

Dr. Babasaheb Ambedkar Open University
Term End Examination June – 2026

Course	: BBAHT	Date	: 07-06-2026
Subject Code	: BBAHT-303	Time	: 11:30am to 01:45pm
Subject Name	: Banquet Management	Duration	: 02.15 Hours
		Max. Marks	: 70

Section A

Answer the following (Attempt any three) (30)

1. What is Banquet? Write its types.
2. How can the segmentation of functions at various hotels be broken up into different sections?
3. Write in detail about Food and Beverage Service Styles for Banquets.
4. Explain in detail about basic banqueting policies.
5. Explain in detail about Basic Menu Criteria.

Section B

Answer the following (Attempt any four) (20)

1. Write a note on Control and Performance Measurement.
2. Write a note on Food Production Styles for Bulk Cooking.
3. Write a note on Fork Buffet.
4. Write a note on Safety Procedures for a Waiter to be Followed in a Banquet.
5. Write a note on Grooming of Waiters and Waitress.
6. Write a note on Logistics Required for Outdoor Catering Services.

Section C

Part – A (Multiple Choice Questions) (10)

- 1 For a successful event u require all except one amongst the following
 - a. Excellent catering
 - b. Best suited venue
 - c. Good arrangements
 - d. Good Room service
- 2 BEO Stands for
 - a. Buffet Events Order
 - b. Banquet Event Order
 - c. Bar Event Order
 - d. Buffer Event Order
- 3 The table and seating arrangements at sit-down functions are governed by a number of factors:
 - a. The nature of the function, for example business or social
 - b. The size of the room
 - c. Special requests by the organizers
 - d. All of the above
- 4 Vanilla, Chocolate, Almond, Berry are varieties of
 - a. Hot desserts
 - b. Ice Creams
 - c. Cold desserts
 - d. Western cold desserts

- 5 Amongst the following which is a type of Flower arrangement:
 - a. Occidental and oriental
 - b. Flower Balls
 - c. Head Table arrangement
 - d. Buffet arrangement
- 6 In buffet closing task following are the activities except one:
 - a. Close Buffet
 - b. Remove Cold food items
 - c. Shut off chaffing dishes
 - d. Bring out all food items
- 7 WESTERN BUFFET-I does not have.
 - a. Pre-Cocktail Snacks
 - b. Salads
 - c. Desserts
 - d. Pickles and Chutneys
- 8 If a waiter has to be impeccably groomed he should have :
 - a. Shoes polished.
 - b. Uniform clean and well pressed.
 - c. Nails cut
 - d. All of the above
- 9 A function folder should consist of:
 - a. Envelope type folder with company logo
 - b. Plan of room, position of power points
 - c. Menu samples of lunch, dinner
 - d. All of the above.
- 10 When delegates come to learn following things should make atmosphere conducive
 - a. Rooms
 - b. Equipment
 - c. service
 - d. All of the above

Part – B (Do as Directed)

(10)

Write whether the statements are True or False:

- 1 On site it is often virtually impossible to rectify errors
- 2 Distribution management includes equipment and food, accommodation, and transport.
- 3 The factors specific to outdoor catering include only the location of the event and not transportation or hygiene problems.
- 4 While arranging for logistics, we should keep the following things in mind: site and distance, local transport, and staff recruitment.
- 5 The costing of functions will depend largely on the type of establishment.
- 6 A function checklist does not identify client needs and is not used as a reference document.
- 7 To reserve a specific date for the function, a deposit is required.
- 8 A function folder should consist only of menu samples and should not include room plans, power point positions, or company logo folders.
- 9 A marketing plan should include headings such as finance, productivity, and promotion and research.
- 10 Catering for function events may be a kitchen's sole task, or it may be one of a number of catering outlets served by the kitchen.
