

BACHELOR IN HOTEL MANAGEMENT (BIHM)

Term-End Examination

June, 2015

00233

**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. Classify catering establishments with suitable examples under each category. 20
2. Explain the concepts of outdoor catering in India. 20
3. Elaborate on day-to-day functions carried out by catering manager. 20
4. What is menu planning ? Explain in detail the constraints of menu planning along with examples. 20
5. Short notes on :
 - (a) Menu Merchandising 10
 - (b) Points considered for selection of equipment for an industrial canteen 10

6. Explain in detail the factors effecting kitchen design and layout. 20
 7. What are different levels of management? Explain the role of middle management in catering establishment. 20
 8. Notes on :
 - (a) Importance of Induction 10
 - (b) Difference between a la carte and Tabled'hote menu 10
 9. Write an essay on the role of HRD in catering industry. 20
 10. Elucidate the factors kept in mind for opening a fast food outlet. 20
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