

BACHELOR IN HOTEL MANAGEMENT (BIHM)

Term-End Examination

00481

December, 2014

**BHY-053 : OUTDOOR, INDUSTRIAL AND
HOSPITALITY CATERING MANAGEMENT**

Time : 3 hours

Maximum Marks : 100

*Note : Answer any **five** questions. All questions carry equal marks.*

1. Classify various catering establishments.
Elaborate on hospital catering. 20
2. Explain in detail the advantages and disadvantages of outdoor catering. 20
3. How do you apply managerial practices in Food Services ? 20
4. Define menu engineering. How are menu items classified during analysis ? Explain in detail. 20
5. Discuss menu merchandising in detail. 20
6. Write short notes on the following : 10+10=20
 - (a) Restaurant Design Factors
 - (b) Annual Maintenance Contract

7. Explain the key elements to unlock the layout problems of a kitchen. 20
8. "HRD is the backbone of any successful organization." Discuss its importance with reference to the catering establishments. 20
9. Write short notes on the following : 10+10=20
- (a) Importance of training
 - (b) Levels of management
10. Discuss the significance of planning in Hotel business. 20
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