

Total No. of Questions: 7

Total No. of Printed Pages: 2

AISSMS College of Hotel Management and Catering Technology, Pune

Seat No:

[0607]/EC801B/2026/BHMCT_SEM8

(Eighth Semester) Examination, 2026

EC801B - SPECIALIZED FOOD & BEVERAGE SERVICE-II

(2021 Pattern)

Time: 2 Hrs. 30 Mins.

Maximum Marks: 50

Instructions: -

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

Q1. Explain the terms :

- A) Genetically Modified Foods [2]**
- B) Contract Catering [2]**
- C) Food Allergens [2]**
- D) Daily consumption [2]**
- E) Menu Engineering [2]**

Q2. A) What is the Prevention of Food Adulteration Act (PFA), and what was its primary objective? [5]

B) What measures can a restaurant take to optimize labor costs without affecting service quality? [5]

Q3. A) How should food be prepared and stored in a food truck to ensure hygiene and quality? Suggest two best practices. [5]

B) List and explain any 5 licenses required for approval of a Cocktail Bar. [5]

Q4. A) What are food allergens? Give 4 examples of food allergens. [5]

B) Write a short note on the following: [5]

a) Organic Wines

b) Vegan Foods.

Q5. A) What are the benefits of keeping an accurate inventory record? [5]

B) Explain various Modern trends in mixing beverages. [5]

Q6. A) Enlist and explain any 5 certificates/NOCs required for approval of a standalone restaurant under HRACC guidelines [5]

B) Write a short note on industrial catering and explain two cooking methods in industrial catering. [5]

Total No. of Questions: 7

Total No. of Printed Pages: 2

- Q7. A)** What are key factors to consider when setting up temporary food service for an event. **[5]**
- B)** What are the key elements of an effective menu layout? Discuss how menu structure impacts customer satisfaction. **[5]**
