



## Department of Hotel Management, Catering and Tourism

**Assignment No** : 1  
**Programme** : Bachelor in Hotel Management  
**Course** : BHM- 6<sup>th</sup> Sem.  
**Subject Name** : Regional Cuisines of India-II  
**Course Code** : BHMN-321

**Last Dates for Submission: 12<sup>th</sup> MARCH, 2019**

### **Instructions**

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

### **Question: - 1**

- (a) Name and What are the key differences within cuisine of south Indian states?
- (b) Describe the famous foods in Awadh cuisine in detail with their speciality.

### **Question: - 2**

- (a) What makes Kerala cuisine different from other south Indian states?
- (b) Describe the various famous food of Bengali cuisine in details with their speciality.



## Department of Hotel Management, Catering and Tourism

**Assignment No** : 1  
**Programme** : Bachelor in Hotel Management  
**Course** : BHM- 6<sup>th</sup> Sem.  
**Subject Name** : Advance Food and Beverage Service  
**Course Code** : BHMN-322

**Last Dates for Submission: 12<sup>th</sup> MARCH, 2019**

### **Instructions**

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

### **Question: - 1**

- (a) Discuss 'Wine' and its manufacturing process.
- (b) Discuss and classify various world famous wines with their speciality.

### **Question: - 2**

- (a) Explain various Wine terminologies in English & French.
- (b) Write about famous wines from Portugal, USA, Australia, India, Spain, Germany, Italy.



## Department of Hotel Management, Catering and Tourism

**Assignment No** : 1  
**Programme** : Bachelor in Hotel Management  
**Course** : BHM- 6<sup>th</sup> Sem.  
**Subject Name** : Accommodation Management-II  
**Course Code** : BHMN-323

**Last Dates for Submission: 12<sup>th</sup> MARCH, 2019**

### **Instructions**

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

### **Question: - 1**

- (a) Find out Importance, Definition & Types, and Classification of interior decoration in five star hotels.
- (b) How would you go about planning of colour scheme of “hotel suite, out of order room?”

### **Question: - 2**

- (a) Define flower arrangement. Discuss the types and placement of arrangements in a five-star hotel for the following: Lobby, Restaurant, Conference hall, Buffet table, Guest room, and Formal banquet.
- (b) What is “Yield management concept? What are the advantages of yield management in front office



## Department of Hotel Management, Catering and Tourism

**Assignment No** : 1  
**Programme** : Bachelor in Hotel Management  
**Course** : BHM- 6<sup>th</sup> Sem.  
**Subject Name** : Human Resource Management  
**Course Code** : BHMN-326

**Last Dates for Submission: 12<sup>th</sup> MARCH, 2019**

### **Instructions**

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

### **Question: - 1**

- a) HRM is a very important part of every organization, you will learn more if you explain it in terms of Hotel Industry.
- b) You know that manpower planning is a vital part of every organization, present your views about the manpower planning of a hotel.

### **Question:-2**

- a) Visit to any hotel and tell about the human resource management of that in detail.
- b) Give your suggestions for the betterment of the above visited hotel.