

Mid-West University
Examinations Management Office
Surkhet, Nepal
End-Semester Examination-2080
Bachelor of Hotel Management (BHM)
Semester - IV

Roll.No.....

Subject: Front Office Operation II
Full Marks: 100 Pass Marks: 50

Course Code: BHM 445/345
Time: 3:00 Hours

SECTION A: MULTIPLE CHOICE QUESTIONS (1 × 15 = 15 MARKS) / (TIME: 15 MINUTES)

Tick the best answers.

1. Guest folio records transaction of:
 - a. in-house guest
 - b. non residential guest
 - c. staff
 - d. managers
2. Reconciliation, posting room rate and establishing day end is the responsibility of:
 - a. FO Cashier
 - b. FOM
 - c. night auditor
 - d. FO
3. One of the followings is not involved in providing wakeup call?
 - a. Front Desk Agent
 - b. Business Center
 - c. Telephone operator
 - d. Bell Boys
4. Booking can be guaranteed by:
 - a. cash
 - b. credit card
 - c. travel agent voucher
 - d. all of the above
5. Front desk module is responsible for
 - a. reservation, amendment, cancellation and enquiry of reservation FO Cashier
 - b. billing and settlement
 - c. reservation check in, assign room, amend stay
 - d. point of sale
6. Guest complaining about rude staff is the example of:
 - a. service related complain
 - b. behavioral complain
 - c. unusual complain
 - d. mechanical complain
7. Guest message can be received for:
 - a. in house guest
 - b. arriving guest
 - c. departed guest
 - d. all of the above
8. The subject matter that is sent by a sender to a receiver is:
 - a. encoding
 - b. message
 - c. decoding
 - d. channel

9. The post departure process in FO cashiering involves:
 - a. relaying information to other department
 - b. removing guest information from the system
 - c. transfer of guest account to back office
 - d. all of the above
10. Front Office Cashier is responsible for
 - a. exchange foreign currency
 - b. check out
 - c. settlement of bill
 - d. all of the above
11. The reservations which are made by the travel agency is usually paid by:
 - a. cash
 - b. credit card
 - c. voucher
 - d. company billing
12. POS is used by:
 - a. restaurant
 - b. reception
 - c. finance
 - d. material management
13. The guest who leaves hotel without settling bill is referred as:
 - a. walk in guest
 - b. skipper
 - c. no show
 - d. in house guest
14. The form used to input required information of guest is:
 - a. location form
 - b. message slip
 - c. registration form
 - d. message form
15. Locating the guest in a specific area of the hotel when he/she is not in the room.
 - a. message coordination
 - b. information of the hotel
 - c. guest mail delivery
 - d. guest paging

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SECTION B: SHORT ANSWER QUESTIONS (8 × 5 = 40 MARKS)

Answer any **EIGHT** questions:

1. What is guest room change? Describe the process followed for transferring guest room?
2. How is credit limit monitored by Front Office Cashier?
3. What is early check in? What is the procedure followed by a receptionist?
4. List the duties and responsibilities of a front office cashier.
5. What is PMS? Write some PMS names used by hotel.
6. What are the various activities within post departure?
7. How is guest message handled in hotel? Enlist the process.
8. How is death handled in hotel? Enlist.
9. It is crucial to maintain good non-verbal cues for hospitality professional. Justify.
10. What are the various types of rates in hotel? Explain

SECTION C: LONG ANSWER QUESTIONS (3 × 10 = 30 MARKS)

Answer any **THREE** questions:

11. What is yield management? What are the strategies used in maximizing revenue in hotel?
12. Explain the process followed during processing third party billing for travel agent voucher.
13. Why is communication highly required in a hotel? Also, enlist the process of communication.
14. List the processes followed for left luggage. Mention the process for both storage and delivery
15. What is communication? Explain the various functions of front office department..

SECTION D: CASE STUDY (15 MARKS)

16. You have received an email as follows:

Please book a standard room for 2 people. I am coming on 10th of October for 5 nights. It's my 1st visit to your hotel. Make sure you provide a good view room with good facilities and living room as well. Hoping to hear back from you soon.

Also, provide pick up service if possible.

Have a nice day.

Thanking You,

SuhanaDevsri

S.Devsri45@gmail.com

Question:

- a. Reply guest confirming the reservation as well as asking for the required information.
- b. What is the process of cancellation of reservation?

[10]
[5]

THE END

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Roll.No.....

Subject: Food and Beverage Service IV
Full Marks: 100 Pass Marks: 50

Course Code: BHM 444/344
Time: 3:00 Hours

SECTION A: MULTIPLE CHOICE QUESTIONS (1 × 15 = 15 MARKS) / (TIME: 15 MINUTES)

Tick the best answers.

1. The type of menu in which the dishes are repeated from time to time every week/month is called.....
 - a. static menu
 - b. du jour menu
 - c. prix fixe menu
 - d. cyclic menu
2. Menu is regarded as.....
 - a. control measure
 - b. bill of fare
 - c. marketing tools
 - d. all of the above
3. The meaning of the acronym HRM is
 - a. human relations management
 - b. humanistic resource management
 - c. human resource management
 - d. human resourceful management
4. Who is the responsible person to manage event?
 - a. Front office manager
 - b. Banquet manager
 - c. General manager
 - d. Event manager
5. What is the another name of hollow square?
 - a. Conference
 - b. Hi-sheriff
 - c. Straight line
 - d. T-shape
6. A group of people that eat together at one time and in one place is called a:
 - a. assembly hall
 - b. banquet hall
 - c. conference hall
 - d. gathering hall
7. Leadership is not about rank, privileges, titles, or money. It is about:
 - a. promotions
 - b. success
 - c. profits
 - d. responsibility
8. The information that event proposal should include is.....
 - a. the description of the event
 - b. the proposed event budgets
 - c. venue and facilities offered
 - d. all of the above
9. The menu evaluation is done by analyzing the choice of
 - a. general manager
 - b. front office manager
 - c. guest
 - d. food and beverage manager
10. What is the cheaper form of flooring materials used while designing the restaurant?
 - a. Carpeting
 - b. Marble
 - c. Wood Flooring
 - d. Terrazzo
11. Which color is very effective when harmonized with other color in a restaurant?
 - a. White
 - b. Yellow
 - c. Gray
 - d. Red

12. _____ group of people usually will not eat meats on Wednesdays and Fridays?
- a. The Muslims
 - b. The Islamic
 - c. The Roman Catholics
 - d. The Jews
13. The promoting of product and services in restaurant with the help of menu means.
- a. menu engineering
 - b. menu merchandising
 - c. menu planning
 - d. menu evaluation
14. A trade show or expo organized for the purpose of exhibiting arts and crafts, industrial products which are more local and on a smaller scale is known as.....
- a. fairs
 - b. seminars
 - c. fundraiser
 - d. product lunch events
15. What does the term 'Dogs' mean in menu engineering?
- a. Items of high popularity and high gross profit contributions
 - b. Items of high popularity and low gross profit contributions
 - c. Items of low popularity and high gross profit contributions
 - d. Items of low popularity and low gross profit contributions

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You are required to answer in your own words as far as applicable. The figures in the margin indicate full marks.

SECTION B: SHORT ANSWER QUESTIONS (8 × 5 = 40 MARKS)

Answer any **EIGHT** questions:

1. What are the Do's and Don'ts while writing menu?
2. Define menu. Explain the various factors affecting menu planning.
3. Explain the psychology of lights and lightings in a restaurant.
4. Write down the duties and responsibilities of Food and Beverage Manager.
5. What is theme-based restaurant? Discuss any 5 theme-based restaurants as seen now in Nepal.
6. What are restaurant design & layout planning? Draw a neat organizational chart of banquet.
7. Differentiate between American dining and European dining.
8. What is banquet? List the procedure followed in banquet booking.
9. Define event management with its types.
10. Write short notes on:
 - a. Menu Engineering
 - b. Menu Merchandisin

SECTION C: LONG ANSWER QUESTIONS (3 × 10 = 30 MARKS)

Answer any **THREE** questions:

11. What are the points to be considered while planning the atmosphere (ambience) of the dining area?
12. What do you mean by duty roster? As a restaurant Supervisor plan a duty roster for two captains, ten servers (7 gentleman and 3 ladies) which open during lunch and dinner sessions.
13. What are the contents of banquet planners. Explain.
14. Define F&B Control. Explain the different forms and formats used in F&B controls.
15. Being an event manager ,how can you organize a successful event? Explain in detail.

SECTION D: CASE STUDY (15 MARKS)

16. Nowadays, people are attracted to a restaurant by more than just good food. It is a place to see and be seen, not just a place to eat. Atmosphere is made up of everything that makes an impression on people. The building design, decor, interior color scheme, texture of the walls, service, and the food create the atmosphere. The atmosphere should project a feeling of friendliness and comfort, be attractive and interestingly different. The atmosphere is remembered long after the meal is finished.
 - a. How will you make a great atmosphere of your restaurant so that the guest will be repeated in your restaurant?
 - b. Who are the key team members that you will make involve from beginning while designing the greatatmosphere restaurant?
 - c. What are the factors that you will be taking into consideration while selecting a design team member of your restaurant?

THE END

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Roll.No.....

Subject: Food Production and Patisserie IV
Full Marks: 100 Pass Marks: 50

Course Code: BHM 443/343
Time: 3:00 Hours

SECTION A: MULTIPLE CHOICE QUESTIONS (1 × 15 = 15 MARKS) / (TIME: 15 MINUTES)

Tick the best answers.

1. Inlet Ventilation circulates air by.....
 - a. by letting air outside the room
 - b. by removing air outside of room
 - c. balanced circulation
 - d. none of above
2. Parallel wall layout is also known as.....
 - a. straight line layout
 - b. two line layout
 - c. corridor layout
 - d. none of the above
3. The danger zone of food refers to temperature between
 - a. 0 to 63 degree celsius
 - b. 5 to 63 degree celsius
 - c. 10 to 63 degree celsius
 - d. 15 to 63 degree celsius
4. Blast freezing refers to in temperature between 0 to 3 degree Celsius.
 - a. freezing cooked food
 - b. cooking the chilled food
 - c. cooking the raw food
 - d. freezing raw food
5. Which one of the followings should be considered while planning kitchen?
 - a. Space
 - b. Shape
 - c. Equipments
 - d. All of above
6. HACCP stands for.....
 - a. Hazard Analysis Critical Control Phase
 - b. Hazard Analysis Communicable Control Point
 - c. Hazard Analysis Critical Control Point
 - d. Hazard Analysis Communicable Control Phase
7. Which one of the followings is not chemical contamination?
 - a. Pesticides
 - b. Bacteria
 - c. Additives
 - d. Preservatives
8. Blast chilling is performed at
 - a. 0 to 3 degree celsius
 - b. -5 degree celsius
 - c. -18 degree celsius
 - d. 0 to 10 degree celsius
9. The term used for frying in Indian cuisine is.....
 - a. tareka
 - b. tadka
 - c. bhutiya
 - d. talna

10. GG paste refers to.....
- a. grated ginger
 - b. grated garlic
 - c. ginger garlic paste
 - d. grated ginger garlic
11.takes care of all the silverwares and the china wares and are also responsible for silver polishing.
- a. Pantry
 - b. Silver Room
 - c. Plates room
 - d. Still room
12. Commissary kitchen is responsible for pre preparation of
- a. vegetables & fruits
 - b. cold foods
 - c. fast foods
 - d. meats
13. Plain round tip of pastry bag is used for.....
- a. for making flower
 - b. for making boarder
 - c. for making rose
 - d. for writing words and drawing lines
14. White chocolates is the combination of.....
- a. unsweetened chocolate and butter
 - b. sweet chocolate and milk
 - c. cocoa butter, sugar and milk
 - d. cocoa solid and cocoa butter
15. Butter cream is the mixture of.....
- a. egg white & sugar
 - b. butter & sugar
 - c. egg yolk & sugar
 - d. egg white & sugar syrup

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SECTION B: SHORT ANSWER QUESTIONS (8 × 5 = 40 MARKS)

Answer any **EIGHT** questions:

1. What is HACCAP? Explain its principle.
2. Explain the process of implementing ISO 22000.
3. Explain the objectives food quality control.
4. Briefly explain the different gravies used in an Indian cuisine.
5. Explain the centralized food production system.
6. How can we reduce food cost in kitchen?
7. What are the different types of garbage?
8. Explain different types of dishwashing machine.
9. Define quantity food production along with a simple layout of it.
10. Explain the Hyderabadi cuisine.

SECTION C: LONG ANSWER QUESTIONS (3 × 10 = 30 MARKS)

Answer any **THREE** questions:

11. Define icing and frosting along with its types.
12. Explain the basic paste used in an Indian cuisine.
13. What is a tandoor? Explain its types along with the seasoning and marinades required for it.
14. What is a chocolate? Explain its making process.
15. Explain the kitchen stewarding department and make a departmental chart of it.

SECTION D: CASE STUDY (15 MARKS)

16. *Read a case given below and answer the following questions*

“Three Tables” is a popular downtown restaurant. The restaurant was serving very quality food and customers were also very much satisfied. But due to the current pandemic of COVID-19, it is very hard to maintain the quality of the product for them. Earlier the stock they had in store wouldn't remain there for the long time as the sales of the restaurant was very good but now when the guests are scared to visit the restaurant, and they have to keep their goods in store for a longer time, they now have realized that there grocery, meat, dairy and vegetables all are spoiling in very rapid pace, which is making them lot harder to control the wastage for a good revenue.

Questions:

- a. What can be the reason for the spoilage of raw materials? [5]
- b. What would you suggest the owner to do immediately to avoid the spoilage? [5]
- c. Will controlling the spoilage earn them good revenue? Give your reason. [5]

THE END

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Roll.No.....

Subject: Tourism and Hospitality Marketing
Full Marks: 100 Pass Marks: 50

Course Code: BHM 442/342
Time: 3:00 Hours

SECTION A: MULTIPLE CHOICE QUESTIONS (1 × 15 = 15 MARKS) / (TIME: 15 MINUTES)

Tick the best answers.

1.is very basic in nature.
 - a. Need
 - b. Want
 - c. Demand
 - d. Marketing
2. concept focuses on the advertisement.
 - a. The marketing
 - b. The production
 - c. The selling
 - d. The product
3. Internal marketing is all about.....
 - a. making the promise
 - b. delivering the promise
 - c. enabling the promise
 - d. triggering advertisement
4.is a kind of measure of how products or services provided by a company meet customer expectations.
 - a. Customer need
 - b. Customer satisfaction
 - c. Customer demand
 - d. Customer churn
5. Which of the following is the feature of Institutional Consumers?
 - a. Environmental factors
 - b. Interpersonal Factors
 - c. Demographic factors
 - d. Cultural Factors
6.is the study of individuals, group and organizations and all the activities related to the purchase and usage of goods and services.
 - a. Customer satisfaction
 - b. Consumer behavior
 - c. Personnel selling
 - d. Consumer marketing
7. is the factor affecting the institutional consumer behavior.
 - a. Socio-Cultural
 - b. Interpersonal
 - c. Psychological
 - d. All of the above
8. Buyer Persona basically means.....
 - a. buyer's appearance
 - b. buyer's attributes
 - c. buyer's trends
 - d. buyer's logics
9. buyer is often concerned with Relationship.
 - a. Amiable
 - b. Expressive
 - c. Analytical
 - d. Driver

10. is not the component of promotion mix.
- a. Advertising
 - b. Personnel selling
 - c. Branding
 - d. Sponsorship
11. The major limitation of advertisement is.....
- a. time consuming
 - b. less effectiveness
 - c. small samples
 - d. limited option available
12. Location segmentation is basically dividing the target markets as per the
- a. lifestyles
 - b. interests
 - c. urban/rural population
 - d. location
13. Which one of the followings does fall under the internal process?
- a. Operations
 - b. Marketing
 - c. Selling
 - d. None of the above
14. The of a product or service are the major factors why a customer's buys a product or avails of a service.
- a. core benefit
 - b. augmented profit
 - c. psychological benefit
 - d. physical benefit
15. Which one of the followings is not included in the types of services?
- a. Semi Self service
 - b. Self Service
 - c. Full Self service
 - d. Buffet Service

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SECTION B: SHORT ANSWER QUESTIONS (8 × 5 = 40 MARKS)

Answer any **EIGHT** questions:

1. What is tourism marketing? Explain its special features. [2+3]
2. What are the customers expectations from tourism and hospitality services? [5]
3. What are the differences between analytical buyer and aimable buyer? Explain. [5]
4. What are the factors influencing consumer buying behavior in a tourism industry? [5]
5. If you were an owner of a restaurant, how would you market your agency in this globalization era? [5]
6. What are the differences between an outbound Tourist and domestic tourist? Explain in detail. [5]
7. Discuss in the consumer problem solving process and techniques. [5]
8. Mention the factors influencing promotion mix of any product and service. [5]
9. Discuss the profile of British and Japanese tourists visiting Nepal. [5]
10. Explain the marketing features you would use if you have to market Tihar as an important festival celebrated in Nepal. [5]

SECTION C: LONG ANSWER QUESTIONS (3 × 10 = 30 MARKS)

Answer any **THREE** questions:

11. Among the different types of marketing concepts available what were the basic assumptions for the production concept? Explain the main differences between the selling concept and product concept. [4+6]
12. What is marketing mix analysis. Why is it still relevant in the present era? Explain, in detail, the major components of marketing mix with relevant examples. [2+4+4]
13. What is market segment? If you have to segment the adventure tourism industry what different forms are available? present your answer in the context of Nepal. [6+4]
14. What are the components of promotion mix for any marketing firm? Explain in relation to a tourism industry with relevant examples. [6+4]
15. Explain the different types of tourist destination. After covid ,what could be the best strategy for marketing of tourism and hospitality industries in Nepal? [6+4]

SECTION D: CASE STUDY (15 MARKS)

16. Read a case given below and answer the following questions:

The Burger House and Crunchy Fried Chicken is a prominent fast food chain restaurant. It specializes on Fried Chicken and Burgers, along with other drinks and foods. It is well-known now for its high-quality dishes and consistent tastes throughout all of its locations. The Burger House and Crunchy Fried Chicken is one of the most popular fast food chain restaurants leaving the KFC and many other popular and international outlets behind.

In the world of competitive food restaurant like KFC, Pizza Hut, KKFC, Bota, Chicken Station. The

Burger House and Crunchy Fried Chicken has shown the remarkable progress and has 88 outlets all over Nepal. There might be a question from where did this restaurant come and become so popular leaving many famous and popular restaurant behind.

Mr. Basanta Lama is the co-founder of the Burger House and Crunchy Fried Chicken. He used to work as a cook in Dubai. Basanta Lama was really inspired and pleased to see the success of the international fast-food restaurant like KFC, McDonald 's. With the motive to do business in his own country rather than working in abroad. Lama decided to open a restaurant with partnership of his own friends and family.

This restaurant was firstly open in Shankamul, Kathmandu. Finding a suitable food outlet is one of the most difficult and significant aspects of launching your own restaurant. An area that is easy to travel and has a lot of foot traffic was their main focus. Mr. Basanta Lama, on the other hand, chose to rent a go-down in Shankamul for his first branch. Nonetheless, by their inventiveness, they were able to transform the go-down into a roomy and welcoming environment. The Burger House and Crunchy Fried Chicken already had a tough competition from already established food brands. Despite offering great meals at reasonable prices, sales were far lower than expected. Their earlier plans to capitalize on foot traffic from students and shoppers also did not pan out as expected. To boost sales, they began offering free home delivery and incentives to their clients.

The revenues were still inadequate. Mr. Basanta Lama and his partners spent far more than their estimated 60 lakhs budget over the course of four months. They also had to pay their employees out of their own money. Customers finally recognized the value proposition from Burger House and CFC, and sales increased with time. Customers have recognized that their goods were superior while also being far less expensive than competitors. With the increase in their customer this restaurant has 88 outlets all over the country.

Today, the Burger House and CFC is one of the country's leading fast-food restaurants. Similarly, their annual turnover is estimated to be more over Rs.100 crores, which is enormous in comparison to their initial investments. Similarly, their outlets are expanding more and more with good customer base. The Burger House and CFC has set a perfect example that you can do something in your own country with the ideas, initiation, investment, quality products and patience. Don't take small failure as the end. Initially no one knew about this restaurant now, it has won the hearts of many customers and has become one of the best restaurants in Nepal.

- a. What were the success mantras of The Burger House? [5].
- b. What differently that the owners would have done when issues were raised inside the organization? [5]
- c. What could be some of the future strategies that the Burger House needs to take a giant leap in business ahead? [5]

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Roll.No.....

Subject: Tourism and Hospitality Law
Full Marks: 100 Pass Marks: 50

Course Code: BHM 441/341
Time 3:00 Hours

SECTION A: MULTIPLE CHOICE QUESTIONS (1 × 15 = 15 MARKS) / (TIME: 15 MINUTES)

Tick the best answers.

- Which one of the followings is sources of Law?
 - Custom
 - Judicial Precedent
 - Legislation
 - All of the above
- Which one of the followings is not a feature of a public ltd company?
 - There are maximum 101 shareholders
 - The shares are offered to the public
 - The shares are freely transferable on the stock exchange
 - The shareholders have voting right
- Which one of the followings is the secondary source of law?
 - Legislation
 - Treaties
 - Constitution
 - Gita
- An agreement to do an illegal act (eg : sharing the earnings of smuggling business) is
 - valid
 - void
 - voidable
 - contingent
- After a person is arrested, it is the _____ that decides whether the accused person is guilty or not .
 - executive
 - legislature
 - court
 - none of these
- Sometimes, a party is entitled to claim compensation in proportion to the work done by him. It is possible by a suit for;
 - damages
 - injunction
 - quantum merit
 - none of these
- A supplies the wife and children of B, a lunatic, with necessaries suitable to their condition in life.
 - A is entitled to be reimbursed from Bs property
 - A is not entitled to be reimbursed from Bs property
 - A is entitled to be given a share in Bs property
 - None of these
- Minimum _____ and maximum _____ constitute a private limited company
 - 20 of 50
 - 7 of unlimited
 - 1 of 51
 - 1 of 101
- The police office should seek remand order from court if the police officer intends accused to keep in custody for further investigation for more than
 - 12 hr
 - 24 hr
 - 48 hr
 - 72 hr
- A company is a _____ person
 - distinct person
 - group
 - legal
 - association

11. Which one of the followings document contains the rules, regulations and bye-laws for the internal management of the company?
- a. Memorandum of Association
 - b. Article of Association
 - c. Prospectus
 - d. Statement in lieu.
12. Which one of the following rights has been guaranteed under the criminal law & the constitution?
- a. The right to be informed at the time of arrest of the offence for which the person is being arrested.
 - b. The right not to be ill-treated or tortured during arrest or in custody.
 - c. Confessions made in police custody cannot be used as evidence against the accused.
 - d. All of the above
13. The decisions made by the _____ are binding on all other courts
- a. Supreme Court
 - b. High Court
 - c. Subordinate
 - d. District Court
14. Which one power enables courts to evaluate laws and declare them unconstitutional?
- a. Ordinary Jurisdiction
 - b. Revision of the case
 - c. Appeal
 - d. Judicial review
15. In criminal law what does FIR mean?
- a. First Information Report
 - b. Foreign Investment Report
 - c. Fair Investment Return
 - d. None of these

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SECTION B: SHORT ANSWER QUESTIONS (8 × 5 = 40 MARKS)

Answer any **EIGHT** questions:

1. Give the meaning of the law. [5]
2. Why is constitution regarded as the main law of land? Explain briefly. [5]
3. What do you mean by a voidable contract? Explain in detail. [5]
4. Explain the kinds of food stuff and beverage. [5]
5. Name the major act, rules, bylaws which govern hospitality industry of Nepal. [5]
6. Define substantive law and procedural law. [5]
7. What is the concept of Home Stay in Nepal? [5]
8. Mention the functions of a food inspector. [5]
9. Who is Liaison Officer? Explain his duties and roles. [5]
10. Discuss the extra-ordinary jurisdiction of the Supreme Court. [5]

SECTION C: LONG ANSWER QUESTIONS (3 × 10 = 30 MARKS)

Answer any **THREE** questions:

11. What is occupational safety meant? Explain the duty of employer towards the occupation related safety measures. [10]
12. Explain the essentials elements of a valid contract. [10]
13. "For good hospitality business environment in the World, Hospitality Law is important". Present your views for this statement. [10]
14. Explain the legal procedure of registering travel and trekking agency in Nepal. [10]
15. What are the documents required for incorporation of a company? Are the documents required for the incorporation of private and public of the same nature or different? [10]

SECTION D: CASE STUDY (15 MARKS)

16. Read a case given below and answer the following questions:
 - a. The coordinator of GCI wants to have a grand celebration for its 1st batch. He entered into a contract with one, a famous singer to perform for two hours nightly for three nights during the said celebration. If singer fulfils her contract, she will receive a sum of Rs.75,000. During the celebration, singer lost her voice and could only perform for three (3) hours only.
This could be seen above where singer has agreed to perform for two hours nightly for three nights during the said celebration under employment agreement. The terms of the above contract are defined as the rights and obligations that bind GCI and singer on their agreements and this term could come in two main forms i.e. express and implied.

Required:

Can GCI charge (sue) the famous singer for a breach of contract? Justify.

b. As part of contractual terms Kalika supplier's is supposed to deliver 1000 kilograms of imported fresh meat from India to the Army camp daily. One day the Ministry of Health of Nepal announces that all imported fresh meats are banned due to the outbreak of nail and mouth disease abroad until further notice. The key issue under this case is that any of the parties either Kalika supplier's or Army camp may want to sue for a breach of contract given that their agreement falls under the bilateral agreements that both parties mutually agreed to the terms and conditions of the contract.

Required:

- i. Army camp may want to sue Kalika supplier's for his inability to supply the fresh imported meat as agreed, can Army camp claim damages?
- ii. Justify your answer.

[7.5+7.5]

THE END