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Name.....

Reg. No.....

**FIFTH SEMESTER (CBCSS—UG) DEGREE EXAMINATION
NOVEMBER 2024**

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 questions in not exceeding **one paragraph**.**Each question carries 2 marks.**(Maximum Marks 20)*

1. What is the difference between buffet and banquet ?
2. What is banquet menu ?
3. Define cold buffet.
4. What is the standard size of a buffet table ?
5. Define menu planning.
6. Define food stations.
7. What is kitchen stewarding ?
8. What is physical inventory ?
9. Define Informal function banquet.
10. Define Out door catering.
11. Who is a Sommelier ?
12. List out the various types of banquet tables.

Turn over

Section B (Short Essay)

Answer the following questions in not exceeding 120 words.

Each question carries 5 marks.

(Maximum Marks 20)

13. Write a job description of the banquet manager.
14. What are the constraints of menu planning ?
15. What are the various types of buffets found in a five star hotel ?
16. List out the advantages of buffet service.
17. Discuss factors for planning staff requirements.

Section C (Long Essay)

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

Each question carries 10 marks.

18. What are the uses of function prospectus ? Draw the format of function prospectus.
19. Explain Banquet booking procedure in detail.
20. Define menu planning. What are the various factors you will keep in mind while planning the menu ?
21. Discuss the display and decoration of buffet.

(2 × 10 = 20 marks)