



SLIATE

SRI LANKA INSTITUTE OF ADVANCED TECHNOLOGICAL EDUCATION

(Established in the Ministry of Higher Education, vide in Act No. 29 of 1995)

Higher National Diploma in Tourism and Hospitality Management
Second Year, Second Semester Examination – 2015
THM 22243 - Hospitality & Catering

Instructions for Candidates:
Answer 05 questions only

No. of questions: 06
No. of pages : 02
Time : 03 Hrs.

Question - 01.

- i. What is meant by 'Catering Establishment'? (03 Marks)
- ii. Mention three (03) types of catering establishment and explain them briefly.(06 Marks)
- iii. Explain the Followings, (06 Marks)
 - a. Public Sector Catering
 - b. Off-Premises Catering
 - c. Commercial catering
- iv. How do you distinguish catering business in terms of its production? (05 Marks)

(Total 20 marks)

Question - 02.

- i. Mention 04 attributes needed to be an employee in the hospitality industry (04 Marks)
- ii. Identify two major trends and influences in the catering industry and briefly describe them. (04 Marks)
- iii. List out catering equipment and state the factors that consider when determining the equipment need. (12 Marks)

(Total 20 marks)

Question - 03.

- i. Defining the term 'Organic Foods'? (03 Marks)
- ii. What are the major 'Food Commodities' available? (08 Marks)

iii. Explain the importance of Meats having in a diet. (04 Marks)

iv. Describe the 'Poultry Item' available? (04 Marks)

(Total 20 marks)

Question - 04.

i. What are the major nutrients available in food commodities? (05 Marks)

ii. Explain each nutrient with its importance to human body? (07 Marks)

iii. How a caterer can involve providing healthy foods for its customers? (08 Marks)

(Total 20 marks)

Question - 05.

i. Explain following pricing methods briefly in related to catering industry. (06 Marks)

a. Competitive pricing

b. Cost plus pricing

ii. Why marketing is important to the catering industry today? (07 Marks)

iii. Explain the prior considerations in Kitchen planning and designing. (07 Marks)

(Total 20 marks)

Question - 06.

i. What are the main types of Menu? (04 Marks)

ii. Briefly explain the Structure of Menus? (06 Marks)

iii. Briefly describe the followings (02 Marks × 05)

a) HACCP

b) Pest Control

c) Cyclical Menus

d) Induction Cooking

e) Water Management

(Total 20 marks)