

Uva Wellassa University

Faculty of Management

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

Events Management

SECOND YEAR SECOND SEMESTER EXAMINATION- DECEMBER/JANUARY 2017

HTE 213-2 Advanced Cookery



Instructions to candidates:

No. of pages : Two (02) Page
No. of questions : Four (04) - Essay
Time : Two (02) Hours
Marks allocated : Hundred (100) Marks

Answer any 04 questions.

1)

a) What is a Recipe?

(02 Marks)

b) Explain the importance of following recipes for a commercial kitchen.

(04 Marks)

c) Briefly describe basic principles to be ensured in preparing a Recipe.

(05 Marks)

d) Develop a Modern Four Course Menu for an occasion with the recipes of each item of your menu.

(14 Marks)

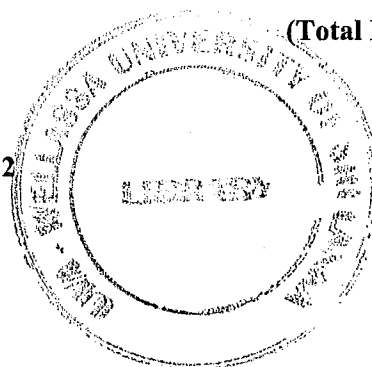
(Total Marks 25)

2) "Receiving and storage procedures are designed to keep food safe and control food costs."

Do you agree with the above statement? Justify your answer with a practical example from culinary industry.

(25 Marks)

(Total Marks 25)



3)

- a) Describe the importance of food presentation in the food preparation at a professional catering operation.

(06 Marks)

- b) Briefly describe different types of vegetables that can be used in the professional cooking.

(05 Marks)

- c) Discuss the quality measures and practices which are to be followed when selecting and purchasing good quality Meat, Poultry and Sea Food.

(14 Marks)

(Total Marks 25)

4)

- a) Distinguish between **Stock** and **Sauce** with examples.

(05Marks)

- b) Briefly describe five (05) types of **Mother Sauces**.

(05 Marks)

- c) Assume that you are the Executive Chef of Reverina Eco Lodge. You are requested to assist Thisara, a newly recruited trainee cook to your hotel who comes to you for the instructions on preparing a white stock using more efficient techniques.

(15 Marks)

(Total Marks 25)

- 5) **“Professionalism is an attitude that reflects pride in the quality of your work. Meantime, sanitation and safety, and appearance and work habits are demonstrating the professional pride”.**

Do you agree with above statement? Elaborate your answer with sufficient examples.

(25 Marks)

(Total Marks 25)