

Roll No.

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Total No. of Pages : 02

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B.Voc. (Hospitality & Catering Management)(Sem.-5)

RESTAURANT PLANNING AND MANAGEMENT

Subject Code : BVHCM503-19

M.Code : 90831

Date of Examination : 21-11-2023

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

- 1. Write short notes on :**

- a) Ancillary Area
- b) Outdoor Catering
- c) Buffet
- d) Silverware
- e) Decor
- f) Trade Fair
- g) Mise-en-place.
- h) Seminar
- i) Exhibition
- j) Pastry Trolley.

SECTION-B

2. How to calculate space area requirement for banquet? Explain.
3. Explain any trolley service of your choice.
4. What is Function Prospectus?
5. Design a menu for a wedding function based on your choice.
6. What are the mise-en-place needs to be completed for a convention?

SECTION-C

7. What are the factors to create impulse buying? Explain.
8. Discuss the points that we have to keep in mind while planning outdoor catering.
9. List down the points we have to keep in mind while planning menu.

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.