

Total No. of Questions: 7

Total No. of Printed Pages: 1

AISSMS College of Hotel Management and Catering Technology, Pune

Seat No:

[0607]/PGMM232/2025/MSCHS_SEM3

SYMSCHS (Third Semester) Examination, 2025

PGMM232 - SPECIALIZATION IN FOOD AND BEVERAGE SERVICE III

(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.

Q1. Explain the terms:

- A) Welfare catering [1]
- B) Business Plan [1]
- C) Breakeven point [1]
- D) CRM [1]
- E) Carvery restaurant [1]

Q2. Prepare a feasibility report of Restaurant. [5]

Q3. Define Budget and Explain 4 Objectives of Budgets. [5]

Q4. Explain about the factors affecting guest satisfaction. [5]

Q5. Mention New trends post Covid in Food & Beverage service operation. [5]

Q6. Draw classification chart of F&B industry with examples. [5]

Q7. Explain the responsibilities of a QSR Manager. [5]
