



DEPARTMENT OF HOTEL MANAGEMENT
MONAD UNIVERSITY, HAPUR

COURSE: - Food Production Operation

Code: BHM-411

Assignment No-2

Date of submission:-November 10th, 2016

Instructions:

- Write the response to the assignment in your own handwriting.
- Submit the response to your HoD within the due date.
- Write your name, Programme and Enrolment No. clearly at the top of the page.

Q.1

- a) Define the various cooking methods & explain the various types of cuisine given below:
- Mexican Cuisine
 - Thai Cuisine
 - Spanish Cuisine
 - Japanese Cuisine
- b) What is the store management & indenting ? write about concept development and decorations of accompaniments & garnishes.

Q2.

- a) Describe the garde manger. Explain in brief about concept development and decorations of accompaniments & garnishes,
- b) Write about General principles of modern and special innovative garnishes with examples.

COURSE: - Food & Beverage Operation

BHM-412

Assignment No-1

Date of submission:-November 10th, 2016

Instructions:

- Write the response to the assignment in your own handwriting.
- Submit the response to your HoD within the due date.
- Write your name, Programme and Enrolment No. clearly at the top of the page.

Q.1

1. What do you understand by restaurant planning?
2. Discuss menu, space, lighting, restaurant design, & team for new restaurant.

Q2.

1. Describe various restaurant problems & guest handling situation.
2. Write about other Catering Operations (Off- Premises Catering, Hospital Catering, industrial & Institutional Catering, Airline & Railway catering, Home Delivery, Take away).

COURSE: - Front Office Management

BHM-413

Assignment No-1

Date of submission:-November 10th , 2016

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Q.1

- c) What do you understand by yield management? Define the forecasting of room availability & potential high & low demand tactics.
- d) How yield management apply in room division? Justify.

Q2.

3. Describe the garde manger. Explain in brief about concept development and decorations of accompaniments & garnishes,
4. Write about General principles of modern and special innovative garnishes with examples.

**COURSE: - HOUSEKEEPING MANAGEMENT
BHM-414**

Assignment No-1

Date of submission:-November 10th, 2016

Instructions:

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Q.1

- e) What is housekeeping budgeting process? Discuss importance & types of budgets.
- f) What do you understand by budget planning process? How budget controls housekeeping expenses?

Q2.

- c) Define laundry management. How you plan an OPL(On premises laundry) for five star hotel.
- d) What are the equipments used in laundry? Discuss laundry handling process for guest & inter-departments.

COURSE: - Hospitality Management

BHM-415

Assignment No-1

Date of submission:-November 10th , 2016

Instructions:

- Write the response to the assignment in your own handwriting.
- Submit the response to your HoD within the due date.
- Write your name, Programme and Enrolment No. clearly at the top of the page.

Q.1

- (a) What do you mean by Marketing? Discuss the growth of marketing as a concept by explaining various philosophies of marketing.
- (b) Why is new product developed? Discuss the process of new product development.

Q.2

- (a) Explain the concept of Product Mix. Design a product mix structure of Hindustan Unilever Ltd.
- (b) The Money spent on Advertising is an investment and is not wasteful.' Do you agree? Give reasons for your answer.

COURSE: - Food & Beverage Management

BHM-416

Assignment No-1

Date of submission:-November 10th , 2016

Instructions:

- Write the response to the assignment in your own handwriting.
- Submit the response to your HoD within the due date.
- Write your name, Programme and Enrolment No. clearly at the top of the page.

Q.1

- a) Write down objective & responsibilities of food & beverage management?
- b) Discuss, how food & beverage management play important role in controlling?

Q2.

- e) Define menu, menu planning considerations, costing & various menus & in-house marketing tools.
- f) What do you understand by food & beverage management? Define Menu Engineering.