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Name.....

Reg. No.....

**SIXTH SEMESTER U.G. DEGREE EXAMINATION, MARCH 2022**

(CBCSS—UG)

Hotel Management and Culinary Arts  
BHC 6B 11—BANQUETS AND BUFFETS  
(2019 Admissions)

Time : Two Hours

Maximum : 60 Marks

**Section A**

*Answer at least **eight** questions.*

*Each question carries 2 marks.*

*All questions can be attended.*

*Overall Ceiling 16.*

1. What is Function Catering ?
2. Expand BEO ?
3. Define staff ratio ?
4. What is Podium ?
5. Define Canopy ?
6. Write atleast two points regarding theatre style banquet set up.
7. What is a Function book ?
8. What is another name for a Function sheet ?
9. What is Briefing ?
10. What is the main duty of an Event planner ?
11. What is a Buffet ?
12. What is the sequence of Food items ?

(8 × 2 = 16 marks)

**Turn over**

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**Section B**

*Answer at least four questions.*

*Each question carries 6 marks.*

*All questions can be attended.*

*Overall Ceiling 24.*

13. What are the types of Banquet Functions ?
14. What are the procedures for toasts at formal wedding/banquets ?
15. What are the steps involved in Buffet Arrangement ?
16. Write any *five* types of different banquet style setups.
17. Write any *five* objectives of Banquet Menu planning.

(4 × 6 = 24 marks)

**Section C**

*Answer any two question.*

*Each question carries 10 marks.*

18. Describe the duties and responsibilities of Banquet Manager ?
19. Write in detail regarding various Food service Equipment's used in Banquet Functions .
20. Write about the documents used to make banquet bookings.
21. Describe the different types of Buffets in Banquets.

(2 × 10 = 20 marks)