



**FBS1144**

# **HOSPITALITY SUPPORT SERVICES FOR EVENTS**

**FINAL PRACTICAL EXAM**

Subject Lecturer

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## Final – Practical Examination Question

1. The events, banquet and venue department of *W Hotel Kuala Lumpur* is having a pre - cocktail and a dinner event for 300pax. **The event is for a company annual dinner.** The client has requested for an interesting **theme concept** including a **4 course western fusion set menu (table d'hote)** – You are assigned to propose an **attractive theme of your choice**, a theme menu and complete the following tasks:

Examples of themes:

- Vintage Meets Modern
- Retro Style
- Farm to Table
- Rustic Modern theme
- 60s Mod Party

- a) **A mock-up table with cover settings for FOUR (4) pax base on the proposed theme menu and it consist of:**

- **Setting of correct cutleries** for each dish, for example soup spoon for a soup dish, table knife and fork for the main course, dessert spoons and forks for a dessert.
- **An attractive Menu Design** comprising of an **appetizer, starter, main course, dessert and a beverage-either alcoholic or non-alcoholic with its description.** (Use soft cover for the menu's inserts and hard cover for the menu cover. Your menu must be able to stand on itself when placed on the dining table).
- **2 different types of napkin folding** for each dining table. You will be assigned on the type of fold on the exam day.
- A **Creative centre piece** according to the theme and an attractive tablecloth/slip cloth to match the theme.

**b) Create a Banquet Event Order (BEO) that should include:**

- Event details
- Information on the table setting
- The decoration and theme
- Menu
- Food & beverage
- Instructions/descriptions Package pricing.
- Banquet floor plan.
- Banquet checklist
- Stewarding equipment's form

**All BEOs should provide the same essential information with the objective, layout space allowed for information.**

**Important Note:**

All information provided should meet the requirements as per the Assignment Assessment Sheet.

All members **MUST** be present during the set-up and presentation of their table setting. If any team member be late at the commencement of the presentation, marks will be deducted.