

Uva Wellassa University

Faculty of Management

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

Management

THIRD YEAR FIRST SEMESTER EXAMINATION – JUNE/JULY 2017

HTE 331-2 Catering and Banquet Management



Instructions to candidates:

No. of pages : Three (03)
No. of questions : Five (05) - Essays
Time : Two (02) Hours
Marks allocated : 100 Marks
Answer any **four (04)** Questions.

Index No:

01. The catering industry has grown steadily becoming one of the country's most important industries by making a huge contribution to the gross national product.

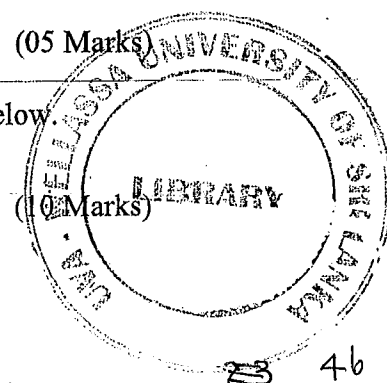
Briefly explain the following types of catering services available within the catering industry with appropriate examples.

- i. Commercial catering (05 Marks)
- ii. Welfare catering (05 Marks)
- iii. Industrial catering (05 Marks)
- iv. Transport catering (05 Marks)
- v. Other forms of catering (05 Marks)

(Total Marks 25)

02. Menu is a list of dishes that provides customers with certain information in order to make their purchasing decisions and compiling an appropriate menu is a complicated task that is performed by the caterers.

- i. Distinguish between **Table d'hôte Menu** and **A'la Carte Menu**. (05 Marks)
- ii. Calculate **Menu Item Classification** according to the data given below (10 Marks)



Item Name	Units sold	Food cost	Selling price
Boiled chicken	375	3	7
Strip steak	330	5.5	13
Steak	125	6.5	15
Fried shrimp	150	5	12.5
Jumbo prawn	90	4.3	11
Lobster	130	7.5	16
Pork	145	5.5	14
Roast chicken	405	6	13
Fried crabs	170	4	9
Fried cuttlefish	80	3.5	7

iii. According to the above Menu Mix Analysis, provide your recommendations to improve this menu. (10 marks)

(Total Marks 25)

03. All catering and banquet operators need to have a solid understanding regarding catering and banquet management tasks.

Discuss the seven (07) fundamentals of catering and banquet management functions.

(25 Marks)

(Total Marks 25)

04. Every food service establishment is legally bound to produce food that ensures the consumers' health and well-being ensuring food is free from any hazard.

- i. Explain the types of food hazards that can occur within catering establishments and provide suggestions to prevent those hazards for food security. (10 Marks)
- ii. Discuss the steps of HACCP process application in catering business using appropriate examples. (15 Marks)

(Total Marks 25)

05.

- i. Briefly explain the main causes of food borne illnesses. (10 Marks)
- ii. Discuss how to prevent food borne illness during the food service process.

(15 Marks)

(Total Marks 25)

