

[illegible]

- a) Hi Tea
- b) Snacks Service
- c) ODC
- d) Store requisition
- e) Cancellation policies
- f) Event management
- g) Stand alone Banquet
- h) Job Specification
- i) Corporate menus
- j) Payment mode in banquets

SECTION-B

2. Explain the significance of Corporate set ups and area allocation.
3. Design the Job Specification of Catering personnel.
4. Write a short note on Gueridon Service.
5. What is the sequence and flow of Banquet event order?
6. Describe the importance of equipment handling and safety in banquets.

SECTION-C

7. Design a menu for Cocktail dinner for a group of French delegates.
8. Draw and explain different buffet set ups for a banquet event.
9. Write an essay on different types of events in a hotel.

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.