

AISSMS College of Hotel Management and Catering Technology, Pune

Seat No:

[0607]/PGMM122/2026/MSCHS_SEM2

FYMSCHS (Second Semester) Examination, 2026
PGMM122 - SPECIALIZATION FOOD & BEVERAGE SERVICE II
(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) Food truck | [1] |
| B) Customer satisfaction | [1] |
| C) Control checklist | [1] |
| D) FSSAI | [1] |
| E) Statistical revenue report | [1] |

Q2. Write short note on the importance of location and target market while planning a restaurant outlet. [5]

Q3. Explain the procedure for calculating actual food and beverage cost. [5]

Q4. Enlist various food allergens and preventive measures followed in food service establishments. [5]

Q5. Discuss examples of quality management practices followed in hotels. [5]

Q6. Discuss the reasons for implementing food and beverage control systems. [5]

Q7. Read the following case study and answer the questions below: [5]

A food truck company participated in a three-day music festival in Goa. The organizers expected heavy customer turnout, but the food truck faced challenges such as limited water supply, improper waste disposal, shortage of raw materials, and delays in food preparation during peak hours. Despite good food quality, customer waiting time increased significantly.

1. What are the operational challenges faced by the food truck?
2. Why is proper waste management important in temporary food services?
3. Suggest methods to reduce customer waiting time.
4. Explain the importance of inventory planning in mobile food service.
5. How can temporary food service operators maintain food safety standards during large events?
