

QP Code:D134756		Total Pages: 2	Name:
			Register No.
THIRD SEMESTER UG DEGREE EXAMINATION, NOVEMBER 2025			
(CUFYUGP)			
BHC3VN202 – EVENT CATERING AND BANQUET OPERATIONS			
2024 Admission onwards			
Maximum Time :2 Hours			Maximum Marks :70
Section A			
All Questions can be answered. Each Question carries 3 marks (Ceiling : 24 Marks)			
1	What types of bar are set-up in banquets?		
2	Give the service portion size of the following in a buffet: Entrée item – Dessert – Vegetables		
3	Name any here checklists included in Banquet contract of Agreement.		
4	Expand the term BEO.		
5	Give three examples for professional event type of Banquets.		
6	Who is Banquet sales co-coordinator?		
7	Define the term “Function Book”.		
8	What is Corkage in banquets?		
9	Give the size of the following: Banquet cover – Banquet table - Work aisle		
10	What is Wedding Toast?		
Section B			
All Questions can be answered. Each Question carries 6 marks (Ceiling : 36 Marks)			
11	Describe the term banqueting.		
12	Write the job description of Banquet sales assistant.		
13	Pen down the advantages of sit-down buffet for event planners.		
14	State the purpose of Banquet Contract Form.		

15	How do you use Round tables for banqueting set-up?
16	List out the common mistakes to be avoided during a toast procedure
17	Draw the format of Function prospectus and list out its uses.
18	Write a brief note on banquet beverage service
Section C	
Answer any ONE. Each Question carries 10 marks (1x10=10 Marks)	
19	Enumerate different types of banquet classification
20	Discuss about 20th century buffet innovations.