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BFO-011

**B. A. IN FACILITY AND SERVICES
MANAGEMENT (BAFSM)**

Term-End Examination

December, 2024

**BFO-011 : MANAGING FACILITIES-I
(CATERING FACILITIES)**

Time : 3 Hours

Maximum Marks : 100

Note : Answer any **five** questions in about
600 words each. All questions carry equal
marks.

1. Write a detailed note on 'development of restaurants in India'. 20
2. Write a brief note on CSR initiatives taken by The Oberoi and Taj Group of Hotels in India. 20
3. What do you mean by 'Fine Dine Restaurant' ?
List the essential features of fine dine restaurants. 20

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4. Draw the organisational structure of the Banquet department of a hotel and enlist duties and responsibilities of a Banquet Manager. 20
5. Briefly explain the role and importance of FSSAI in catering industry. 20
6. What are the various computer applications used in catering industry ? 20
7. Write a note on 'Financial Management in Catering Units'. 20
8. Briefly explain the role of hygiene and safety in storage in a catering unit. 20
9. What do you mean by food purchase control ? Briefly explain. 20
10. Write short notes on any **two** of the following :

2×10=20

- (a) Sources of recruitment
- (b) Merchandising
- (c) Pricing strategies

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