

Seat No.

[0607]/PGMM112/2026/MSCHS_SEM1

FYMSCHS (First Semester) Examination, 2026
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 :

- | | |
|-----------------------|-----|
| A) FHRAI | [1] |
| B) Michelin Star | [1] |
| C) Molecular Mixology | [1] |
| D) Vegan Food | [1] |
| E) FSSAI | [1] |

Q.2. Explain the staff scheduling in Five star Hotels. [5]

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

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

Q.5. Explain importance of kitchen stewarding in Hotels. [5]

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

Q.7. Describe the Michelin star restaurants standards, process for ratings. [5]
