

Roll No.

Total No. of Pages : 02

Total No. of Questions : 09

BSc. (In catering and culinary arts) (2015 & Onwards) (Sem.-5)

HUMAN RESOURCE MANAGEMENT

Subject Code : BSCCA-504

Paper ID : [74741]

Time : 3 Hrs.

Max. Marks : 60

INSTRUCTIONS 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

Q1 Answer briefly :

- a) Define human resource planning.
- b) What is staff supervision?
- c) What is salary division?
- d) Define selection.
- e) What is induction?
- f) What is the role of medical examination during selection?
- g) What is application blank?
- h) How the campus interviews play an important role in recruitment?
- i) What is the role of references in selection?
- j) How human resource planning and development helps in hospitality industry?

SECTION-B

- Q2 “*Recruitment is a positive process and selection is a negative process*”. Explain the statement.
- Q3 What are HR policies? Discuss its role in human resource management.
- Q4 Pen down the steps of human resource planning.
- Q5 What kind of interviews are conducted during selection of the employee? Pen down its importance and need.
- Q6 What is promotion? Discuss the various criteria of promotions .

SECTION-C

- Q7 “*Human resources plays a very important role in an organization*”. In the light of above statement discuss the objectives, need, advantages and disadvantages of manpower planning.
- Q8 Discuss the various sources of recruitment.
- Q9 “*Selection helps in choosing the right candidate for the right job*”. In the light of above statement discusses the steps of selection process.