

Roll No.

Total No. of Pages : 02

Total No. of Questions : 09

B.VOC (HCM) (Sem.-5)

RESTAURANT PLANNING AND MANAGEMENT

Subject Code : BVHCM-503-19

M.Code : 90831

Date of Examination : 14-12-22

Time : 3 Hrs.

Max. Marks : 60

INSTRUCTIONS TO CANDIDATES :

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

SECTION-A

1. Write briefly :

- a) Menu Planning
- b) Fish Bone Seating style
- c) Cocktail
- d) Outdoor catering
- e) Buffet Display
- f) Steak Pans
- g) Flare Lamps
- h) Finger Buffet
- i) Buffet Checklist
- j) Misc-en-Place.

SECTION-B

2. What are the Objectives of a good layout?
3. What points need to be kept in mind while selecting and planning heavy duty equipment?
4. What Factors need to be kept in mind while planning Buffets?
5. What is Gueridon Service? Write a short history of Gueridon Service.
6. Give the procedure of toast that will be followed in a formal wedding

SECTION-C

7. Explain the various seating setups that can be used in restaurant industry.
8. Explain what a Buffet is. What are the different types of buffet that can be found in restaurant industry?
9. Explain what Banquets? In detail explain about different types of banquets.

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