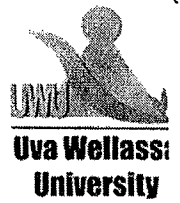


**Uva Wellassa University**  
**Faculty of Management**  
**Degree of Bachelor of Business Management in Hospitality, Tourism and Events**  
**Management**



**SECOND YEAR FIRST SEMESTER EXAMINATION – JULY/AUGUST 2016**

**HTE 211-2 Basics in Cookery**

**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)

Food is one of the basic requirements of survival for human and the accidental discovery of fire changed the way we eat food today.

a) Briefly explain main four (04) types of Breakfast.

(06 Marks)

b) Differentiate the followings.

- I. White Roux and Brown Roux
- II. White Stock and Brown Stock
- III. Mirepoix and Mise en place
- IV. Vegetable cuts and fish cuts

(2×4= 08 Marks)

c) Briefly explain two (02) reasons to use different cuts of vegetables, fish, and meat for food preparation.

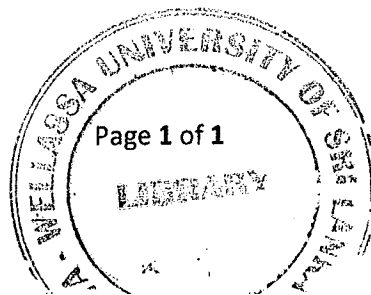
(04 Marks)

d) Prepare a list of equipment used in the hotel kitchen and explain the importance of them in kitchen operation.

(10 Marks)

e) Explain the preparation of cocktail and mocktail.

(04 Marks)



- f) List out the color codes of cutting boards available in the kitchen, and explain the purpose of using each.

(08 Marks)

**(Total Marks 40)**

(2)

“Cooking neither has been a discovery nor has it been an invention; it has been an evolution and food has changed with times and societies”.

- a) Briefly explain the historical development of cooking concept and the professional kitchen.

(08 Marks)

- b) Describe any main three (03) sections of a modern kitchen.

(06 Marks)

- c) Explain the basic operation of a professional kitchen.

(06 Marks)

**(Total Marks 20)**

(3)

Modern kitchen organizations aim at orienting staff in all the areas of the kitchen, so that a multi-skilled workforce is created. The jobs and duties of staff members also vary from kitchen to kitchen, and so do the titles attached to the jobs.

- a) Illustrate an organizational structure which is suitable for a kitchen of a large hotel.

(10 Marks)

- b) By using your answer for the question (a), briefly explain the duties and responsibilities of four (04) personnel who worked in the kitchen.

(10 Marks)

**(Total Marks 20)**

(4)

Different types of complicated equipment are used in the kitchen and many of them use various fuel to run smoothly and efficiently. The use of equipment in a kitchen depend upon various factors such as regional cooking, eating habits of people, and cultural diversities.

a) List out four (04) fuels used in the hot kitchen.

(02 Marks)

b) Differentiate the capital equipment and the operational equipment used in the kitchen.

(10 Marks)

c) Briefly explain the operating procedures of a *Salamander*.

(08 Marks)

**(Total Marks 20)**

(5)

Food that is produced in the kitchen has to be safe and hygienic so that when a guest eats it, he/she does not fall ill due to food poisoning.

a) What is meant by "Safe Food"?

(02 Marks)

b) Briefly explain main three (03) types of contamination and give examples for each.

(09 Marks)

c) Uniform and protective clothing is essential to ensure some of safety aspects while working in the kitchen. Discuss any four (04) points that need to be considered while designing the uniform for the kitchen staff.

(09 Marks)

**(Total Marks 20)**

