

**BACHELOR IN HOTEL MANAGEMENT (BIHM)****Term-End Examination****December, 2015****BHY-053 : OUTDOOR, INDUSTRIAL AND  
HOSPITALITY CATERING MANAGEMENT***Time : 3 hours**Maximum Marks : 100*


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

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1. Explain Outdoor Catering. Prepare checklist for an outdoor catering of a 250 pax cocktail dinner. 20
2. Elaborate the functioning of Industrial catering and discuss the problems faced in its operations. 20
3. List and explain the various management functions that are carried out by Top Management to ensure smooth operations. 20
4. Write short notes on the followings :
  - (a) Role of Operational Staff 10
  - (b) Draw and label the layout of an Indian Kitchen 10
5. As an outdoor caterer what factors you will consider while planning menu for an outdoor party of 500 pax ? Also plan a menu for the same. 20

6. Explain in detail the points that will be considered in designing of a kitchen in a five star hotel. 20
7. Short notes :  
(a) Factors that will influence the choice of location of a restaurant 10  
(b) Menu Analysis 10
8. Explain the steps involved in recruitment of the staff in any catering establishment. 20
9. Discuss the factors that are considered while planning and designing a speciality restaurant. 20
10. Explain in detail the various pricing methods used to fix the price of the items listed on the menu card. 20
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