obtained by the fermentation of the juice of freshly gathered grapes and followed the local customs and traditions without adding any foreign substances”.

- a) Write main three (03) wine producing countries in the world. (03 Marks)

b) Differentiate Sparkling Wine and Fortified Wine.

(06 Marks)

c) Define the followings.

- I. Viticulture
- II. Vinification
- III. Must
- IV. Luck of the year
- V. Vineyard
- VI. Terrior

(1.5 × 6= 09 Marks)

d) Briefly explain the table wine making procedure.

(06 Marks)

(Total Marks 25)

(5)

Write short notes on the followings.

- a) Mise en place
- b) Chef de Partie
- c) Classification of soups
- d) Food preparation and food production
- e) Matching Wine and food

(5×5= 25 Marks)

