

D 30835

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Name.....

Reg. No.....

**FIFTH SEMESTER (CBCSS—UG) DEGREE EXAMINATION  
NOVEMBER 2022**

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

Time : Two Hours

Maximum : 60 Marks

**Section A**

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

*Each question carries 2 marks.*

*(Maximum marks 20)*

1. Define Banquets.
2. What does a formal function in Banquet contains ?
3. What is a Menu ?
4. Mention any *two* advantages of a well-planned menu.
5. Write down any two Food Allergies.
6. What are Risers in Banquet functions ?
7. Mention any *three* audio visual equipment used in Banquets ?
8. Why is Ice Machine used in Banquet Functions ?
9. Draw the diagrammatic representation of Round, U shape and T shape set up in Banquets.
10. Write about the cluster style banquet set up.
11. What are the events best suitable for fish bone set up ?
12. What is the purpose of Social Function ?

**Section B**

*Answer the following questions in not exceeding 120 words (Short Essays) each.*

*Each question carries 5 marks.*

*(Maximum Marks 20).*

13. What are the service sequences for the Banquet Department ?
14. Write about the Breakfast Buffet and the items included in the buffet ?

**Turn over**

15. Briefly describe about the Contract of Agreement in Banquets.
16. Explain about any five duties of Banquet Co-ordinator.
17. What is Briefing and write down the steps involved ?

**Section C**

*Answer any **two** questions in not exceeding 250 (Long Essays).*

*Each question carries 10 marks.*

*(2 × 10 = 20 marks)*

18. Describe various Buffet Settings in Banquet.
19. Write about the staff requirement for outdoor catering banquet events.
20. Briefly explain the steps involved in Menu planning.
21. List out the responsibilities and duties of Banquet Assistant.

*(2 × 10 = 20 marks)*