

ASSESSMENT # 8**Total Marks: 30**

1. Give short answers to the following questions: (20)

- i. What are the three primary food service styles used for weddings?
- ii. What is the difference between buffet and French service styles?
- iii. Outline the factors on which cost of the food depends.
- iv. Discuss different catering style options. Use examples and illustrations.

Case Study (10)

Your client heard of a premier pastry chef who ships extraordinary wedding cakes and ordered a five-tier cake for \$3,000 from this vendor, spending an additional \$500 for shipping. The cake arrives while you are setting up the reception venue the morning of the wedding.

As you work with the caterer to un-box the cake, you are both horrified to realize that it has been shipped upside down, causing the elaborate ribbon design, which is along the top, to be crushed. Furthermore, several of the stabilizing rods had shifted during shipping and the damage to the cake is beyond repair.

How would you handle this situation?