

Uva Wellassa University

Faculty of Management

Degree of Bachelor of Business Management in Hospitality Tourism and Events

Management

SECOND YEAR SECOND SEMESTER EXAMINATION – SEPTEMBER /OCTOBER 2013

HTE 251-2 Basics in Cookery and Restaurant Operations

Part C – Essay Questions

Answer only **three (03)** questions including question **number one (01)**.

Marks allocated for part C: 50

1.
 - a) As a restaurant manager how do you achieve the target of “exceed the guest expectation” though your staff. (8 marks)
 - b) Name five ancillary sections under food and beverage department and briefly describe each section (8 marks)
 - c) Draw an appropriate organizational chart for modern large hotel (7 marks)
 - d) Compile 4 courses continental Menu, draw table set up and briefly explain the food items (7 marks)
2.
 - a) What are the factors to be considered when you are selecting the service for restaurant? Give example for each factor. (5marks)
 - b) What are the different types of service offer in restaurant? Describe two of them. (5 marks)
3.
 - a) Explain Tea manufacturing process (5 marks)
 - b) Design the specialty restaurant for hotel and explain it with an example (5 marks)
5. Why the Bar Be Queue (BBQ) cooking is not suitable in lunch time? What can be recommended to a guest if he is a vegetarian instead of BBQ? (10 marks)

