

S.No. 5718

16 SCCND 6

(For candidates admitted from 2016–2017 onwards)

B.Sc. DEGREE EXAMINATION, APRIL 2022.

Part III – Nutrition and Dietetics – Major

FOOD SERVICE MANAGEMENT – I

Time : Three hours

Maximum : 75 marks

SECTION A — (10 × 2 = 20)

Answer ALL questions.

1. What is a Motel?
2. What are the kinds of service oriented food services?
3. What is planning?
4. Define bench marking.
5. What is Bureaucratic approach?
6. Define breakeven point.
7. Give the advantages of gaseous fuel.
8. List four fuel saving devices.

9. Define sanitation.
10. Give the holding temperature for frozen deserts and meat.

SECTION B — (5 × 5 = 25)

Answer ALL questions, choosing either (a) or (b).

11. (a) Outline about welfare catering establishments.

Or

- (b) Discuss about profit oriented catering facility.

12. (a) Brief about the styles of leadership.

Or

- (b) Illustrate the organization structure of a snack bar.

13. (a) Give the requisites of effective recruitment and give the sources of recruitment.

Or

- (b) Brief about fringe benefits of employees.

14. (a) Discuss about different types of fuels.

Or

- (b) Give the safety procedures adopted in food service establishment.

15. (a) Discuss the code for food handlers.

Or

- (b) How will you ensure safety in food procurement?

SECTION C — (3 × 10 = 30)

Answer any THREE questions.

16. Discuss about different types of institutional food service in operation.

17. Brief about the tools of management.

18. Describe about different books of account maintained in catering establishment.

19. Summarize the measures to prevent accidents in food service establishments.

20. Discuss the measures to maintain personal hygiene in food service establishment.