

Total No. of Pages : 02

Total No. of Questions : 09

B.Sc.(ATHM) (2014 to 2017) (Sem.-4)

HOSPITALITY MANAGEMENT (FOCUS - F&B, Housekeeping)

Subject Code : BTA-23

M.Code : 71055

Time : 3 Hrs.

Max. Marks : 60

INSTRUCTION TO CANDIDATES :

1. **SECTION-A is COMPULSORY** consisting of **TEN** questions carrying **TWO** marks each.
2. **SECTION-B** contains **FIVE** questions carrying **FIVE** marks each and students have to attempt **ANY FOUR** questions.
3. **SECTION-C** contains **THREE** questions carrying **TEN** marks each and students have to attempt **ANY TWO** questions.

SECTION-A

- 1. Write a short note on :**

- a) Food court
- b) American service
- c) Vending Kiosks
- d) Job description
- e) Pub
- f) Silver service
- g) Organizational structure
- h) Linen room
- i) Public area
- j) Suite room

SECTION-B

2. Differentiate between commercial and welfare catering establishments.
3. Differentiate between Mis-en-place and Mis-en-scene.
4. Explain the various duties and responsibilities of Food & Beverage Manager in the hotel.
5. Draw an organizational chart of a large hotel.
6. Discuss the co-ordination of Housekeeping department with Front office.

SECTION-C

7. Define Housekeeping. How does Housekeeping contribute to earning profits in a hotel?
8. What are the personal attributes of housekeeping personnel?
9. Discuss the interdepartmental relationship of Food and Beverage service with other departments.

NOTE : Disclosure of Identity by writing Mobile No. or Making of passing request on any page of Answer Sheet will lead to UMC against the Student.