



DEPARTMENT OF HOTEL MANAGEMENT
MONAD UNIVERSITY, HAPUR

COURSE: - Food Production Operation

Code: BHM-411

Assignment No-2

Date of submission:-November 10th, 2016

Instructions:

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

Q.1

- a) Describe the cook chill process. Explain the advantages of the work freeze over cook chill.
- b) Write down the airline & cruise line meal planning.

Q2.

- a) Classify various types of meal according timing and write their menus accordingly.
- b) Write notes on with standard recipe of :
 - Farcis, Terrines, Pates Mousses, cold sauces dips, chafroid, aspics



DEPARTMENT OF HOTEL MANAGEMENT
MONAD UNIVERSITY, HAPUR

COURSE: - Food & Beverage service Operation

Code: BHM-412

Assignment No-2

Date of submission:-November 10th, 2016

Instructions:

1. Write the response to the assignment in your own handwriting.
2. Submit the response to your HoD within the due date.
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Q.1

- a. How would you plan a menu 300 cover buffet? Discuss the types, equipments, staff required for 300 covers buffet.
- b. Describe Buffet management with its necessary features.

Q.2

- a. What do you understand by banquet? Explain in brief about banquet planning, booking procedure & its requirements.
- b. What is toasting? Plan a menu & required arrangements for 200 covers party .



DEPARTMENT OF HOTEL MANAGEMENT
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COURSE: - Front office Management

Code: BHM-413

Assignment No-2

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Q.1

- a. How would you plan a budget for front office department in five star hotels? Define the capital and operation budge.
- b. Describe hotel occupancy Report. Write down various front-office reports and statistics

Q.2

- a. What are the influence factors in forecasting . Explain in brief forecasting formula and forecasting data
- b. How a hotel deal with various tours &travel agencies in regards for getting business?



DEPARTMENT OF HOTEL MANAGEMENT
MONAD UNIVERSITY, HAPUR

COURSE: - House keeping Management

Code: BHM-414

Assignment No-2

Date of submission:-November 10th 2016

Instructions:

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Q.1

- a. How would you plan duty roaster for 75 person of housekeeping department in five star hotel?
- b. Discuss various guest complaints handling procedure by housekeeping staff.

Q.2

- a. What is textile & its use of textile in five star hotel ? Plan 100 guest rooms boutique hotel.
- b. How a hotel deal with various tours &travel agencies in regards for getting business?



DEPARTMENT OF HOTEL MANAGEMENT
MONAD UNIVERSITY, HAPUR

COURSE: - Hospitality Marketing

Code: BHM-415

Assignment No-2

Date of submission:-November 10th, 2016

Instructions:

1. Write the response to the assignment in your own handwriting.
2. Submit the response to your HoD within the due date.
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Question: - 1

- (a) What is Market Segmentation? Define the various concept of Segmentation.
- (b) What do you understand by Targeting? Discuss the type of Targeting with suitable diagram.

Question: - 2

- (a) What is the difference between goods and services? Give the definition of Marketing Mix.
- (b) What is the personal selling? What are the factor which affect the importance of personal selling is the promotional mix?



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COURSE: - Food & Beverage Management

Code: BHM-416

Assignment No-2

Date of submission:-November 10th, 2016

Instructions:

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- 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. Discuss the Role of food & beverage management in function catering with its controlling measures.
- b. How f&b management play important role in off- premises catering? Discuss its whole aspects

Q.2

- a. Discuss the Role of food & beverage management in industrial/ institutional catering with its controlling measures.
- b. What are the controlling & performance measurement done by f& b management in hospital catering.

