Roll No.							Total No. of Pages : 02

Total No. of Questions: 09

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

CATERING OPERATION

Subject Code: BSCCA-403 M.Code: 74362

Time: 3 Hrs. Max. Marks: 60

INSTRUCTIONS TO CANDIDATES:

- 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

1. Define the term:

- 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
- i) Payment mode in banquets

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SECTION-B

- 2. Explain the significance of Corporate set ups and area allocation.
- 3. Design the Job Specification of a 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.

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