

THIRD YEAR SECOND SEMESTER EXAMINATION – SEP/OCT 2012

HTE 308 -2 Events Catering and Banquet Management

Instructions to candidates

Part C – Essay Questions

Total Marks for Part C 50

Answer all questions in Part C

01. i) Explain the catering elements to be considered when planning a function. Give examples for each. (10 marks)
- ii) Explain the major areas to be considered when preparing an operational plan for a banquet function. (10 marks)
02. i) Write the FRENCH CLASSICAL MENU and give two names/Examples of each course. (15 marks)
03. i) Prepare the Cutlery/Crockery/Glassware requirement for 100 pax (10 marks)
Red Wine for Rack of Lamb
White Wine for Duo of Sole
- ii) Write the different cutlery required for the Menu given below (5 marks)

