

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR 2014-2015

COURSE : 6th Semester of 3-year B.Sc. in H&HA - **Specialisation**
SUBJECT : Food & Beverage Management - VI
TIME ALLOWED : 03 Hours MAX. MARKS: 100

(Marks allotted to each question are given in brackets)

Q.1. Define HACCP. Discuss its principle in detail. (10)

Q.2. FSSAI is aimed at improving food safety and standards in India. Elaborate. (10)

Q.3. Enlist various electronic keys used in hotel. How do these ensure in a hotel?

OR

Define energy. Explain the importance of energy conservation in a hotel. (10)

Q.4. Write short notes on **any five**:

- (a) Promotions
- (b) Festivals
- (c) Sponsorship
- (d) Live counter
- (e) Value additions
- (f) F&B Marketing
- (g) Space hiring

(5x2=10)

Q.5. Explain the following (**any two**):

- (a) Compensation
- (b) Staff grievance redressal
- (c) T & D

(2x5=10)

Q.6. Discuss Health cuisine. Explain the components of molecular gastronomy. (10)

Q.7. Discuss the modern forms of catering at a new age hospital.

OR

Medical tourism is a boom for India Tourism. How could you establish a good menu for medical tourists?

(10)

Q.8. "Smoking of cigar is an art". Justify the statement.

(10)

Q.9. What are CCP's in HACCP? Describe each in detail.

(10)

Q.10. Explain how customer feedback and grievances are handled in hotels?

(10)
