

**BACHELOR IN HOTEL MANAGEMENT (BIHM)**

00133

**Term-End Examination**

**December, 2016**

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

*Time : 3 hours*

*Maximum Marks : 100*

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

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1. Explain various types of catering establishments with suitable examples. **20**
2. Draw a neat Restaurant Brigade chart. Also explain the duties of a head waiter. **20**
3. What are the factors to be considered while planning a menu for a theme Restaurant ? **20**
4. Draw and Label a neat kitchen layout of a 5 star deluxe hotel. **20**
5. "An appropriate staffing level is key to successful F & B operations". Illustrate with example. **20**
6. What are the points to be considered while purchasing kitchen equipments of a 5 star deluxe hotel ? **20**

7. Explain about the standard space requirement for planning a kitchen with the help of a neat diagram. 20
  8. Explain the importance of various sections of food and beverage department. 20
  9. "Management of resources is very important in catering industry". Comment. 20
  10. Explain in detail the functions of catering operation management. 20
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