



Seat No. _____

H-010-1206001

Third Year B. H. T. M. (Sem. VI) Examination

April - 2023

6.1 : Food & Beverage Service Management - I**

Faculty Code : 010

Subject Code : 1206001

Time : $2\frac{1}{2}$ Hours / Total Marks : 70

- Instructions :**
- (1) Attempt any five questions.
 - (2) The marks are indicated in front the questions.
 - (3) All questions carry equal marks.
 - (4) Simple calculators are permitted to be used.

- 1** Write short notes on any **two** : **2×7=14**
- (a) Banquet Menus & sales package.
 - (b) Format of Function reservation diary.
 - (c) Duties of Function Head Waiter.
 - (d) Staffing organization and Station allocation.

- 2** Write a detailed note on Assisted Service buffets indicating the merits and demerits. **14**

OR

- 2** Indicate the thumb rules for space allocation in restaurant planning and indicate the space allocation of 100 cover restaurant. **14**

- 3** With the help of neat diagram drawn to the scale along with the calculations, show an “E” banquet set-up of 108 guests with 15 guests on head table and remaining on round tables. **14**

OR

- 3** Define the term ‘Event Catering’. Classify the event catering in detail. Write a detailed note on ‘Formal seating Arrangements’. Enumerate the general consideration for table spacing. **14**

- 4 With the help of a neatly drawn format, explain the importance of Banquet Function Prospectus and the content of the sales package of events. 14
- 5 Write a detailed note on Gueridon Service indicating the merits, disadvantages, staffing and area requirement. 14
- 6 With the help of an example, indicate the importance of checklist in staging a buffet. 14
- 7 Write a detailed note on the functions of Kitchen Stewarding. 14
- 8 Fill in the blanks : 14
- (a) The word 'Banquets', which dates from the 14th century, comes from the Italian word _____, meaning small bench on which the guests were accustomed to sit.
 - (b) There are two types of banquets : _____ and _____.
 - (c) A _____ is a floral decoration, typically a single flower or bud, worn on the lapel of a tuxedo or suit jacket.
 - (d) The number of courses at a banquet is normally _____, plus _____.
 - (e) The minimum size of banqueting cloths is _____m in width by _____m in length.
 - (f) The dimension of table cloth to cover round table of 1m diameter is _____.
 - (g) A _____ is a ritual in which a drink is taken as an expression of goodwill.
 - (h) A _____ is a salute given to the head of state of the country.
 - (i) Each toast or reply should not be more than _____ minutes.
 - (j) A waiter at a banquet is generally expected to serve _____ covers.
 - (k) _____ announces the commencement of meal at banquets.
- _____