

BACHELOR IN HOTEL MANAGEMENT (BIHM)

Term-End Examination

June, 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. Define outdoor catering. Explain the operational activities of outdoor catering undertaken by a hotel. 20
2. What are different catering establishments ? Discuss hospital catering in detail. 20
3. What factors would you keep into consideration while compiling a menu for a fine dining Restaurant ? 20
4. Identify and explain the points which are kept in mind while planning a kitchen layout of a 5 star hotel. 20
5. Explain the Role of HRD in catering industry. 20

6. "Supervisory skills a necessity for a Restaurant manager." Elucidate. 20
7. Discuss different levels of management with suitable example. 20
8. Explain the role of middle management in the success of food and Beverage department of a 5 star hotel. 20
9. To ensure smooth functioning of any restaurant, proper design and layout is essential. Discuss in detail. 20
10. Write notes on : 10x2=20
- (a) Functions of top management
 - (b) Annual maintenance contract
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