

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 × 4 = 20 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 × 8 = 32 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 × 18 = 18 marks)

