

Seat No.	
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FYMSCHS (First Semester) Examination, 2025
PGMM112 - SPECIALIZATION F & B SERVICE I
(2023 Pattern)

Time: 1 Hr. 30 Mins.

Maximum Marks: 25

Instructions: -

- i. Solve *any five questions*
- ii. All questions carry *equal marks*.
- iii. *Draw* diagrams wherever *necessary*.

Q.1 Explain the terms :

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| A) | HRACC | [1] |
| B) | Michelin Guide | [1] |
| C) | Molecular Gastronomy | [1] |
| D) | Organic Wine | [1] |
| E) | FSSAI | [1] |

Q.2. Explain the staff scheduling in industrial catering establishments. [5]

Q.3. Explain recent trends in eating out on F & B industry and their impact. [5]

Q.4. Explain the planning policies -catering, financial, and marketing in F & B management of hotels. [5]

Q.5. Enlist & Explain role of kitchen stewarding in maintaining hygiene and operational efficiency. [5]

Q.6. Write in the detail F & B management policies applicable to fast food establishments. [5]

Q.7. Describe the audit process and brand standards followed in hotels and restaurants. [5]
