

UNIVERSITY OF COLOMBO, SRI LANKA

FACULTY OF MANAGEMENT AND FINANCE

Bachelor of Business Administration (Level II, Semester VII) Examination August 2017

HLM 2201 – Food and Beverage Management

Two (02) Hours

Answer **Four (04)** questions including **Two (02)** questions from each part

PART A

1. Assume that you are appointed as the Food and Beverage Manager in a 100 room hotel in Beruwala. Briefly answer the following questions.
 - i. What would be your job role? (5 marks)
 - ii. What would be your department's organizational structure? (5 marks)
 - iii. Imagine that you have a meeting with the manager of 'Brandix' regarding a fine dining dinner function for 25 Pax. Explain how do you get ready for the meeting, and what type of menus you would like to propose to them? (10 marks)
 - iv. What are the types of beverages you suggest for the function? (5 marks)

(Total 25 marks)

2. Imagine that you have to cater for a Sri Lankan wedding function of 200Pax in your Banquet Hall,
 - i. What is the type of menu or food serving method you suggest for the function? (15 marks)
 - ii. How would you divide areas and allocate your staff to specific areas of the function? (5 marks)
 - iii. Suggest a sample menu to suit the function? (5 marks)

(Total 25 marks)

3. i. Draw the French classical menu and give one example to each course. (10 marks)
- ii. Assume that you have been assigned as a Food and Beverage (F & B) executive and you are required to conduct a health and safety awareness sessions for the staff. What are the main areas you plan for the session? (5 marks)
- iii. Briefly explain **any two (02)** from the following
- a) Menu is a marketing tool
 - b) The quality levels of the dishes in the menu
 - c) Beverage cost
 - d) Food Cost
- (5 × 2 = 10 marks)
(Total 25 marks)

4. The management team of your hotel is planning to convert the fine dining restaurant to a more of A La Carte type casual restaurant due to the low business volume. The size of the new restaurant will be 60 Pax capacity which will operate for lunch and dinner.

- i. As the restaurant manager in the new restaurant, how would you plan and organize the restaurant brigade and what will be the number of staff required for the proposed plan. (15 marks)
- ii. Prepare a sample plan of the restaurant staff duty roster for two weeks (10 marks)
- (Total 25 marks)

PART B

5. Draw a structure of a A La Carte Restaurant which cater for 50 Pax at a single meal period? **(25 marks)**

 6. Explain alcoholic beverage production and types of alcoholic beverages? **(25 marks)**

 7. What are different types of cooking methods and explain two in detail? **(25 marks)**

 8. What is a cocktail and name 5 different cocktails with ingredients? **(25 marks)**
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