

Q.24 Discuss the organisational structure of the banquet department

No. of Printed Pages : 4
Roll No.

DHM 5025

SECTION-D

Note: Long answer type questions. Attempt any two questions out of three questions. (2x10=20)

Q.25 Explain the various factors to consider while planning a layout of a speciality restaurant

Q.26 For a 180 pax formal banquet with 15 guests at the head table

- a) Draw the seating arrangement layout
- b) Indicate the area required

Q.27 What is the purpose of function prospectus?
Draw a format for the same

5th Sem. / Hotel Management (Semester Sys.)

Subject : Food and Beverage Service - V

Time : 3 Hrs.

M.M. : 70

SECTION-A

Note: Multiple choice questions. All questions are compulsory (7x1=7)

Q.1 The liqueur used to prepare Crepes Suzette is

- a) Kirsh
- b) Curasso
- c) Tia Maria
- d) Glayua

Q.2 A Gueridon is a

- a) Moveable sideboard
- b) Moveable table
- c) Moveable trolley for taking used crockery
- d) A-trolley for serving main course

Q.3 A document that lists all the requirements for a function is called

- a) Hotel event order
- b) Master event order
- c) Banquet event order
- d) Function event order

Q.4 Which cocktail is made with vodka and tomato juice.

- a) Bloody Mary b) Manhattan
- c) Tom Collins d) Screwdriver

Q.5 A state banquet is an example of

- a) Semi formal banquet
- b) Formal banquet
- c) Informal banquet
- d) Causal banquet

Q.6 A standard cocktail glass is known as

- a) Flute b) Highball
- c) Martini d) Hurricane

Q.7 Which of these is a bar fraud

- a) Under pouring b) Over pouring
- c) Over-charging d) All of the above

SECTION-B

Note: Differentiate between the following. All questions are compulsory. (7x1=7)

Q.8 Ullage and Corkage

Q.9 Dry Martini and Sweet Martini

Q.10 Formal and Informal banquet

Q.11 Call brand and House brand

Q.12 Cellar and Seller

Q.13 Blood Mary and Screwdriver

Q.14 Cocktail bar and Dispence bar

SECTION-C

Note: Answer the following. Attempt any six questions out of ten questions. (6x6=36)

Q.15 Explain the Mis-en-place for banquets

Q.16 Describe the different types of trolleys used in the restaurant

Q.17 Explain Gueridon service

Q.18 Explain the method of recipe for

- a) Crepes Suzette b) Banana Flambe

Q.19 What are the opening and closing duties of a bartender

Q.20 Name ten cocktail garnishes and explain how they are used

Q.21 Explain different types of bars found in a hotel

Q.22 Give ten essential bar equipments and their usage

Q.23 What are the objectives of a good layout