

Total No. of Questions: 7

Total No. of Printed Pages: 1

AISSMS College of Hotel Management and Catering Technology, Pune

Seat No:

[0607]/PCC362/2026/BHMCT_SEM6

TYBHMCT (Sixth Semester) Examination, 2026

PCC362 - F & B SERVICE IV

(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) Conference [1]**
- B) Flight catering [1]**
- C) Grievance handling [1]**
- D) Pilferage [1]**
- E) Budget [1]**

Q2. Explain Carving trolley and Flambé trolley. [5]

Q3. Prepare a Banquet Function Prospectus for a cocktail party of 100 pax (assume suitable data). [5]

Q4. What is menu engineering? Draw and explain menu engineering matrix. [5]

Q5. Explain any five advantages of food and beverage control. [5]

Q6. Define performance measures and explain any APC and sales mix. [5]

Q7. Discuss the various Financial and marketing considerations involved in transport catering operations. [5]
