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DSAM315

Reg. No.

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III Semester B.B.A. Degree Examination, December/January - 2025/26

AVIATION MANAGEMENT

Air Catering Services

(SEP Scheme 2024 Freshers)

Time : 2 Hours

Maximum Marks : 40

*Instructions to Candidates:*

Answers to be written in English only.



**SECTION - A**

I. Answer any Three questions. Each question carries 2 marks.

(3×2=6)

1. a) Define Air Catering and mention it's stakeholders.
- b) What is menu planning? Mention any two factors that influence it.
- c) State the importance of hygiene in flight kitchens.
- d) List out some hygiene practices in food handling.
- e) Name any two international air catering companies.
- f) What is H.A.C.C.P?

**SECTION - B**

II. Answer any Two of the following questions. Each question carries 5 marks.

(2×5=10)

2. Write a note on special meals.
3. Discuss why personal hygiene is a critical component in food safety.
4. Explain how food contamination and spoilage can be prevented.

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**SECTION - C**

**III. Answer any Two of the following questions. Each question carries 10 marks.**

**(2×10=20)**

5. Explain the impact of food on mood and behaviour, with relevant examples.
6. Elaborate on food and beverage packaging and labelling process.
7. Explain the principles of HACCP with suitable examples.

**SECTION - D**

**IV. Answer the following question it carries 4 marks.**

**(1×4=4)**

8. List the types of special meals.
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