

Roll No.

Total No. of Pages : 02

Total No. of Questions : 09

BHMCT (Sem.-6)
BANQUET AND RESTAURANT OPERATIONS AND
MANAGEMENT

Subject Code : BHMCT603/18

M.Code : 79339

Date of Examination : 29-04-2024

Time : 3 Hrs.

Max. Marks : 60

INSTRUCTIONS TO CANDIDATES :

1. SECTION-A is COMPULSORY consisting of TEN questions carrying TWO mark each.
2. SECTION-B contains FIVE questions carrying FIVE marks each and students has to attempt any FOUR questions.
3. SECTION-C contains THREE questions carrying TEN marks each and students has to attempt any TWO questions.

SECTION-A

- 1. Write short notes on the following :**

- a) Misc-en-place
- b) ODC
- c) MICE
- d) Furnishing Fixture
- e) Buffets
- f) Cold Buffet
- g) Cultural events
- h) Kitchen Stewarding
- i) Inventory
- j) Types of Glassware.

SECTION-B

2. What are the steps involved in planning and operating various F&B outlets?
3. What do you understand by Menu Planning?
4. Enlist some duties & responsibilities of Banquet Department.
5. What are the key factors for best event management?
6. Discuss the importance of Record Maintaining in Kitchen Stewarding.

SECTION-C

7. Explain in deep detail about the concept of MICE.
8. Discuss the various steps involved in planning and operating various F&B Outlets.
9. Discuss the various types of buffets in detail.

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SECTION-A

I. Write short notes on :

- a) What is the primary function of catering?
- b) What is the difference between a la carte and buffet service?
- c) What does 'mise en place' mean in kitchen operations?
- d) What are the challenges of catering for large events?
- e) How does informal catering differ in terms of service style?
- f) What is the role of a banquet manager?
- g) What does 'event flow' refer to in event management?
- h) What is the function of a conference in the MICE industry?
- i) What are the types of food and beverage service methods used in events?
- j) What is the importance of customer service in food and beverage outlets?

SECTION - B

2. What factors should be considered when planning a buffet for a large event?
3. Explain the relationship between event management and catering in large scale events.
4. What are the steps involved in organizing a formal banquet event from start to finish?
5. How do budget management and cost control practices affect the success of a food and beverage outlet?
6. Describe the types of food and beverage services commonly used in catering for events.

SECTION - C

7. Explain the process of planning and operating a food and beverage outlet, detailing the key considerations for staffing, menu planning, customer service and inventory management.
8. Discuss the differences between informal and formal catering in terms of menu design, service style, guest experience and operational requirements. How can a catering business balance both styles effectively?
9. Describe the role of event management (MICE) in organizing large-scale corporate and social events. How does food and beverage management contribute to the success of these events and what are the key challenges involved?

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