Dr. BabasahebAmbedkar Open University
Term end Examination July – 2016

Course	**: BBAHT**		
Subject Code	**: BBAHT - 303**	**Max. Marks**	**: 70**
Subject Name	**: Banquet Management**	**Duration**	**: 3 Hours**
Date	**:**	**Time**	**:**

Section A

Answer the following (any three) **(30)**

1. Draw hierarchy and explain job duties of Banquet Department.
2. Explain Buffet Service in details.
3. Describe the opening and closing tasks to be performed after a buffet by the various personnel of a banquet?
4. Explain the basic financial policies of banquet operations?
5. Describe the procedure at a wedding buffet reception?

Section B

Answer the following (any four) **(20)**

1. What are the various types of sitting in Banquet Functions?
2. List down Basic Table Setup for Buffet Lunch/Dinner.
3. Points Considering Suggestion of Menu Items.
4. Define Silver Service.
5. Discuss the need for staffing and organizing during banquets.

Section C

A. MCQ (2x5) **(10)**

1. Banquet is an example of_____.
   a. Open Market catering b. Restricted market catering

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c. Welfare Catering
d. None of the above

2. Large knife on the right hand side and large fork on the left hand side both two-finger fold away from the napkin
   a. True
   b. False

3. The additional cost involved in supplying outdoor food and beverage facilities are reflected in the cost of outdoor events, which are usually higher.
   a. True
   b. False

4. The table and seating arrangements at sit-down functions are governed by a number of factors:
   a. The nature of the function, for example business or social
   b. The size of the room
   c. Special requests by the organizers
   d. All of the above

5. In The hierarchy of a banquet management who is the senior most authority?
   a. F and B manager
   b. Banquet Manager
   c. Banquet sales manager
   d. Banquet operations manager

B. Match the following (2x5) **(10)**

1. Tables Laid with food for guest to help themselves	–	Cost Control
2. A guide line for food operations	–	Contract Agreement
3. A document that confirms a banquet booking with the client	–	Catering policy
4. The process of saving expenses	–	Function Book
5. A control diary of all functions booked	–	Buffet

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