

**BACHELOR IN HOTEL MANAGEMENT  
(BIHM)**

**Term-End Examination**

00654

June, 2019

**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 role of HRD in any catering establishment. 20
2. "Planning and designing of menu are the first and most important steps for any outdoor catering." Justify. 20
3. Write notes on : 2×10=20
  - (a) Outdoor Catering
  - (b) Hospital Catering
4. Discuss Menu Merchandising in detail. 20
5. What are the principles and functions of catering management ? 20

6. Elucidate the various management functions related to Food and Beverage department. Explain with examples. 20
  7. What are the equipments required in a catering organisation ? How are they maintained ? 20
  8. Proper design and layout is essential for smooth functioning of kitchen. Explain with the help of examples. 20
  9. Discuss the various levels of management along with skills required for them. 20
  10. How is the staff level established while planning Food and Beverage areas ? Explain with the help of example. 20
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