

ROLL No.....

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR 2013-2014

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. What is the scope of Catering in hospitals?

OR

What do you mean by molecular gastronomy and what are the fundamentals of the same?

(10)

Q.2. Define marketing. Describe in detail the marketing environment in the hotel scenario.

OR

What do you mean by marketing mix and how do you feel that by implementing the same it would help an enterprise generate profit?

(10)

Q.3. Explain HACCP? Explain who all are responsible for HACCP?

(5+5=10)

Q.4. In the hiring process of an organization, describe the role of Job analysis and task list **OR** Job description and job specification.

(5+5=10)

Q.5. What are CCP's? Describe in detail.

(10)

Q.6. What is the role of Hygiene and sanitation in food service industry?

(10)

Q.7. Define safety. What are the safety points to be kept in mind during planning stage?

OR

What are the safety points to be kept in mind during operations?

(10)

Q.8. What are the modern forms of catering used in new age hospitals?
(10)

Q.9. What are the different 'Training Aids' used in the Training and Development process?
(10)

Q.10. Describe the training process. What is the role and skill set required by the trainer?
(5+5=10)
