

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)
Bvoc DEGREE EXAMINATION DECEMBER 2019
(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 What do you understand by the term Buffet?
- 2 Define 'table d' 'hote menu'
- 3 Who is a sommelier?
- 4 What is a Chaffing Dish?
- 5 Define 'Menu'.
- 6 Name any two Red wine.
- 7 What is Aisle space?
- 8 Differentiate Baise cloth & Frill cloth?
- 9 Fist any two uses of function prospectus.
- 10 Fist any two types of Informal service.

SECTION - B (25 Marks)

Answer **ALL** Questions

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

- 11 a Write a short notes on Banquets in a star hotel?
OR
b Lay down the salient features of sit down and Force Buffet.
- 12 a How do you calculate the requirement of stuff for a banquet with 800 seating capacity.
OR
b Draw and explain the organizational hierarchy of a Banquet Department under F&B service.
- 13 a Explain the points to consider while planning a menu.
OR
b Summarize "Types of Services Methods"
- 14 a Which type of seating arrangement is best suited for a audio launch in your Banquet hall? Explain why?
OR
b "Classroom style Arrangement is a practical constraint for Buffet Service" - Infer.
- 15 a Narrate the procedure involved in Toast at a formal & informal function.
OR
b Write a neat chart explain the Function Prospectus.

SECTION - C (30 Marks)

Answer any **THREE** Questions

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

- 16 "The setting of Buffet is the core of Banquets" - Discuss.
- 17 Enumerate Banquet equipments in detail.
- 18 Compile a Banquet menu for an Indian wedding for 2000 pax, with a exclusive wine list.
- 19 Seating plans are most important consideration in Function Administration - Discuss
- 20 Narrate the constraints and ways to overcome it when Organising a Function in Banquets.