

24U390

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Name :

Reg. No :

THIRD SEMESTER UG DEGREE EXAMINATION, NOVEMBER 2025

(FYUGP)

CC24UBHC3MN201 - AIRLINE CATERING

(Hotel Management and Catering Science - Minor Course)

(2024 Admission - Regular)

Time: 2.0 Hours

Maximum: 70 Marks

Credit: 4

Part A (Short answer questions)

Answer *all* questions. Each question carries 3 marks.

1. Express why meal presentation and packaging matter to passengers during flights. [Level:2] [CO1]
2. Categorize the key aspects of airline catering operations mentioned in the notes. [Level:2] [CO1]
3. Design a budgeting process flow from setting a per-meal budget to cost control. [Level:4] [CO2]
4. Generate three examples of sustainable practices in airline menu packaging and presentation. [Level:4] [CO2]
5. Adapt the seven principles of HACCP to explain their role in ensuring safe food handling in airline catering. [Level:3] [CO3]
6. Make a checklist of safety considerations for staff when handling food supplies in airline catering storage facilities. [Level:3] [CO3]
7. Adapt sanitation procedures such as hot water washing and chemical sanitizing to ensure pathogen-free kitchen equipment in airline catering. [Level:3] [CO3]
8. Provide examples of technology that improve efficiency in catering facility operations. [Level:2] [CO4]
9. Compute how par stock levels help in avoiding both overstocking and shortages in airline catering. [Level:3] [CO4]
10. Provide examples of technology that ensures correct delivery of special meals to flights. [Level:3] [CO4]

(Ceiling: 24 Marks)

Part B (Paragraph questions/Problem)

Answer **all** questions. Each question carries 6 marks.

11. Discuss the significance of cold chain management and packaging standards in preventing food contamination onboard. [Level:2] [CO1]
12. Explain how airline catering contributes to passenger satisfaction and overall in-flight comfort, particularly on long-haul flights. [Level:2] [CO1]
13. Classify the global catering companies and in-house airline catering units, highlighting their role in shaping the market structure. [Level:2] [CO1]
14. Develop a step-by-step outline of the menu development process followed in airline catering operations. [Level:4] [CO2]
15. Compile the different categories of dietary requirements that airlines must consider, including cultural, medical, and allergy-related needs. [Level:4] [CO2]
16. Apply the principles of HACCP and international food safety standards to explain how airlines ensure allergen-free meal production and service. [Level:3] [CO3]
17. Implement a technology-based solution for meal assembly and packaging that ensures accuracy in portioning and correct labeling of special meals. [Level:3] [CO4]
18. Execute a standard operating procedure (SOP) for the inspection, storage, and traceability of ingredients procured for airline catering operations. [Level:3] [CO4]

(Ceiling: 36 Marks)

Part C (Essay questions)

Answer any **one** question. The question carries 10 marks.

19. Prepare a trend-based special meal plan for premium passengers that integrates modern features like plant-based menus and eco-friendly packaging. [Level:4] [CO2]
20. Apply time–temperature control guidelines to different stages of airline catering, from cooking to on-board service. [Level:3] [CO3]

(1 × 10 = 10 Marks)
