

Roll No.

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 : 06-07-2022

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**

**I. Write short notes on :**

- a) Event Management
- b) Check list
- c) Objective of good layout
- d) EPNS
- e) Outdoor Catering
- f) Cold buffet
- g) MICE
- h) Polivit
- i) Crescent arrangement
- j) Convention

## SECTION-B

2. Discuss the characteristics of an effective Event Planner.
3. Sketch a function prospectus.
4. Explain the different types of buffet.
5. Constraints of Menu planning.
6. Importance of record keeping in Kitchen stewarding.

## SECTION-C

7. What are the major factors to be considered while planning a restaurant? Elaborate on the points to be considered while calculating space and its requirements.
8. What do you mean by banquet protocol? Write Toast procedure for a formal state function.
9. What is the hierarchy for Kitchen stewarding department? How can Kitchen stewarding manager motivates his subordinates to work efficiently, since there is a lot of physical labour involved with not much of recognition.

**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.**