

BACHELOR IN HOTEL MANAGEMENT (BIHM)

Term-End Examination

June, 2016

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

Time : 3 hours

Maximum Marks : 100

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

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1. Write an essay on outdoor catering. 20

 2. Explain various functions of catering operation management. 20

 3. Write brief notes on : 2x10=20
 - (a) Duties and Responsibilities of Restaurant Manager.
 - (b) Duties and Responsibilities of a Steward.

 4. Why is planning important in catering industry ? 20
Elucidate with example.

 5. Write an essay on Menu Merchandising. 20

 6. Explain various selection criteria for heavy duty kitchen equipments. 20

7. Explain Role of Human Resource Development in catering industry. 20
 8. Explain the significance of maintenance in kitchen. Differentiate between preventive and breakdown maintenance. 20
 9. Explain the planning considerations for a theme Restaurant. 20
 10. Write an essay on Staffing levels in F&B department. 20
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