Dr. Babasaheb Ambedkar Open University

Term-End Examination July-2016

Course	**: BBAHT**		
Subject Code	**: BBAHT – 306 (Old)**	**Max. Marks**	**: 70**
Subject Name	**: Banqueting Management**	**Duration**	**: 03 hours**
Date	**:**	**Time**	**:**

SAMPLE QUESTION PAPER

Section A

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

1) What precautions are to be taken when staffing for the Banquets?
2) Describe the guidelines for taking banquet bookings?
3) In the Menu content, what role does Pricing & Sales Mix play? Explain.
4) What are the various Banqueting lists that should be ready with us and why?
5) Describe the different points to be considered for suggesting the menu items?

Section B

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

1) Explain Eastern or Oriental type of Flower arrangement.
2) What do you understand by "Conventions"?
3) Challenges faced in out- door catering?
4) When is the Hollow Square banquet set up often used?
5) Draw two different types of glass setting used in Banquets?
6) Describe the benchmark costing process of a banquet?

Section C

(All compulsory) **(10)**

(A) Fill in the blanks

1) Dhanshak: literally meaning _____ and _____ speciality.
2) Charge made for opening and serving bottles of wine brought in by the guest in the restaurant is called _____ .
3) _____ Hot water bath or well in which smaller containers may be set in order to keep them warm/ hot in readiness to service.
4) Finger foods are to be eaten with _____ .

5) _____ _____ booking is not tentative booking nor confirmed booking.

B) True or False **(10)**

1) Briefing is done in the end of the function (True / False)

2) Silver service is only done in Silver dishes (True / False)

3) In Banquets Forks are placed in right. (True / False)

4) Clinic Meetings are held in hospitals only (True / False)

5) Large Flower arrangements are placed in the centre of the round dining tables in the banquet. (True / False)

SAMPLE QUESTION PAPER