

Uva Wellassa University

Faculty of Management

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

SECOND YEAR FIRST SEMESTER EXAMINATION – MAY/ JULY 2017

HTE 211-2 Basics in Cookery (Repeaters Only)



Section C

1)

- a. Briefly describe five (05) most commonly used cooking methods at an industrial kitchen with advantages and disadvantages of each.

(10 Marks)

b.

- i. What is meant by thawing?

(02 Marks)

- ii. Briefly describe five (05) different techniques that can be used for thawing.

(05 Marks)

- iii. Out of these five (05) methods mentioned above, which method do you recommend as the most appropriate? Why?

(03 Marks)

(Total Marks 20)

2)

- a. Briefly explain different sections of a commercial kitchen.

(10 Marks)

b.

- i. Draw the organizational structure of a kitchen department.

- ii. Explain the duties and responsibilities of the in-charge of the kitchen department.

(05 Marks × 02 = 10 Marks)

(Total Marks 20)

