

Uva Wellassa University

Faculty of Management

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

Events Management

FIRST YEAR SECOND SEMESTER EXAMINATION – DECEMBER/JANUARY 2017

HTE 113-2 Basics in Cookery



Section – C

Answer two (02) questions only.

01. Describe five (05) different cooking methods that can be used in a commercial kitchen operation with advantages and disadvantages of each.

(Total Marks 20)

02. a). What is meant by **Thawing**?

(02 Marks)

- b). Briefly explain three (03) possible techniques that can be used for the **Thawing**?

(06 Marks)

- c). What is the most appropriate **Thawing method** which can be used in a commercial kitchen? Justify your answer emphasizing advantages and disadvantages of the given method.

(12 Marks)



(Total Marks 20)

03. Assume that you are the Executive Chef of "The Villa" five star hotel.

a). Prepare a simple three course dinner menu for European guest.

(06 Marks)

b). As the Executive Chef of the hotel, you are requested to advice a newly appointed trainee cook on maintaining safety and sanitary procedures in the kitchen operation and personal hygiene in order to maintain minimum guest complains.

How would you carry out this task? Explain.

(14 Marks)

(Total Marks 20)