

**PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)**

**B.Voc DEGREE EXAMINATION MAY 2017
(Fourth Semester)**

Branch - **HOSPITALITY MANAGEMENT**

BANQUET OPERATIONS

Time : Three Hours

Maximum : 75 Marks

SECTION-A (20 Marks)

Answer ALL questions

ALL questions carry EQUAL marks

(10x2 = 20)

- 1 Define the term banquet,
- 2 What do you mean by finger buffet?
- 3 Mention the duties of banquet secretary.
- 4 Who is toast master?
- 5 What do you mean by wine list?
- 6 Differentiate between formal function and informal function.
- 7 What do you mean by function prospectus?
- 8 What do you mean by classroom style of arrangement in banquet?
- 9 Mention the importance of briefing in banquet.
- 10 What is prefunction area in a banquet hall?

SECTION - B (25 Marks)

Answer ALL Questions

ALL Questions Carry EQUAL Marks (5 x 5 = 25)

- 11 a What do you mean by sit down buffet? Mention the procedures involved in organizing the same.
OR
b What do you mean by centre piece in buffet? Mention the characteristics of any 3 of them.
- 12 a What do you mean by floating bar? How do you set the same?
OR
b Mention the duties and responsibilities of banquet manager.
- 13 a Comment on styles of food service followed in formal banquet.
OR
b Comment on factors to be considered while compiling banquet menus.
- 14 a Write notes on board room style of seating arrangement.
OR
b What do you mean by herring bone style of table arrangement? Mention its importance and advantages.
- 15 a Give a brief account on too sting procedure.
OR
b Give an account on information to be obtained while booking a function.

Cont....

SECTION - C (30 Marks)

Answer any **THREE** Questions

ALL Questions Carry **EQUAL** Marks (3 x 10 = 30)

- 16 What do you mean by conferences and conventions? Explain the procedure in organizing the same in hotels.
- 17 Give an account on description and uses of any 5 equipments of banquets.
- 18 Compile a specimen menu consisting of vegetarian and non-vegetarian items for a social function of 200 pax at a selling price of Rs. 800/- plus taxes per cover.
- 19 Write notes on :
(i) Importance of spacing in seating arrangements. (5)
(ii) Importance of casual staff in banquets. (5)
- 20 Write notes on :
(i) Service of wines in formal banquet. (5)
(ii) Service procedure in informal function. (5)

Z-Z-Z

END