

Total No. of Questions: 4

Total No. of Printed Pages: 1

AISSMS College of Hotel Management and Catering Technology, Pune

Seat No:

[0607]/HSOE124B/2026/BSCHS_SEM2_Revised

FYBSCHS (Second Semester) Examination, 2026

HSOE124B - FARM TO FORK MANAGEMENT

(2025 Pattern)

Time: 1 Hour

Maximum Marks: 15

Instructions: -

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

Q1. Explain the terms :

- | | |
|-----------------------------------|-------|
| A) Farm to Fork Management | [1] |
| B) Inventory Management | [1] |
| C) Food Safety Management Systems | [1] |
| D) Sustainable Food Production | [1] |
| E) Retail Management | [1] |

Q2. Analyze the role of effective supply chain management (logistics and inventory control) in maintaining food quality and environmental sustainability from farm to fork [5]

Q3. Discuss the impact of global challenges, such as climate change and population growth, on food processing technologies and regulatory compliance. [5]

Q4. Evaluate how retail management strategies and consumer behavior trends influence the adoption of ethical and sustainable practices in the food industry. [5]
