

**Total No. of Pages : 02**

**Total No. of Questions : 09**

**B.Sc. (In Catering & Culinary Arts) (2015 & Onwards)**  
**(Sem.-4)**

## CATERING OPERATION

**Subject Code : BSCCA-403**

**Paper ID : [74362]**

**Time : 3 Hrs.**

**Max. Marks : 60**

**INSTRUCTIONS TO CANDIDATES :**

1. **SECTION-A is COMPULSORY consisting of TEN questions carrying TWO marks each.**
2. **SECTION-B contains FIVE questions carrying FIVE marks each and students have to attempt any FOUR questions.**
3. **SECTION-C contains THREE questions carrying TEN marks each and students have to attempt any TWO questions.**

## SECTION-A

**Q1. Define the term :**

- a) Hi tea
- b) Advantages of Gueridon service
- c) Corporate events
- d) Exhibitions
- e) Cocktail dinner
- f) 3 Duties of Senior captain
- g) Live counters
- h) Matrix plan
- i) Event management
- j) Afternoon tea

### SECTION-B

- Q2. Write a note on catering management in terms of conferences and seminars.
- Q3. What are the various types of buffet setups?
- Q4. List the major equipments used in ODC.
- Q5. What are the considerations need to bear in mind when compiling a menu?
- Q6. How do you manage a catering service in a bar?

### SECTION-C

- Q7. Define the term outdoor catering. What are the problems faced in an outdoor catering?
- Q8. Explain in detail the points that must be considered while purchasing the equipment for the catering business.
- Q9. Design the Cocktail Dinner menu for 500 Pax.