

00454

BACHELOR IN HOTEL MANAGEMENT (BIHM)

Term-End Examination

June, 2018

**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. Discuss the levels of management in a catering organisation. What are the skills required for each ? 20
2. What are the points to be considered for initial survey to be conducted for proper planning of outdoor catering ? 20
3. Explain planning, layout and designing of F & B service areas. 20
4. What are the considerations while : 20
 - (a) Planning a menu
 - (b) Merchandising a menu
5. Discuss catering management in Hospitals. 20
6. Write notes on : 10, 10
 - (a) Layout of coffee shop kitchen
 - (b) Food cost control

7. What are the differences between : 10, 10
(a) a'la carte and Table d' hote menu
(b) Buffet and Banquets
8. Discuss the importance of training in a catering establishment support your answer with relevant examples. 20
9. What are the principles of staffing for Food and Beverage Service Areas ? 20
10. Discuss energy and water management in catering establishments. 20
-