

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

**B.Voc DEGREE EXAMINATION DECEMBER 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 (10 x 2 = 20)

- 1 Differentiate between social and public conference.
- 2 State the two uses of dance floors and raisers.
- 3 What do you mean by Edible centerpieces?
- 4 List out the different types of buffet.
- 5 Define stand -up buffet.
- 6 What do you mean by banquet menu?
- 7 List the factors to be considered while planning a banquet menu?
- 8 Define podium?
- 9 State two duties of porters?
- 10 What is function contract sheet?

SECTION - B (25 Marks)

Answer **ALL** Questions

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

- 11 a Explain about formal banquets and conferences.
OR
b Explain the order of service for a wedding function.
- 12 a Plan a South Indian breakfast menu for a Hindu wedding for 500PAX.
OR
b List the uses of briefing and debriefing.
- 13 a What are the factors of Function administration?
OR
b What do you mean by toasting at a formal function?
- 14 a Explain briefly the duties and responsibilities of the banquet manager.
OR
b List the duties and responsibilities of the banquet sales manager.
- 15 a What are the details required in the function prospectus.
OR
b List out the different types of seating plans.

SECTION - C (30 Marks)

Answer any **THREE** Questions

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

- 16 Explain in detail about the types of Buffet.
- 17 Explain the organisational hierarchy of the banquet department.
- 18 Explain in detail about the various spacing, table plans, and table tops.
- 19 Explain the following :
(i) Round table arrangements (ii) Classroom style arrangements.
- 20 Discuss the service procedure of a state banquet.