Q.1. Discuss factors for planning staff requirement. Write a job description of banquet manager.  

OR  
What are constraints of menu planning? Plan a Hi-tea menu for a continental restaurant.  

(5+5=10)

Q.2. What is Gueridon service? What are the advantages and disadvantages of gueridon service?  

OR  
List six types of trollies used in F&B Service. Draw and label a flambé trolley.  

(3+7=10)

Q.3. Give the standard recipe of any two:  
(a) Crepe suzette  (b) Rum Omelette  (c) Steak Diane  

(2x5=10)

Q.4. What are the uses of function prospectus? Draw the format of function prospectus?  

OR  
What are various types of buffet found in a 5-star hotel? Explain them briefly.  

(3+7=10)

Q.5. Kitchen stewarding department is the backbone of the F&B operations. Explain in detail.  

(10)

Q.6. Explain various factors to be considered while planning a layout of a speciality restaurant.  

(10)
Q.7. For a 180 pax. formal banquet with 15 guests at head table;
   (a) Draw the seating arrangement layout.
   (b) Indicate area requirement. 

   OR

   Prepare a checklist (equipment) for an ODC of 100 pax. cocktail dinner.

(5+5=10)

Q.8. Write short notes on any two:
   (a) Master of ceremony  (b) Task Rota
   (c) Flambé liquor      (d) Standard operating procedure (SOP)

(2x5=10)

Q.9. Define banquets. What are the different types of banquet found in hotel?

(2+8=10)

Q.10. Explain the following in one or two lines:
   (a) Physical Inventory
   (b) Dias
   (c) De-briefing
   (d) Job specification
   (e) Suzette pan
   (f) Canopy
   (g) Toast
   (h) Trade fairs
   (j) AMC
   (j) Backdrop

(10x1=10)

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