

**BACHELOR IN HOTEL MANAGEMENT (BIHM)**

**Term-End Examination**

**December, 2013**

**BHY-053 : OUTDOOR, INDUSTRIAL AND  
HOSPITALITY CATERING MANAGEMENT**

*Time : 3 hours*

*Maximum Marks : 100*

*Note : Attempt any five questions. All questions carry equal marks.*

1. (a) List down the various catering establishments. **10x2=20**  
(b) Explain in detail the operations of industrial catering.
  
2. Draw organisational chart of the food and Beverage department of a five star hotel and explain the jobs of Restaurant manager. **20**
  
3. "Menu is an important tool of merchandising". **20**  
Justify.
  
4. Explain the basic elements of a Kitchen design along with layout plan. **20**

5. Discuss the various staffing levels required for the successful operation of food Beverage production department. 20
  6. What are the factors for selection and purchasing of kitchen equipments ? 20
  7. Explain types of maintenance. Differentiate between breakdown maintenance and Annual maintenance 20
  8. Explain in detail the principles and functions of catering management. 20
  9. What are the various methods of manpower development in Food and Beverage department ? Discuss. 20
  10. Discuss the role of RD in a catering establishment. 20
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