Name.....

Reg. No.....

SIXTH SEMESTER (CUCBCSS—UG) DEGREE EXAMINATION MARCH 2021

Hotel Management and Culinary Arts

BHC 6B 11-BANQUETS AND BUFFETS

(2017 Admissions)

Time : Three Hours

Maximum : 80 Marks

Section A

Answer all questions. Each question carries 1 mark.

- 1. _____ refers to service of special functions for specific group of people at an assigned time, the food, beverage and other facilities offered being pre-determined.
- 2. Pick the correct one from the following that host consider while choosing the menu :
 - A Religious Faith. B Climate/Weather.
 - C Location of Hotel. D Season.

3. Find out the wrong dish offered in Indian menu from the following :

- A Salads. B Chicken.
- C Poultry. D Mutton.
- 4. Hosts are allowed to bring his/her own liquor bottles to the function in accordance with the hotel policy. True *or* False.
- 5. Name one service method used in formal function.
- 6. _____ is a stand upon which a speaker may rest notes or books.
- 7. 60" diameter round tables can accommodate no. of guests.
- 8. _____ is a style of table setup where no one is treated as the head.
- 9. The details of a particular function can be inked into the file, if the enquiry is not immediately a firm booking. True *or* False.

 $(10 \times 1 = 10 \text{ marks})$

Turn over

(Pages: 3)



Section B

Answer at least five questions. Each question carries 4 marks. All questions can be attended.** Overall Ceiling 20.

- 11. Give the definition of banquet.
- 12. What is called finger buffet?
- 13. Give three examples of formal function.
- 14. What are the common policies exercised by most of the hotels for allowing the Liquor bottles to a banquet function ?
- 15. What are RISERS ?
- 16. Write four points that depends the type of table plan used for a particular function ?
- 17. Name the six different departments where the copies of function prospectus have been sent?
- 18. What is a Top table or head table ?
- 19. Expand and define ODC?
- 20. What is a podium?

 $(5 \times 4 = 20 \text{ marks})$

Section C

Answer at least four questions. Each question carries 8 marks. All questions can be attended. Overall Ceiling 32.

- 21. Write a short note on the system of staffing and calculation of staff requirement for a banquet function.
- 22. Write a short note on how the alcoholic drinks are handled in banqueting department.
- 23. List down the categories of dishes that are offered for Indian and Continental Menus.
- 24. Explain the uses of banquet table and chairs.
- 25. Draw and explain the classroom style seating arrangement.
- 26. Write a short note on Risers.

- 27. Explain the role of other departments after receiving the function prospectus from banquets ?
- 28. What are the main highlights of the buffet and explain how important is their role in setting up a descent buffet ?

 $(4 \times 8 = 32 \text{ marks})$

Section D

Answer any one question. The question carries 18 marks.

- 29. Explain in detail what is called buffet and the different types of buffet.
- 30. Write an essay about service procedure and service order at formal function.
- 31. Write an essay about the important steps taken to ensure successful outdoor catering.

 $(1 \times 18 = 18 \text{ marks})$