

UNIVERSITY OF COLOMBO, SRI LANKA

FACULTY OF MANAGEMENT AND FINANCE

Bachelor of Business Administration (Level II, Semester VII) Examination 2016

HLM 2201 – Food and Beverage Management

Two (02) Hours

Answer **Four (04)** questions in all selecting **Two (02)** questions from each part

PART A

1. Assume that you are appointed as the assistant Food and Beverage (F & B) manager in a catering organization. Briefly answer the following questions.

- i. What is industrial catering? (5 marks)
- ii. How do you categorize the hospital patients and their nutrition? (5 marks)
- iii. Imagine that you have a meeting with the manager of 'Nissan Motors' regarding an industrial catering next week. Explain how do you get ready, what type of menus you would like to propose and what heavy equipment should you have? (10 marks)
- iv. What are the methods you can use to store cooked food? (5 marks)

(Total 25 marks)

2. Imagine that you have to cater to a Cocktail dinner for 45 pax.

- i. Propose a six (06) course set menu with alcoholic beverage. (15 marks)
- ii. How would you allocate your staff to specific areas of the functions? (5 marks)
- iii. What service styles would you suggest and what is the number of staff you require totally. (5 marks)

(Total 25 marks)

3. i. Draw the French classical menu and give one example to each course. (10 marks)
- ii. You have been assigned as a Food and Beverage (F & B) executive and you need to plan an a la carte menu for your main restaurant (coffee shop). What courses would you suggest for an a la carte menu. (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. The cost of the menu items
 - d. Available labor and choosing ingredients (5 × 2 = 10 marks)
- (Total 25 marks)

4. The management of a hotel is planning to renovate their coffee shop to an exclusive fine dining restaurant which can cater to 150 pax. They are also planning to serve all three major meals in a la carte style, and to open the restaurant from 6 am. to 12 midnight.

- i. As the restaurant manager in the above exclusive coffee shop 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. Explain the main responsibilities of the Food and Beverage (F&B) Manager and Executive Chef in the hotel. (25 marks)

 6. What is a spirit? What is fermentation? What is distillation? (25 marks)

 7. Why is food cooked? Select one cooking method and elaborate with examples. (25 marks)

 8. What are aerated waters? What are the two methods of adding carbon dioxide into water? What is a mock tail? Explain with examples. (25 marks)
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