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(Pages : 2)

Name.....

Reg. No.....

**FIFTH SEMESTER (CBCSS—UG) DEGREE EXAMINATION
NOVEMBER 2023**

Hotel Management and Culinary Arts
BHC 5B 09—BANQUETS AND BUFFETS
(2020 Admission onwards)

Time : Two Hours

Maximum : 60 Marks

Section A

*Answer the following in not exceeding **one paragraph** each.*

Each question carries 2 marks

Maximum 20 marks.

1. What is catering policy ?
2. What do you mean by toasting ?
3. Define Standing buffet.
4. What do you mean by informal banquet ?
5. What is a cocktail party ?
6. List four equipments used in banquet ?
7. What is function prospectus ?
8. What is mean by mise en place in banqueting ?
9. Define check list.
10. What do you mean by display buffet ?
11. Define Par stock.
12. What is the purpose of a banquet ?

Turn over

Section B (Short Essay)

Answer the following questions in not exceeding 120 words each.

Each question carries 5 marks.

Maximum Marks 20.

13. What are the points to be noted while planning outdoor catering ?
14. Describe about the procedure for toast at formal wedding ?
15. Explain the service procedure for state banquet ?
16. Write a short note on Kitchen stewarding ?
17. Explain buffet service with its advantage ?

Section C (Long Essay)

*Answer any **two** questions in not exceeding 250 words.*

Each question carries 10 marks.

Maximum Marks 20.

18. Explain the detail about the informal banquet ?
19. Draw the organizational hierarchy of Banquet department and explain the duties of banquet manager ?
20. What do you understand by the term menu planning ? States the objectives of menu planning ?
21. Describe the various types of buffet ?

(2 × 10 = 20 marks)