

**BACHELOR IN HOTEL MANAGEMENT (BIHM)**

**Term-End Examination**

**June, 2017**

00460

**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. What do you understand by menu-merchandising ? 20  
Write in detail it's importance in industry.
2. "Proper designing and layout of kitchen plays 20  
important role in smooth functioning of catering  
establishment." Elaborate with examples.
3. What do you understand by hospital catering ? 20  
How is it different from hotel catering ?
4. Explain in detail about any two manpower 20  
resources available to the catering manager.
5. Explain role of HR Division in Hospitality 20  
Industry. How is Human Resource Development  
important in Hospitality Industry ?
6. "Planning and Designing of menu are the first 20  
step for starting a restaurant." Justify with  
suitable examples.

7. Discuss staffing and hierarchy of a medium size catering establishment. 20
8. Write notes on : 10+10=20  
(a) Area selection  
(b) Policy formulation
9. What are the points to be considered for selection of various equipments required in a catering organisation ? How do you maintain them ? 20
10. Discuss the principles and functions of catering management. 20
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