

[illegible]

- a) Pantry
- b) Aisle
- c) Duty Roaster
- d) Formal Function
- e) Toastmaster
- f) Fork Buffet
- g) Menu Engineering
- h) Kitchen Stewarding
- i) Symposium
- j) Indent

### SECTION-B

- 2) What is Menu Planning? Write the constraints of Menu Planning.
- 3) As a Banquet supervisor make a checklist for efficient supervision of a banquet.
- 4) Prepare a duty roaster for 100 cover Chinese restaurant.
- 5) What is function Prospectus? Draw its format.
- 6) Briefly describe the various types of banquet functions.

### SECTION-C

- 7) Explain the order of service for formal function with reference to banquet protocol.
- 8) What are the types of buffet found in hotel? What are the advantages and disadvantages of each?
- 9) List different sitting plans found in the banquet department. Draw at least five different sitting plans commonly used in hotel banquets.

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