

S.No. 5722

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(For candidates admitted from 2016–2017 onwards)

B.Sc. DEGREE EXAMINATION, APRIL 2022.

Part III – Nutrition and Dietetics – Major

FOOD SERVICE MANAGEMENT – II

Time : Three hours

Maximum : 75 marks

SECTION A — (10 × 2 = 20)

Answer ALL the questions.

1. Define conventional type of food service system.
2. List different types of portable services.
3. What is contract purchasing?
4. What is invoice?
5. What are material costs?
6. Enlist the types of non controllable costs.
7. List the benefits of using copper as a cooking utensil.
8. Write the merits of using galvanized iron for utensils.

9. Mention two measures to overcome smooth work flow in institutional kitchen.
10. What are non-perishables? Give examples.

SECTION B — (5 × 5 = 25)

Answer ALL questions, choosing either 'a' or 'b'.

11. (a) Discuss in detail about different types of water service.

Or

- (b) Give the characteristics of Ala Carte menu.

12. (a) Explain formal styles of table service.

Or

- (b) Give the steps of receiving procedure.

13. (a) Outline the factors considered in making pricing decisions.

Or

- (b) Discuss the principles of food cost control.

14. (a) Give the factors affecting equipment selection based on frequency of use.

Or

- (b) Write short notes on dining room furnishings.

15. (a) Discuss in detail about different types of storage.

Or

- (b) Plan a layout for Kiosks.

SECTION C — (3 × 10 = 30)

Answer any THREE questions.

16. Discuss in detail about the techniques in writing menu card.
17. Suggest ideas to create good ambience in an food service institution.
18. Describe the methods to overcome overhead expenses.
19. Bringout the factors to be considered while purchasing an equipment.
20. Analyse the components to be considered while planning work centres in kitchen layout.