

Dr. Babasaheb Ambedkar Open University
Term End Examination July – 2026

Course	: BBAATR	Date	: 11/07/2026
Subject Code	: BBAATR-106	Time	: 11:30am to 01:45pm
Subject Name	: Flight Catering	Duration	: 02.15 Hours
		Max. Marks	: 70

Section A

Answer the following (Attempt any three) (30)

1. Explain The flight catering management system.
2. What are the pros and cons of Airline alliance? Explain.
3. Describe in brief stock valuation and stock taking.
4. What are the advantages of utilizing refrigerated trucks? Explain.
5. Explain various logistic activities in detail.

Section B

Answer the following (Attempt any four) (20)

1. Discuss the role of four stakeholders of Flight catering.
2. What are the cabin environment effects on taste and smell of the food? Explain.
3. Explain the types of uplift short and long haul.
4. Write a short note on microbial safety in Flight.
5. Write short note on “Inventory Management”.
6. Write short note on “ Flight catering information system”.

Section C

Part – A (Multiple Choice Questions) (10)

- 1 Flag carrier airline of India initially called as:_____.
A Air India B Indian Airline
C Tata Airline D None of the above
- 2 In 1919 first time flight catering was done between_____ &_____city.
A Delhi & Mumbai B Milan & Paris
C London & Madrid D London & Paris
- 3 What is considered as heart of the flight catering system?
A Meal Production B Meal Logistic
C Both (a) and (b) D None of the above options
- 4 New value added in-flight services include :_____.
A Wi-Fi connectivity B On-board Entertainment
C On-board duty free shopping D All of the above
- 5 _____airways was the first international flight in 1919.
A Chalk's Ocean B Pacific Ocean
C Wright Bros D None of the above

- 6 In-flight caterers and suppliers are exploring innovative ways to remain competitive to sell meal are :_____.
- A Buy on-board meals
- B Buy at the gate
- C Offering a picnic bag
- D All of the above options
- 7 In-flight processing has been reduced to hours from round the clock in plants
- A 8
- B 12
- C 6
- D 20
- 8 Who has given sensory model of food acceptance ?
- A Adam Smith
- B J Jonson
- C Washington Hamilton
- D A V Cardello
- 9 _____ is the first element in the appearance of food product.
- A Taste
- B Smell
- C Colour
- D None of the above options
- 10 Food taste same before it is in the air, airline caters have to add more sugar or salt to meal.
- A 10%
- B 20%
- C 30%
- D 40%

Part – B (Do as Directed)

Define The Following

- 1 Complimentary Meal.
- 2 Loading bay.
- 3 Galley kitchen.
- 4 Revenue Passenger Kilometres.
- 5 À la carte.
- 6 Post-lunch dip.
- 7 Umami.
- 8 Cognitive efficiency.
- 9 Bullwhip effect.
- 10 HACCP.
