

**Roll No.**

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**Total No. of Pages : 02**

**Total No. of Questions : 09**

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

**Subject Code : BHMCT-603-18**

**M.Code : 79339**

**Date of Examination : 03-01-2023**

**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 :**

- a) Trade fair
- b) Canopy
- c) Backdrop
- d) Toasting
- e) Rostrum
- f) Clip-ons
- g) Riser
- h) Lectern
- i) Herring bone
- j) Scullery.

## SECTION-B

2. Master of ceremony.
3. Banquet booking procedure.
4. Different types of events.
5. Plan high-tea menu.
6. Purpose of Function prospectus.

## SECTION-C

7. Plan the layout of 100 covers new specialty restaurant and explain how you would decide colour, decor, interiors and equipment with reasons.
8. For a 180 pax formal banquets with 15 guests at head table:
  - a) Draw the seating arrangement layout
  - b) Indicate area requirement.
9. *'Kitchen stewarding department is the backbone of the F&B Operations'*. Explain in detail.

**NOTE : Disclosure of Identity by writing Mobile No. or Marking of passing request on any paper of Answer Sheet will lead to UMC against the Student.**