

28032023

VCD/\_\_\_\_\_/S.Y. B A.C.A./Semester IV/ Menu Development & Function Catering /2½ Hrs. /75 Marks.

- All questions carry equal Marks.
- Draw neat, labeled diagram whenever necessary.

**Q.1 A. Explain the following terms (1 mark each)**

**05 Marks**

- Banquet Sales
- Semi-Formal banquets
- Off Premise
- TDH
- Prestige pricing

**Q.1 B. Fill in the blanks (1 mark each)**

**05 Marks**

- \_\_\_\_\_ is the rest course in french classical menu
- American service is a \_\_\_\_\_ service
- The job of a \_\_\_\_\_ is to greet and seat the guest.
- \_\_\_\_\_ & \_\_\_\_\_ are the type of banquets.
- Roti in french classical menu means \_\_\_\_\_.

**Q.1 C. Match the following (1 mark each)**

**05 Marks**

|                         |  |
|-------------------------|--|
| i) Formal Banquet       | a) Numerical values into round           |
| ii) Semi Formal Banquet | b) Protocol need to follow               |
| iii) In Formal Banquet  | c) Head table follow the protocol        |
| iv) Cyclic              | d) No protocol or seating rules followed |
| v) Prestige pricing     | e) Type of menu                          |

**Q.2 Attempt Any 03 Questions (05 Marks Each)**

**15 Marks**

- What are the Important factors that influence customer food preferences?
- Draw & State the use & Name of the different type crockery used for service ? any 5
- What are the obstacles to pricing in menu development ?
- Give a brief note on Guest expectation
- What is Menu ? what are the principle of it.
- Write a note on Market Research.

**Q.3 Attempt Any 03 Questions (05 Marks Each)**

**15 Marks**

- Write 17 course menu with an example.
- List down the methods of Menu analysis
- Write a note on Non profit catering organization
- Write a note on the Menu presentation and its various categories
- What do you understand by "STAR , PLOW HOURSE , PUZZLES , DOGS" in the menu ?
- Plan a TDH Indian 8 course menu with the pricing and Design

**Q.4 Attempt Any 03 Questions (05 Marks Each)**

**15 Marks**

- i) Explain an organization chart of a Banquet department.
- ii) What do you mean by Toast procedure at wedding reception.
- iii) What do you understand by Banquets sales and banquets reservations ?
- iv) What are the type of Function in banquets?
- v) You been an banquet Manager, are been assigned to prepare a Six course Hi Tea menu for an Business meeting & prepare a FP

**Q.5 Attempt Any 03 Questions (05 Marks Each)**

**15 Marks**

- i) What are the duties & responsibilities of an banquet supervisor ?
- ii) What are the importance of considerations in menu pricing
- iii) Explain the difference between TDH & Cyclic Menu
- iv) What are the different type of Menu used in the catering industry, ? Any 5
- v) What is pricing Psychology ? Explain
- vi) What do you understand by Banquets sales and banquets reservations ?

x-----x-----x-----x