

BACHELOR IN HOTEL MANAGEMENT (BIHM)

Term-End Examination

December, 2017

**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. Explain the various factors involved in planning and layout of F & B service Area. 20
2. Write short notes on : 10+10
 - (a) Layout of Chinese restaurant
 - (b) Designing of Coffee shop kitchen
3. Explain various steps to be considered for energy conservation in catering establishment. 20
4. Discuss the levels of management and skills required for each level of management. 20
5. "A waiter is most important person for sales promotion of a catering establishment." Justify with suitable examples. 20
6. What are different types of menu ? Give one sample of each. 20

7. What are the points to be considered for initial survey conducted for proper planning of outdoor catering for a wedding of thousand pax. 20
8. Prepare staff organization chart of F & B department for a restaurant of 50 covers along with their duties and responsibilities. 20
9. Discuss inter-departmental coordination between kitchen and F & B service department of a hotel along with all related reports. 20
10. Write notes on : 10x2=20
- (a) Role of Human Resource Development in catering industry
 - (b) Analysis of menu
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