

BACHELOR IN HOTEL MANAGEMENT (BIHM)

00374

Term-End Examination

June, 2014

**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 points a caterer must include in the initial survey to be conducted for the proper planning of outdoor catering. 20
2. Write in detail about various types of catering establishments. 20
3. Elucidate the various management functions with appropriate examples related to the food and beverage department. 20
4. Discuss the levels of management and skills required for them. 20
5. Write short notes on : 10x2=20
 - (a) Role of line management
 - (b) Duty Rota
6. Explain the importance of Menu Merchandising. 20

7. What are the factors to be kept in mind while planning and designing a menu ? 20
 8. “ Proper design and layout is essential for smooth functioning of kitchen”. Explain in detail. 20
 9. Write short notes on : 20
 - (a) Layout of a coffee shop of a five star hotel.
 - (b) Proper maintenance of kitchen equipment.
 10. Explain in detail the role of HR Department in catering industry. 20
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