

BACHELOR IN HOTEL MANAGEMENT (BIHM)

Term-End Examination

December, 2018

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

Time : 3 hours

Maximum Marks : 100

Note : (i) Attempt any five questions.

(ii) All questions carry equal marks.

1. Give the organisation chart of Staff of Food and Beverage dept. of a hospital catering. Define the role of each briefly. 20
2. Discuss the relationship between Kitchen and F and B service. What measures can be taken to improve coordination between them ? 20
3. Write notes on : 10x2=20
 - (a) Area selection for kitchen
 - (b) Space requirement for kitchen
4. Draw the training plan for outdoor catering of a V.I.P. function. 20
5. Discuss essentials of a good industrial catering menu. 20
6. What are the tools of cost management for food and beverage operations ? 20

7. Discuss challenges of Outdoor Catering in detail. 20
 8. What are the differences between handling hotel and hospital catering operations ? 20
 9. What role does HRD play in catering industry ? 20
 10. What points are kept in mind while planning and designing Food and Bev. Service areas ? 20
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